

CULINARY WARS  
**TAKEOVER**

BOTTEGA  
DI  
**carna**

CULINARY WARS  
**TAKEOVER**

**13 & 14 MARCH (FRI & SAT), FROM 7PM**  
**\$198 PER PERSON | ADD \$65 FOR WINE PAIRING**

**AMUSE BOUCHE TRIO BY CHEF WOO YOUNG**

YUKHOE | WHITE ASPARAGUS | ABALONE  
MONTELVINI PROSECCO DOC EXTRA DRY



**TASTE OF THE BLUE HORIZON BY CHEF KENNY**

ALASKAN KING CRAB, SALMON, WAKAME, UMESHU  
PIZZOLATO PINOT GRIGIO VENEZIA DOC



**POACHED LOBSTER BY CHEF HANYI**

COURT-BOUILLON, PINE NUT CREAM, FRESH PICKLED GUNGCHAE  
MARCHESI DI BAROLO GAVI DOCG

**CHARCOAL-GRILLED CHICKEN THIGH STEAK BY CHEF HANYI**

VIN JAUNE CREAM SAUCE, BUTTER-BRAISED GREEN ASPARAGUS  
DOMAINE L&C POITOUT CHABLIS

**CHILEAN SEABASS TAGLIATELLE BY CHEF ALVIN**

NORI PASTA, MISO, CHILEAN SEABASS, SHOYU  
PIZZOLATO PINOT NERO VENEZIA DOC



**WAGYU STRIPLOIN BY CHEF KENNY**

FOIE GRAS SAVOURY CABBAGE ROULADE, GOBO ROOT JUS  
BORGIO DEL MANDORLO PRIMITIVO DI MANDURIA



**THE ARAGUANI ZEN BY CHEF KENNY**

VALRHONA ARAGUANI DARK CHOCOLATE, TOFU HANAHO GELATO, SUDACHI CREME  
MICHELE CHIARLO NIVOLE MOSCATO D'ASTI DOCG



南記魚業私人有限公司  
Lam Kee Fisheries Pte Ltd



PIVÈNE

Kindly inform us of any allergies or dietary needs.  
Our homemade dishes may contain trace ingredients.  
Prices subject to 10% service fee & GST.

**MNL**<sup>®</sup>

@BOTTEGADICARNA  
SINGAPORE