



WHERE YOUR SENSES FEAST

AN EPICUREAN JOURNEY AT RISE MENU HIGHLIGHTS

27 MAY, 12PM – 3PM

\$118** (Adult) | \$59** (Child)

BREAD STREET

KITCHEN & BAR

db bistro & oyster bar
BY CHEF DANIEL BOULUD

Beef Wellington, Truffle Mashed Potato, Honey Roasted Carrots, and Pecan Pie.

French Charcuterie including Pâté Grand-Mère, Jambon Persillé, L'Oreiller de la Belle Aurore, Pot au Feu, and Jambon Blanc and terrines made in-house by Chefs Jonathan Kinsella and Vincent Yong.

Mafaldine pasta cooked in 18-month aged parmesan wheel, and a gelato cart with 6 varieties of sweet treats made in-house.

Sicilian Pistachio Gelato

Sourced from Bronte, a town clinging to the slopes of Mount Etna in Sicily, Italy

Nutella Ferrero Gelato

A tribute to the Italian brand and its amazing product loved by the world.

Stracciatella Gelato

Milk-based gelato with irregular chocolate shavings, with origins dating back to 1961 in Bergamo, Italy.

Orange Sorbet

Made with sweet Tarocco Oranges from Sicily, a well-loved fruit in Italy.

Strawberry Sorbet

May is the month of strawberries in Italy, where the fruit is the sweetest and juiciest.

Amalfi Lemon Sorbet

From Sorrento Hills in Italy, Amalfi lemons are sweeter, larger, and more aromatic than other varieties.

LAVO
ITALIAN RESTAURANT & ROOFTOP BAR

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Hot and Sour Shanghainese Soup Dumpling
with Scallop & Prawn

Giant Garoupa with Chopped Chilli, Dried
Scallop & Black Bean

Coconut, Water Chestnut, Glutinous Rice Roll,
Crushed Nuts



Wagyu Beef Cheek Rendang

Slow-roasted Whole Salt Marsh Lamb

Seafood Thai Green Curry

Roasted Duck in Massaman Curry

Chilli Sri Lankan Crabs

BEVERAGE OPTIONS:

Free-flow Piper-Heidsieck Champagne, wines, beer, juices, soft drinks	\$188 ⁺⁺
Free-flow Billecart Salmon Champagne, wines, beer, juices, soft drinks	\$228 ⁺⁺
Free-flow Krug Champagne, wines, beer, juices, soft drinks	\$599 ⁺⁺



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