

STARTERS

FRITTO MISTO 22



SEAFOOD
SOURCED LOCALLY
FROM AH HUA KELONG

A crisp medley of lightly battered prawn, squid, salmon, and seasonal greens

— served with our house-made smoky marinara dip

Try it with Tiberio Trebbiano d'Abruzzo 2022

A refreshing sip that's like a gentle squeeze of fresh lemon over the seafood



GOLDEN CAULIFLOWER (V) 12



Light, golden florets paired with our house-made spicy aioli

— a house favourite

Try it with Sorelle Bronca Particella 68

A bright, refreshing sparkle that dances alongside the crispy florets and spicy aioli



BURRATA GAZPACHO (V) 19



Chilled tomato and pepper soup with creamy burrata

— light and refreshing with a gentle tang

Try it with Nals Margreid Pinot Grigio 2024

A light-bodied white with bright acidity which lifts the soup's gentle tang and balances the creamy burrata

RAVIOLE WITH RICOTTA & YOLK (V) 17



One perfect parcel, filled with ricotta and a soft golden yolk, topped with brown butter sage sauce - handmade with love

Try it with Nals Margreid Gewurtztraminer 2023

Floral lychee and pear lift the yolk's richness



BONE MARROW & BREAD 15



Served with focaccia - a balanced burst of flavours

Try it with Elio Perrone Barbera d'Asti 2021

A bright, juicy red that cuts through the rich, creamy marrow



CREAMY MUSHROOM SOUP (V) 8

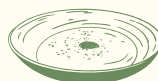


A gathering of mushrooms - warm and comforting

* Add-On Focaccia \$3

Try it with Nals Margreid Gewurtztraminer 2023

A floral, aromatic sip that wraps around the earthy warmth of the mushrooms



FOCACCIA (V) 5



Handmade with love - served with extra virgin olive oil and balsamic vinegar

FOR THE LITTLE ONES

MUSHROOM SOUP (V) 4



A smaller serving of our creamy mushroom soup, perfect for tiny tummies.

SPAGHETTI CREAM SAUCE 12



Classic spaghetti in a light cream sauce, served with a crispy chicken cutlet on the side.

FETTUCCINE TOMATO SAUCE 14



Fettuccine tossed in our garden tomato sauce, topped with tender salmon pieces.

BABYCCINO 3

Frothed milk served warm in a mini cup - a cozy treat for tiny hands

KIDS' JUICE 125ML (APPLE/ORANGE) 4

A fruity little treat - choose from apple or orange



(V) - VEGETARIAN

PRICES ARE EXCLUSIVE OF GST AND SERVICE CHARGE

PASTAS

CLASSICS 'Old-school charm on a plate'

SPAGHETTI CACIO E PEPE (V) 19



Cheesy, peppery and comforting — just as it should be

Try it with Tiberio Trebbiano d'Abruzzo 2022

A crisp, citrus-driven white that brightens the cheese and lets the pepper sing



SPAGHETTI ALLO SCOGLIO 26



SEAFOOD SOURCED LOCALLY
FROM AH HUA KELONG

A seaside classic with prawns, squid and mussels with chili flakes

— aglio olio style done our way

Try it with Nals Margreid Sauvignon Blanc 2022

A zesty, mineral white that captures the freshness of the sea



TORTELLINI PARMAGIANO CREAM 22



Hand-folded tortellini stuffed with ricotta, prosciutto di parma and mortadella coated in silky Parmigiano-Reggiano cream — classic, creamy, and richly satisfying

Try it with Nals Margreid Sauvignon Blanc 2024

A mineral white with zippy acidity that cuts through the lush cream

FUSION

'Pasta with a passport'



FETTUCCINE 24



CRISPY SOFT SHELL CRAB & CHILLI CRAB SAUCE

Crispy soft shell crab perched on fettuccine tossed in our bold chilli crab sauce

— rich, spicy-sweet, and unmistakably inspired by local flavours.

Try it with Nals Margreid Gewürztraminer 2023

A floral, spice-loving white with lychee charm to soften the heat

FETTUCCINE AL PESTO GROVE (V) 18



HOUSE-MADE PESTO, EDAMAME & BROCCOLI

Grove-style pesto: green, creamy, and full of umami

Tossed with edamame, broccoli, chilli flakes, and pecorino

— finished with dollops of ricotta for an extra touch of umami

Try it with Tiberio Trebbiano d'Abruzzo 2022

A fresh, citrus-led white that brightens the herbs and balances the cheese



SPAGHETTI 17

CARAMELISED PORK BELLY & SCALLION OIL



Tender pork belly over spaghetti, tossed in fragrant scallion oil, finished with a rich pork jus

— our take on Chinese scallion oil noodles, inspired by Char Siu

Try it with Elio Perrone Barbera d'Asti 2021

A juicy red that contrasts the fatty pork belly and enhances the umami with lift



MAINS

ROASTED CHICKEN LEG WITH MISTICANZA SALAD 24



Sous-vide chicken leg, over Misticanza greens

— comfort with a modern, Asian-Italian twist

Try it with Elio Perrone Barbera d'Asti 2021

Light enough not to overpower, but its acidity refreshes between each bite of savoury roasted chicken



BRAISED BEEF CHEEK WITH MASH 28



Deeply braised, slow and soft, over potato mash

— red wine's best friend

Try it with Nals Margreid Lagrein 2021

A dark, smooth red with enough depth and earth to meet the richness of braised beef



(V) - VEGETARIAN

PRICES ARE EXCLUSIVE OF GST AND SERVICE CHARGE

SWEETS



PASTA GROVE

CHENDOL PANNA COTTA 12

Pandan-infused panna cotta topped with gula melaka granita
— a flavour close to our hearts.

Note: Contains gelatin derived from beef.



Try it with Nals Margreid Baronesse Passito 2019

*A gently floral, golden-hued dessert wine that lifts the pandan and gula melaka
— a thoughtful nod to heritage, shared over something sweet*

DARK CHOCOLATE AND SWEET POTATO TART (V) 11



Rich dark chocolate meets roasted purple sweet potato in a buttery shell - inspired
by crostata

CANNOLI (V) Singolo - 6 | Trio - 15



Crispy Sicilian pastry tubes piped with sweet ricotta
and finished with toasted hazelnut

Try it with Elio Perrone Moscato d'Asti 2024

*Soft orange-blossom bubbles and honeyed peach sweetness that
cleanse the palate between each bite*

SWEET SIPS

TIRAMISU-TINI 22

Dessert meets cocktail: bold espresso, velvety cream, and a dusting of indulgence
— a toast to Italy's favourite pick-me-up

COFFEES

	HOT	ICED
SINGLE ESPRESSO Perfect end to every meal	3.50	
DOUBLE ESPRESSO Like it stronger?	4.50	
LONG BLACK When water and espresso are friends	5	6
CAPPUCCINO* Coffee dominating milk	6	6.50
LATTE* Milk complementing coffee	6.50	7
ICED ESPRESSO TONIC Sparkling fun		7.50

*Oat Milk - \$1

*To all who've shared a plate, a smile,
or a moment at our tables — you're what makes this place
feel like home.*

(V) - VEGETARIAN

PRICES ARE EXCLUSIVE OF GST AND SERVICE CHARGE

TEAS
BY
ANTEASOCIAL

	TEAPOT	HOT CUP	ICED GLASS
KYOHO GRAPE OOLONG <i>Our favourite Antea social signature</i>	13	6.50	7
ORIENTAL BEAUTY <i>Classic Taiwanese Oolong</i>	13	6.50	7
PASSION BERRY <i>Green & White Tea Base, Notes of passionfruit, strawberry</i>	13	6	6.50
CHAMOMILE <i>Caffeine-free</i>	13	6	6.50

COFFEES

	HOT	ICED
SINGLE ESPRESSO <i>Perfect end to every meal</i>	3.50	
DOUBLE ESPRESSO <i>Like it stronger?</i>	4.50	
LONG BLACK <i>When water and espresso are friends</i>	5	6
CAPPUCCINO* <i>Coffee dominating milk</i>	6	6.50
LATTE* <i>Milk complementing coffee</i>	6.50	7
ICED ESPRESSO TONIC <i>Sparkling fun</i>		7.50

*Oat Milk - Additional \$1

NON-
ALCOHOLIC

COKE	4
COKE ZERO	4
SODA WATER	4
TONIC WATER	4
JUICE (APPLE/ORANGE)	7
PUREZZA FILTERED WATER*	2
<i>Served unlimited Choice of Cold / Ambient / Warm / Sparkling *Charged per pax</i>	

PASTA GROVE

*Happy Hour from 3-7pm Daily

BEER

PERONI
ITALIA

PERONI DRAUGHT (300ML)

HH*

REG

10

14

PERONI DRAUGHT (PINT)

14

18

Crisp, clean, and refreshingly dry — Italy's iconic lager made for sunny afternoons and good company

COCKTAILS



APEROL SPRITZ

Bittersweet, bubbly, and bright — the classic sunset in a glass

HH*

REG

13

19

LIMONCELLO SPRITZ

Zesty and refreshing with a kiss of lemon — like a breeze from the coast

14

21

MIMOSA ITALIANA

Orange juice meets crisp Prosecco, our mimosa is bright, bubbly, and easygoing — like a good chat on a slow morning

9

15

PEACH BELLINI

Peach purée blended with chilled Prosecco It's soft, mellow, and quietly celebratory — the kind of drink that doesn't shout, but always brings a smile.

9

15

GIN & TONIC

Malfy Gin Rosa & Cucumber Watermelon Tonic Pink-grapefruit and juniper meet crisp cucumber-watermelon bubbles — a sun-kissed breeze in every sip

13

18

TIRAMISU-TINI

Dessert meets cocktail: bold espresso, velvety cream, and a dusting of indulgence — a toast to Italy's favourite pick-me-up

22

LARK CITRUS HIGHBALL

A crisp, modern twist featuring LARK whisky finished in chinotto casks — bright, citrusy, and quietly complex.

32

VINI ITALIAN

**Happy Hour from 3-7pm Daily*

PROSECCO

	HH*	GLS	BTL
Sorelle Bronca Particella 68 Brut 2022	15	17	68
Sorelle Bronca Particella 181 Brut 2022	17	19	78

WHITE

Tiberio Trebbiano d'Abruzzo 2022	14	17	63
Nals Margried Pinot Grigio 2024	14	17	61
Nals Margreid Sauvignon Blanc 2022	14	17	65
Nals Margreid Gewurztraminer 2023	15	18	69
Nals Margreid Pinot Bianco 2020			108

RED

Elio Perrone Barbera d'Asti 2021	15	18	73
Nals Margreid Lagrein 2021	15	18	69
ArPePe Rosso Valtellina 2022	17	19	88
Graci Etna Rosso 2022			94
Val delle Corti Chianti Classico Riserva 2020			112

ORANGE

Damijan Podversic Ribolla Gialla 2019			145
---------------------------------------	--	--	-----

DESSERT

Elio Perrone Moscato D'Asti 2024	12	15	45
Nals Margreid Passito 2019		20 (60ml)	95 (375ml)



**PASTA
GROVE**