



DOLCEVITA

Festive Brunch 2022

Antipasti

Tagliere di salumi e Formaggi

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

Carpaccio di Assona

Beef carpaccio, porcini mushroom, aged parmesan

Buffalo Mozzarella

Marinated Heirloom tomatoes, basil

Baccala' mantecato

Creamy cod mousse, garlic sour dough

Patate e Astice

Roasted potato salad, lobster, Amalfi lemon dressing

Cavolo verde e Cavolfiore

Kale and cauliflower salad, pesto dressing

Oysters on ice



Soup of Castelluccio's lentil, garlic emulsion

Pasta and Risotto

Risotto Zafferano

Saffron and roasted Cotechino, pecorino romano

Maccheroni fagioli e cozze

Homemade maccheroni pasta with cannellini beans and mussels



Main Course

Pesce spada

Pan-roasted swordfish

Sauté romaine, capsicum, wine emulsion

Tacchino al forno

Oven baked turkey

Chestnut, Brussels sprout, roasting jus

Abbacchio

Slow cooked lamb shoulder

Creamy potato, roasted carrot, wine jus



Pastries

Buche de Noël

Wild berries almond mousse

Cheryl Earl Grey gateaux

Christmas fruit cake

Dresdner stollen

Tiramisu

Macaroons

Praline

SGD 198 per guest
including free flow of Champagne