

CHINESE NEW YEAR 2022

ROASTED ITALIAN STYLE SUCKLING PIG

AVAILABLE FROM THE 30TH OF JANUARY TILL
13TH OF FEBRUARY WITH 2 DAYS PRE-ORDER

** DINE IN AND TAKE AWAY OPTION AVAILABLE **



To welcome the Chinese New Year 2022, 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 purée, 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 up to 5 Pax
at \$198++

Whole pig serves up to 8 Pax
at \$398++