

## NEW YEAR'S EVE DINNER ITALIAN BUFFET MENU

31 December 2024 | 7:00pm to 11:00pm

Adult: \$148 (Inclusive of Selected Juices | Soft Drinks | Mocktails) | Child: \$74 (4 to 12 years old)

### BEVERAGE PACKAGE

\$68 (Free Flow of Prosecco, Beers, White & Red Wines + Aperol Spritz / White Amaretto Sour / Pete's Negroni)

Add \$30 Moët & Chandon Impérial Brut

Add \$40 Moët & Chandon Impérial Brut Rosé

Add \$200 Moët & Chandon Grand Vintage Brut 2015

### PESCHERIA

#### SUSTAINABLE SEAFOOD ON ICE

irish oyster | fine de claire oyster | king crab | tiger prawns | black mussels  
condiments - lemon | shallot vinaigrette | cocktail sauce

#### CRUDO DI PESCE

sliced raw hamachi fish, lemon, pomegranate, vinegar

### PETE'S ANTIPASTI BAR

#### CHARCUTERIE

selections of italian artisan cold cuts  
duck rillettes' | pork terrine  
condiments - cracker | pickles | grissini

#### PETE'S CAESAR SALAD

romaine lettuce, croutons, parmesan cheese, bacon, anchovy dressing

#### INVIDIA E BALSAMICO

roasted endive, balsamic reduction, parmesan cheese

#### BEEF CARPACCIO

sliced angus beef, lemon dressing, rocket

#### MARINATED ANTIPASTI

marinated italian vegetables

#### INSALATA DI POLIPO

sustainable octopus salad, potatoes, lemon dressing

#### CAVIALE E BURRATA

apulian burrata cheese, oscietra caviar

### IL PANE STATION

grissini | carasau bread | olives focaccia | pane toscano | ciabatta

#### BRUSCHETTA

### PIZZERIA

#### PIZZA PROSCIUTTO DI PARMA

san marzano tomato, mozzarella, 24-month aged addobbo parma ham, rocket, parmesan cheese

#### PIZZA BOLOGNA

bologna mortadella, fresh burrata cheese, pistacchio

### RISOTTO STATION

#### RISOTTO AL TARTUFO

arborio rice in parmesan wheel, seasonal black truffle

### DALLA CUCINA

#### COSTOLETTE DI MANZO BRASATE

red wine braised beef short rib & gremolata

#### ROLLE DI TACCHINO

stuffed turkey breast, foie grass, mushrooms, lentils

#### CACCIUCCO ALLA LIVORNESE

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

#### VELLUTATA DI GAMBERI

creamy prawn bisque

### CARVING

#### PORCHETTA ROMANA

slow-cooked crispy pork belly, roman herbs

#### PRIME RIB ROAST

australian beef, tuscan rub, red wine jus

#### SALMON WELLINGTON

norwegian salmon, salsa verde, lemon sauce  
condiments - gremolata | lemon wedges

### CONTORNI

#### PURÉE DI PATATE

truffle mashed potatoes

#### ZUCCA GRATINATA

gratinated pumpkin cake

#### LENTICCHIE DI CAPODANNO

lentil stew, pork pancetta

### DOLCE BAR

#### TRADITIONAL FESTIVE ITALIAN DESSERTS

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

#### CHEESE SELECTION

selections of italian artisan cheese  
condiments - jams | honey | dried fruits

### HOT BEVERAGES

#### COFFEE

americano | espresso | cappuccino | latte

#### TEA

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