Welcome to Park90, a wine lounge where we invite you to drink, eat, relax, enjoy and share the pleasures of wine with friends.

The wines have been specially curated, and sourced, from our network of partners, negociants and chateaux around the world. Old world vs new world, different grape varietals, we leverage upon our extensive reach to source wines for everyone’s pleasure in Park90. One thing above all, Park90 allows everyone to indulge in their passion for wine.

We are also fortunate to have access to wines which are on limited release (and typically allocated). As such, we have created a Membership program to enjoy these Members-only wines. This will be a unique loyalty program specially designed to appeal to members who want to enjoy such wines in Park90. Further details can be readily provided.

Wine brings people together. It promotes fellowship, it sparks conversation and it’s also fascinating as a matter of subject to study and discuss. No matter how much you learn, or know, every vintage will have different factors that make you think again. If one of the purposes in life is to live it, enjoy it, and seize the moments that you find particularly pleasing, what greater pleasure to drink such wines amongst the company of friends.

We are privileged to have you here. Enjoy your experience at Park90!

SOMMELIER'S SELECTION

**For Sharing**

- Italian Cold Cuts: Parma Ham, Milano Salami, Mortadella & Cooked Ham with Olives 28
- Premium Cheese Selection including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, French Brie, La Tur, served with Truffle Honey & Dried Apricots 36
- Italian Cold Cuts & Premium Cheese Selection including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, French Brie, La Tur, served with Truffle Honey & Dried Apricots 58

**Starters and Bites**

- Hand-cut Fries infused with Black Truffle 15
- Crispy Vegetable Spring Rolls with Thai Chilli Sauce 16
- Assorted Marinated Olives, Olive Tapenade, Mascaporne with Black Truffle, Pickled Calabrian Chilli, Carasau Bread & Grissini 18
- Deep-fried Buttered Chicken Drumlets & Wings with BBQ Sauce 25
- Creamy Putignano Burrata Cheese with Italian Heirloom Tomatoes & Taggiasca Olives 28
- *NEW* 24 months Parma Ham, Buffalo Mozzarella, Rocket Salad Tossed in Aged Balsamic Vinegar 28

Please allow up to 30 minutes for food orders. All prices are in SGD, subject to 10% service charge and applicable government taxes.
**FOOD MENU**

**AVAILABLE FROM 18:30 - 21:30**

### Pizza and Pasta

- **Focaccina con Tartufio Nero e Robiola | till 21:00**
  - 30
- **Oven-baked Focaccia with Black Summer Truffle & Robiola Cheese**
  - 31
- **Pizza con Prosciutto Crudo | till 21:00**
  - 31
  - Rucola e Parmigiano Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Freshly sliced Parma Ham, Arugula & Parmesan Cheese
- **House-made Tagliatelle Pasta**
  - 34
  - with Black Truffle Cream Sauce & Parmesan
- **Basilico Signature Lasagna**
  - 35
  - with 12-hour Slow-cooked Wagyu Beef Ragout & Fontina Cheese Fondue

### Mains

- **Satay (Choice of Chicken or Mutton)**
  - 16
  - 2 Scoops
  - with Peanut Sauce, Cucumber & Pineapple Salad
- **NEW** **Braised Wagyu Beef Cheek**
  - 38
  - Braised Amarone Wine Sauce, Herbed Mashed Potato & Grilled Asparagus
- **BBQ-marinated Kurobuta Pork Spare Ribs**
  - 35
  - with Grilled Portobello Mushrooms & Hand-cut Fries
- **Pan-seared Salmon Fillet**
  - 38
  - with Herbed Mashed Potatoes & Poached Asparagus

### Local Delights

- **Singapore Hokkien Mee**
  - 24
- **Egg & Rice Noodles with Pork, Prawns & Squid**
  - 30
- **Seafood Kway Teow Goreng**
  - 30
  - Fried Rice Noodles with Prawns, Squid, Scallops & Bean Sprouts
- **Nasi Goreng**
  - 32
  - Fried Rice with Chicken Satay, Chicken Drumlet, Fried Egg, Prawn Crackers & Pickled Vegetables
- **Singapore Lobster Laksa**
  - 36
  - Thick Rice Noodles with Cray Fish, Prawns, Fish Cake & Beancurd

### Assorted Ice-cream & Sorbet

- **Choice of Flavours:**
  - 5
  - 10
  - Vanilla/Chocolate/Raspberry/Lemon Sorbet
  - 1 Scoop
  - 2 Scoops

### Freshly Sliced Seasonal Fruits

- 14

### Strawberry Short Cake

- 15

### Amedei Chocolate Mousse Cake

- 15
  - with Smoked Vanilla Cream & Almond Crunch

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Signature dish  Vegetarian

Please allow up to 30 minutes for food orders.

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**FOOD MENU**
AVAILABLE FROM 18:30 - 21:00

**Michelin One-star Summer Palace Signatures**

Fried Brown Rice with Crab Meat
Conpoy and Egg White

Roasted Meat Platter:
BBQ Pork, Roasted Pork and Roasted Duck

Deep-fried Frog Legs
with Chinese Five-spice

*NEW* Fried Octopus Tentacles
with Sea Salt & Pepper

*NEW* Sliced Smoked Duck
with Black Pepper

*NEW* Fried Fish Noodles
with Fish Fillet & Enoki Mushroom

*NEW* Dice-Beef with Asparagus
& Black Pepper Sauce

**WINES**
(LAST ORDER 21:30)

**Champagne**

Frédéric Savart, L'Ouverture 1er Cru Brut NV*  
Pinot Noir  
Ecueil, Montagne de Reims, France

**White**

Domaine Xavier Monnot,  
Meursault "Les Chevalieres" 2017*  
Chardonnay  
Meursault, Bourgogne, France

Domaine George Vernay,  
Condrieu "Les Chaillées de l'Enfer" 2014^  
Viognier  
Condrieu, Rhone, France

Weingut Egon Muller,  
"Scharzhofberger" Riesling Spatlese 2016^  
Riesling  
Wittingen, Mosel, Germany

Aubert "Lauren Vineyard"  
Chardonnay 2011 (1500ml)^  
Chardonnay  
Sonoma Coast, California, USA

Lucien Le Moine,  
Criots Bâtard Montrachet Grand Cru 2013^  
Chardonnay  
Chassagne-Montrachet, Bourgogne, France

*Signature dish*  
Vegetarian  
Please allow up to 30 minutes for food orders.

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*Wines from Coravin selection. Each glass pour is 125ml.  
* Each glass pour is 150ml.  
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### WINES

(LAST ORDER 21:30)

<table>
<thead>
<tr>
<th>Red</th>
<th>G / B</th>
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</thead>
<tbody>
<tr>
<td>La Chapelle de Pape Clément 2014*</td>
<td>17 / 69</td>
</tr>
<tr>
<td>Merlot, Cabernet Sauvignon, Cabernet Franc</td>
<td></td>
</tr>
<tr>
<td>Pessac-Léognan, Bordeaux, France</td>
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<tr>
<td>Nervi, Gattinara 2016*</td>
<td>23 / 91</td>
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<tr>
<td>Nebbiolo</td>
<td></td>
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<tr>
<td>Gattinara, Piedmont, Italy</td>
<td></td>
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<tr>
<td>Henri Magnien, Gevrey Chambertin 2016*</td>
<td>25 / 99</td>
</tr>
<tr>
<td>Pinot Noir</td>
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</tr>
<tr>
<td>Gevrey Chambertin, Bourgogne, France</td>
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<tr>
<td>Sine Qua Non “The Hated Hunter Syrah” 2017^</td>
<td>74 / 410</td>
</tr>
<tr>
<td>Syrah, Mourvèdre, Petite Sirah, Grenache</td>
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</tr>
<tr>
<td>California, USA</td>
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<tr>
<td>Domaine Arnoux Lachaux,</td>
<td>77 / 836</td>
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<tr>
<td>Latricières Chambertin Grand Cru 2008 (1500ml)^</td>
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<tr>
<td>Pinot Noir</td>
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<tr>
<td>Gevrey Chambertin, Bourgogne, France</td>
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<tr>
<td>Romano dal Forno,</td>
<td>96 / 540</td>
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<tr>
<td>Amarone Della Valpolicella 2006^</td>
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<tr>
<td>Corvina, Rondinella, Molinara</td>
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<tr>
<td>Amarone della Valpolicella, Veneto, Italy</td>
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<tr>
<td>Harlan Estate “The Maiden” 2013^</td>
<td>130 / 755</td>
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<tr>
<td>Cabernet Sauvignon, Merlot</td>
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<tr>
<td>Oakville, Napa Valley, USA</td>
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<tr>
<td>Domaine Comte Georges de Vogüé,</td>
<td>151 / 875</td>
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<tr>
<td>Bonnes-Mares Grand Cru 2011^</td>
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<td>Pinot Noir</td>
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<tr>
<td>Bourgogne, France</td>
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<tr>
<td>Gaja “Sori San Lorenzo” 2004^</td>
<td>153 / 898</td>
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<tr>
<td>Nebbiolo</td>
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<tr>
<td>Langhe, Piedmont, Italy</td>
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</tbody>
</table>

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### NON-ALCOHOLIC BEVERAGE

<table>
<thead>
<tr>
<th>Coffee</th>
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<tbody>
<tr>
<td>Espresso Single</td>
<td>9</td>
</tr>
<tr>
<td>Espresso Double</td>
<td>11</td>
</tr>
<tr>
<td>Long Black</td>
<td>9</td>
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<tr>
<td>Cappuccino</td>
<td>10</td>
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<tr>
<td>Macchiato</td>
<td>10</td>
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<tr>
<td>Tea</td>
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<tr>
<td>English Breakfast (Black)</td>
<td>12</td>
</tr>
<tr>
<td>Shizuoka Sencha (Green)</td>
<td>12</td>
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<tr>
<td>Peony Jade (White)</td>
<td>12</td>
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<tr>
<td>Peppermint (Herbal)</td>
<td>12</td>
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<tr>
<td>Water</td>
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<tr>
<td>Evian 750ml</td>
<td>12</td>
</tr>
<tr>
<td>Badoit 750ml</td>
<td>12</td>
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</tbody>
</table>

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