



DOLCEVITA

Festive Menu 2022

5-COURSE SET DINNER

BURRATA

Fresh burrata cheese from Puglia
Heirloom tomato salad, basil pesto
Telmont Reserve Brut NV

MACCHERONI

Homemade maccheroni
Arrabiata sauce, crab meat, saffron sauce
Nivarius N Tempranillo Blanco Rioja Spain 2021

MERLUZZO

Pan-roasted cod
Braised Castelluccio lentils, sourdough croutons
Black Stallion Chardonnay 2020

BRASATO


Overnight braised Wagyu short ribs
Brussels sprout, chestnut, roasting jus
Bruno Rocca Barbera d'Alba 2020

PEAR & CHESTNUT

Pear frangipane, dark rum and chestnut cream, vanilla ice cream
Badia a Coltibuono Vin Santo del Chianti Classico 2012

SGD 128 PER GUEST

SGD 228 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