LAURUS
TABLE

Natale Italiano 2026
A Journey Through the Festive Tables of Italy
14th – 28th December 2026

An elegant celebration of the Italian festive season, showcasing exceptional ingredients, refined techniques, and the treasured traditions of Italy's most celebrated culinary regions.

Inspired by the festive tables of **Piemonte, Tuscany, Emilia-Romagna, and Lombardy**, this seasonal menu celebrates Italy's finest winter ingredients through elegant contemporary dishes crafted for the Christmas season.

Christmas in Italy is a time of generosity, family, and exceptional cuisine.
Rooted in centuries of culinary tradition, festive gatherings bring loved ones together around beautifully prepared dishes that honor both regional heritage and the finest seasonal produce.

From delicate seafood and handmade pasta to premium meats, and artisanal desserts, each course reflects the warmth, sophistication, and convivial spirit of an Italian Christmas. Thoughtfully curated to evoke the charm of Italy's winter celebrations, this menu invites guests to experience the timeless flavours and hospitality that define **Natale Italiano**.

Buon Natale e Buon Appetito

Prices are subject to 10% service charge and prevailing Goods and Service Tax.



LAURUS TABLE

ANTIPASTI

Crudo di Scampo Rosso, Caviale Oscietra e Agrumi di Sicilia
Sicilian Red Langoustine Crudo, Oscietra Caviar, Pink Grapefruit,
Calabrian Bergamot, Amalfi Lemon Oil
$38

Battuta di Black Angus, Taleggio DOP e Mostarda Cremonese
Hand-Cut Black Angus Beef Tartare, Whipped Taleggio DOP,
Traditional Mostarda Cremonese and Chive Oil
$36

PIATTI PRINCIPALI

Agnolotti del Plin al Fondo di Vitello e Timo
Traditional Piedmontese Hand-Pinched Pasta Filled with Roasted Veal,
Veal Jus, Thyme, Aged Parmigiano Reggiano
$38

SECONDO PIATTI

Sogliola di Dover Intera alla Mugnaia con Tartufo Bianco d'Alba
Whole Dover Sole, Delicately Prepared À La Mugnaia with Brown Butter, Amalfi Lemon,
Italian Parsley, Filleted Tableside and Finished with Freshly Shaved Alba White Truffle
$118
(Add on Truffle Bianco d' alba $21 per 1 gram)

Anatra Moulard Arrosto al Barolo e Tartufo Bianco d'Alba
Roasted Moulard Duck Breast, Potato Fondant, Caramelized Cipollini Onions,
Barolo Jus, Freshly Shaved Alba White Truffle
S$62
(Add on Truffle Bianco d' alba $21 per 1 gram)

Carré d'Agnello alle Erbe della Toscana
Herb-Crusted Lamb Rack, Artichoke Purée, Baby Vegetables, Rosemary Jus
and Crispy Potato Mille-Feuille
$58

Filetto di Manzo Rossini
Grilled Beef Tenderloin, Seared Foie Gras, Potato Fondant, Winter Black Truffle Jus
and Glazed Shallots
$78

DOLCI

Monte Bianco
Chestnut Mousse, Vanilla Chantilly, Meringue, Candied Chestnuts and Chestnut Sponge
$18

Panettone Artigianale Milanese
Traditional Artisan Panettone Served with Mascarpone Cream, Amarena Cherries
and Marsala Zabaglione
$18

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Alcohol 含有酒精 · Dairy 奶制品 · Egg 鸡蛋 · Fish 鱼 · Gluten 麸质 · Locally Sourced 本地农产品 · Nuts 含有花生 · Pork 含有猪肉 · Shellfish 含有壳类 · Soya 豆製品 · Spicy 含有辣椒
Sustainably Sourced Produce 可持续采购的农产品 · Vegan 纯素 · Vegetarian 素食