



Peruvian Takeover at The Ottomani

Venue:

The Ottomani
Restaurant
48 Peck Seah Street,
#01-01A

Date:

Wednesday, 3 Oct 2018
– Thursday, 4 Oct 2018

Time:

Dinner: 6.00pm – 12
midnight

Price:

\$120++/ pax

Special Guest Chef:

Alejandro Saravia

Nomad Series Chapter four

Mezze:

Snacks served with flat bread

Starter:

Beef heart, chicken heart, marinated in Peruvian sundry chillies and a blend of vinegars, smoked potato foam

Middle course:

Grilled blue eye fillet wrapped in banana, coriander, chilli, tumeric paste, smoked eggplant, pickled grapes

Main:

8 hours slow braised Gippsland pasture fed lamb shoulder, cooked in a wood fire oven
with:
Andean grains, smoked preserved savoy cabbage, sour yogurt and spinach dust

Dessert:

Cinnamon and Pisco sponge, salted praline and roasted banana dulce de leche

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All prices are subjected to GST and 10% Service Charge.

For reservations please contact us at +65 9231 8316 or email us at info@theottomani.com

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