DOLCEVITA

Weekend Brunch

Starters

Italian antipasti platter
Selection of fine cold cuts, rainbow olives
semi-dried tomatoes, homemade grissini sticks

Seasonal oysters on ice with traditional condiments

Timbale of crab, avocado mousse,
spicy mango salsa

Heirloom tomatoes salad, buffalo mozzarella,
olive soil, pesto sauce

Mix seasonal grilled vegetables, Sardinia lemon couscous,
spicy cress, first pressed olive oil

Thinly sliced veal loin, tuna espuma,
rocket sauce

Wild forest mushroom soup, white truffle foam

1409

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
The prices are in Singapore dollar and subject to 10% service charge and applicable government tax.

Main Courses

Truffle and porcini Acquerello Risotto

Gratinated candele pasta,
beef ragoût, Parmigiano Reggiano

Linguine pasta, fresh tomato sauce,
prawns, fava beans, basil

Orecchiette pasta, goat and Taleggio fondue,
walnuts, pickled celery

Atlantic cod fish Vicentina, soft polenta,
capers, anchovies, cream sauce

Racks of lamb, market vegetable,
rosemary jus

Angus beef tenderloin, ratte potato espuma,
morel, sauce Madeira

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Dessert Buffet

Miniatures

Crème brûlée
Raspberry panna cotta
Petit macaroons

Tartes and cakes

Hazelnut Royaltine
Chocolate caramel tarte
Ricotta cheese tarte with berries
Tiramisu

Warm delights

Dark sweet cherry citrus clafoutis
OR
Bread and butter pudding with Crème Anglaise

Assorted cheese platter

118
menu only

158
including free flow of Ruinart "R" Champagne

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