

VALENTINE'S DAY

A DAY TO REMEMBER...

Indulge in an evening of elegance, romance and culinary experience at Guccio Ristorante.

Let us set the stage for an unforgettable night, where every detail is designed to enchant.

Share an intimate date with your plus one and enjoy a special 4 or 5-course menu curated by Chef Marco.



BILLECART-SALMON BRUT ROSE'

ONLY \$188++

VALID FROM 14 OF FEBRUARY TO 16 OF FEBRUARY

INDULGE IN ROMANCE

A ROMANTIC ITALIAN ESCAPE

L'amore e' condividere

'Love is sharing' served on a bed of roses
Hokkaido scallops 'carpaccio', blood orange jelly
New Zealand prawns, pink grapefruit, trout roe
Akami tuna 'alla Mediterranea'
Sakoshi Bay oysters 'ceviche' style

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Fegato d'oca

Pan-seared Prestige Premium foie gras, chocolate and pistachio
red apple compote, raspberry

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Tartufo nero

Homemade 'spaghetti alla chitarra' with braised veal 'ossobuco' ragout
shaved Winter Black Truffle from Périgord, France

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Rombo – porro

Oven-baked Norwegian turbot, leek velouté, 'romanesco' broccoli
red beetroot, parsley oil

or

Agnello – zucca

Sous-vide and roasted Australian lamb rack
pumpkin mash, roasted baby artichoke, red onions petals

or

Manzo – radicchio

Full Blood Wagyu beef striploin MB 6/7
glazed 'radicchio tardivo', parsnip mash, mustard jus

Supplement 20

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Tartelletta al cioccolato

55% Valrhona warm chocolate tart, strawberry ganache
Chantilly cream, wild berries

House made petit four

4 course 148++ wine pairing 80++

5 course 168++ wine pairing 100++

FIRST SEATING FROM 6:00 / 6:30 PM TO 8:15 PM
SECOND SEATING FROM 8:15 PM ONWARDS