

• Take Away Menu •

ALL-DAY BREAKFAST

(7:00am To 10.30pm)

American Breakfast \$12

Scrambled Egg, Chives, Chicken Cheese Sausage, Oven Baked Pork Bacon, Hash Brown, Grilled Tomato

French "Bonjour" \$12

Slow-Poached Eggs, Brioche, Turkey Ham, Sautéed Baby Spinach, Grilled Tomato, Hollandaise Sauce

Singapore "Nasi Lemak" \$12

Steamed Coconut Rice, Pandan Leaf, Chicken Drumlet or Otah Otah, Eggs, Sambal Chilli, Cucumber, Anchovies, Peanuts

Waffle \$10

Bircher Muesli, Mix Berries, Whipped Cream, Maple Syrup, Chocolate Sauce

Pancake \$10

Bircher Muesli, Mix Berries, Whipped Cream, Maple Syrup, Chocolate Sauce

Fruit Bowl \$9

Assorted Melon, Dragon Fruit, Papaya, Orange, Grapes, Berries

LUNCH & DINNER

(11.30am to 10.30pm)

Appetiser

Insalata di' Aragosta \$25

Maine Lobster, Onion, Tomato, Purple Potato, Lemon

Anguilla Affumicata \$16

Smoked Eel, Golden Beets, Mixed Leaf Salad, Horseradish

Insalata Mista \$10

Baby Gem, Pepper, Tomato, Onion, Balsamic Vinegar

Insalata d'Orzo con Formaggio \$12

Pearl Barley, Goat Cheese, Arugula, Tomato, Pine Nuts, Pesto

Insalata di Cesare \$10

Classic Caesar Salad, Parmesan Crouton, Bacon, Anchovies

Add-Ons

Steamed Prawns \$4

Grilled Chicken \$4

Soup

Zuppa di Funghi \$10

Porcini Broth, Mushroom, Cream, Focaccia

Minestrone \$8

Borlotti Beans, Swiss Chard, Tomato, Basil, Celery

Pizza

Margherita \$20

Tomato, Mozzarella, Extra Virgin Olive Oil, Basil

Diavola \$22

Spicy Salami, Chilli, Tomato, Mozzarella

Verdure \$22

Eggplant, Zucchini, Capsicum, Onion, Tomato, Mozzarella

Capricciosa \$24

Ham, Artichoke, Mushroom, Olives, Tomato, Mozzarella

Funghi \$24

Mushroom, Garlic, Chilli, Truffle Oil, Cream, Mozzarella

Hawaiian \$24

Italian Ham, Pineapple, Oregano, Tomato, Mozzarella

Calzone \$28

Mushroom, Tomato, Mozzarella

Rustica \$26

House-made Sausage, Pepperoni, Mushroom, Onion, Capsicum, Tomato, Mozzarella

4 Formaggi \$24

Mascarpone, Gorgonzola, Parmesan, Tomato, Mozzarella

Prego \$24

Ham, Mushroom, Tomato, Mozzarella, Cream, Parmesan

Gamberetti \$ 26

Shrimps, Tomato, Mozzarella

Salsiccia Piccante \$26

Spicy 'Nduja Sausage, Burrata, Tomato

Crudo \$28

Parma Ham, Arugula, Buffalo Mozzarella, Tomato

Prego

Pasta

Gnocchi di Patate all'Anatra \$22
Potato Gnocchi, Slow-Cooked Duck, Porcini Mushroom, Truffle Cheese Fondue

“Capelli d’Angelo” all’Astice \$26
Angel Hair, Maine Lobster, Tomato, Parsley, Chilli

Tagliolini al Nero di Seppia \$22
Black Ink Tagliolini, Asparagus, Prawns, Tomato

Spaghetti, Aglio Olio e Peperoncino \$20
Garlic, Chilli, Extra-Virgin Olive Oil

Spaghetti Pescatora \$22
Calamari, Prawns, Clams, Scallops, Tomato

Linguine Vongole \$22
Clams, Garlic, Chilli, Parsley, White Wine

Spaghetti Carbonara \$20
Cream, Egg Yolk, Parmesan

Lasagne Alla Bolognese \$20
Bologna Style Oven-Baked Lasagna

Sandwiches

Turkey Ham, Cheddar Cheese, Croissant \$10

Prawn Paste, Melted Cheese Toast \$12

Mushroom, Gruyère Truffle Mayo (V) \$10

Portobello, Spinach, Scamorza, Basil, Pesto, Chilli, Focaccia Bun (V) \$8.50

Chicken Artichoke, Tomato, Gorgonzola, Sage, Ciabatta \$8.00

Charcutrie Zucchini, Cheese, Olive Oil, Bread \$10

Garlic Shrimp, Spicy Nduja, Tomato, Olive, Zucchini, Soft Roll \$10

Dessert

Tiramisu \$8

Apple Pie \$8

Coffee Chocolate Sable Tart \$8

Lemon Almond Sable Tart \$8

Classic Vanilla Cheesecake \$8

Marbled Blueberry Cheesecake \$8

Carrot Cake (Sliced) \$8

Chilled Juices

Pineapple, Carrot, Orange \$4

Orange Nectar \$4

Guava, Dragon Fruit, Beetroot Nectar \$4

Coffee And Tea

Americano \$4.50

Coffee \$4.50

Cappuccino \$5

Flat White \$5

Café Latte (Hot/ Iced) \$5 / \$6

Café Mocha (Hot/ Iced) \$5 / \$6

Single Espresso \$4.50

Double Espresso \$6

Chocolate (Hot/ Iced) \$5 / \$6

Iced Lemon Tea \$5.50

TWG Tea Selection \$4.50

(English Breakfast, Earl Grey, Chamomile, Jasmine Green, Japanese Sencha Green, Moroccan Mint, Darjeeling, Masala Chai, Midnight Hour - Decaf)

Mineral Water

Aqua Panna 750ml \$6

San Pellegrino 750ml \$6

Perrier 330ml \$3