



## Buona Terra Michelin-Star Drive Thru experience

Enjoy Chef Denis Lucchi's Contemporary Italian cuisine in the luxury of your dining room with an exclusive take-away menu

For enquiries, please contact us at +65 6733 0209 or +65 9456 3147.

Grazie Mille!

### Set Menu

#### **5-Course #Unitedwednesg Degustation Menu**

**Per person \$128**

##### **Cuttlefish Salad**

Celery | Melon | Mint | Caviar

##### **Sicilian Red Prawns**

Burrata, Artichoke | Bottarga | Feuille de brick

##### **Beef Agnolotti**

Manjimup Truffle

##### **Signature Lamb Loin**

Herbs crust | Eggplant caponata

##### **Apple Cake**

Thyme | Vanilla Mousse

#### **Chef's Experiential 5-Course Tasting Menu**

**Per person \$178**

Let Chef Denis customise your elegant in-home dining experience with a menu highlighting the best seasonal ingredients of the week

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## A La Carte

### Starters

**"Artigiana" Burrata 300 gr** | "pineapple" tomato \$38

Add on:

Premium Culatello Ham \$40

*New* **Scilian Red Prawns** marinated raw | Burrata | Artichoke | Bottarga | Feuille de brick \$40

**Oven Baked Scampi** | White and black sesame \$58

*New* **Mediterranean Stuffed Squid (300gr)** | Tomato | Olive | Capers \$38

*New* **Herbs Tart** | Eggplant | Tomato \$32

*New* **White Asparagus** | Herb Zabajon | Manjimup Truffle \$38

Add on:

3g Manjimup Truffle \$10.5

5g Manjimup Truffle \$17.5

10g Manjimup Truffle \$35

### Pasta

**Duck Ragù Mezze Maniche** | Mixed Mushrooms \$42

*New* **Squid Ink Risotto** | Giant Carabineros Prawns \$70

**Mediterranean Seafood Spaghetti** \$38

*New* **Octopus Ragù Fusilli** | Red wine Sauce \$38

**Beef Agnolotti** | Manjimup black Truffle \$46

Add on:

3g Manjimup Truffle \$10.5

5g Manjimup Truffle \$17.5

10g Manjimup Truffle \$35



The Beauty of the Land & Sea (To share)

*New* **Salt Baked Whole Seabass** | Potato Salad | Herbs Zabajon ( 1 kg ) \$118

**Secret Iberico** | Mixed vegetables (350 gr) \$88

*Signature* **Herb Crust Lamb Rack** | Eggplant | Caponata

Half/Whole Rack \$50/ \$98

**Ossobuco** | Saffron Risotto \$59

*New* **Mediterranean Seafood Stew Cacciucco style** (good for 2 pax) \$88

**A5 Sendai Wagyu** | Mixed vegetables (150/200 gr) \$130/\$178

**OP Rib Steak** (approximately 1.3 kg) \$228

A Sweet Ending

**Tiramisu** (per person) \$18

*New* **Duo Caraibe 66% (2 tarts)** Salted Caramel | Manjimup Truffle \$32

**Ricotta cheese cake** | Pear \$20

*New* **Rum Baba** | Vanilla Cream | Strawberry \$22

**Premium Cheese Platter** \$38



## **Sommelier's Special**

### **Classic – All-Time Favourites \$238**

Voberg Pinot Bianco Riserva, Terlan 2014

Brunello Vecchie Vigne, Siro Pacenti 2010

### **Natural \$368**

A discovery of the two pioneer natural wine producers in Italy

Cerasuolo d'Abruzzo Rose' Valentini 2008

San Lorenzo Etna Rosso, Girolamo Russo 2014

### **Barolo Rare Vintage \$ 538**

Barolo, Pio Cesare 1961

Barolo Risera, Mirafiore 2007

Our Buona Terra Cellar Concierge is also at your service for wines, Champagnes and whisky.

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To order, call +65 6733 0209 or

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All prices are subject to Prevailing Government Tax

Available Daily (Monday – Sunday) 12pm to 9pm @buonaterrasg



## Home Cooking Series

From Chef Denis's Kitchen to Yours

1<sup>st</sup> of the series – Pasta

Enjoy fresh housemade pasta at home with our customisable pasta kit. Simply choose your favourite pasta, select one of Buona Terra's delicious sauces and your pasta kit will arrive with other essential ingredients to finish the dish. Watch a short demonstration video by Chef Denis and you are ready to cook.

### Sauce

Amatriciana Style \$32

Al Pesto \$32

Crab and Fresh Sicilian Tomato \$38

### Pasta

Housemade Tagliolini

Housemade Tagliatelle

Housemade Pappardelle

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