

Dolce Vita | ESSENZA

THREE-COURSE SET LUNCH 11 - 17 AUGUST 2025

AMUSE BOUCHE Welcome from chef

Bruschetta “sciùè sciùè”

Sourdough bread, heirloom tomato, extra virgin olive oil

ANTIPASTI Starter

Peperoni ‘mbuttunati

Cod fish stuffed bell peppers from Napoli, mint, capers guazzetto

PASTA

Pasta del Contadino

Pasta mista, potatoes, smoked mozzarella, truffle

DOLCE Dessert

Served tableside

Pistacchiomisu

Mascarpone and pistachio cream, ladyfingers, espresso

SGD 58 per person

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

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FIVE-COURSE SET DINNER

11 - 17 AUGUST 2025

AMUSE BOUCHE Welcome from chef

Bruschetta “sciùè sciùè”

Sourdough bread, heirloom tomato, extra virgin olive oil

ANTIPASTI Starter

Peperoni ‘mbuttunati

Cod fish stuffed bell peppers from Napoli, mint, capers guazzetto

PASTA

Raviolone al tartufo

Homemade raviolo, runny egg yolk, ricotta, black truffle sauce

SGROPPINO Drink

Served tableside

Sgroppino al limone

Prosecco and lemon sorbet whipped table side

SECONDI Main Course

Choose one

Branzino in crosta di pane

served table side

Sea bass cooked in a bread crust, white asparagus, lemon, salmon roe

or

Filetto di manzo “al camino”

Black Angus beef tenderloin smoked on herbs, wilted chard, mashed potato

DOLCE Dessert

Served tableside

Pistacchiomisu

Mascarpone and pistachio cream, ladyfingers, espresso

PETIT FOURS small bites

Hazelnut bignè, Raspberry meringues, Lemon capri bonbon

SGD 158 per person

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À LA CARTE SPECIAL 11 - 17 AUGUST 2025

ANTIPASTI STARTER

PEPERONI 'MBUTTUNATI 38
Cod fish stuffed bell peppers from Napoli, mint, capers guazzetto

PASTA

RAVIOLONE AL TARTUFO 46
Homemade raviolo, runny egg yolk, ricotta, black truffle sauce

SECONDI MAIN COURSE

BRANZINO IN CROSTA DI PANE *Served tableside* 78
Sea bass cooked in a bread crust, white asparagus, lemon, salmon roe

FILETTO DI MANZO "AL CAMINO" 98
Black Angus beef tenderloin smoked on herbs, wilted chard, mashed potato

DOLCE DESSERT

PISTACCHIOMISU *Served tableside* 20
Mascarpone and pistachio cream, ladyfingers, espresso