

Winter in Milan February Dinner Promotion

Cassoela di Astice

Seared Boston lobster savoy cabbage, lobster jus 32

NR

Uovo

Slow-poached organic egg Castelluccio lentil, smoked pancetta 28

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Risotto

Acquerello Riserva rice saffron, braised zampone 38

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Vitello alla Milanese

Breaded veal loin braised yellow fennel, carrot texture, veal jus 52

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Torta Paesana

Chocolate flan mascarpone, vanilla ice cream 18

148 full set menu wine pairing additional 70

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts. The prices are in Singapore dollar and subject to 10% service charge and applicable government tax.

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