

**SHE SETS  
THE TONE**

BOTTEGA  
DI  
**carna**

**SHE SETS  
THE TABLE**

**INTERNATIONAL WOMEN'S DAY MENU  
3-COURSE \$78**

**INIZIARE**



**LOTUS IN MURKY WATER**

HAMACHI, TAMARIND, GALANGAL OIL, KAFFIR LIME LEMONGRASS GEL, JICAMA, MINI BASIL

BY CHEF ADELYN, COMMIS CHEF

INSPIRED BY CHERISHED MEMORIES OF YEARS PAST, THE DISH FEATURES FISH REMINISCENT OF THOSE SHE WOULD PLAY WITH DURING VISITS TO THE LOTUS PONDS OF HER HOMETOWN, PAIRED WITH FLAVOURS DRAWN FROM THE VERY FIRST STAFF MEAL SHE PREPARED.



**PRINCIPALE**

**GODDESS OF SPICE**

SPICED BEFF HANGING TENDER, GARDEN FRESH SALAD, PANEER CROQUETTE, CORIANDER AIOLI

BY CHEF NITHILA, COMMIS CHEF

HER PASSION FOR FOOD GREW AS SHE CONTINUED HER JOURNEY IN THE CULINARY SCENE, AND WISHES TO STAND OUT ONE DAY WITH HER DISHES. HER DREAM IS TO START HER OWN CAFE WITH INDIAN-ITALIAN FUSION CUISINE, REFLECTED IN THIS DISH.



**DOLCE**



**CLOUD BLOSSOM**

CHAMOMILE, RASPBERRY, COTTON CANDY, CARAMALISED ALMOND, MARSHMALLOW

BY CHEF JIAO MIN, COMMIS CHEF

THE DISH CONSIST OF ALL HER CHILDHOOD FAVOURITES, IN HOPES THAT IT WILL BRING PEOPLE TOGETHER AND BRING JOY AND SPARK CONVERSATIONS.