

WORLD GOURMET Summit

WGS 21
YEARS

Hennessy Cognac Expression ft. Lino Sauro

Venue:

**Gattopardo
Ristorante Di Mare**

Date:

Saturday, 1 April 2017

Time:

7:00pm

Price:

\$188+ pp all inclusive

Chef:



Lino Sauro



Chef Lino Sauro, chef-owner of Gattopardo Ristorante di Mare, is a natural advocate of authenticity.

Born in Sicily in Southern Italy, his culinary background is strongly influenced by his growing years helping his father, a farmer, in his hometown.

MENU

SELECTION OF CANAPÉS

sicilian cantaloup rock melon shoot with hazelnut oil
hennessy long drinks

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DINNER MENU

SMOKED SALMON ARANCINI

cold seafood gazpacho
hennessy v.s.o.p.

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SEA BASS TARTAR IN OLIVE OIL

with lemon, vanilla & sweet pepper sauce
hennessy x.o.

**

HOMEMADE EGG TAGLIOLINI

with NZ langoustines in saffron cream
hennessy paradis

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WESTHOLME HANGING TENDER

foie gras chocolate powder, fig jam & balsamic mousse
hennessy paradis imperial

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GORGONZOLA AND AGED GOAT CHEESE

with prune-walnut jam
hennessy paradis imperial

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coffee

newby tea selections

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

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