



NEW YEAR'S EVE

Sat 31 Dec • 5-Course Dinner Tasting Menu

\$248++ per person, inclusive of welcome drink
(minimum two persons)

Additional \$100++ for wine pairing

SGROPPINO

Lemon Sorbet, Vodka & Sparkling Wine

ANTIPASTI

Razor Clams

Garlic Herb Butter, Sourdough Crumb

or

Beef Carpaccio

Mustard Emulsion, Hazelnuts, Mushrooms, Arugula

NV Ca' del Bosco, Prestige, Franciacorta, Brut, Lombardia

FROM THE MOZZARELLA BAR

Smoked Bufala

Squash Purée, Pumpkin Seed Toast

or

Smoked Burrata & Peas

Speck, Pecorino Romano & Mint

2017 Umani Ronchi, Vellodoro Pecorino

PRIMI

Sweet Corn Cappellacci

Shaved Winter Truffle, Butter Sauce

or

Lobster & Shrimp Mezzaluna

White Wine, Vermouth, Cream, Fine Herbs

SECONDI

Short Ribs Brasato

Celeriac Purée, Horseradish Gremolata

Grattamacco Rosso

or

Grilled Branzino Shelled Beans, Fresh Herbs, Grilled Lemon

2020 Colomba Bianca, Zibibbo Vitese

CONTORNI

Crispy Butter Potatoes with Fried Rosemary

Grilled Broccolini Garlic-Lemon Vinaigrette

DOLCI

Caramel Apple Bread Pudding

à la mode with vanilla gelato

Kindly note that our dishes are prepared in a kitchen where allergens are present throughout.

We cannot guarantee that any dishes or drinks will be free from trace ingredients.

Kindly inform your server know before ordering if you have any allergies or intolerances.

All prices are in Singapore dollars and subject to service charge and prevailing GST.