

ROSSINI'S

Michelin Star Chef at Rossini's
Andrea Cannalire from Puglia, Italy
February 6 till the 11, 2016

antipasti - appetizer

| | | | |
|--|-----|--|-------|
| gamberi marinati, salsa tzat marinated prawns, cucumber, yogurt sauce | 790 | catalana pugliese lobster, fresh fava beans, tomato confit, burrata | 1,500 |
| bruschetta liquida 'liquid bruschetta'; bread cream, calamari, clams, artichokes | 550 | manzo, foie gras, bernese, sesamo beef carpaccio, foie gras, black sesame bernaise sauce | 980 |
| gazpacho cold tomato gazpacho | 450 | uovo, patata, porro e tartufo sous vide hen egg, potato, leek, black truffle | 690 |

primi piatti - pasta course

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|---|-------|--|-----|
| pasta e fiori, scampi certosa, acqua di pomodoro langoustine ravioli, flowers, tomato water | 990 | sotto all'arancia, stracciatella e astice orange risotto, 'stracciatella', lobster | 990 |
| barbabietola, capra e 5 spezie beet gnocchi, potato, 5 spices goat ricotta foam | 790 | spaghettoni, aglio, olio e peperoncino, colatura di alici e ricci di mare spaghetti cav. 'cocco', chili, garlic, extra virgin olive oil, sea urchins | 790 |
| guazzetto di crostacei southern italian saute seafood | 1,290 | | |

secondi - main course

| | | | |
|---|-------|--|-------|
| caccia al piccione, frutti di bosco e lenticchia pigeon, wild berries, lentils | 1,190 | baccalà mantecato, peperoni e polenta whipped cod fish, capsicum, polenta | 990 |
| polpo, n'duja, scalogno e patate (P) octopus, n'duja, salt baked shallots, potatoes | 990 | pluma, burrata e ricci di mare (P) black pork 'pluma', burrata, sea urchin | 1,500 |

dolci - dessert

| | | | |
|--|-----|--|-----|
| rocher hazelnuts golden chocolate sphere | 450 | cappuccino cold espresso cappuccino, chocolate croissant | 390 |
| | | caprese new caprese, pannacotta, marquise | 390 |

(P) Contains Pork

Allow us to fulfill your needs. Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerance. Our chefs will be delighted to prepare your favorite dish.

Prices exclude Tax and Service Charge. 20% for SPG and The Grande Club Guests

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Chef Degustation Menu 1

5 Course with choice of main course 3,900.-
4 Course with choice of primi & main 3,400.-
3 Course with antipasti or primi & main & dessert 2,700.-

antipasti

uovo, patata, porro e tartufo

sous vide hen egg, potato, leek, black truffle

primi

gamberi marinati, salsa tzat

marinated prawns, cucumber,
yogurt sauce

barbabietola, capra e 5 spezie

beet gnocchi, potato, 5 spices
goat ricotta foam

secondi

caccia al piccione, frutti di bosco e lenticchia

pigeon, wild berries, lentils

Or

baccalà mantecato, peperoni e polenta

whipped cod fish, capsicum, polenta

dolci

cappuccino

cold espresso cappuccino,
chocolate croissant

Petit four

Coffee and Tea

Chef Degustation Menu 2

5 Course with choice of main course 4,800.-
4 Course with choice of primi & main 3,800.-
3 Course with antipasti or primi & main & dessert 3,000.-

antipasti

bruschetta liquida

'liquid bruschetta'; bread cream,
calamari, clams, artichokes

primi

pasta e fiori, scampi certosa,

acqua di pomodoro

langoustine ravioli, flowers, tomato water

manzo, foie gras, bernese, sesamo

beef carpaccio, foie gras, black sesame
bernaise sauce

secondi

pluma, burrata e ricci di mare (P)

black pork 'pluma', burrata, sea urchin

Or

baccalà mantecato, peperoni e polenta

whipped cod fish, capsicum, polenta

dolci

rocher

hazelnuts golden chocolate sphere

Petit four

Coffee and Tea

(P) Contains Pork

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