



Michelangelo's Restaurant Group

World Gourmet Summit 2007
Special Feature Activity
Zambuca Italian Restaurant & Bar
21 April 2007, Saturday

Contemporary Sicily

❧ MENU ❧

Canapés Upon Arrival

Chickpeas pancakes with vino cotta
Carpaccio of wagyu, Parmesan and aged balsamico
Oysters gazpacho
Zeppole of four cheeses

Planeta La Segreta Bianco 2005



Carpaccio

Carpaccio of sea scallop and prosciutto topped with pomegranate, pink peppercorn, blood orange and deep-fried caper berries dressed with orange balsamico

Planeta Alastro Grecanico-Chardonnay 2004



Tomato Consommé with Souffle

Tomato Consommé centered with double baked soufflé of Ricotta cheese, goat's cheese, duck and caramelized with fennel and summer truffle

Planeta Cometa Fiano 2005





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Ravioli with Sweetbread

Ravioli filled with sweetbread milk-fed veal, Primosale cheese served in a light herb casing sauced with jus of white truffle and artichoke and spotted with infused green herb oil

Planeta Chardonnay 2004



Rabbit Leg

Baked Rabbit Leg filled with Maiorchino cheese, foie gras, apple, marinated deer loin wrapped in crêpe net and served with blackcurrent veal jus

Planeta Merlot 2003



Roulade of Spring Lamb and Kid

Roulade of lamb wrapped round young kid with fresh herbs, scented meats with mature pecorino sauced with roasted rosemary, glazed and spotted with mocha coffee and chocolate oil

Planeta Syrah 2



Veal Roll

Poached veal lef with risotto Milanese center served with rosemary reduction and pearl onion in horseradish balsamico brown glaze

Planeta Santa Cecilia Nero d'Avola 2004



Ménage à Trois Dessert

Baked cassata, vanilla pannacotta and cannoli with orange and chocolate patisserie cream

Planeta Moscato di Noto 2005



S\$190.00+++ per person

* Please note that the above does not include GST, government taxes and cess.



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❧ CHEFS ❧

Featured Chefs for this Special Feature Activity

Angelo Sanelli

Culinary Director, Michelangelo's Restaurant Group

David Warren

Executive Chef, Michelangelo's Restaurant

Dennis Sim

Executive Chef, Zambuca Italian Restaurant

Jeffrey Lai

Sous Chef, Zambuca Italian Restaurant

John Sloane

Executive Chef, SATS Catering

Louis Tay

Executive Sous Chef, The Fullerton Hotel Singapore

Franco Italia