DOLCEVITA

2017 New Year's Eve Set Dinner Menu

Benvenuto dalla cucina
Amuse bouche

Astice
Lobster salad, bitter lettuce, Muscat grape
sea asparagus, caviar vinaigrette
Antichi Poderu Jerzu, Vermentino, Telave, Sardinia, Italy

Lingua e foie gras
Veal tongue, foie gras terrine
Jerusalem artichoke, hazelnut
Alois Lageder, Pinot Grigio, Alto Adige, Italy

Uovo
Slow-poached organic egg
mushroom consommé, crispy potato nest
Michelle Chiarlo, Gavi di Gavi, Rovereto, Piedmont, Italy

Risotto
Special selection Acquerello rice
forgotten onion, black truffle, zampone
Allegrini, Palazzo Della Torre, Veneto, Italy

Merluzzo
Cod fillet
cauliflower textures, oyster soup
Cordero di Montezemolo, Elioro, Chardonnay, Piedmont, Italy

OR

Filetto
Roasted Wagyu tenderloin
parsnip, morel-pearl-onion ragout, mustard seeds
Carpineto, Vino Nobile di Montepulciano, Tuscany, Italy

Cioccolato e panettone
Chocolate cremeux, ginger chocolate Pain de Gênes
candied orange, Panettone ice cream
Michele Chiarlo, Moscato d'Asti, Piedmont, Italy

428 per guest
additional 120 for paired wines

Our Chefs will be delighted to assist you with any dietary requests.
All prices are in Singapore dollars and are subject to 10% service charge and 7% Goods and Services Tax