



Wedding Packages
FOOD
by Davide Oldani


VICTORIA
THEATRE & CONCERT HALL



Main Dining Room

Standing: 240, Seating: 150

- Dressed with high ceilings and neo classical finishing, the main dining room could be divided into 2 smaller sections. It is also equipped with audio visual capabilities and a video wall, perfect for any wedding.

Semi-Private Room

Standing: 15, Seating: 10

- The semi-private dining area offers an intimate dining experience within the main dining hall.

Alfresco

Standing: 80, Seating: 60

- Overlooking the façade of the National Gallery Singapore and the beautiful cityscape, the alfresco is perfect space for pre-or after dinner drinks.

Bar & Lounge

Standing: 40, Seating: 20

- Adorned with floor to ceiling glass windows, the bar and lounge is a perfect setting to be sipping a martini.

Menu prices starts from

Lunch: \$88++ per pax onwards

Dinner: \$138++ per pax onwards



Celebrating Love With Us

FOUR COURSE LUNCH MENU

STARTER

Octopus Carpaccio

Yellow Frisee, Orange, Tomato

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PRIMI

Risotto

Marsala Reduction, Sourdough Breadcrumbs, Peppercorns, Truffle

~

MAINS

Branzino

Lettuce Sauce, Vegetarian Caviar

Or

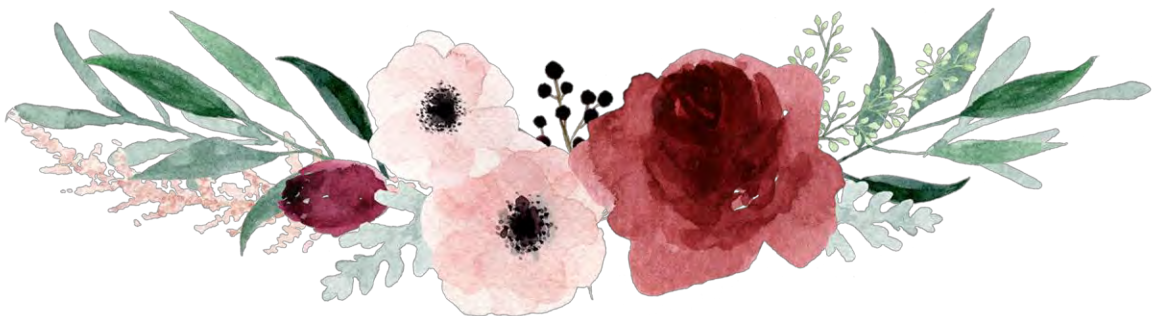
Beef Cheek

Red Wine Reduction, Horseradish, Salmon Roe

~

DESSERT

Zuccotto FOO'D



FOUR COURSE VEGETARIAN LUNCH MENU

STARTER

Tomatoes

Raw- Cooked, Sweet- Savoury

~

PRIMI

Risotto

Marsala Reduction, Sourdough Breadcrumbs, Peppercorns, Truffle

~

MAINS

Cianfotta

With Cauliflower, Pumpkin served 2 ways, King Oyster Mushroom,
Baby Carrot, Apple & Celeriac

~

DESSERT

Zuccotto FOO'D

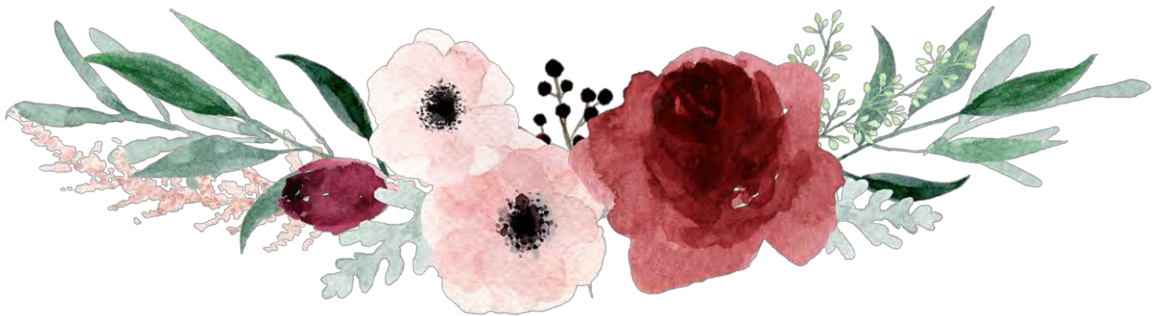


PRE- DINNER CANAPES

Zucca, Gamberetto

Grilled Octopus, Thyme, Potato

Lardo, White Polenta, Honey



FIVE COURSE DINNER MENU

STARTER

Scallop Tartare

Semolina, Tapioca Caviar

~

SOUP

Lobster Bisque

Pisarei, Roasted Pineapple

~

PRIMI

Gnocchi Soufflé

Truffle, Grana Padano

~

MAINS (choose 2)

Chilean Seabass

Beurre Blanc, Salmon Roe

Or

Prime Short Ribs

Truffle, Celeriac Puree

Or

Lobster (Additional \$15++)

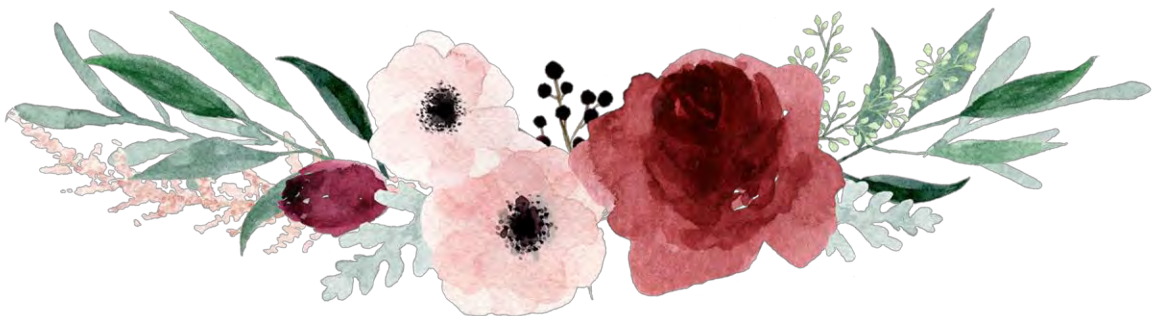
Fennel, Lemon

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DESSERT

Chocolate Mousse

Mou Ice Cream



FIVE COURSE VEGETARIAN DINNER MENU

STARTER

Caramelised Onion

20 month aged Grana Padano, Served hot and cold

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SOUP

Mushroom Soup

With Truffle & Crystalized Pinenuts

~

PRIMI

Gnocchi Soufflé

Truffle, Grana Padano

~

MAIN

Cianfotta

With Cauliflower, Pumpkin served 2 ways, King Oyster Mushroom,
Baby Carrot, Apple & Celeriac

~

DESSERT

Pineapple Sorbeto

Fresh Fruits, Champagne Gelee



KIDS MENU

PRIMI

Tomato, Penne, Mushroom

~

MAIN

Chicken, Zucchini, Pine nuts

~

DESSERT

Mou Ice-Cream



Thank you for browsing
through our menu.

Do drop us an email to
find out more about
our packages at

info@foodbydo.com

Or alternatively,
you can contact us at

6385.5588





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