

Dolce Vita

SATURDAY BRUNCH

SGD 98 PER PERSON

SGD 146 PER PERSON

INCLUSIVE OF FREE-FLOW PROSECCO, HOUSE WINE, BEER AND APEROL COCKTAILS

SGD 166 PER PERSON

INCLUSIVE OF FREE-FLOW CHAMPAGNE, HOUSE WINE, BEER AND APEROL COCKTAILS

(MINIMUM 2 GUESTS)

TO START

SEASONAL OYSTER *Served with condiments*

BURRATA CAPRESE *Burrata cheese, parma ham, rocket leaves, heirloom tomato, basil*

SALUMI MISTI *Assorted Italian cold cuts*

CARPACCIO DI MANZO *Beef carpaccio, rocket salad, parmesan, aged Modena balsamic vinegar*

GAMBERI ALL'ARRABBIATA *Prawns in spicy tomato sauce*

CALAMARI *Crispy calamari, aioli sauce*

THE MAIN ACT

RISOTTO *Black pepper, green asparagus, spinach, stracciatella cheese*

PACCHERI *Tube-shaped pasta, sautéed eggplant, aged ricotta, Sicilian cherry tomato*

CASARECCE *Short twisted pasta, sausage, porcini cream, black truffle*

FILETTO DI PESCE *Chilean sea bass, caponata, homegrown herbs*

TABLESIDE

TAGLIATA DI MANZO *Thinly sliced beef steak, cardoncelli mushrooms, truffle jus, sea salt flakes*

SWEET FINALE

AFFOGATO *Chef's homemade sabayon liqueur with vanilla gelato*

SELECTIONS OF DESSERT

The chef will be delighted to assist with any dietary requests as some items may contain pork, nuts and shellfish.

Gluten free option is available upon request for pasta selections.

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.