

BRACI, 2018 ❁

PLEASE NOTE:

1. Prices are subject to GST and service charge.
2. Menu is subject to change.
3. No exchanges or refunds on GastroMonth tickets will be made under any circumstances.
4. Only diners with valid reservation and payment will be entitled to the GastroMonth dining experience at the stated date and time.
5. Please purchase additional tickets at least 3 days in advance.

Dinner Menu

\$120++

AMUSE BOUCHE
Tomato, Bottarga and Celeriac

--

ROMANESCO
Burrata and Hazelnuts

--

HAND DIVED SCALLOP
Miso Bagna Cauda, Micro Tomatoes and Guanciale

--

TAGLIOLINI
Scampi and Smoked Paprika

--

AGED DUCK
Beetroot, Mustard Seeds and Five Pepper Jus

--

GIANDUIOTTO
Chocolate, Hazelnuts and Frangelico



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.

📞 +65 6866 1933

@ book@braci.sg

📍 Level 5, 52 Boat Quay, Singapore 049841

Opening Hours :
Tuesday to Friday
Lunch: 12.00pm to 2.00pm
Monday to Saturday
Dinner: 6.00pm to 10.30pm