

DOLCEVITA

Christmas Eve and Day

5-COURSE SET DINNER



BENVENUTO DALLA CUCINA

Amuse Bouche

Telmont Reserve Brut NV

ASTICE ALLA CATALANA

Lobster salad Catalana style

Oscietra caviar, pickled giardiniera, cherry tomato

Bruno Rocca Langhe Chardonnay Cadet 2020

LENTICCHIE E TARTUFO

Slow-braised Castelluccio's lentil

Potato espuma, sautéed cotechino, black winter truffle

Bruno Rocca Barbera d'Alba 2020

RISOTTO AI CARCIOFI

Special riserva acquerello rice

Artichoke coulis, baccala, stracciatella

Chateau des Ferrages Mon Plaisir Cotes de Provence 2021

FILETTO

Pan-seared black Angus beef

Mashed potato, roasted porcini, truffle, wine jus

Black Stallion Cabernet Sauvignon 2019

CILIEGIA

Chocolate Parfait

Cherry compote, chocolate feuilletine

Badia a Coltibuono Vin Santo del Chianti Classico 2012

SGD 198 PER GUEST

SGD 298 per guest with wine pairing

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