

88 AMOY STREET
DOWNTOWN
SINGAPORE, 069907

CALIFORNIA
REPUBLIC
SO-CAL ITALIAN



1st COURSE

KING FISH CRUDO
Meyer Lemon, Chili

2nd COURSE

SEA URCHIN CHITARRA
Uni Butter, Black Winter Truffle

3rd COURSE

BLACK COD "ACQUAPAZZA"
Fresno Pepper Relish, Tomato Consommé
or
MB9 WAGYU FLAT IRON
Cipollini Onions, Porcini Butter

AMUSE-BOUCHE

OYSTERS ON THE HALF SHELL
Champagne, Caviar

SIDES

CRISPY JERUSALEM ARTICHOKE
Thyme, Parmigiana

GRILLED ASPARAGUS
Pangrattato, Mint Bearnaise

DESSERT

OLIVE OIL CAKE
Chocolate and Porcini Mousse

NEW YEAR'S EVE DINNER

1st seating - 168 per person + a glass of Moët on arrival;
2nd seating - 198 per person + a glass of Moët at midnight

All prices are in SGD and subject to GST and 10% service charge.

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ARRIVAL / MIDNIGHT

MOËT & CHANDON BRUT IMPERIAL, Champagne, France NV

1st & 2nd

VIE DE ROMANS FLORS DI UIS BIANCO

Friuli, Italy 2020

3rd

TENUTA DI COLLOSORBO BRUNELLO DI MONTALCINO

Tuscany, Italy, 2017

4th

EVE'S NIGHTFALL

Gin, Lemon, Maraschino, Crème d'Violet, Prosecco

DRINKS PAIRING

98 per person (optional)

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