



NEW YEAR'S EVE DINNER ITALIAN BUFFET MENU

31 December 2025 | 7.00pm to 10.30pm

Adult: \$220 (Dinner Buffet + Lobby Party + Alcohol Beverages)
(Free Flow of: Moët & Chandon Impérial Brut | Beer | White & Red Wine | Aperol Spritz | Pete's Negroni)
Add \$40++ Moët & Chandon Impérial Brut Rosé
Add \$200++ Moët & Chandon Grand Vintage Brut 2015

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 | tiger prawn
black mussel | clam
*condiments: lemon | shallot vinaigrette
cocktail sauce*

TARTARE DI TONNO

tuna tartare, caviar, burrata cheese, herbs

PETE'S ANTIPASTI BAR

PETE'S SALAD BAR

selection of greens, veggies and home-made dressing

CAESAR SALAD

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

PEPERONI RIPIENI

roasted capsicum, bagna cauda anchovies, garlic

INVIDIA NOCI E GORGONZOLA

endive salad, walnut, gorgonzola cheese

MELANZANE E RICOTTA

roasted eggplant, ricotta cheese, tomato sauce

VITELLO TONNATO

veal loin, tuna mayo dressing, capers, lemon

ARAGOSTA & GAMBERI COCKTAIL

lobster & prawn salad, salsa rosa, endive, tomatoes

STRACCIATELLA ALLA CAPRESE

heirloom tomatoes, creamy stracciatella cheese,
basil pesto

IL PANE STATION

BRUSCHETTA

toasted foccacia | heirloom tomatoes
basil pesto | tomato pesto

SELECTION OF HOME-MADE
ARTISAN BREAD

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

SALMONE MARINATO

salmon gravlax, beetroot smoked salmon, cream
cheese, condiments

ROMAN STYLE PIZZA

BURRATA E PISTACCHIO

mozzarella, burrata cheese, pistachio nuts,
semi-dried tomatoes

PORCHETTA E PATATE

roasted pork belly, potatoes, taleggio cheese,
rosemary

DALLA CUCINA

BRASATO DI MANZO

red wine braised beef brisket, polenta, gremolata

PETTO D'ANATRA

pan-roasted duck breast, port wine sauce, chestnut

COSTOLETTE DI AGENELLO AL FORNO

oven-roasted lamb ribs, mint salsa

CACCIUCCO ALLA LIVORNESE

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

TACCHINO DELLE FESTE

oven-roasted turkey, gravy, cranberry sauce

VELLUTATA DI GAMBERI

creamy prawn bisque

SPAGHETTI AL TARTUFO

spaghetti pasta in parmesan wheel,
black winter truffle

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 wedges | wine jus

CONTORNI

PUREE DI PATATE

creamy mashed potatoes

SEDANO RAPA ARROSTO

oven-roasted celeriac

ASPARAGI GRIGLIATI

roasted green asparagus

GNOCCHI BURRO E SALVIA

butter sage gnocchi pasta

LENTICCHIE DI CAPODANNO

braised lentils stew

NEW YEAR'S EVE: THE SUPPER CLUB

This New Year's Eve, Grand Hyatt Singapore's iconic lobby transforms into **The Supper Club**, an exclusive celebration of music, spectacle, and indulgence. Guests dining at Pete's Place will receive complimentary access to this immersive lobby countdown party, featuring live music performances, a photo booth to capture glamorous moments, a decadent dolce bar, and an extensive beverage selection to usher in 2026.

31 December 2025 | 9:30 PM – 12:30 AM | Grand Lobby

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