

NEW YEAR'S EVE SET LUNCH 31 DECEMBER 2025

PANNA COTTA CON GAMBERI

Tiger prawns, Imperial Osetra Caviar, seaweed panna cotta



RAVIOLONE AL TARTUFO

Homemade raviolo, egg yolk, ricotta, black truffle sauce



PESCE ALL'ACQUA PAZZA

Catch of the day, heirloom tomato, olives confit, white balsamic, clams stew

or

FILETTO DI MANZO 'AL CAMINO'

Herb-smoked black Angus beef tenderloin, wilted chard, mashed potato



CITRUS SPARK

Blood orange, grapefruit, champagne mousse, lemon verbena, mandarin sorbet

SGD 138 PER PERSON SGD 168 PER PERSON INCLUSIVE OF A GLASS OF CHAMPAGNE

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.



NEW YEAR'S DAY SET LUNCH 1 JANUARY 2026

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