



Christmas Day Set Dinner Menu

25 December 2017

Benvenuto dalla cucina

Amuse bouche

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Astice

Seared Boston lobster, parsnip-vanilla purée
confit clementine, Oscietra caviar

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Uovo

Slow-cooked egg, smoked chestnut
sour dough textures, black truffle

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Risotto

Special riserva Acquerello rice
pumpkin, caramelized zampone

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Merluzzo

Poached cod fillet
endives, saffron-crustacean broth, red shrimp

OR

Bistecca

Roasted Australian Wagyu beef sirloin
lentils, burnt onion, mushroom ragout

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Panettone

"Chiostro di Saronno" Panettone, served table side
espresso or Amaretto di Saronno sabayon, chocolate ice cream

108 for four courses
additional 80 for paired wines

138 for five courses
additional 100 for paired wines

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