



Prosciutto and Wine Pairing Dinner

**29th Mar 2023, Wednesday @ Stanley
19:00**

Asparagi – Melone

*Asparagus wrapped in Parma Ham served with Rock Melon
drizzled with Balsamic Glaze*
Canoso, Fonte Soave Classico 2020

Cream al Parmigiano – Rucola

*Penne tossed in Parmesan Cream Sauce with
Parma Ham cubes and Rucola*
Produttori di Manduria, Neama Negroamaro 2020

Merluzzo – Sugo di Pomodoro – Salsa alla Frutta

*Parma Ham wrapped Cod Fish served with
Tomato Sauce and Fruit Salsa*
Colle al Vento, Nero di Troia 2021

OR

Manzo Ripieno – Purè di Carote – Pere e Avocado

*Beef Tenderloin stuffed with Spinach and Parma Ham served on
Carrot Puree with Pear and Avocado*
Andrero, 88 Filari Perricone – Nero d'Avola 2020

Panna Cotta – Fichi

Panna Cotta topped with Figs and Crispy Parma Ham
Canoso, Passo Recioto di Soave 2017

Buon Appetito!

*Sgd \$138++ per Pax with Wine Pairing
Sgd \$118++ per Pax without Wine Pairing*

Beverages other than the above will be optional
All prices will be subject to 10% service charges and 7% GST