

## *Antipasti*

Tonno alla Mediterranea | 28

*Roasted Yellow Fin Tuna Loin with Bronte Pistachio, Fennel, Rocket Salad and White Balsamic Vinegar*

Prosciutto Crudo di Parma con Melone | 22

*Parma Ham served with Sweet Cantaloupe Melon*

Insalata di Rucola, Pomodorini, Olive Taggiasche e Scaglie  
di Parmigiano Reggiano (V) | 21

*Arugula, Cherry Tomato, Ligurian Olive and Shaved Parmigiano-Reggiano Cheese with Aged Balsamic Vinegar*

Burrata di Putignano (V) | 25

*Putignano Burrata served with Heirloom Tomato Salad, Basil Oil and Cerignola Olive Powder*

*(V) Vegetarian*

*Prices are in SGD and subject to 10% service charge and applicable government taxes.*

## *Zuppe*

Minestrone (V) | 21

*Hearty Italian Vegetable Soup with Basil Oil and Toasted Pine Nut*

Zuppa di Funghi con Infusione al Tartufo Nero | 22

*Black Truffle-infused Mushroom Soup*

## *Pasta*

Orecchiette al Pomodoro (V) | 27

*Orecchiette Pasta in Fresh Cherry Tomato Sauce and Basil with Cacioricotta Cheese Shavings*

Raviolacci con Ricotta di Bufala e Spinaci, Sughetto di Datterini  
con Basilico e Cacio Pugliese (V) | 35

*Buffalo Ricotta Cheese and Baby Spinach Raviolacci with Pugliese Cacio Cheese and Datterini  
Tomato in Basil Sauce*

Spaghetti alla Napoletana | 37

*Spaghetti Pasta with Lobster, Scallop, Prawn and Tomatoes in Pinot Grigio Wine Sauce*

Lasagna alla Bolognese | 37

*Wagyu Beef Lasagna with Taleggio Cheese Fondue*

*(V) Vegetarian*

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# Pizza

Focaccina con Tartufo Nero e Robiola (V) | 30

*Oven-baked Focaccia with Black Summer Truffle and Robiola Cheese*

Pizza Ortolana (V) | 31

*Pizza with San Marzano Tomato Sauce, Zucchini, Eggplant, Bell Peppers and Burrata Cheese*

Pizza Diavola | 29

*Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Spicy Pork Salami, Calabrian Chilli and Oregano*

Pizza con Prosciutto Crudo, Rucola e Parmigiano | 31

*Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Parma Ham, Arugula and Parmesan Cheese*

Pizza Margherita (V) | 26

*Traditional Neapolitan Pizza with San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil Leaves*

Pizza ai Funghi e Salsiccia Sarda | 28

*Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Forest Mushrooms and Sardinian Sausages*

Pizza Frutti di Mare | 32

*Pizza with Seafood, Asparagus and Smoked Mozzarella*

Pizza al Tonno | 29

*Pizza with Tuna, Capers, Pachino Tomatoes and Red Onions*

*(V) Vegetarian*

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## *Pesci e Carne*

Branzino con Insalatina di Spinaci, Pomodoro Ciliegia,  
Fagiolini e Olive| 32

*Sea Bass with Baby Spinach Salad, Cherry Tomato, Green Bean and Olive*

Baccalá Arrosto con Parea di Patate e Vegetali Grigliati| 38

*Roasted Cod Fish with Herb-marinated Mashed Potato and Grilled Vegetable*

Salmone al Vapore con Infusione di Citronella, Riso Selvatico  
e Broccoletti| 34

*Lemon Grass-infused Poached Salmon with Wild Rice and Spicy Broccoletti*

Costolette d' Agnello alla Griglia con Patate al Rosmarino  
e Asparagi Grigliati | 38

*New Zealand Lamb Chop with Rosemary-roasted Potato and Grilled Asparagus*

*Polletto al Forno con Mela Caramellata, Cavolo Verza e Patate | 32*

*Oven-baked Baby Chicken with Caramelised Apple, Savoy Cabbage and Potato*

Filetto di Angus alla Griglia con Polenta Arrosto al Pomodoro Secco,  
Funghi Selvatici e salsa all' Amarone| 44

*Angus Beef Tenderloin with Dry Tomato Polenta Cake, Mushroom Ragout and Amarone Sauce*

*(V) Vegetarian*

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## *Local Favourites*

Singapore Laksa | 24

*Rice Vermicelli with Prawn, Fish Cake, Dried Bean Curd and Bean Sprout  
in Spicy Coconut Broth*

Yee Pin Mei Fun | 24

*Regent Singapore's Signature Rice Vermicelli Soup with Sliced Freshwater Fish*

Famous Singapore Chicken Rice | 27

*Choice of Steamed or Roasted Chicken served with Chicken Rice, Cucumber, Tomato  
and Chicken Broth*

Chicken Rendang | 25

*Braised Chicken with Shallots, Ginger and Chilli with Turmeric Rice*

Indian Vegetarian (V) | 24

*Vegetable Masala, Dhal Makhani, Plain Naan, Steamed Basmati Rice, Achar and Papadum*

Singapore Hokkien Noodle | 25

*Combination of Wok-fried Egg Noodle and Rice Noodle with Squid, Prawn, Pork Belly,  
Chive and Bean Sprouts*

*(V) Vegetarian*

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## *Dolci*

Dolci Dalla Pasticceria | 21

*Signature Italian Homemade Gelati, Freshly-baked Tarts and Fresh Mini Pastries from the Counter*

Chef's Plated Mini Sweets Selection | 12

Spumone al Tiramisu | 14

*Fluffy Mascarpone Mousse with Coffee Sponge, Espresso Crush Jelly and Coffee Crumble*

Mela Caramellata | 14

*Caramel Apple Tart with Frozen Apple Compote, Crispy Filo Pastry and Apple Mint Sorbet*

Degustazione di Cioccolato | 14

*Bitter Chocolate Cheesecake, Dark Chocolate Südtirol Sachet Petit Gateau, Milk Chocolate Choux Puff and Passion Fruit Gelato*

Crema Esotica | 14

*Cream Catalan Foam, Strawberry Compote and Lychee Granita*

Tagliata di Frutta Fresca | 12

*Fresh Fruit Platter*

Piatto di Formaggi Italiani | 26

*Selection of Italian Hard Cheeses and Truffle Honey*

*(V) Vegetarian*

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....*Buon Appetito!*