



CHRISTMAS EVE & DAY

24 & 25 Dec • 4-Course Sharing Menu

\$148++ per person (minimum two persons)

Additional \$100++ for wine pairing

ANTIPASTI

Affettati Misti

Coppa, Duck Rillettes, Chicken Liver Parfait, Finocchiona Salami

Smoked Salmon Tartare

Lemon, Capers

NV Berlucchi '61 Franciacorta, Lombardy

PRIMI

Tortellini in Brodo

Corzetti Alla Norma

Tomato, Eggplant, Olives, House-Made Ricotta

2020 Zenato, Lugana San Benedetto

SECONDI

Chicken Porchetta

Pan-Dripping Gravy, Crispy Chicken Skin

Iberico Ham

Brown Sugar & Manuka Honey Glaze

2018 Villa Matta, Amarone della Valpolicella

CONTORNI

Hasselback Potatoes

Garlic, Herb Butter, Fonduta

Fried Brussels Sprouts

Anchovy & Sherry Vinegar Dressing

Japanese Sweet Potatoes

Scallion Crème Fraiche & Crispy Prosciutto

Focaccia Stuffing

Chestnut, Celery, Onion, Sage

DOLCI

Peppermint Stick Gelato Profiteroles
with Hot Fudge and Crème Fraiche

2015 Antinori, Vinsanto del Chianti Classico

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.