DOLCEVITA

Christmas Brunch
25 December 2017

Antipasti

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

Buffalo mozzarella
heirloom cherry tomatoes, basil

Butter poached prawns
baby lettuce, cocktail sauce, sour dough croutons

Black Angus beef carpaccio
forest mushrooms, Parmesan

Demi-cured salmon
fennel, citrus

Roasted beetroot, almond
quail egg, goat cheese

Oysters on ice

Mushrooms soup, truffle foam

Pasta and risotto

Special Riserva Acquerello risotto
saffron, lobster ragout

Homemade tagliatelle
creamy black truffle sauce

The chef will be delighted to assist with any dietary requests.
Prices are in Singapore dollar and subject to 10% serv ice charge and 7% government tax.

Main courses

Pan-roasted cod fish, cauliflower textures
white wine, mussel chowder, sautéed kale

Roasted turkey live station
chestnut, Brussels sprouts

Wagyu beef tagliata
mashed potato, burnt onion, roasting juices

Desserts

Buche Noël

Sengana strawberry chocolate wealth

Earl Grey chestnut genoa, blueberry marmalade

Cherry brandy "mushroom" cremeux, ginger spice

Matcha soufflé mascarpone yule log

Coco exotic sable

Christmas fruit cake

Dresdner Stollen

Panettone

Cognac coffee Christmas deer

Éclair macaroons

Assorted Christmas cookies

Traditional fruity minced pie

Christmas pudding, vanilla dark rum, crème Anglaise

Grand Cru chocolate bonbons

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inclusive of "R" de Ruinart Champagne, beer, wine, cocktails
soft drinks, chilled juices and mineral water

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