

DOLCEVITA

Valentines Day Dinner 14 February 2020

Astice

Poached Boston lobster salad
coral mayo, pickled beetroot, apple blossom
Santa Margherita, Pinot Grigio, Veneto, Italy

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Risotto e uova

Acquerello special riserva rice
Tsarskaya oyster, oscietra caviar, bottarga
St. Paul, Justina, Gewürztraminer, Alto Adige, Italy

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Rombo

Pan-fried wild turbot
pomelo and seaweed emulsion, crispy potato tuille
Carpineto, Farnito Chardonnay, Tuscany, Italy

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Anatra

Marinated roasted dry aged duck breast
wild berry jus, butternut squash, lavender flowers
Carpineto, Chianti Classico, Tuscany, Italy

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Lampone

Raspberry cremeux, fig marmalade
red fruit cocoa soil, peach sorbet
La Spinetta, Bricco Quaglia, Moscato d'Asti, Piedmont, Italy

168
full set menu

70
wine pairing additional

1912

Set menu is inclusive of coffee and tea
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.