

# DOLCEVITA

## Saturday Brunch Menu

All menu items are subject to change upon availability.

### Starters

Selection of finest Italian cold cuts  
kalamata olives, sun-dried tomatoes, grissini

Selection of Italian cheese  
dried fruits

Buffalo mozzarella  
marinated heirloom tomatoes, basil

Cured Salmon  
kumquat, sour cream, baby herb salad

Malloreddus pasta salad  
roasted vegetables, feta cheese

Smoked duck salad  
roasted heirloom beetroot, almond  
aged balsamic dressing

Oysters on ice

Cauliflower soup  
garlic emulsion

## Pasta and risotto

Special riserva acquerello risotto  
fresh oyster sauce, seafood ragout

Homemade orecchiette  
lamb ragout, parmesan fondue

## Main Courses

Pan-roasted Chilean seabass, creamy polenta  
sautéed baby gem lettuce, lobster bisque

Slow-braised pork belly  
mashed potatoes, pearl onion, roasting jus

Beef tagliata  
arugula, parmesan cheese, red wine jus

## Pastries

Grand cru chocolate mousse  
Tiramisu in chocolate cup  
Pistachio madeleine  
Raspberry cheesecake  
Green tea coconut tart  
Almond brioche  
Macarons  
Chocolate pralines

118++ per person  
with free flow of soft drinks and chilled juices

158++ per person  
with free flow of "R" de Ruinart Champagne house white and red wine, beer

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
Prices are in Singapore dollars and subject to 10% service charge and 7% government tax.  
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