

Dolce Vita Menu

Timballo di granchio

Timbale of jumbo crab with avocado mousse, accompanied by
mango salsa and lemon zest dressing
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2011



Costolette di agnello

Roasted rack of Welsh lamb with Sicilian style egg plant caponata,
sauteed new potatoes and rosemary sauce
Chianti, Castiglioni, Marchesi de` Frescobaldi, Tuscany, Italy, 2010



Creme brulee

Caramelized Tahitian vanilla creme brulee with morello cherry confit
Amaretto

\$88 per person
\$138 per person inclusive of pairing wines



Chef's signature dish



Vegetarian selection



Sustainable cuisine

Our Chefs will be delighted to assist you with any food allergy or dietary requests.

All prices are in Singapore dollars and subject to 10% service charge and 7% government tax

Italian Degustation Menu

Terrina di fegato grasso

Mosaic of foie gras with dried fruits and cranberry coulis
Muscat de Beaumes de Venise, Domaine Durban, Rhone Valley, France, 2007



Zuppa di astice

Lobster bisque with seared Hokkaido scallop and basil pesto
Chablis, Christian Moreau, Burgundy, France 2010



Halibut alla griglia

Grilled white halibut with braised puy lentils,
oyster mushroom fricassee and morel jus
Pinot Grigio, Pighin, Friuli-Grave, Italy, 2010



Filetto di manzo

Grain-fed tenderloin of Angus beef, pan-fried foie gras, roasted la ratte potatoes,
braised vegetables and black Perigord truffle jus
Merlot, Elderton, Barossa Valley, Australia, 2010



Torta di mele

Slow baked golden apple with puff pastry, calvados ice-cream
and Tahitian vanilla sauce
Limoncello

\$158 per person

\$248 per person inclusive of pairing wines



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