

CHINESE NEW YEAR 2019

ROASTED ITALIAN STYLE SUCKLING PIG

AVAILABLE FROM THE 4TH OF FEBRUARY TILL
16TH OF FEBRUARY WITH 2 DAYS PRE-ORDER

** TAKE AWAY OPTION AVAILABLE **



To welcome the Chinese New Year 2019, year of the pig, Chef Marco will feature Italian style 'suckling pig' with crispy skin and succulent juicy meat.

The pig is marinated overnight with rosemary, sage, thyme, lemon skin, garlic, onion, and dry white wine. It is then roasted in the oven for a few hours till skin turns to a golden crisp. It is served with sautéed red apples and grapes, smooth celery root puree, and fresh berry sauce.

Chef Marco wants to celebrate CNY by offering this dish to be shared with family and friends, just like what he used to do in his childhood days back in Calabria during the summer season. His grandma would bake the pig in the firewood oven in the vegetable garden and serve it at their family reunions.

Half pig serves 2-4 Pax at \$128++
Whole pig serves 4-6 Pax at \$248++

Pre-order now at
reservations@guccioristorante.com