

6 APRIL TO 3 MAY 2015



**burlamacco ristorante
wgs special menu**

chilled angel hair pasta topped with dou of caviars
-or-
baked foie gras in filo pastry 'cartoccio' with green tomato

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sea urchin & prawn filled ravioli served in lobster bisque and sautéed
clams

-or-

hand roll 'orecchiette' pasta with honey comb beef tripe ragout

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butter fish in nutmeg crust served with braised lentil

- or -

pork chop served with caramelized onion & sautéed mushrooms

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poached pear in red wine filled with pannacotta

sgd\$68++

EPICUREAN DELIGHTS
14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

In Partnership With



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