

NEW YEAR'S EVE NIGHT BRUNCH 31 DECEMBER 2025

TO START

SEASONAL OYSTER Served with condiments

CAPRESE

Heirloom tomato, Neapolitan mozzarella, basil, olives

INSALATA DI ZUCCA

Butternut squash, green asparagus, goat cheese, fresh berries, walnut

GAMBERI IN GIARDINO

Prawns, sun-dried tomatoes, broccolini, red onions

INSALATA DI POLLO

Roasted chicken, apple, potato, celery, mayo mustard dressing

CHARCUTERIE

Mortadella, spiced salami, Milano salami, coppa, parmesan, goat cheese, provolone, brie, cheese crackers, olives, dried fruits

SELECTION OF ARTISAN BREAD AND GRISSINI

Tuscan bean and garlic, butter, balsamic, extra virgin olive oil

PASTA DEL CONTADINO

Mixed pasta, potato, smoked mozzarella, black winter truffle



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CHOICE OF MAIN COURSE

MANZO WAGYU Waygu beef short ribs, wilted spinach, mashed potato, aged balsamic jus

or

ROASTED CHILEAN SEABASS Pumpkin purée, yuzu beurre blanc

or

MILLEFOGLIE DI PATATA E ZUCCA Potatoes mille-feuille, pumpkin purée, yuzu-scented beurre blanc

SWEET FINALE

BAKED CHEESECAKE SIGNATURE CHOCOLATE CAKE RASPBERRY PISTACHIO MOUSSE CHAMPAGNE JELLO *Lemon zabaione* LEMON MERINGUE TART

CHOCOLATE KAHLUA BREAD AND BUTTER PUDDING
TRADITIONAL PANETTONE WITH MARSALA CUSTARD SAUCE
ASSORTED MACARONS AND PRALINES

SGD 428 PER PERSON FOR INDOOR SEATING SGD 438 PER PERSON FOR ALFRESCO SEATING SGD 448 PER PERSON FOR BAY@5

ABOVE PACKAGES ARE INCLUSIVE OF COUNTDOWN PARTY ACCESS WITH FREE-FLOW CHAMPAGNE, HOUSE WINE AND BEER

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 DINNER 1 JANUARY 2026

PANNA COTTA CON GAMBERI

Tiger prawns, Imperial Osetra Caviar, seaweed panna cotta



VELLUTATA DI PATATE E PORRO

Potato and leek soup with clams



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 158 PER PERSON

SGD 188 PER PERSON

INCLUSIVE OF A GLASS OF CHAMPAGNE

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