



Classic Tuscan VS Super Tuscan Wine Dinner

- Wednesday 29th July - 7.00 pm

- Limited seats available -

Indulge yourselves with an unforgettable dinner curated by Chef Marco. A culinary journey paired with Classic Tuscan wines, such as 'Vernaccia' and 'Chianti Classico', as well as the Super Tuscan with 'Sangiovese', which is blended with international varieties like Merlot and Cabernet Sauvignon, and underlined by a prestigious Jacopo Biondi-Santi.



CECCHI



JACOPO BIONDI SANTI





5 Course Menu \$148++

Gamberi- piselli - uova di trota
New Zealand prawns 'ceviche' style
seasonal green pea, trout roe

Cecchi Vernaccia di San Gimignano
DOCG 2018

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Vitello - tonnato
Cold cut of Dutch veal loin
'tonnato' style, French beans, potatoes

Cecchi Chianti Classico Riserva di Famiglia
DOCG 2015

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Agnello - Parmigiano Reggiano
Homemade 'pappardelle' milk fed
lamb ragout, grated Parmesan cheese

Jacopo Biondi Santi
Castello di Montepo' Bracciale 2012

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Anatra - cipolline - mela
Sous-vide Challans duck breast
baby onions, red apple compote

Jacopo Biondi Santi
Montepo' Schidione 2004

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Tiramisu'
Chef Marco's signature Tiramisu'