



Mediterranean Treasures

MEDITERRANEAN GILT-HEAD SEABREAM SOUP
with egg & lemon foam, safron
paired with Malagouzia, Strofliia Winery
**

FRESH LANGOUSTINE TARTARE
with green asparagus puree, baby arrugula, trufe olive oil
paired with Plyto, Lyrarakis Wines
**

POACHED WILD-CAUGHT AEGEAN BEARDED UMBRINE
with mavrodafni reduction, beetroot puree, caramelised
baby carrots, trikalinos bottarga
paired with Ramnista, Kir Yianni Estate
**

GREEK BARLEY-RUSK CRUSTED CHEESECAKE
with yoghurt, thyme & orange blossom honey, walnuts
paired with Anthemis, Muscat of Samos
**

Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.

Venue: Alati, Divine Greek Cuisine

Date: Thursday, 23 March 2017

Time: 6 - 11pm

Price: \$210++ pp (food+wine)

Chefs: Ioannis Stefanopoulos



alati
DIVINE GREEK CUISINE
SINGAPORE



Enjoy a lively slice
of the Greek islands
with authentic
culinary favourites
and heartfelt
hospitality at ALATI.

Choose BOOK NOW

In Conjunction with

Produced By

Supported By

Held In

Platinum Gourmet Partner

Official Card



PETER KNIPP
holdings pte ltd



INDOGUNA.
GOURMET PURVEYOR
SOURCING • SERVICING • CREATING



UOB CARDS