

# CHRISTMAS EVE AND CHRISTMAS DAY DINNER

On Christmas Eve and Christmas Day, revel in a wondrous gastronomic experience presented by Chef de Cuisine Armando Aristardo. Begin with apéritifs by the pool, and savour light Italian bites before commencing your dinner.

\$118.00++ per person

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## ANTIPASTI

UOVO AFFOGATO, PARMIGIANO, *GF V*  
PORCINI E TARTUFO

64°C Organic Egg, Parmigiano Fondue, Sautéed Porcini, Black Truffle  
*or*

TONNO ALLA MIA NIZZARDA *GF*

Tuna Tartare, Potato, Quail Eggs, Red Onion  
*or*

ANATRA, BURRATA E ASPARAGI *GF*

Homemade Smoked Duck Breast, Burrata Sauce, Crispy Asparagus

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## SECONDI PIATTI

RAVIOLI DI MAIALE, TIMO, BURRO E TARTUFO *A*

Homemade Pork Tortellini, Thyme, Butter, Shaved Black Truffle  
*or*

RISOTTO, BARBABIETOLA, CAPRINO E GUANCIA *A*

Carnaroli Risotto, Beetroot, Goat Cheese, Beef Cheek  
*or*

TAGLIOLINI AL NERO, RAGU DI SEPPIA  
BROCCOLI E PEPERONCINO

Homemade Squid Ink Tagliolini, Cuttlefish Ragout, Broccoli,  
Fresh Red Chilli  
*or*

AGNELLO, TOPINAMBUR E GUANCIALE *GF P*

Lamb Loin, Jerusalem Artichoke, Crispy Guanciale  
*or*

SPIGOLLA ALL'ACQUA PAZZA *A GF*

Poached Sea Bass in "Crazy Water", White Wine, Cherry Tomato,  
Potato, Olives  
*or*

MANZO, ZUCCA E CASTAGNE *GF*

Angus Beef Striploin, Butternut Pumpkin, Chestnut

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## DOLCE

PANETTONE, ARANCIA, CAFFÉ E CREMA

Traditional Panettone, Orange Sauce, Coffee Ice Cream  
and Warm Chantilly

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*If you have any food allergies or food intolerances, please inform our service staff.  
All prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes of 7%.*

Alcohol *A*    Gluten-Free *GF*    Nuts *N*    Pork *P*    Vegetarian *V*