

# Dolce Vita

## SATURDAY BRUNCH

SGD 98 PER PERSON

SGD 146 PER PERSON

INCLUSIVE OF FREE-FLOW PROSECCO, HOUSE WINE, BEER AND APEROL COCKTAILS

SGD 166 PER PERSON

INCLUSIVE OF FREE-FLOW CHAMPAGNE, 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*

CALAMARI *Crispy calamari with Amalfi lemon*

### LIVE

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

### THE MAIN ACT

RISOTTO *Taleggio and asparagus*

ORECCHIETTE *Apulian pasta, prawns, broccolini, stracciatella*

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

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

### CARVING STATION

TAGLIATA DI MANZO *Thinly sliced beef steak, cardoncelli mushrooms, truffle jus, sea salt flakes*

### SWEET FINALE

AFFOGATO *Chef's homemade sabayon liqueur with vanilla gelato*

SELECTIONS OF DESSERT

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.