

GASTROMONTH

MICHELIN GUIDE • SINGAPORE

BUONA TERRA

Lunch Menu

Linguine Rustichella D’Abruzzo, Fresh Tomato,
Baby Squid, Squid Ink Sauce

Lamb Loin, Herb Crust, Jerusalem Artichoke
or
Seabass, Mushroom, Artichoke, Potato Espuma

Chocolate Mousse, Aerated Chocolate Milk Caramel, Salted Milk Ice Cream



Dinner Menu

Mozambique Scampi, Beetroot, Pear, Nasturtium Leaf

Homemade Tagliolini, Saffron, Mix Mushrooms, Truffle

Roasted Pigeon, Pumpkin, Peach, Moscato Sauce
or
Dover Sole, Capers, Lemon, Butter Sauce

Cocoa Wafer, Passion Fruit, Coconut Meringue, Mango

***A complimentary glass of Antica Fratta N.V is included only in the dinner menu.*



MICHELIN Guide’s Point of View

The entrance to this sophisticated and intimate Italian restaurant, housed within a refurbished colonial house, is flanked by an imposing glass display of bottles from its impressive wine collection. Lunch sees a good value set menu while at dinner the flexible menu allows for any combination of appetiser, pasta and main course. Signature dishes include squid ink tonnanelli, loin of lamb with a herb crust and chocolate mousse.

Address

29 Scotts Rd, Singapore 228224

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