

BRUNCH
DI NATALE

BOTTEGA
DI
carna

CHRISTMAS
BRUNCH

CHRISTMAS BRUNCH | 25 DECEMBER, 12-3PM

\$118 WITH ONLY NON-ALCOHOL

\$188 FREE-FLOW VEUVE CLICQUOT CHAMPAGNE, WINES, BEER AND COCKTAIL

COLD

SIGNATURE BEEF TARTARE | ITALIAN COLD CUT PLATTER | BURRATA | ITALIAN FRITTATA

FOIE GRAS LIVE STATION

BRIOCHE WITH FOIE GRAS AND APRICOT COMPOTE



SOUP

ZUPPA DEL GIORNO

CAULIFLOWER & CHESTNUT SOUP WITH CRISPY PANCETTA

LIVE STATION

ITALIAN STYLE ROASTED PORK BELLY

200-DAY GRAIN-FED GRILLED BLACK ANGUS BONE-IN RIB-EYE

SLOW ROASTED WHOLE TURKEY

PARMIGIANO CHEESE WHEEL MAC & CHEESE

SALMON COULIBIAC

COTECHINO WITH LENTIL

HONEY-GLAZED CHAMPAGNE HAM WITH PINEAPPLE



SIDE DISH

CHARCOAL ROASTED POTATO

GRILLED MIXED VEGETABLES

BRUSSELS SPROUT WITH BACON

YORKSHIRE PUDDING



SAUCE STATION

SALSA VERDE | MUSTARD | BEARNAISE | PEPPERCORN | TURKEY GRAVY

DESSERT

CHRISTMAS LOG CAKE

TRADITIONAL PANETTONE

TRADITIONAL STOLLEN

CHRISTMAS RUM FRUIT CAKE

OLD FASHIONED PECAN NUT TART

BREAD & BUTTER PUDDING/ BRANDY SAUCE

CHESTNUT MONT BLANC

ASSORTED CHRISTMAS COOKIES

ASSORTED MACARON



Kindly inform us of any allergies or dietary needs.
Our homemade dishes may contain trace ingredients.

Prices subject to 10% service fee & GST.

Dario Cecchini

@BOTTEGADICARNA
SINGAPORE

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CHRISTMAS
BRUNCH

WINES

CHAMPAGNE | VEUVE CLICQUOT YELLOW LABEL BRUT

ROSE | CHATEAU D'ESCLANS WHISPERING ANGEL

WHITE | CLOUDY BAY SAUVIGNON BLANC

RED | TERRAZAS RESERVA MALBEC

BEER

PERONI DRAUGHT

COCKTAILS

PASSIONFRUIT MULE | BELVEDERE VODKA, PASSIONFRUIT, GINGER, LEMON, GINGER ALE

MENTHA ACIDA | VOLCAN TEQUILA, BRANCA MENTA, LIME, MINT

SOFT DRINKS

**PEPSI | PEPSI BLACK | 7UP | GINGER ALE
TONIC WATER | SODA WATER**

LAVAZZA COFFEE

BLACK / WHITE COFFEE

MONOGRAM TEA

**MORNING ENGLISH TEA | EARL GREY NEROLI
CHAMOMILE | SHISO MINT | UJI SENCHA**

Veuve Clicquot