DOLCEVITA

Spring in Italy

April Promotion

Barbabietola e Melone
Overnight baked heirloom beetroot, confit melon
feta cheese, aged balsamic vinaigrette, toasted macadamia

Santa Margherita, Pinot Grigio, Veneto, Italy

Or

Malloreddus
Homemade small gnocchetti pasta
green asparagus, pecorino, matcha emulsion

St. Paul, Justina, Gewürztraminer, Alto Adige, Italy

Merluzzo
Chilean sea bass poached in citrus oil, marinated mint zucchini
bell pepper coulis, yuzu lobster velouté

Carpineto, Farnito Chardonnay, Tuscany, Italy

Or

Agnello
Slow-cooked Coastal lamb shoulder
celeriac purée, green pea tartelette, roasting jus

Carpineto, Chianti Classico, Tuscany, Italy

Dessert
Sengana strawberry rhubarb tart
citrus meringue, coconut parfait

La Spinetta, Moscato D'Asti, Piedmont, Italy

78
3 course menu

98
4 course menu

128
5 course menu

70
wine pairing

2103

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.