

DOLCEVITA

Pre-Christmas Saturday Brunch 7, 14 and 21 December 2019

Antipasti

Selection of finest Italian cold cuts
Kalamata olives, sun-dried tomatoes, grissini

Buffalo mozzarella
marinated Heirloom tomatoes, basil

Boston lobster salad
lemon dressing, kale, radish, datterino

Cured Wagyu beef bresaola, basil salsa
forest mushrooms, Parmesan

Lightly smoked Scottish salmon
fennel, orange, sour cream

Roasted heirloom beetroot, almond
aged balsamic dressing, goat cheese

Oysters on ice

1910

Soup

Soup of Castelluccio's lentil, truffle emulsion

Pasta and risotto

Special Riserva Acquerello risotto
black truffle, mushroom ragout

Rigatoni Giuseppe Cocco
saffron, shrimp ragout

Main Courses

Pan-roasted cod fish, cauliflower textures
glazed baby gem, salsa vergine

Roasted turkey
chestnut, brussels sprout

Overnight braised Wagyu beef
potatoes, pearl onion, red wine jus

Pastry and Sweet Endings

Bûche de Noël

Cassis chestnut soufflé opera

The Ruby cocoa

Coco white Mont Blanc gateaux

Noel crème catalana

Cannoncini alla crema

Christmas fruit cake

Dresdner stollen

Panettone

Berries zuppa inglese

Tiramisu

Assorted Macaroon

Traditional fruity minced pie

Christmas pudding
with vanilla dark rum crème Anglaise

Confectionery

178

inclusive of "R" de Ruinart Champagne, beer, wine, cocktails
soft drinks, chilled juices

138

inclusive of soft drinks, chilled juices

80 per child

(7 to 12 years old)

inclusive of soft drinks, chilled juices

Items are subject to change upon availability