

# 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

**Miyazaki 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](mailto: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