



INDULGENT 4-COURSE DINNER EXPERIENCE

24TH OCTOBER TO 1ST NOVEMBER 2015



ANTIPASTI

**Brodo Ristretto di Morchelle con
Cappesante al Prosciutto e Finferli**

Parma Ham wrapped Hokkaido Scallop, Trumpet Mushroom
Double Consommé with Sautéed Chanterelle and Prosciutto Tuiles



ZUPPE

Crema di Borlotti, Aglio Novello Arrosto e Astice Affumicato ^{GF}

Borlotti Bean Soup with Smoked Boston Lobster
Roasted Garlic and Tarragon Oil



CARNE

Controfiletto ai Funghi ^A

Char-grilled Angus Beef Sirloin, Sautéed Baby Vegetables
Potato Mousseline and Porcini Mushroom Sauce



DOLCE

Ovis Mollis

Mascarpone and Wild Berries Mousse, Crunchy Dough Millefeuille
With Espresso Granita



Caffè e Tè

Pasticcini

\$55++ per person

\$65++ with a glass of Sommelier's wine selection

Vegetarian ^V

Pork ^P

Alcohol ^A

Gluten-Free ^{GF}

If you have any food allergies or food intolerance, please inform our service staff.

All prices are in Singapore dollars, subject to 10% service charge and prevailing government taxes of 7%