



belo

PASTRY

PIZZA

BAR

BRUNCH

(until 4pm)

FRENCH TOAST 10

brioche toast on a bed of nuts and granola, with pistachio paste and maple syrup

P'NANA 13

peanut butter & banana on multi-grain toast

SPAM WAFFLE 14

scrambled egg & baked beans

WAKE & BACON 14

freshly made waffle, avocado, streaky bacon, a sunny side up, with a dollop of sour cream

MUSHROOM CROISSANT BENEDICT 15

two poached eggs with truffled hollandaise, home-made croissant, forest mushrooms

SALMON GUACAMOLE 15

slice of multi-grain, poached egg, hollandaise, cherry tomato

HOLY CRAB! 19

lightly battered soft shell crab, poached egg, tobiko & marinated crab meat with kewpie mayo

GRAND BREAKFAST 20

choice of eggs, hashbrown, streaky bacon, sauteed mushrooms & a chicken sausage

STARTERS

* MARINATED ANCHOVIES 9

chopped garlic, parsley, extra virgin olive oil

TRUFFLE FRIES 9

shoestring fries infused with truffle oil, grated parmesan cheese

SPAM FRIES 9

served with mustard sauce

SPICY BBQ WINGS 12

with home-made BBQ sauce, 6 pieces

SALADS

ORGANIC QUINOA 14

organic quinoa, barley, mixed greens, cucumber, capsicum, *sea grapes, tomato, citrus dressing, poached egg +2, smoked salmon +2, seagrapes +5

ORANGE & ARUGULA 15

with orange and orange vinaigrette and shaved parmesan

SMOKED-SALMON 15

with mixed greens, goma dressing and granola crumb

PRAWN 16

char-grilled prawns, mixed greens with tropical dressing

*subject to availability

PIZZA 10"

MARGHERITA 12

tomato sauce and mozzarella cheese

DIAVOLA 15

pork salami, fresh cut chillies and mozzarella cheese

HAWAIIAN 15

cooked ham and pineapple

FIorentina 16

salami, sauteed spinach, topped with a partial cooked egg

FOUR CHEESE AND RASPBERRY 17

gorgonzola, ricotta, mozzarella and parmigiano cheese, with raspberry reduction

TRUFFLE AND MUSHROOM 18

mushrooms, mascarpone cheese and black truffle

BRUNCH PIZZA 19

mushroom, bacon, partial cooked egg, with light tomato sauce

PARMA HAM & ARUGULA 19

parma ham, arugula leaves, parmesan cheese and mozzarella cheese

MAINS

(from 4pm)

CHICKEN PARMIGIANA 17

breaded chicken breast filet with fries and side salad

FISH AND CHIPS 19

golden battered sea bass, home-made tartare, with fries and mixed greens

DUCK CONFIT 21

with mash, side salad, tomato chutney

LAMB SHANK 23

6-hour braised, with mash

PASTA

CARBONARA 13

with spaghetti

TRUFFLED MUSHROOM 14

oven-baked penne

MUSHROOM & BACON AGLIO 15

with spaghetti

PRAWN AGLIO 17

with spaghetti

MEATBALL PASTA 16

homemade meatballs with spaghetti in tomato sauce

PRICES ARE SUBJECT TO PREVAILING GST

WAFFLES

SUMMER BERRIES 12

vanilla waffle, berry compote, fresh berries and maple syrup

MADAGASCAR VANILLA 13

vanilla waffle, single scoop vanilla ice cream, vanilla sauce, fresh berries, macaron

SALTED CARAMEL 13

vanilla waffle, single-scoop salted caramel ice cream, salted caramel sauce, fresh berries, a macaron

BELGIAN CHOCOLATE 13

vanilla waffle, single scoop chocolate ice cream, chocolate sauce, fresh berries, a macaron

HORFFLES 14

vanilla waffle, single scoop Horlick ice cream, horlick powder & sauce, berries, a macaron

ISPAHAN 15

rose waffle, single scoop rose lychee sorbet, lychee puree, raspberry bits, edible rose petal, a macaron

THAI MILK TEA & EARL GREY 15

earl grey waffle, single scoop thai milk tea ice cream, condensed milk, fresh berries and a macaron

CHOCOLATE INDULGENCE 15

double chocolate chip waffle, single scoop chocolate ice cream, chocolate sauce, fresh berries, a macaron

WAFFLE BANOFFEE 15

vanilla waffle, single scoop hazelnut ice cream, salted caramel sauce, caramelized banana, crushed hazelnut, macaron

TROPICAL PANCAKE 15.50

fluffy taro pancake with taro chunks, single scoop coconut ice cream, coconut bubbles, coconut crumble

HAZELNUT GLUTEN-FREE 16

gluten-free waffle, single scoop hazelnut ice cream, nutella sauce, fresh berries, crushed caramelized hazelnut, a macaron

ACAI GLUTEN-FREE 16

gluten-free waffle (contains hazelnut), single scoop açai sorbet, berry compote, gluten-free granola, fresh berries

ICE CREAM

STANDARD \$4/SCOOP

Madagascan vanilla

Belgian chocolate

Salted caramel

Mint Stracciatella (vanilla & choc chip)

Thai milk tea

Horlicks

Coconut

PREMIUM \$5/SCOOP

Mao Shan Wang (durian)

Hazelnut

Yuzu sorbet

Rose lychee sorbet

Açai sorbet

CONNECT!

CHECK US OUT ON FACEBOOK AND INSTAGRAM FOR THE LATEST UPDATES, PROMOTIONS AND NEW MENU ITEMS.



get the low-down on Belo at facebook.com/belo.sg/



shoot, post and tag us with @belo_sg, #belosg



call us at 6451-4766 for reservations, food deliveries and orders

DELIVERY & EVENTS

Wine and dine in the comfort of your home or office with our delivery partners- **Deliveroo and GrabFood**. Call or email us for your catering needs.

Host your **birthdays, engagement party, baby shower, open mic, comedy night, wine tasting or company gathering** at **Belo**! Simply leave your contact details with our friendly staff for us to get back to you with our attractive packages.

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a dining concept by
PFLP Private Limited

BEVERAGES

black coffee (Hot/ Cold)

ESPRESSO 3.50
DOUBLE ESPRESSO 4
AMERICANO 4/4.50

white coffee (Hot/ Cold)

PICCOLO LATTE 4.50
FLAT WHITE 5/6
CAFE LATTE 5/6
CAPPUCCINO 5/6
MOCHA 6/7
CARAMEL LATTE 6/7
VANILLA LATTE 6/7
HAZELNUT LATTE 6/7
ROSE LATTE 6/7
AFFOGATO 6
MACCHIATO 4.50

extra shot +\$1

tea

ENGLISH BREAKFAST 5
CHAMOMILE 5
EARL GREY 5
LEMONGRASS 5
LEMONGRASS GINGER(ICED) 6
HONEY EARL GREY(ICED) 6
ICED TEA OF THE DAY(ICED) 6

house specialities (Hot/ Cold)

SEA-SALT CHOCOLATE(ICED) 7
MATCHA LATTE 5.50/6.50
HOJICHA LATTE 6/7
MATCHA AFFOGATO 7.5

sparkling sodas

ROSE LYCHEE 6.5
PINK GRAPEFRUIT 6.5
PEACH 6.5
YUZU LEMON 6.5

fresh juices & smoothies

ORANGE JUICE 6
VERY BERRY 8
TROPICAL FRUITS 8

sodas

COKE ZERO 3.50
SPRITE 3.50
ROOT BEER 5
ROOT BEER FLOAT 8

*today's good vibe is sponsored by
coffee and tea!*

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ALCOHOLIC BEVERAGES

BOTTLED BEER (HAPPY HOUR/REGULAR)

Asahi Super Dry	8/10
Blue Moon	9/11
Corona	8/10
Guinness Stout	10/12

DRAUGHT BEER (HAPPY HOUR/REGULAR)

Peroni (half pint)	7/ 9
Peroni (full pint)	10/13

PROUDLY SERVING



WINE

Red

Bottega (Italy) MERLOT	50
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The Harbour (Australia) SHIRAZ 2015	48
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Buronga Hill Estate (Australia) CABERNET SAUVIGNON 2014	48
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WHITE

Bottega (Italy) CHARDONNAY	50
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Buronga Hill Estate (Australia) SAUVIGNON BLANC 2017	48
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House wine by the glass	(HAPPY HOUR/REGULAR) 10/12
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* \$15 per bottle corkage

Happy Hour: 11am to 7pm

TASTING NOTES

BOTTEGA- MERLOT

Intense, vigorous and persistent, with full-bodied yet velvety tannins, delicate herbal and earthy notes

THE HABOUR- SHIRAZ

Medium bodied wine with beautiful flavours of stewed berries with spicy characters on the finish.

BURONGA HILL ESTATE- CABERNET SAUVIGNON

Charming flavours of cherry and blackberry highlights with a subtle oak influence of chocolate and vanilla. A full flavoured wine with a rich finish.

BOTTEGA- CHARDONNAY

Clear and fine with scents of honey, peach and white flowers, while dry, fresh, velvety to taste.

BURONGA HILL ESTATE- SAUVIGNON BLANC

Full-flavoured with the classic characters of passionfruit, cut grass and hints of peach. These flavours are perfectly balanced with a clean and crisp feel and a zesty lime finish.

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