

ALL DAY DINING MENU

STARTER		MAIN COURSE		LOCAL FAVOURITES	
CAPELLA GOURMET MESCLUN SALAD 26		SPANISH SAFFRON RISOTTO 35		CRISPY DUCK SPRING ROLL 18	
Norwegian smoked salmon, ikura salmon roe, boiled egg, sweet corn, heirloom cherry tomato, balsamic dressing		seared foie gras, Japanese crispy rice, parsley, Parmesan cheese		roasted duck meat, carrot, celery, plum sauce	
HOMEMADE CROQUETTES		LINGUINE MARINARA 35		BAK KUT TEH 28	
Iberico ham, brava sauce		Hokkaido scallop, tiger prawns, snapper fillet, basil, homemade tomato sauce		Iberico pork ribs, shitake mushroom, choy sum, pork peppery broth	
cod and onion, romesco sauce					
THE KNOLLS CAESAR SALAD 24		SEARED BARRAMUNDI FILLET 42		SOTO AYAM 26	
grilled chicken, crispy bacon bits, garlic crouton, Parmesan cheese, smoked anchovy, caesar dressing		cannellini bean “cassoulet” style, citrus zest, Iberico chorizo, cuttlefish		rice vermicelli, quail egg, shredded chicken, spiced Indonesian chicken broth, Ketupat	
add grilled prawn					
CHARRED SPANISH OCTOPUS 30		STEAMED ATLANTIC COD 48		SEAFOOD TOM YUM SOUP 28	
fingerling potato, salsa verde, almond flakes, paprika, romesco sauce		savoy cabbage, grilled baby squid, crispy leek, lobster bisque emulsion		prawns, squid, red snapper, cuttlefish, mushroom, lemongrass	
CREAM OF BUTTON MUSHROOM SOUP 22		BREADED CHICKEN PARMIGIANA 38		HAINANESE CHICKEN RICE 36	
poached egg, sautéed trumpet mushroom, truffle oil		Fior di Latte cheese, tomato fondue, truffle fries, mushroom cream sauce		chicken breast or drumstick, fragrant rice, rich chicken broth	
PAN SEARED JUMBO LUMP CRAB CAKE 30		THE KNOLLS BEEF BURGER 36		NASI GORENG 38	
celeriac remoulade, garlic saffron aioli		bacon, Gruyere cheese, tomato, lettuce, pickles, crispy onion, homemade brioche, French fries		seafood fried rice, fried egg, marinated chicken thigh, chicken satay	
WATERMELON “HORITIKI” 20		SLOW BRAISED O’CONNOR BEEF SHORT RIB 49		CHAR KWAY TEOW 38	
feta cheese, pickled red onion, Japanese cucumber, vine tomato, leche de tigre dressing, mint		potato mousseline, snow peas, heirloom carrot, shitake mushroom		flat rice noodle, yellow noodle, shrimp, chives, chicken Chinese sausage	
BURRATA CHEESE AND HEIRLOOM TOMATO 28		CHARRED LAMB RACK 58		SINGAPORE LAKSA 32	
arugula, grilled zucchini, burrata and paprika espuma, basil pesto, cheese sticks		ras el hanout spices, jumbo asparagus, pistachio gremolata, rosemary jus		rice noodle, prawn, chicken, quail egg, fish cake, fragrant laksa coconut broth	
add Parma ham		SLOW COOKED IBERICO PORK JOWL 45		THE KNOLLS CHILI CRAB 82	
36-MONTHS CURED SPANISH IBERICO HAM 34		GRILLED US PRIME BEEF STRIPLOIN 240GM 56		Alaskan king crab (300gm), chili sauce, deep fried man tou, coriander	
roasted almond cream, egg yolk confit, green asparagus, smoked olive oil, crystal bread		GRILLED US PRIME BEEF TENDERLOIN 180GM 64			
SIDE DISH					
MIXED GREEN SALAD 12					
heirloom tomato, balsamic vinaigrette					
WILD MUSHROOM FRICASSÉE 14					
Italian parsley, garlic oil					
ROASTED SEASONAL VEGETABLES 14					
garlic, extra virgin olive oil					
CREAMY POTATOES 14					
salted Echiré butter					
FRENCH FRIES 14					
truffle, Parmesan cheese, parsley					
PRAWN MAC & CHEESE 20					
penne pasta, tiger prawn, cheddar and Gruyere cheese sauce					

 Vegetarian  Contains Pork  Dairy  Shellfish  Contains Nuts

Please inform our restaurant staff of any food allergies or restrictions that you may have. All prices are subject to 10% service charge and 7% GST
Capella Singapore supports sustainable products and uses them for the preparation of this menu

THE
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