

# **LA CUCINA ITALIANA DI NATALE**

Date : 16<sup>th</sup> December, Friday  
Time : 7.00pm (Reception), 7.30pm (Dinner)  
Venue : Grand Hyatt Singapore  
Dress Code : Smart Casual  
Price : Adult: S\$98.00++, Child (Age 3-12): S\$56.00++ (payment by HSBC)  
Adult: S\$123.00++, Child (Age 3-12): S\$70.00++ (other payment modes)

## **Menu**

### **Cold Cut/ Aperitif/ Breads**

Parma Ham, Sliced Melon, Mortadella Cubes, Air Dried Beef, Salami  
Giardiniera Pickled Italian Vegetables, Sundried Tomato, Olives, Marinated Olives, Nuts, Dressings  
Mixed Salad Selection, Kale, Rocket, Spinach  
Raspadura Lodigiana (shaved parmesan cheese)  
Piadina Romagnola  
Lingue di Suocera (Italian Lavosh)  
Focaccia di Patate  
Parmesan Panzerotti e Paprika,  
Heirloom Tomato Caprese Salad  
Roasted Chestnut

### **Cold Seafood Station**

Cold poached Spencer Gulf Prawn, Oysters, Mussels, Clam, Salsa Aurora Sauce, Lemon, Tobacco

### **Pasta/Starch Live stations**

Plin Beef Ravioli, Butter, Sage, Parmesan Cheese  
Risotto Milanese, Bone Marrow, Saffron, Sauté Mushrooms  
Traditional Lasagne, Bolognese Beef Sauce, Béchamel, Mozzarella Cheese  
Penne Pomodoro, Olives, Basil, Capers  
Cavatelli Pasta, Mixed Sustainable Seafood, Fresh Tomato, Italian Parsley

### **Pizza station**

Selection of Pizza Cooked Live In Front of the Guests  
Mushroom  
Pepperoni  
Burrata, Fresh Tomato, Basil



### **Main station**

#### **Gran Bollito Piemontese – Live Meat Station**

Suckling Pig Porchetta, Stuffing, Apple and Mustard Sauce

#### **Slow Poached Selection of Italian Meats**

Assorted Traditional Cured Pork Sausages, Chicken and Beef Short Rib

### **Seafoods**

Zeppole di Baccala: Crisp Battered Deep Fried Cod Fish, Red Pepper Sauce  
Orata Alla Pugliese in Crosta di Patate: Mediterranean Sea Bass, Potato Crust, Sundried Tomato Sauce

### **Condiments**

Salsa Verde, Mustard Sauce, Salsa Pearsa, Mostarda Piemontese

### **Sides**

Pan Bollito (Boiled Bread)  
Boiled Root Vegetable  
Sauté Mushrooms  
Sauté Spinach  
Eggplant Parmigiana



**Selection of Beverages**

*Ruggeri Argeo Prosecco Treviso Brut NV*

*Peroni Beer*

*2015 Frescobaldi Pian Di Remole Bianco*

*2015 Frescobaldi Pian DiRemole Rosso*



**Desserts**

Tiramisu Panettone di Milano, Panettone Bread, Coffee, Marsala Wine, Mascarpone, Coffee

Panforte di Siena

Torrone Morbido, Nougat

Salame di Cioccolato, Chocolate Salami

Bussola Bresciano e Amaretto di Saronno Sabaion

**Pasticceria Mignon:**

Assorted Beignet, Coffee, Vanilla, Chocolate, Pistacchio Custard

Baba` al Rhum

Cannoli Siciliani

Fiamme Chocolate Mousse

Soft Serve Ice Cream Station

Fresh Fruit



**Hot drinks**

Hot Chocolate, Grappa, Mulled wine

Soft Serve Espresso Affogato

*Freshly Brewed Lavazza Coffee*

*Tea*

\*Menu details accurate as at 18 October 2016 & subject to changes