

# אירופה



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WORLD GOURMET SUMMIT 2020

*Soul*  EST. 1996

FINE CUISINE • GREAT WINE • UNIQUE DINING

# Pasta Bar

WGS Resident  
Chef Alessandro Giustetti

## WGS Celebratory Menu

1 March 2020 – 7 March 2020  
LUNCH & DINNER | Sunday – Saturday  
Food – \$70pp  
Wine pairing – (Half: \$40pp) or (Full: \$60pp)

Join us for a specially crafted menu and dining experience by our award winning team

**Make your reservations now!**

*Prices are subject to 10% service charge and 7% GST  
Kindly refer to restaurant's official website for updated operating hours*



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# Pasta Bar



## WGS Celebratory Menu

Available for Lunch & Dinner

### #1 BEGINNINGS

#### LAGANE, CHICKPEA, CHILLI, SPICY GARLIC

Lagane is believed to be the oldest form of pasta and originates in Ancient Greece. Made from hardened wheat flour and water, it was adopted by the Romans and became lasagne – meaning “sheet of pasta”. The combination of Lagane and chickpea was described by Roman poet Horace in Basilicata and is said to be the first written reference to pasta. Our Lagane is made with a Manitoba flour, a specialised flour with a high gluten content from the USA/Canada, and water.

### #2 PASTA’S RENAISSANCE

#### SPAGHETTO PESTO GENOVESE

In the 1300’s pasta’s popularity was on the rise and dried pasta became a staple of many an Italian home as well as being used as a food source on long nautical expeditions because of its shelf-life and nutrition. These voyages contributed to pasta’s worldwide appeal and led to advances in its form and technology. Our dried spaghetti is simply made with semolina and water and paired with a traditional pesto Genovese.

### #3 MODERN DAY

#### TAGLIATELLE, BEEF RAGU, PARMIGIANO\*\*

Although pasta has been prevalent in Italy throughout history, pasta as we know it is a more recent creation. Tomatoes were not introduced in Italy until the 16th century and it wasn’t until the late 17th and early 18th century that the tomato based ragu and sauces we know today emerged on menus and in recipes. We have paired our traditional beef ragu with a whole egg tagliatelle made from 00 flour, semolina and egg to provide a perfect flavour and texture for the ragu.

### #4 TRADITIONS

#### SICILIAN CASSATELLE

Pasta’s historical significance is intertwined in tradition and culture and has played an integral role in celebrations and festivals throughout Italy’s history. Cassatelle are fried ravioli filled with sweetened ricotta and are always prepared and eaten during Easter and during carnival celebrations.

\*\* vegetarian option available

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Wine pairing – (Half: \$40pp) or (Full: \$60pp)

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