

FRANCESCO SERRA'S FESTIVE CHEF'S SPECIAL

17 NOVEMBER 2020 TO 1 JANUARY 2021

APPETISER

CARPACCIO DI POLPO E AVOCADO

Thinly-sliced Octopus served with Avocado Tartare and Lemon Dressing

\$16.90

Suggested Wine Pairing: Terre Di Ala IGP
(Sauvignon Blanc, Semillon) Umbria, Italy 2018 | \$14



MAINS

SPAGHETTI AL NERO DI SEPPIA CON CALAMARI E SCAMPI

Black Ink Spaghetti on top of Creamy Lobster Bisque with Squid Rings and Langoustine

\$27.90

Suggested Wine Pairing: Tareni IGP
(Inzolia) Sicily, Italy 2019 | \$12



FILETTO DI MERLUZZO SU PUREA DI PATATE E CREMA DI ARAGOSTA

Baked Black Cod Fish on Mashed Potatoes and Lobster Bisque served with Seasonal Vegetables

\$36.90

Suggested Wine Pairing: Pinot Grigio La Tunella DOP
(Pinot Grigio) Friuli, Italy 2018 | \$16



GOURMET PIZZA AL VITELLO TONNATO

White Pizza with Mozzarella Cheese, Slow-cooked Veal Slices, Tuna Sauce and Rocket Salad

\$26.90

Suggested Wine Pairing: Organic Chianti Buccia Nera DOCG
(Sangiovese) Tuscany, Italy 2018 | \$14



DESSERT

TRADIZIONALE PANETTONE DI NATALE CON CREMA ALLA VANIGLIA

Traditional Christmas Panettone served with Vanilla Cream

\$14.90

Suggested Pairing: Amaretto Disaronno | \$11



\$49 for 3-COURSE

\$69 for 3-COURSE WITH TWO GLASSES OF WINE

Prices are in SGD, subject to 10% service charge and prevailing government taxes.