

Festive Menu 2022

3-COURSE SET LUNCH

TONNO

Lightly seared tuna loin in pistachio crust
Lemon dressing, crispy tuile

or

ZUPPA DI FUNGHI

Forest mushroom soup
Ricotta mousse, focaccia crumble, parsley oil

or

BRUSCHETTA

Slow-cooked veal loin on sourdough
Garlic mayo, aged parmesan, confit tomato

Chateau des Ferrages Mon Plaisir Cotes de Provence 2021



MACCHERONI

Homemade maccheroni
Black truffle emulsion, confit egg yolk
Nivarius N Tempranillo Blanco 2021

or

PESCE SPADA

Acqua Pazza
Pan-roasted swordfish, tomato, olive capers
Black Stallion Chardonnay 2020

or

BRASATO

Slow-cooked short ribs
Truffle mash potato, roasting jus
Borsao Zarihs Syrah 2018



PEAR & CHESTNUT

Pear frangipane, dark rum and chestnut cream, vanilla ice cream

or

TIRAMISU

Mascarpone pâte à bombe, espresso-soaked ladyfinger, vanilla ice cream

or

FRUTTA

Seasonal fruit salad, mango sorbet
Badia a Coltibuono Vin Santo del Chianti Classico 2012

SGD 88 PER GUEST

Add in SGD 70 per guest for 3 glass of wine