

GATTO PARDO

RISTORANTE DI MARE

SG Heritage Meal with Sicilian Touch

Brunch

SUN, 9 AUG 20 | FROM 11.30AM

A COLLABORATION WITH CHEF RENÉE TANG
FROM JELEBU DRY LAKSA

- LIGHTLY SEARED YELLOWFIN TUNA SALAD WITH SALMORIGLIO DRESSING
- WAGYU BEEF CARPACCIO WITH BURRATA CHEESE, BRONTE PISTACHIO & WINTER BLACK TRUFFLE
- BRUSCHETA WITH GODPA'S OTAH & HOKKAIDO SCALLOP
- JELEBU DRY LAKSA PLATTER BY CHEF RENÉE TANG
- SALT BAKED RED SNAPPER WITH SICILIAN CAPONATA
- CHENDOL TIRAMISU WITH ORGANIC COCONUT MOUSSE & GULA MELAKA

MENU \$85++ PER PERSON

FREE FLOW BEERS & WINE \$58++

PREMIUM FREE FLOW BEER & WINES \$88++

