

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

BRACI 

Lunch Menu

Hand-dived Scallops

Delica Pumpkin, Smoked Yolk

Tagliolini

Sicilian Prawns, Amalfi Lemon

Beef Tenderloin

Sesame, Wild Mushrooms

Capri

Caramel, Coffee and Bay Leaf Gelato



Dinner Menu

Beef Tartare

Bone Marrow, Beluga Capers

Scampi

Miso and Nuts

Tagliolini

Sea Urchin and Caviar

Myazaki Pork

Rhubarb and Grapes

Sweet Underwood



MICHELIN Guide's Point of View

Beppe De Vito considers his cuisine a 'culinary journey', taking customers in his tiny dining room from the South of Italy to Asia via some interesting detours. Choose one of the set menus and let the kitchen decide; it could include tuna millefeuille with truffles, foie gras semi-freddo or sea bass with eggplant parmigiana. A pre-dinner drink on the rooftop terrace of this charming shophouse, to take in the terrific river views, is a must.

Address

52 Boat Quay, Level 05-01 & 06-01, Singapore 049841

TERMS & CONDITIONS:

1. Only diners with a valid confirmation email will be entitled to the GastroMonth dining experience at the stated date and time **2.** Payment must be completed to secure your seats **3.** For changes in reservation, please email info@gastromonth.com **4.** No change in reservation can be made less than 72 hours prior to dining **5.** No exchanges or refunds on GastroMonth tickets will be made under any circumstances **6.** Seats will be allocated at the restaurant's discretion and may be subjected to change without prior notice **7.** All transactions are subjected to charges, conversions and fees imposed by your card issuing bank. The local currency rate indicated is approximate at the time of publishing **8.** Any additional food or beverages beyond the GastroMonth menu and that are consumed at the restaurant will be charged by the restaurant directly