



GASTRONOMICAL JOURNEY OF FLAVOURS AND TASTE OF ITALY
WITH
CHEF MARCELLO FABBRI

19th – 23rd January 2017

**Villa Danieli is proud to present a special appearance of Italian Michelin
Chef Marcello Fabbri**

**From renowned gourmet restaurant in Germany – Anna Amelia
With over 20 years of experience, diners can sample his passionate ‘Italian simplicity’
style cooking has earned him the recognition as one of the most celebrate chefs in the
world.**

Degustation Menu

Marcello Fabbri Vitello Tonnato

Newly Interpreted Tuna and Veal by Marcello Fabbri

Frescobaldi Pomino Bianco DOC



Zuppa Di Zucca

Pumpkin Soup served with Scallops and Wild Rice Popcorn

Attems Pinot Grigio Venezia Giulia IGT



Risotto Ai Porcini

Risotto of Porcini Mushrooms served with Parmesan Ice Cream

Speri Valpolicella Ripasso Classico Superiore DOC



Manzo Australiano

Australian Black Angus Striploin served with Green Asparagus,
Potato Confit and Black Truffle

Lamole Di Lamole Blue Label Chianti Classico D.O.C.G



Torta Di Mele Granny Smith

Granny Smith Apple Tart served with Granny Smith Soup and Sorbet

Warre Warrior Finest Reserve Port Wine

RM 220 nett (food only)

RM 380 nett (food with wine pairing)

"Allow us to fulfil your every need, wants and desires simply let us know of any special requirements,
Allergies you might have and we will happily enhance your dining experience"

Signature Dish



Contain Alcohol



Vegetarian



"All prices are inclusive of 10% service charge and 6% goods and services tax (GST)"

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A LA CARTE

Antipasto

Zuppa Di Zucca

Pumpkin Soup served with Scallops and Wild Rice Popcorn
RM 52

Marcello Fabbri Vitello Tonnato

Newly Interpreted Tuna and Veal by Marcello Fabbri
RM 78

Fegato D'Oca Mango E Balsamico

Variation of Duck Foie Gras, Mango and Balsamic Vinegar
RM 85

Gambero Rosso, Insalata Di Finocchio E Pomodori Secchi

Pan Seared Wild Shrimps served with Buffalo Mozzarella, Fennel Salad and Sundried Tomatoes
RM 88

Pasta

Agnolotti Fatti A Mano

Handmade Agnolotti served with Sage Butter, Black Truffle and Veal Natural Jus
RM 72

Risotto Ai Porcini

Risotto of Porcini Mushrooms served with Parmesan Ice Cream
RM 76

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Piatti Principale

Spigola Gratinata

Gratinated Fillet of Sea Bass served with Steamed Artichokes and Red Capsicum Sauce

RM 118

Manzo Australiano

Australian Black Angus Striploin served with Green Asparagus, Potato Confit and Black Truffle

RM 138

Lombo D'Agnello

Australian Grain Fed Lamb Loin served with Chickpeas and Rosemary Natural Jus

RM 148

Dolci

Torta Di Mele Granny Smith

Granny Smith Apple Tart served with Granny Smith Soup and Sorbet

RM 42

Panna Cotta Alla Canella

Cinnamon Panna Cotta served with Chianti Pear and Caramelized Walnuts

RM 48

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