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## SINGAPORE GRAND PRIX

Race Prelude Cocktail & Dinner

18 September 2015

**fegato grasso – albicocca – frutti di bosco**

pan-seared foie gras, caramelized apricot, berry compote

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**fettuccine – porcini – tartufo**

homemade 'fettuccine', seasonal 'porcini' mushrooms, truffle emulsion

or

**agnello – sedano rapa – cipolline – verdure**

slow-cooked lamb rack from South Australia, celery root puree,  
pearl onion, sautéed baby vegetables

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**caramello – frutti della passione – lampone**

creamy caramel dome, passion fruit jelly, raspberry coulis

78

Menu is available from 5.30pm to 7pm

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## SINGAPORE GRAND PRIX

Racy Dinner  
18 & 19 September 2015

**gamberi – arancia – gazpacho – bottarga**

Sicilian red prawns from 'Mazara', orange and chilled tomato gazpacho  
grated 'bottarga'

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**gnocchi – anatra – Porto**

homemade 'gnocchi' with 'Rougie' duck ragout in Port wine sauce

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**merluzzo – zucca – porcini**

oven-baked Atlantic cod, pumpkin puree, sautéed 'porcini' mushrooms

or

**manzo – sedano rapa – cipolline – verdure**

slow-cooked US prime beef short rib, celery root puree,  
caramelized pearl onion, sautéed baby vegetables

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**fragole – yogurt – aceto balsamico**

cold strawberry soup, homemade yogurt ice cream,  
12 year aged balsamic

**128**

Includes 1 glass of champagne upon arrival

18 September: 8pm till late | 19 September: All evening till late

All prices are subject to 10% service charge and prevailing government taxes



## SINGAPORE GRAND PRIX

MENU A  
20 September 2015

**trota – asparagi – uova di quaglia**  
marinated fjord trout, green asparagus and quail egg, trout roe

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**vitello – salvia – pistacchi**  
veal 'ravioli', butter and sage emulsion, toasted pistachio nuts, veal reduction

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**piovra – finocchi – limone – salmoriglio**  
poached and pan seared octopus, lemon fennel, 'salmoriglio' dressing

or

**agnello – carciofi – cipolline**  
slow cooked lamb rack, braised artichokes, caramelized pearl onion, mustard sauce

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**cioccolato – nocciole – frutti esotici**  
55% dark chocolate and hazelnut mousse, exotic compote

**118**

including 3 glasses of wines or standard cocktails



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## SINGAPORE GRAND PRIX

MENU B  
Sunday, 20 September

**tonno – olive – pomodoro – melograno**

blue fin tuna 'tartare', 'Taggiasche' black olives, Italian tomatoes, pomegranate

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**tagliatelle – agnello – tartufo**

homemade 'tagliatelle', in milk fed lamb ragout, truffle scent

or

**orata – asparagi – limone – peperoni**

pan-fried sea bream from 'Orbetello', sautéed green asparagus  
bell pepper coulis

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**panna cotta – rosa – vaniglia – caffè'**

variation of panna cotta - rose, vanilla and coffee

**108**

Including 3 glasses of wines or standard cocktails

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## SINGAPORE GRAND PRIX

MENU C

Sunday, 20 September

**capesante – finocchi – caviale affumicato**

pan seared Hokkaido scallops, fennel puree, 'avruga' caviar

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**tagliatelle – frutti di mare**

homemade 'tagliatelle', with fresh seafood sauce

or

**branzino – caponata – balsamico**

roasted Italian sea bass, Sicilian vegetables 'caponata', aged balsamic

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**tiramisu'**

tiramisu' with 'mascarpone' cream cheese and savoyard biscuits

78

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