

BASILICO

Chinese New Year Dinner

Appetiser

Stuzzichino

Sweet and Savoury Marinated Cherry Tomato with 24K Gold and Toasted Sesame Seed

First Course

Gamberoni Gratinati

Gentle Herb Crusted Tiger Prawns with Sweet and Sour Pickled Vegetables and Italian Style Salted Egg

Second Course

Raviolo in Brodo

32 Egg Yolk Ravioli Pasta Stuffed with Marinated Pork,
Crab and Chives in a Slow Cooked Hen Broth and Aged Parmigiano Reggiano

Third Course

Wagyu al Pepe Nero

Black Pepper Crusted Japanese Wagyu Beef Sirloin
with Asparagus, Bell Pepper and Broccolini with Roasted Piedmont Hazelnuts

Dolce

Panna Cotta with Chrysanthemum Tea Gel and Lavender Pearl