



Christmas Day Brunch

Antipasti

Tagliere di salumi e formaggi

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

Astice alla catalana

Lobster salad, lemon dressing, cherry tomato

Crudo di manzo

Black Angus beef tartar, egg yolk and truffle

Vitello Tonnato

Slow-cooked veal loin, classic tuna mayonnaise sauce

Crudo di Salmone e caviale

In-house marinated salmon
Pickled giardiniera, caviar and orange dressing

Barbabietole feta e noci

Beetroot and feta salad, hazelnut, balsamic dressing

Insalata di orzo

Barley salad, cherry tomato, shaved parmesan, pesto

Buffalo mozzarella

Marinated heirloom tomato, basil

Seasonal oyster served with classic condiment



Zuppa di castagne e prosecco,

Chestnut and prosecco soup,
black truffle emulsion

Pasta and Risotto

Risotto alla zucca e agnello brasato

Pumpkin risotto, with braised lamb shank

Conchiglie Funghi e tartufo

Homemade orecchiette pasta with
Mushroom ragout and truffle



Main Courses

Merluzzo in padella

Pan-roasted cod fillet, braised lentil
Roasted heirloom carrot, saffron sauce

Tacchino al forno

Oven-baked turkey,
Roasted winter vegetable, red wine jus

Tagliata di manzo

Mashed Potato, rocket salad, parmesan, truffle sauce



Pastries

Bûche de Noël

Pumpkin pie

Tiramisu

Dark rum infused Christmas fruit cake, zesty orange cheese frosting

Pistachio crunchy choux

Panettone

Traditional fruity minced pie

Traditional Christmas stollen

Assortment of macarons

Christmas pudding with vanilla dark rum crème anglaise

SGD 288 per guest
with free flow of Champagne

SGD 888 per guest
with free flow of Dom Perignon Champagne

Our chef will be delighted to assist you with any dietary requests.
Prices are in Singapore dollar and are subject to 10% service charge and prevailing government tax