

Dolce Vita

FIREWORKS SPARKLING DINNER

AMUSE BOUCHE Welcome from Chef

FOCACCIA ALLE OLIVE

Feta, cherry tomato, fior di latte, tomato sauce, basil

ANTIPASTI Starter

To share

BURRATA CAPRESE

Burrata cheese from Puglia, rocket leaves, parma ham, cherry tomato, pesto

FRITTO MISTO

Calamari, prawn, sea bass, marinara sauce

ASSORTIMENTO DI SALUMI

Assorted Italian cold cuts

PRIMI E SECONDI Main course

To share

RISOTTO MARE E MONTI

Clam, prawn, mushroom, parma ham

RAVIOLI SPINACI E RICOTTA

Baby spinach, ricotta stuffed ravioli, sage butter sauce

STINCO DI AGNELLO

Slow-cooked New Zealand lamb shank, rosemary jus

POLENTA E MERLUZZO

Poached cod fish, creamy polenta, cacciucco sauce

DOLCI Dessert

TRIO OF SWEET

Raspberry cocoa pod, strawberry yoghurt mousse, Tropical Oasis and pineapple sablé

SGD 590 nett per table
(for up to 4 persons)