

CULINARY SECRETS

by
Hadicurari



FRESH MUSSELS

A 4-COURSE CULINARY MENU WITH FRESH MUSSELS
AND OPTIONAL WINE ARRANGEMENT.

Wine partner: Pepia Est

Culinary Secrets

Culinary Secrets by Hadicurari is the name of an adventurous trip which will delight the palate.

The Culinary Secrets is held on Friday and Saturday July 27 and 28. Chef Nando will present you a scrumptious 4-course fresh mussels dinner, serving the best this season has to offer.



JULY 27 & 28
5:00 PM - 11:00 PM

LIMITED AVAILABILITY

\$48.50

PER PERSON+
15% SERVICE CHARGE

Wine Arrangement: \$35.00.

MENU

FIRST COURSE

A combination of steamed and fried mussels with glasswort, bell peppers and carrots

SECOND COURSE

Mussel soup with parsley

THIRD COURSE

Mussel pot of your choice: classic with white wine, with curry and vadouvan, with pastis or with Balashi beer

FOURTH COURSE

Chilled melon gazpacho with cinnamon ice cream and fresh summer fruits

Reservations required: call 586 2288