DOLCEVITA

New Year's Eve Dinner

Amuse Bouche
Kumquat foie gras

Crudo di gambero
Marinated New Caledonia prawns,
burrata, pomegranate, caviar
Elvio Cogno, 'Anas-Cetta', Nascetta di Novello, Piedmont, Italy

Vellutata di bosco
Lentil velouté, crispy chestnut cannolo,
raspberry, rosemary oil
Domaine Ciringa, Sauvignon Blanc, Fosilni Breg, Stajerska, Slovenia

Fagottini alla vaccinara
Wagyu oxtail fagottini,
Roman pecorino sauce, black truffle
Markowitsch, Pinot Noir, Carnuntum, Austria

Filetto di San Pietro
John Dory fillet, cauliflower purée,
baby scallop, saffron sauce
Corte Giara by Allegrini, Pinot Grigio, Veneto, Italy

OR

Controfiletto di cervo
Venison striploin tornedo,
red cabbage, pomegranate recioto reduction
Agricola Punica, Isola dei Nuraghi IGT, Montessu, Sardinia, Italy

Mousse al cioccolato fondente
Guanaja 72% chocolate cream,
hazelnut praline crunch, orange pink grapefruit coulis
Tschida, Beerenauslese, Sämling 88, Burgenland, Austria

248
5 courses
348 with paired wines

298
6 courses
418 with paired wines

All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax

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Dessert Buffet

Caramel vanilla croquembouche
Red velvet rocher gateaux
72% dark chocolate savarin
Rosemary apricot torte
Strawberry apple cheese bavaroise
Blueberry vanilla citrus gateaux
Almond calissons
Grand cru chocolate bonbons
Éclair macaroons

Traditional apple cinnamon sugar cobbler
Calvados vanilla sauce

Selection of freshly sliced tropical and seasonal fruits

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