

# Dolce Vita

## FESTIVE SET MENU FIVE-COURSE

### TERRINA DI FOIS GRAS

*Foie gras terrine with apple compote and warm panettone*



### UOVO

*Slow-cooked organic egg chestnut texture, crispy tuile  
and winter truffle*



### RIGATONI ALLO ZUCCA E TALEGGIO

*Rigatoni liguori with pumpkin purée*



### BRANZINO

*Pan-roasted sea bass fillet with braised Castelluccio lentils  
and sourdough croutons*



### BLACK FOREST

*Gingerbread sable, cherry compote  
64% chocolate gelato  
kirsch zabaione*

SGD 108 PER PERSON

*The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.  
Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.*