

Dolce Vita

EASTER BRUNCH

20 APRIL 2025

SGD 148 PER PERSON

SGD 198 PER PERSON

INCLUSIVE OF FREE-FLOW PROSECCO, HOUSE WINE, BEER AND APEROL COCKTAILS
(MINIMUM 2 GUESTS)

TO START

SEASONAL OYSTER *Served with condiments*

SALUMI MISTI *Assorted Italian cold cuts*

BATTUTO DI MANZO *Black Angus beef tartare, arugula, stracciatella, truffle*

GAMBERI ALL'ARRABBIATA *Prawns in spicy tomato sauce*

PEPATA DI COZZE *Peppered mussels, white wine sauce*

LIVE

TRECCIA DI BUFALA *Served with mesclun, heirloom tomato, olives, capers, anchovies, pesto, parma ham*

THE MAIN ACT

RISOTTO PRIMAVERA *Fresh peas, asparagus, mint*

GNOCCHI DI PATATE *Gorgonzola sauce, walnut*

CASERECCIA *Short twisted pasta, sausage, porcini cream, black truffle*

BRANZINO AL GUAZZETTO *Chilean sea bass, clams, vegetable guazzetto*

LAMB CHOPS SCOTTADITO *Grilled lamb chops, rosemary, garlic*

CARVING STATION

TOMAHAWK *100% Australian Black Angus beef (200 days, grass-fed), served with mashed potato, sautéed vegetable, peppercorn gravy or red wine jus*

BAKED SALMON *Dill cream sauce, sautéed seasonal vegetables*

TORTA PASQUALINA *Traditional Italian Easter pie, ricotta, spinach, egg*

SWEET FINALE

SELECTION OF DESSERTS

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.

Gluten free option is available upon request for pasta selections.

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.