

Dolce Vita

SPARKLING SG60 DINNER

AMUSE BOUCHE Welcome from chef

Classic bruschetta, marinated olives, Tuscan salami, caprese skewers

ANTIPASTI Starter

CAPESENTA E FRUTTO DELLA PASSIONE

Pan-seared scallop, pumpkin velvet, passion fruit

VITELLO TONNATO

Slow-cooked veal, Piedmont tuna sauce, capers

PASTA FRESCA Handcrafted artisanal pasta

BOTTONI ALLA MISTICANZA

Stuffed pasta, sausage, Swiss chard, parmesan sauce

SECONDI Main course

To share

FILETTO DI ORATA ALLA MUGNAIA

Sea bream fillet, lemon butter and sage, sautéed seasonal vegetable

TAGLAITA DI MANZO

Black Angus beef, baby spinach, parmesan, black truffle

DOLCI Dessert

SINGAPORE SLING

Pineapple infusion, cherry lime parfait

SGD 600 per table inclusive of a bottle of champagne
(for up to 4 persons)