NEW YEAR'S EVE DINNER ITALIAN BUFFET MENU

31 December 2026 | From 7:00PM onwards

Adult: $240++ (Dinner Buffet + Lobby Party + Alcohol Beverages)
(Free Flow of: Moët & Chandon Impérial Brut | Beer | White & Red Wine | Aperol Spritz | Pete's Negroni)
Add $60++ Moët & Chandon Impérial Brut Rosé

Child / Teen: $120++ (Dinner Buffet + Lobby Party | Selected Juices | Soft Drinks | Mocktail) (4 to 17 years old)

PESCHERIA

SUSTAINABLE SEAFOOD ON ICE
fin de claire oyster | king crab | cooked prawn
black mussel | clam
condiments: lemon | shallot vinaigrette
cocktail sauce

PETE'S ANTIPASTI BAR

PETE'S SALAD BAR
selection of greens, veggies and home-made dressing

ZIZZONA MOZZARELLA
bufala mozzarella, heirloom tomatoes, pesto, arugula

INVIDIA NOCI E GORGONZOLA
endive salad, walnuts, gorgonzola cheese

INSALATA DI PATATE ALLA SICILIANA
boiled potatoes, semi-dried tomatoes, shallot, artichoke, olives

CARPACCIO DI MANZO
australian beef, lemon dressing, marinated mushrooms, rocket

VITELLO TONNATO
cooked veal loin, tuna mayo dressing, capers, fennel

INSALATA FESTIVA AL TACCHINO
shredded turkey, lettuce, apple, raisin, grapes, honey vinaigrette

COCKTAIL DI ARAGOSTA & GAMBERI
lobster & prawn salad, salsa rosa, endive, tomatoes

SALMONE MARINATO
salmon gravlax, cream cheese, condiments

TARTARE DI TONNO
tuna tartare, caviar, burrata cheese, herbs

DELI VITRINE

CHEESE SELECTION
selections of italian artisan cheese
condiments: jam | honey | dried fruits

CHARCUTERIE
selections of italian artisan cold cuts
condiments: cracker | pickles | grissini

ROMAN STYLE PIZZA

MORTADELLA E BURRATA
mozzarella cheese, pork mortadella, burrata cheese, pistachio

CAPRESE
san marzano tomatoes sauce, robiola cheese, basil, olives

IL PANE STATION

BRUSCHETTA
toasted foccacia | heirloom tomatoes
basil pesto | tomato pesto

SELECTION OF HOME-MADE ARTISAN BREAD

DALLA CUCINA

BRASATO DI MANZO
red wine braised beef, mushrooms, gremolata

ANATRA AL BALSAMICO
seared duck breast, balsamico sauce, chestnut

AGENELLO AL FORNO
oven roasted australian lamb t-bone, mint sauce

CACCIUCCO ALLA LIVORNESE
lobster tail, black mussels, seabass, clams, prawns, tuscany tomato broth

TACCHINO DELLE FESTE
oven roasted turkey, cranberry sauce

CREMA DI FUNGHI E TARTUFO
creamy truffle & mushroom soup

RISOTTO AL TARTUFO
mushroom risotto, parmesan cheese, winter black truffie

CARVING

PORCHETTA ROMANA
slow-cooked crispy pork belly, roman's herb

ITALIAN PRIME RIB ROAST
australian beef rib-eye, tuscany rub, red wine jus

SALMONE AL FORNO
roasted norwegian salmon, salsa verde, salmon roe beurre blanc

CONTORNI

PUREE DI PATATE
creamy mashed potatoes

SEDANO RAPA ARROSTO
oven-roasted celeriac

ASPARAGI GRIGLIATI
grilled green asparagus

GNOCCHI AL PESTO
potato gnocchi, basil pesto, parmesan

LENTICCHIE DI CAPODANNO
braised lentils

NEW YEAR'S EVE: COUNTDOWN PARTY

Join us at the lobby for an evening of live band performances and DJ sets, alongside a delightful spread of free flow desserts and beverages as we countdown to 2027 together.

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.