

DOLCEVITA

Saturday Brunch

Starters

Italian antipasti platter
selection of fine cold cuts, rainbow olives
semi-dried tomatoes, homemade grissini sticks

Seasonal oysters on ice with traditional condiments

Timbale of crab
spicy mango salsa, avocado mousse

Heirloom tomatoes salad
buffalo mozzarella mousse, olive soil, pesto sauce

Saffron lemon couscous, grilled vegetables
spicy cress, first pressed olive oil

Thinly sliced beef carpaccio
rocket salad, shaved parmesan cheese

Wild forest mushroom soup, white truffle foam

1603

Main Courses

Truffle and porcini Acquerello risotto

Linguine pasta, fresh tomato sauce
prawns, fava beans, basil

Traditional lasagna
Bolognese style, beef

Atlantic cod fish, soft polenta
butter lemon sauce

Racks of lamb, market vegetable
rosemary jus

Slow braised beef short rib, ratte potatoes
morel, Madeira sauce

Dessert Buffet

Miniatures

Crème brûlée
Raspberry panna cotta
Petit macaroons

Tartes and cakes

Hazelnut Royaltine
Chocolate caramel tarte
Ricotta cheese tarte with berries
Tiramisu

Warm delights

Bread and butter pudding with Crème Anglaise

Assorted cheese platter

118

including soft drinks, chilled juices, still mineral
and sparkling water

158

including free flow of Ruinart "R" Champagne

DOLCEVITA

Chef's Table

February 2017

Get up close and personal with Marco Manocchio as Dolce Vita presents an exclusive Chef Table's experience every Friday. Be pleasantly surprised as we showcase a delectable six-course dinner, featuring monthly seasonal ingredients paired with wines by the hotel's award-winning sommelier, Inthran Ramasamy

Friday Night Special

Benvenuto dalla cucina

Amuse bouche

Santo Stefano, Ruggeri, Prosecco Superiore, Veneto, Italy

✧ ✧

Insalata di astice

Lightly smoked lobster salad
endive, citrus, miso consommé

Elvio Cogno, 'Anas-Cetta', Nascetta di Novello, Piedmont, Italy

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Uovo

Slow-poched egg, spinach coulis
Iberico ham, winter truffle
Allegrini, Soave, Veneto, Italy

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

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Risotto

Special Riserva Acquerello rice, seared king crab
mascarpone, green apple, chervil
Alois Lageder, Pinot Grigio, Alto Adige, Italy

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Merluzzo

Confit Atlantic cod fish fillet, watercress
long bean, sea urchin, almond milk
Vie Di Romans, Chardonnay, Friuli-Venezia Giulia, Italy

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Panna Cotta

Vanilla panna cotta
pistachio crumble, berries, burnt milk ice cream
Michele Chiarlo, Moscato d'Asti, Piedmont, Italy

150 per guest inclusive
of wine pairing

1701

The logo for Dolcevita, featuring the word "DOLCEVITA" in a dark, serif font, centered within a horizontal rectangular bar with a textured, reddish-brown background.

Easter Brunch 15 and 16 April 2017

Starters

Italian antipasti platter, selection of fine cold cuts, Kalamata olives
semi-dried tomatoes, grissini

Childhood memories egg frittata, caramelized onion, potatoes

Canadian oysters, traditional condiments

Prawn salad, scapece zucchini, mint scent

Heirloom tomato salad, Buffalo Mozzarella, basil dressing

Grilled green asparagus, quail egg, fresh goat cheese

"Casatiello" Neapolitan Easter savory cake, pork sausage
Gruyère cheese, sage

Soup

Cauliflower soup, vanilla oil

Pasta

Special Riserva Acquerello rice
porcini mushrooms, smoked Scamorza cheese, black truffle

Homemade conchiglie, Bolognese, 30 months aged Parmesan

Spaghetti alla chitarra, Mediterranean seafood ragout
lobster broth, cherry tomatoes

Main Courses

Pan-seared wild barramundi, green pea coulis
tomatoes and black olives tartare

Grilled lamb chop, Easter Giudia artichokes, herbs jus

Slow-braised Angus beef cheek
mashed potatoes, sautéed mushrooms, red wine sauce

Desserts

Assorted macaroons "Easter farmhouse"

Easter rice tarte

Chocolate "Osternest" gâteau

Easter chocolate eggs

Tiramisu panna cotta

Bunny carrot cake

Easter bon-bons

Bread and butter pudding with vanilla crème anglaise
and fresh berry compote

Easter hot cross buns

168

including free flow of "R" de Ruinart, beer, wines, cocktails,
soft drinks, juices and mineral water

Wine by the glass selection

Champagne

Ruinart, "R" de Ruinart, Reims, France	NV	34
Veuve Clicquot Ponsardin Rosé, Reims, France	NV	40
Ruinart, Blanc de Blancs, Reims, France	NV	52
Dom Pérignon, Epernay, France	2005	90

White Wine

Huber, Riesling Engelsberg, Traisental DAC, Austria		24
Corte Giara by Allegrini, Pinot Grigio, Veneto, Italy		24
Vasse Felix, Chardonnay, Margaret River, Australia		24
Churton, Sauvignon Blanc, Marlborough, New Zealand		24
Christian Moreau, Chablis, Burgundy, France		26
Schlumberger, Gewürztraminer, Alsace, France		26
Henri Bourgeois, Sancerre, Les Baronnes, Loire Valley, France		28

Red Wine

Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile		24
Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand		24
Telmo Rodriguez, Gazur, Tempranillo, Ribera del Duero, Spain		24
Voyager Estate, Shiraz, Margaret River, Australia		24
Ruca Malen, Malbec, Mendoza, Argentina		26
Château Chantemerle, Bordeaux blend, Médoc, Bordeaux, France		28
Nielson by Byron, Pinot Noir, Santa Barbara County, USA		26
Barone Ricasoli, Chianti Classico Riserva, Tuscany, Italy		32

Rose Wine

Castello Di Ama, Rosato, Tuscany, Italy		23
Château D'Esclans, Côtes de Provence, France		26

Sweet Wine

Tschida, Beerenauslese, Sämpling 88, Burgenland, Austria		25
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Affettati e formaggi

Cold cuts and cheeses

Affettati

Selection of the finest Italian cold cuts
Served on a sharing platter with pane carasau
and Piadina Emiliana

Prosciutto di Parma	26
Coppa	26
Mortadella	26
Salame Milano	26
Tasting plate with choice of three kinds of the above	45
36 month aged Bellota Iberico ham 70g serving size	56

Formaggi

Selection of Italian cheeses
Served with homemade marmalades

Parmigiano 30 month aged	22
Taleggio	22
Vinaiolo, aged pecorino in Sangiovese grape vinasse	22
Gorgonzola dolce	22
Canteuria, aged caprino	22
Tasting plate with choice of three kinds of the above	34

Antipasto

Starter

-   **Treccia Campana di bufala**
Handmade buffalo mozzarella from Naples
Served with condiments 34
- Treccia is a fresh mozzarella from the southern part of Italy. This handcrafted buffalo cheese gets its delicate and sweet taste from spinning, cutting and twisting the milk curd over and over in an elaborate process by the cheesemaker.*
-  **Insalata di astice**
Lightly smoked lobster salad 36
Endive, citrus, miso consommé
- Tonno marinato**
Cured yellow fin tuna loin 28
Pizzaiola coulis, stracciatella
-  **Burrata**
Burrata cheese from Andria 26
Tomato tartare, basil
-  **Uovo**
Slow-poached organic egg 28
Broccoli romani, tomatoes, anchovy vinaigrette, pancetta
-  **Vitello tonnato**
Milk-fed veal loin 32
Tonnata sauce, pickled vegetables
-  **Carpaccio di manzo**
Black Angus beef carpaccio 38
Mushrooms, Parmesan, micro greens
-  **Parmigiana di melanzane**
Oven-baked Nonna's layered eggplant 24
San Marzano tomato, parmesan, basil

Pastasciutta, risotto et zuppa

Handmade pasta, risotto and soup

 	Carbonara Homemade spaghetti Pecorino sabayon, pancetta, black pepper	28
	Tortelli Piedmont style braised beef stuffed tortelli Grilled meat juices, black truffle	36
	Risotto allo zafferano e lingua Special riserva Acquerello rice Saffron, roasted veal tongue	28
	Maltagliati con sugo di astice Hand-cut tagliatelle Boston lobster, cherry tomato arrabiata	42
	Lasagna Dolce Vita 25 layers lasagna Neapolitan ragout, smoked Scamorza fondue	32
	Tagliatelle alla Bolognese Original Bolognese ragout Tagliatelle, 24 month aged Parmesan	42
	Crema di cavolfiore Cauliflower soup Seared Hokkaido scallop, black truffle	20

Secondo piatto

Main course

	Maiale Iberico Seared pluma Giudia artichokes, coffee scent	54
	Piccione Pigeon breast Fried foie gras stuffed leg, wild mushroom	52
	Filetto US Angus beef tenderloin Smoked spring onion, Jerusalem artichokes, black truffle jus	58
	Tagliata di manzo Roasted US Prime beef bone-in ribeye Mashed potatoes, sautéed vegetables, capperata, natural roasting juices	98
	Orata Seared gilt-head bream Almond milk, sautéed bietole, sea urchin vinaigrette, capers	46
	Barramundi Roasted barramundi fillet Bagna cauda, preserved lemon, calamari fritti	48

Dolce

Dessert

Tartella al cioccolato Warm chocolate tart Vanilla ice cream	16
Pannacotta Vanilla pannacotta Pistachio crumble, berries, burnt milk ice cream	16
Baba' Neapolitan baba' Roasted pineapple, citrus custard, rum syrup	18
 Tiramisu Mascarpone mousse Espresso, chocolate textures	16
Gelato Italian ice cream Served with condiments	12

DOLCEVITA

Lunch Menu

2 course set 36

3 course set 42

4 course set 52

Antipasti

Pomodoro e bufala

Buffalo mozzarella, cherry tomato, rucola salad, basil oil

Vitello tonnato

Poached milk-fed veal loin, tonnata sauce, pickles

Vellutata di funghi

Wild mushroom cream soup, Parmesan, truffle scent

Pasta

Orecchiette al ragout Napoletano

Orecchiette pasta, Neapolitan sugo, smoked Scamorza

Linguine al granchio e pesto

Linguine pasta, basil pesto, crab, Yukon gold potato, green beans

Spaghetti al pomodoro

Homemade spaghetti, Piennuolo tomato arrabbiata ragout, stracciatella

Secondi Piatti

Pollo

Organic chicken breast, braised baby leek, truffle jus

Filetto di merluzzo

Roasted cod fish fillet, green pea coulis, Moscardini, tomato tartare
(Supplement 10)

Tagliata

Grilled US prime beef sirloin, potatoes, sautéed vegetables, S.Giovese wine sauce
(Supplement 10)

Dolci

Panna cotta

Vanilla panna cotta, berry coulis, pistachio sponge

Tiramisu

Mascarpone, lady fingers, espresso

SMOOTHIES

Energy Boost Apple, banana, orange, honey	14
Strawberry Boost Strawberries, banana, apple juice, strawberry juice and sorbet	14
Peach and Mango Peach, mango and apple juice	14
Pineapple Power Pineapple, papaya, mango, banana, coconut, honey, vanilla, plain yogurt	14
Berry Antioxidant Strawberry, raspberry and blueberry, yogurt, apple juice	14
Carrot and Beetroot Boost	12
Celery, Green Guava and Cucumber	12

ICED TEAS

Green tea Antioxidant Boost Ginger, Fuji Yama green tea and honey	12
Lemongrass Detox Lemongrass, cornflower tea and honey	12
Watermelon Beta Carotene Power Watermelon and French breakfast tea	12
Lemon and Lime Immune Boost Green tea and homemade citrus composition	12
Passionfruit Mineral and Vitamin Boost Fruit tea and passion fruit juice	12

DISHES ARE AVAILABLE FROM 11AM TO 6.30PM

STARTERS

Antipasti buffet <u>available from 12pm to 3pm</u> Assorted seasonal salads Italian cold cuts Cheese platter Pickled vegetables Artisan breads	34
Citrus mesclun salad Mixed greens, orange, grapefruit, avocado, Parmesan, aged balsamic vinegar	24
Classic Caesar salad Baby romaine lettuce leaves, shaved parmesan cheese, garlic-anchovy dressing, Your choice of chicken breast or prawns	28

PASTA

Beef ragout fettuccine Fettuccine pasta, fresh tomato sauce, parmesan	28
Penne all' arrabbiata Penne pasta, cherry tomatoes, chili	26
Linguine al pesto e granchio Linguine pasta, basil pesto crab meat, potato, green beans	34

PIZZAS

Mandarin Oriental pizza Neapolitan pizza with tomato sauce, mozzarella cheese, aged Parma ham, arugula leaves, white truffle oil	36
Pizza alla bufala Neapolitan pizza, cherry tomatoes, buffalo mozzarella cheese, fresh basil leaves, extra virgin olive oil	28
Pizza alle verdure Neapolitan pizza, market fresh mushrooms, vegetables, cherry tomatoes, mozzarella cheese, fresh basil leaves, extra virgin olive oil	28

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SANDWICHES & BURGERS

served with choice of French fries or garden greens

Mandarin Oriental club sandwich 28

Roasted chicken, fried egg, crispy bacon, sliced gammon ham, aged cheddar cheese, Roma tomatoes, butter lettuce

Garden vegetable sandwich 24

Buffalo mozzarella, Japanese cucumber, Roma tomatoes, avocado, arugula leaves, basil pesto, olive ciabatta

Grilled ham and cheese sandwich 24

Smoked ham, Parma ham, Swiss cheese, stone-ground mustard

Mandarin Oriental prime beef burger 36

Beef burger on a toasted bun, your choice of Gruyère, cheddar or blue cheese, fried egg, caramelized onions, bacon, tomatoes

FROM THE BARBECUE

available from 12pm to 3pm

served with grilled vegetables, garden greens and selected sauces

Sausage platter 28

Italian pork sausage, chicken Frankfurter

Hot dog 18

Meat platter 48

Create your own with a choice of Rosemary-marinated chicken, mini beef steaks or lamb chops

Seafood and fish platter 48

Catch of the day

Mixed Barbecue platter for 2 68

Italian pork sausage, chicken Frankfurter, rosemary-marinated chicken, mini beef steak, lamb chops and catch of the day

DESSERT BUFFET 24

available from 12pm to 3pm

Selection of desserts and fresh fruit

DISHES ARE AVAILABLE FROM 11AM TO 6.30PM

THE SUNDAY BARBECUE EXPERIENCE 75

available from 12pm to 3pm

Italian antipasti buffet
with assorted cold cuts, seasonal salads,
Italian cheese platter, pickled vegetables, artisan breads

Pasta of the day

Chef's pizza

Mixed Barbecue platter with Italian pork sausage,
chicken Frankfurter, rosemary-marinated chicken,
mini beef steak, lamb chops and catch of the day

Dessert buffet

Inclusive of free flow of Prosecco and wines 128

BEVERAGES

Col Vetoraz, Prosecco, Valdobbiadene, 110
DOCG, Treviso, Italy

Sartori, Soave Classico, 50
DOC, Veneto, Italy

Sartori, Merlot, Friuli Grave, 60
DOC, Veneto, Italy

Sunday Cocktails 24
Campari Spritz
Sweet Mango Escape

Fresh juices 12