



Day & Date : 30 & 31 August 2024
Time : 6.30pm, 7.00pm, 7.30pm (30 mins interval)
Venue : GEMMA, 1 St Andrews Road 05-03 National Gallery, Singapore 178957
Price : \$288.00++ / \$345.31 nett
Dress Code : Smart Casual (no shorts, bermudas, singlets, slippers/sandals)

MENU

Hokkaido Amaebi, Brown Butter, Yuzu Kosho

By Chef Massimiliano

Grilled Caviar, Dashi, Seaweeds

By Chef Massimiliano

Zucchini Flower, Buffalo Milk, Bluefin Tuna Bresaola

By Chef Daniele

Lobster Itamemomo, Shio Kojii, Maitake, Fingerlime

By Chef Massimiliano

Piadina Sfogliata, Pine Smoked Venison Tartare, Sambuco

By Chef Daniele

Sweet Corn Chawanmushi, Uni, Sushi Shoyu

By Chef Massimiliano

Gran Lievitato, Manjimup Truffle, Alpine Salted Butter

By Chef Daniele

Grilled Spaghetti Senatore Cappelli, Fig Leaf Oil

By Chef Daniele

Kombu-jime Charbroiled Lobster, Tosazu Beurre Blanc

By Chef Massimiliano

Orata Sea Bream, Sand Carrot Skin, Bouchot Mussel Chowder

By Chef Daniele

Wagyu A4, Aged Soy Sauce, Fresh Wasabi

By Chef Massimiliano

Sake Lees, Vanilla Soy Caramel

By Chef Massimiliano

Binchotan Meringata, Rosemary Peach, Timut Pepper

By Chef Daniele

gianduiotto 2.0

By Chef Daniele

*Menu is subject to change due to availability and seasonality of ingredients.
Kindly note that this collaboration is unable to accommodate to vegan diet/menu.*