

Dolce Vita Menu

Zuppa di astice e basilico

Lobster bisque with shellfish tortellini and fresh basil

Filetto di manzo Rossini

Beef tenderloin and pan-fried foie gras with pan brioche,
demi glace and potato gratin

Fragola

Sweet strawberries marinated with aged balsamico,
accompanied by vanilla cream and strawberry sorbet

3 course menu \$65



Signature dish



Vegetarian selection

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

Menu Degustazione

Artice marinato

Pan-fried Maine lobster with glazed porcini mushrooms,
thyme jus and honey-sesame croccante
Chablis, Domaine Louis Moreau, Burgundy, France, 2005

Emulsione di zafferano

Creamy saffron emulsion with osso bucco tortellini,
glazed garden vegetable juliennes and braised tomatoes
Gavi di Gavi, Bava, Cor De Chasse, 2006

Dentice stufato

Pan-fried red garupa fillet topped on a stew of finest seafood,
Olivetti tomatoes and fresh Italian herbs
Riesling, Pfaffenberg, Dr Salomon, Kremstal, Austria, 2007

Agnello in crosta di Pane

Herb crusted lamb loin,
served with eggplant-cheese cake and potato mousseline
Bordeaux, Château La Croix, Saint Emilion, France, 2006

Pistachio Zabaglione

Gratinated pistachio sabayon with forest berries,
accompanied by pistachio ice cream and raspberry sorbet
Santa Margherita, Prosecco, Veneto, NV

5 course menu \$95

Or

5 course menu with pairing wines \$138



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Antipasti

-  *Ostriche gratinate* 26
6 gratinated Fine de Claire oysters with baby spinach,
Champagne hollandaise and young leek salad
-  *Insalata mista dello Chef* 14
Selection of garden fresh lettuce leaves with organic herbs,
balsamic vinegar and Tuscan extra virgin olive oil
-  *Terrina di Foie gras* 28
Foie gras parfait with Torcolato sweet wine jelly, mango-orange compote
and caramelized vanilla brioche
-  *Mozzarella Buratta* 20
Fresh apulia Buratta mozzarella cheese with Olivetti tomato carpaccio
and homemade basil pesto
- Carpaccio di manzo* 24
Raw marinated beef tenderloin with aged balsamic vinegar,
beetroot salad and wasabi mousse
- Cappesante grigliate* 28
Grilled Atlantic king scallops with white basil vinaigrette
and green asparagus salad
-  *Astice marinato* 32
Pan-fried Maine lobster with glazed wild mushrooms,
thyme jus and honey-sesame croccante



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Zuppe

Zuppa di astice e basilico 18

Lobster bisque with shellfish tortellini and fresh basil

 *Zuppa di funghi* 16

Wild forest mushroom soup with winter truffle and Parmesan cheese

 *Emulsione di zafferano* 16

Creamy saffron emulsion with osso bucco tortellini, glazed garden vegetable juliennes and braised tomatoes

Risotto e Ravioli

 *Ravioli di zucca* 30

Ravioli stuffed with braised pumpkin, accompanied by crispy bacon, scallops and white tomato foam

Ravioli di manzo 28

Fresh homemade ravioli stuffed with braised beef cheek ragout, onion confit, braised vegetables and truffle foam

 *Risotto con tartufo nero* 28

Aquarello risotto with black Piedmont truffles

Risotto alla rucola e foie gras 32

Arugula risotto with pan-fried foie gras, pancetta and Parmesan cheese foam



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Pasta Fatta In Casa

-  *Tris di pasta* 34
Chef's choice of three assorted homemade pasta specialties of the day
- Tagliatelle alla Marinara* 28
Homemade tagliatelle with a premium selection of fresh seafood and cherry tomatoes
- Linguine ai Gamberoni* 30
Homemade linguine with king prawns, chilies, Italian parsley and garlic-olive oil glaze
-  *Gnocchi alla Genovese* 24
Homemade potato gnocchi with mascarpone-basil pesto sauce and braised Olivetti tomatoes
-  *Spaghetti alla Romagna* 24
Spaghetti with a cherry tomato sauce, black Ardoino olives, capers, garlic, fresh basil and extra virgin olive oil from Tuscany
- Penne al ragout* 26
Penne with a northern Italian ragout of osso bucco and braised vegetables
-  *Cannelloni agli Spinaci* 24
Stuffed cannelloni with ricotta, spinach, braised beef shoulder ragout, cheese fondue and Parmesan crust



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Secondi piatti

Pesce

Gamberoni saltati 38

Three grilled king prawns glazed with garlic-tomato marinade, accompanied by rocket salad and pine nuts

Merluzzo allo zafferano 36

Cod fish with saffron risotto, prime seafood and basil-tomato foam

Denticato stufato 38

Pan-fried red garupa fillet on a stew of finest seafood, Olivetti tomatoes and fresh Italian herbs

Branzino alla griglia 36

Grilled sea bass Italian style with baby spinach, sauteed potatoes and natural jus

Filetto di barramundi 38

Fillet of barramundi with braised artichokes, black olives, semi-dried tomatoes and thyme foam

Snapper 38

Pan-fried red snapper with seafood tortellinis, garlic spinach and tarragon foam



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Secondi piatti

Carne



Agnello in crosta di Pane

38

Herb-crusted lamb loin served with eggplant-cheese cake and potato mousseline

Cotoletta alla milanese

36

Pan-fried breaded veal chop with tomato-arugula salad



Filetto di manzo Rossini

38

Tenderloin of grass-fed beef with pan-fried foie gras, brioche, gratin potatoes and demi glace

Involtini Brasati

36

Braised veal roulade with porcini mushroom risotto, green asparagus and white wine jus

Guance di Manzo

34

Braised beef cheek with artichoke hearts, sage gnocchi and Barolo wine jus



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Restaurant