



Festive Set Menu

1st - 23rd December

Granchio - Uova di Salmone

***Chilled Crab Meat Served with Citrus Dressing Topped
with Salmon Roe***

Schiopetto - Ribolla Des Rosis 2018

Ribolla 100%

Pappardelle - Manzo - Sugo di Vitello

***Homemade Pappardelle Served with 72 Hour Slow Cooked
Short Rib and Red Wine Veal Jus***

Adriano - Barbera d'Alba Superiore 2018

Barbera 100%

Dentice Rosso - Brodo di Vongole Yuzu - Verdura

***Char-Broiled Red Snapper Fillet with Yuzu Clam Broth
and Seasonal Vegetables***

Schiopetto - Friulano Collio DOC 2018

Friulano 100%

OR

Porchetta - Castagna - Broccolini - Patate

***Roasted Porchetta Roulette with Chestnut, Rosemary and
Thyme with Broccolini and Roasted Potatoes***

Pievalta - Montepulciano d'Abruzzo 2016

Montepulciano 100%

Panettone - Gelato Vaniglia

***Panettone - Italian Christmas Sweet Bread with Candied
Fruits and Raisins served
with Vanilla Ice Cream***

Ca'd'Gal - Sant'Ilario 2019

Moscato d'Asti

4 Course Set Menu Sgd \$78++ per Pax

4 Course Wine Pairing (75ml) Sgd 38++ per Pax

Beverages other than the above will be optional

All prices will be subject to 10% service charges and 7% GST