

Antipasti

-  *Terrina di fegato grasso* 30
Mosaic of foie gras with dried fruits and cranberry coulis
-  *Burrata tradizionale* 24
Traditional Apulia burrata mozzarella cheese, served with heirloom tomatoes, Ardoino olive oil and baby rocket salad
-  *Insalata gamberoni* 28
Romaine salad leaves and spring baby vegetables with grilled tiger prawns, beetroot dressing
- Fegato grasso scottato* 32
Pan-seared foie gras with duck leg confit parcel, braised pearl onions and spiced red wine reduction
- Timballo di granchio* 28
Timbale of jumbo crab with avocado mousse, mango salsa and lemon zest dressing
-  *Tartare di manzo* 28
Tartare of grain-fed Angus beef tenderloin with potato nest and poached quail egg
- Asparagi alla griglia* 26
Grilled asparagus with aged Iberico de Bellotta ham, buffalo mozzarella cheese and morel ragout
-  *Parmigiana di melanzane* 24
 Baked eggplant with cherry tomato sauce, mozzarella bocconcini and Parmesan cheese
- Carpaccio dello Chef* 26
Raw, marinated beef of grain-fed Australian tenderloin with pickled shimeji mushrooms, truffle vinaigrette and arugula cress



Chef's signature dish



Vegetarian selection







Sustainable cuisine


Our Chefs will be delighted to assist you with any food allergy or dietary requests.

All prices are in Singapore dollars and subject to 10% service charge and 7% government tax

Zuppe

-  *Zuppa di astice* 18
Lobster bisque with seared Hokkaido scallop and basil pesto
-  *Crema di zucca* 16
 Roasted butternut squash soup with fricassee of pumpkin and Parmesan crisp
- Vellutata di cavolfiori* 16
Cauliflower veloute with crispy Parma ham and caramelized cauliflower florets
-  *Zuppa di funghi* 16
Wild forest mushroom soup with white truffle foam

Risotti

-  *Risotto con tartufo nero* 28
Aquarello risotto with black Piedmont truffles and forest mushrooms
- Risotto alla marinara* 32
Aquarello risotto with the finest selection of seafood and grilled tiger prawns



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Pasta Fatta in Casa

	<i>Tris di pasta</i>	34
	Medley of oxtail-foie gras cannelloni, duck leg confit tortellini and crab-leek ravioli	
	<i>Cannelloni al foie gras</i>	32
	Braised oxtail-foie gras cannelloni with creamed spinach and Parmesan cheese	
	<i>Ravioli di granchio</i>	34
	Crab and leek ravioli with ragout of baby leeks and Champagne sauce	
	<i>Tortellini all'anatra</i>	34
	Tortellini of duck leg confit and foie gras with baby spinach, wild mushrooms and spiced orange jus	
	<i>Gnocchi dello Chef</i>	28
	Green pea-potato gnocchi with baby prawns, chili and saffron emulsion	
	<i>Linguine ai gamberoni</i>	32
	Homemade linguine with king prawns, finest selection of seafood, Italian parsley and garlic-olive oil glaze	
	<i>Orecchiette alle verdure primaverili</i>	26
	Orecchiette pasta with spring vegetables and Tuscan pecorino cheese	



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Pesce



Branzino alla griglia

42

Grilled whole sea bass Italian style with steamed vegetables, sauteed new potatoes and red wine sauce

Merluzzo al pesto

38

Roasted cod fish with prime seafood-saffron risotto, sauteed baby spinach, and homemade basil pesto



Halibut alla griglia

44

Grilled white halibut with braised puy lentils, oyster mushroom fricassee and morel jus



Involtini di sogliola

48

Poached roulade of Dover sole stuffed with shell fish mousse, accompanied by sauteed courgette and gazpacho sauce

Barramundi brasato

38

Braised barramundi with baby vegetables and la ratte potatoes



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Carne

Iberico arrosto

44

Slow roasted Iberico pork collar with crispy organic pork belly, la ratte potato pearls, braised Brussels sprouts and pepper sauce

Guancia di wagyu brasato

42

Red wine braised wagyu beef cheek with gratin potatoes, caramelized baby gem and wild forest mushrooms



Milanese di vitello

42

Milk-fed veal Milanese served with vine ripened cherry tomato salad, aged balsamic vinegar and baby arugula salad

Costolette di agnello

46

Roasted rack of Welsh lamb with Sicilian style egg plant caponata, sauteed new potatoes and rosemary sauce



Filetto di manzo

54

Grain-fed tenderloin of Angus beef, pan-fried foie gras, roasted la ratte potatoes, braised vegetables and black Perigord truffle jus



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