PETE'S PLACE SINCE 1973

CHRISTMAS EVE DINNER ITALIAN BUFFET MENU
24 December 2026 | 6:00PM to 10:30PM

CHRISTMAS DAY LUNCH ITALIAN BUFFET MENU
25 December 2026 | 12:00PM to 2:30PM

Adult: $165++ (Festive Buffet | Selected Juices | Soft drinks | Mocktail) | Child: $85++ (4 to 12 years old)

BEVERAGE PACKAGE
$65++ (free flow of: Moet & Chandon Impérial Brut | Beer | White & Red Wine | Mulled Wine | Eggnog)
Add $60++ Moët & Chandon Impérial Brut Rosé

PESCHERIA

SUSTAINABLE SEAFOOD ON ICE
fine 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, home-made dressing

ZIZZONA MOZZARELLA
bufala mozzarella, heirloom tomatoes,
pesto, arugula

KALE & GORGONZOLA
chopped kale, pear, gorgonzola cheese, walnuts

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

VITELLO TONNATO
cooked veal loin, tuna mayonnaise, 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 HAMACI
hamachi 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
condiments: cracker | pickles | grissini

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
heirloom tomatoes | basil pesto | tomato pesto

SELECTION OF HOME-MADE ARTISAN BREAD

DALLA CUCINA

BRASATO DI MANZO
red wine braised beef, mushrooms, gremolata

POLLO ALLA CACCIATORE
chicken thigh, tomato sauce, capers, olives

SALSICCIA AL FORNO
grilled italian sausage, confit shallots

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

RAVIOLI FUNGHI E ZUCCA
mushroom stuffed ravioli, roasted pumpkin,
butter sage

CARVING

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

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

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

CONTORNI

PUREE DI PATATE
creamy mashed potatoes

ZUCCA ARROSTO
oven-roasted organic pumpkin

ASPARAGI GRIGLIATI
grilled green asparagus

EGGPLANT CAPONATA
braised eggplant, tomato, raisin, pine-nuts

DOLCE BAR

FESTIVE TRADITIONAL ITALIAN DESSERTS
signature tiramisu | panettone | traditional cake & 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 in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.