

	S\$ (NETT)	QUANTITY
TOTALSS		
ANTIPASTI PLATTERS		
Puglia Burrata with Aged Balsamico, Marinated Italian Tomatoes and Wild Rocket (V)	\$42	_____
Black Truffle Burrata Cheese with Wild Rocket, Sicilian Tomatoes and Porcini Mushrooms (V)	\$46	_____
Yellow Fin Tuna Tagliata with Saffron Marinated Chickpeas and Organic Quinoa with Taggiasche Olives	\$44	_____
Seafood Salad with Tiger Prawns, Octopus, Calamari with Sardinian Fregola, Basil, Asparagus and Tomatoes	\$48	_____
Adriatic-style Marinated Seafood Platter which includes Alaskan King Crab, Boston Lobster, Queen Scallop with Lemon and Assorted Dips	\$98	_____
Black Pepper Roasted Turkey Breast Salad with Wild Rice, Pumpkin and Pomegranate	\$38	_____
12 Year-aged Balsamico Marinated Green Asparagus, Sun-Dried Tomatoes, Puglia Artichokes and Shaved Grana Padano	\$36	_____
Cherry Wood-Smoked Norwegian Salmon with Mascarpone, Red Onion, Caper Berries and Fresh Amalfi Lemon	\$42	_____
Char-Grilled Yellow and Green Zucchini, Eggplant, Bell Peppers, Asparagus and Red Onion marinated with Rosemary and Garlic Confit (V)	\$35	_____
Assorted Cold Cuts including:		
- (Milano Salami, Puglia Salami, Mortadella, Prosciutto Cotto) (P) (200g)	\$48	_____
- 24 Months Cured Parma Ham with Rock Melon and Wild Rocket (P) (80g)	\$35	_____
MAINS		
Sicilian-style Roasted Salmon Fillet with Assorted Grilled Vegetables and Basil Pesto (1.5kg)	\$148	_____
Whole Roasted Turkey Marinated in Sage and Amalfi Lemon, stuffed with Dried Cranberry and Apple Filling (5kg)	\$228	_____
Wood Oven Roasted Turkey Breast with Foie Gras and Wild Mushrooms, Black Truffle Infusion and Roasted Vegetables (2.5kg)	\$188	_____
Organic Honey Glazed Gammon Ham with Grilled Pineapple, Marsala Wine Sauce and Roasted Vegetables (1.5kg)	\$178	_____
Bone-in Organic Honey Glazed Gammon Ham with Grilled Pineapple, Marsala Wine Sauce and Roasted Vegetables (7kg)	\$398	_____
Wood Oven Roasted Roman Crispy Pork Belly with Fennel, Vermentino White Wine, Thyme and Apple Sauce (2kg)	\$188	_____
Char-Grilled Baby Lamb Rack marinated with Sun-dried Tomatoes, Taggiasche Olives, Fresh Basil, Red Onion and Roasted New Potatoes (2kg)	\$228	_____
Herb Mustard Crusted Leg Of Lamb with Sardinian Artichokes and Roasted Vegetables (2.5kg)	\$198	_____
Grass-fed Angus Beef Tenderloin with Rosemary Roasted Potatoes and Grilled Vegetables (1.5kg)	\$228	_____
PASTA		
Asparagus Tortelloni with Parmesan Cheese and Truffle Fondue with Wild Mushrooms (V) (12pcs)	\$128	_____
12 Hour Braised Wagyu Beef Lasagna with Mozzarella and San Marzano Tomato Sauce (1.5kg)	\$128	_____
Housemade Baby Spinach and Ricotta Manicotti with Cherry Tomatoes Sauce and Parmesan Cheese (V) (12pcs)	\$105	_____
Bronze-Drawn Penne Pasta with Pork Sausage Ragout, Porcini Mushrooms and Cherry Tomatoes with Sardinian Pecorino Cheese	\$118	_____
Spinach and Ricotta Ravioli with Wagyu Beef Bolognese, Tomato Sauce and Aged Parmesan Cheese (20pcs)	\$128	_____
CHEESE SELECTION* (for 4 people)		
Any selection of three (3) cheeses (300g)	\$48	_____
Any selection of six (6) cheeses (400g)	\$62	_____
Taleggio	Gorgonzola	Pecorino Romano
Pecorino Toscano	Fiore Sardo	Provolone
Grana Padano		

**All cheese platters come with condiments)
(Honey, Fruit Jam, Dried Fruit & Nuts, Grapes, and Crackers)*

(V) Vegetarian
(P) Pork



FESTIVE LOG CAKES

Italian Chestnut and Whiskey Cheesecake & Caramelised Pear Compote (Italian Chestnut Cake, Wild Turkey 101, Caramelised William Pear, Almond Genoise, Honey Chestnut Spread, Almond Short crust)	Grande \$98 _____ Medio \$50 _____
Imperial Earl Grey and Sea Salt Raspberry (Raspberry and Strawberry Confit, Earl Grey Milk Chocolate Creamy, Flourless Dark Chocolate Sponge, Raspberry Milk Chocolate Mousse, Sea Salt Chocolate Crumble, Radiant Christmas Glaze)	Grande \$98 _____ Medio \$50 _____
Sicilian Bronte Pistachio & Granny Smith Apple Texture (Pistachio Almond Sponge, Granny Smith Cream, Fried Apples, Bavarian Mousse, White Chocolate Pistachio Crunch)	Grande \$98 _____ Medio \$50 _____
Christmas Fruit Cake	\$48 _____

Party Packages To Go:

Festivita Italiene	(Serves 4-5pax) \$352 _____ (Serves 8-10pax) \$682 _____
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Starters
Char-grilled Yellow and Green Zucchini, Eggplant, Bell Peppers, Asparagus and Red Onion marinated with Rosemary and Confit Garlic (V)
Yellow Fin Tuna Tagliata with Saffron Marinated Chickpeas and Organic Quinoa with Taggiasche Olives
Assorted Cheeses (Grana Padano, Pecorino Romano and Provolone)
Assorted Bread

Mains
Sicilian-style Roasted Salmon Fillet with Assorted Grilled Vegetables and Basil Pesto
Wood Oven Roasted Turkey Breast with Foie Gras and Wild Mushroom, Black Truffle Infusion and Roasted Vegetables
Bronze-Drawn Penne Pasta with Pork Sausages Ragout, Porcini Mushrooms and Cherry Tomatoes with Sardinian Pecorino Cheese

Dessert
Italian Chestnut and Whiskey Cheesecake & Caramelised Pear Compote

Buon Natale	(Serves 4-5pax) \$336 _____ (Serves 8-10pax) \$662 _____
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Starters
Puglia Burrata with Aged Balsamico, Marinated Italian Tomatoes and Wild Rocket(v)
Seafood Salad with Tiger Prawns, Octopus, Calamari with Sardinian Fregola, Basil, Asparagus and Tomatoes
Assorted Cold Cuts (Milano Salami, Puglia Salami, Mortadella and Prosciutto Cotto)
Assorted Bread

Mains
Grass-fed Angus Beef Tenderloin with Rosemary Roasted Potatoes and Grilled Vegetables
Organic Honey Glazed Gammon Ham with Grilled Pineapple, Marsala Wine Sauce and Roasted Vegetables
Wagyu Beef Lasagna with Mozzarella, San Marzano Tomato Sauce

Dessert
Imperial Earl Grey and Sea Salt Raspberry



Santo Stefano

(Serves 4-5pax) \$292 _____
(Serves 8-10pax) \$560 _____

Starters

12 Years-aged Balsamico Marinated Green Asparagus, Sun-dried Tomatoes, Puglia Artichokes and Shaved Grana Padano (V)
Cherry Wood-Smoked Norwegian Salmon with Mascarpone, Red Onion, Capers Berries and Fresh Amalfi Lemon
Assorted Cold Cuts (Milano Salami, Puglia Salami, Mortadella and Prosciutto Cotto)
Assorted Bread

Mains

Asparagus Tortelloni with Parmesan Cheese and Truffle Fondue with Wild Mushrooms (V)
Organic Honey Glazed Gammon Ham with Grilled Pineapple, Marsala Wine Sauce and Roasted Vegetables

Dessert

Mini Pecan Tart with Caramel Chantilly

WINE & CHAMPAGNE

Sparkling Wine

Duval Leroy Champagne Brut, Italy \$95 _____
Duval Leroy Champagne Rosé, Italy \$98 _____

White Wine

Santa Margherita Pinot Grigio, Valdadige Italy \$48 _____
Basarico Adriano Langhe Sauvignon, Italy \$55 _____

Red Wine

Meczan Pinot Nero 2018, Italy \$68 _____
Barolo 2016 Giacomo Fenocchio \$98 _____

GRAND TOTAL S\$: _____



CUSTOMER'S DETAILS

Date of Order: _____

Name: _____ Email: _____

Contact No.: _____ (H) _____ (O) _____ (M)

Address: _____

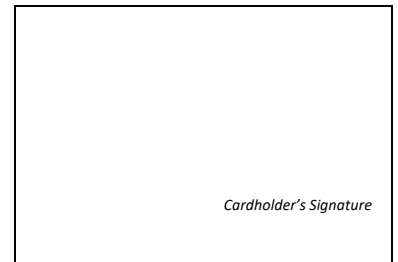
PLEASE MAKE ADVANCE PAYMENT (Check the relevant box and attach with a photocopy of your credit card)

Cash Visa Master Amex Diners JCB

Name on Credit Card: _____

Credit Card No: _____

Expiry Date: _____ / _____



SELF-COLLECTION SCHEDULE:

December 1, 2020 to January 1, 2021
11 a.m. to 8:30 p.m.

Your preferred self-collection schedule:

Date: _____

Timing: _____

Location: Festive Booth, Lobby Level
Delivery: Regent Singapore,
Cuscaden Road Entrance

DELIVERY SCHEDULE:

December 1, 2020 to January 1, 2021

Your preferred delivery schedule:

Date: _____

Timing: 11 a.m. to 1 p.m.
 2 p.m. to 5 p.m.

Contact Person on the day:

Contact No. on the day:

TERMS & CONDITIONS

- Orders can be placed through Dolcetto by Basilico between 9 a.m. to 8:30 p.m. and Festive Booth between 11 a.m. to 8:30 p.m.
- Orders can also be placed by phone at +65 6725 3239 or fax in your order to +65 6732 8838.
- Orders to be placed at least 72 hours in advance.
- Delivery charge is applicable at S\$50 nett per delivery per destination for purchases below S\$450 nett.
- Cancellation is to be made at least three days prior to the date of collection or delivery.
- Cancellation within three days will be subject to a 50% charge.
- Cancellation on the day of takeaway or delivery will be subject to full charge.
- Uncollected items will be considered sold.

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takeregenthome@regentsingapore.com.sg
www.regenthotels.com/singapore



FESTIVE ORDER FORM 2020