



Chef's Table

February 2017

Get up close and personal with Marco Manocchio as Dolce Vita presents an exclusive Chef Table's experience every Friday. Be pleasantly surprised as we showcase a delectable six-course dinner, featuring monthly seasonal ingredients paired with wines by the hotel's award-winning sommelier, Inthran Ramasamy

Friday Night Special

Benvenuto dalla cucina

Amuse bouche

Santo Stefano, Ruggeri, Prosecco Superiore, Veneto, Italy



Insalata di astice

Lightly smoked lobster salad
endive, citrus, miso consommé

Elvio Cagno, 'Anas-Cetta', Nascetta di Novello, Piedmont, Italy



Uovo

Slow-poached egg, spinach coulis
Iberico ham, winter truffle
Allegrini, Soave, Veneto, Italy

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.

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Risotto

Special Riserva Acquerello rice, seared king crab
mascarpone, green apple, chervil
Alois Lageder, Pinot Grigio, Alto Adige, Italy

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Merluzzo

Confit Atlantic cod fish fillet, watercress
long bean, sea urchin, almond milk
Vie Di Romans, Chardonnay, Friuli-Venezia Giulia, Italy

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Panna Cotta

Vanilla panna cotta
pistachio crumble, berries, burnt milk ice cream
Michele Chiarlo, Moscato d'Asti, Piedmont, Italy

150 per guest inclusive
of wine pairing

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