



CHRISTMAS EVE DINNER ITALIAN BUFFET MENU

24 December 2025 | 6.00pm to 10.00pm

CHRISTMAS DAY LUNCH ITALIAN BUFFET MENU

25 December 2025 | 12:00pm to 3:00pm

Adult: \$150 (Festive Buffet | Selected Juices | Soft drinks | Mocktail) | Child: \$85 (4 to 12 years old)

BEVERAGE PACKAGE

\$65 (free flow of: Moët & Chandon Impérial Brut | Beer | White & Red Wine | Mulled Wine | Eggnog)

Add \$40 Moët & Chandon Impérial Brut Rosé

Add \$200 Moët & Chandon Grand Vintage Brut 2015

PESCHERIA

SUSTAINABLE SEAFOOD ON ICE

fin de claire oyster | king crab | tiger prawn
black mussel | clam

condiments: lemon | shallot vinaigrette
cocktail sauce

TARTARE DI HAMACHI

hamachi fish tartare, citrus, pomegranate, herbs

DELI VITRINE

CHEESE SELECTION

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

CHARCUTERIE

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

CARVING

PORCHETTA ROMANA

slow-cooked crispy pork belly, roman's herb

ITALIAN PRIME RIB ROAST

australian beef, tuscan rub, red wine jus

SALMON WELLINGTON

norwegian salmon, salsa verde, lemon sauce
condiments: gremolata | lemon wedge | wine jus

PETE'S ANTIPASTI BAR

PETE'S SALAD BAR

selection of greens, veggies, home-made dressing

PETE'S CEASAR SALAD

romaine, anchovy dressing, parmiggiano cheese,
smoked chicken, crouton

PEPERONI RIPIENI

roasted capsicum, bagna cauda anchovies, garlic

SCAPECE DI ZUCCHINE

marinated fried zucchini, herbs, ricotta cheese

MELANZANE E RICOTTA

roasted eggplant, ricotta cheese, tomato sauce

CARPACCIO DI MANZO

australian beef, lemon dressing,
marinated mushrooms, rocket

COCKTAIL DI ARAGOSTA & GAMBERI

lobster & prawn salad, salsa rosa, endive, tomatoes

SALMONE MARINATO

salmon gravlax, cream cheese, condiments

CAPRESE DI STRACCIATELLA

heirloom tomatoes, creamy stracciatella cheese,
basil pesto

ROMAN STYLE PIZZA

ZUCCA

roasted pumpkin, coppa ham, goat cheese,
balsamico reduction

FORMAGGI E TARTUFO

mozzarella, taleggio cheese, smoked scamorza,
truffle ricotta

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 brisket, polenta, gremolata

POLLO AL LIMONE

chicken thigh, lemon-butter sauce, capers

SALSICCIA AL SUGO

braised italian sausage, tomato sauce

CACCIUCCO ALLA LIVORNESE

lobster tail, black mussels, seabass, clams, prawns,
tuscan tomato broth

TACCHINO DELLE FESTE

oven-roasted turkey, gravy, cranberry sauce

CREMA DI CAVOLFIORE E TARTUFO

creamy truffle & cauliflower soup

RAVIOLI FUNGHI E SEDANO RAPA

mushroom stuffed ravioli, roasted celeriac, butter sage

CONTORNI

PUREE DI PATATE

creamy mashed potatoes

ZUCCA ARROSTO

oven-roasted organic pumpkin

ASPARAGI GRIGLIATI

roasted green asparagus

EGGPLANT PARMIGGIANA

fried eggplant, tomato, mozzarella, parmesan

DOLCE BAR

FESTIVE TRADITIONAL ITALIAN DESSERTS

signature tiramisu | panettone | cakes | traditional
tarts | panna cotta | fruits | soft-serve

HOT BEVERAGES

COFFEE

americano | espresso | cappuccino | latte

TEA

morning breakfast | earl grey neroli | chamomile
uji sencha | shiso mint | jasmine silk pearls

All prices are subject to 10% service charge and 9% goods & service tax.