

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.

From \$118.00++ per person

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

PRIMI 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

SECONDI PIATTI

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

DOLCE

PANETTONE, ARANCIA, CAFFÉ E CREMA

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

*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*