

TWIRL & SIP

A pasta journey, one dish a week | 15 SEPT - 18 OCT 2026

WK1



FUSILLI LUNGHI

King Prawn

Chillimansi sauce

FUN FACT Fusilli gets its name from fuso, the Italian word for "spindle". It also strikingly resembles the instant noodle packets that's made chillimansi a popular flavour in the Philippines.

SIP - Castelli Estate Reisling

WK2



PACHERRI

Clay Pot "Al Forno"

Smoked coral trout collar, snow peas, shiitake, crispy garlic

FUN FACT Legend has it paccheri was once used to smuggle Italian garlic into Austria, with around four cloves hidden inside each tube.

SIP - Domaine Gautheron Chablis

WK3



SPAGHETTI CHITARRA

Chashu Guanciale

Pecorino, black pepper, confit egg yolk, bergamot

FUN FACT Chitarra translates to 'guitar'. The pasta is cut with a wire press giving a square-edged strand. To release the cut pasta, you can strum the steel strings mimicking how someone plays a guitar.

SIP - Trediberri Langhe Nebbiolo

WK4



RAVIOLI

Braised Duck

Peas, zucchini flowers, Taiwanese ramen sauce

FUN FACT Ravioli wasn't traditionally served with tomato sauce - tomatoes weren't introduced to Italy until centuries after ravioli first appeared.

SIP - Dassai 45, Junmai Daigingo

WK5



SPAGHETTONI

Kombu-Cured Kingfish

Yuzu butter sauce, fried capers

FUN FACT In 1957, a BBC April Fool's prank convinced people that spaghetti grew on trees.

SIP - Golden Gai Ball - Don Julio, Midori, Mandarin, Yuzu, Lime Leaf

Come for one. Come back for all.

Ask your server which week we're in. Book ahead for the ones still to come.

taxi kitchen