DOLCEVITA

Christmas Dinner Set Menu
25 December 2018

Scampo
Seared langoustine, Jerusalem artichoke purée
brussel sprout, kumquat
Huber, Riesling Engelsberg, Traisental DAC, Austria

Uovo
Slow-cooked egg, parsnip, butternut squash
sour dough, black truffle
Misha's Vineyard, The Starlet, Sauvignon Blanc, Central Otago, New Zealand

Risotto
Special riserva Acquerello rice
beetroot, Boston lobster, Amalfi lemon
Lethbridge, Pinot Noir, Geelong, Australia

San Pietro
Poached John dory fillet
endive, saffron, crustacean broth with red shrimp
Vasse Felix, Chardonnay, Margaret River, Australia

Or

Bistecca
Roasted Australian Wagyu beef sirloin
lentils, burnt onion, mushroom ragout
Marchesi Antinori, La Braccesca, Vino Nobile di Montepulciano, Tuscany, Italy

Panettone
"Chiostro di Saronno"
Panettone served table side with espresso
or amaretto di Saronno sabayon, chocolate ice cream
Tenute Antinori, Vin Santo del Chianti, Tuscany, Italy

4 course 128 per guest
wine pairing additional 68

5 course 148 per guest
wine pairing additional 80

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.