

CHEF NINO FERRERI 🍷 & CHEF VALERIO PIERANTONELLI

Day & Date : 6th July, Thursday
Time : 12pm
Venue : Basilico
Conrad Singapore Orchard, 1 Cuscaden Rd, Level 2, Singapore 249715
Price : \$88.00++
\$74.80++ (Visa Infinite Cards) | \$79.20++ (All Other Visa Cards)
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

LUNCH MENU

AMUSE BOUCHE
by Chef Nino Ferreri

Cappuccino Marino
Lemon Infused Potato foam, Mediterranean Black Mussels, Seaweed Salad and Sea Urchin's Mayo

ANTIPASTI COUNTER
by Chef Valerio Pierantonelli

MEDITERRANEAN FISH BAR

Sicilian Octopus Carpaccio with Poached Haricot Beans,
Crispy Golden Potato and Sun Dry Tomato Pesto

Bronte Pistachio Crusted Yellow Fin Tuna with Citrus Dressing

Marinated Anchovies with Chilli and Fennel Seed

Ricciola Carpaccio with Blood Orange, Olives and Fennel Salad

FRESH CHEESES

Selection of Burrata, Mozzarella and Italian Heirloom Tomatoes

COLD CUTS

Culatello, Parma Ham 24 month, Salame Spianata, Proscutto Cotto
Pepper Crusted Pancetta with selection of Pickles and Olives

MAIN COURSE
by Chef Nino Ferreri

Riso in Bianco...di Pomodoro e Condimento Mediterraneo

Carnaroli Rice simmered in clarified Tomato Broth
"Mazara del Vallo" Red Prawn "Crudo"
Capers, Olives and Basil

OR

Pesce in Camicia

Mediterranean Fresh Fish Fillet cooked in Sicilian Sea Salt Crust
Roasted Cipollotti Onion, White Wine and Rosemary Sauce

OR

Manzo in Dolce Cottura

Braised Wagyu Beef in Marsala Wine Sauce, Summer Black Truffle and Seasonal Vegetables

DESSERT COUNTER
by Chef Valerio Pierantonelli

Cannoli Siciliani with Ricotta Cheese and Chocolate Chips

Pistachio Gelato

Lemon and Basil Sgroppino with Valdobbiadene Prosecco and Vodka

Pan D'Arancia

Pannacotta with Sicilian Citrus Compote

DOLCE
by Chef Nino Ferreri

Fiori Rosa...Fiori di Pesco

Sicilian Nectarine comfit EVO oil, Almond Cremeux, Rose and Tahitian Vanilla Gelato