

singaporediscovers



MICHELIN GUIDE

Gastrobar
Italy *Pop-Up*

MENU



Passion
Made
Possible





QUASI UNA PIZZA

Fouille de Brick, Stracciatella Cheese, Artichoke, Red Prawns, Bottarga

Hugo

St Germain Elderflower Liqueur, Peppermint Leaves, Lime Cordial, Prosecco

CALAMARO

Stuffed Squid, Ink Vinaigrette, Capers, Lemon, Mint

Italian Margarita

Milagro Silver Tequila, Orange, Luxardo Amaretto, Lime, Salt and Cinnamon

RAVIOLI

Black and White Ravioli Stuffed with Guineafowl and Ricotta, Forest Mushrooms

Angelo Azzur

Hendrick's Gin, Cointreau, Bitter Truth Violet, Lemon Cordial, Oxalis

MANZO ALL'OLIO

Braised Beef Cheek, Soft Polenta, Olive Oil, Capers

Earl Grey Negroni

Hendrick's Gin Infused with Earl Grey Tea, Campari, Cinzano Rosso Sweet Vermouths

TIRAMISU

Coffee Mousse, White Chocolate, Savoiardi Biscuit, Mascarpone Espuma, Cocoa Tuille

KOPI "Gu You"

Monkey Shoulder Whisky Fat washed with Butter, Frangelico cold brew coffee, Cream Cheese foam.



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BAR & KITCHEN