







Regent

SINGAPORE

TAKEAWAY MENU

BASILICO

ANTIPASTI

Prosciutto Crudo di Parma con Melone (P) Parma Ham served with Sweet Cantaloupe Melon	\$24
Robiola e Prosciutto di Parma   (P) 24 month-aged Parma Ham, Three Milk Robiola Cheese, Raspberries, Arugula and Raspberry Vinaigrette	\$30
Insalata di Rucola, Pomodorini, Olive Taggiasche e Scaglie di Parmigiano Reggiano  Arugula, Cherry Tomatoes, Ligurian Olives and Shaved Parmigiano-Reggiano Cheese with Aged Balsamic Vinegar	\$23
Burrata di Putignano  Putignano Burrata served with Heirloom Tomato Salad, Basil Oil and Cerignola Olive Powder	\$27
Superfood Salad   Quinoa Salad with Roasted Pumpkins, Blueberries, Almonds and Baby Spinach	\$20

ZUPPE

Zuppa di Funghi con Infusione al Tartufo Nero   Black Truffle-infused Mushroom Soup	\$24
Guazzetto di Frutti di Mare e Fave  Seafood Soup with Fava Beans, Mussels, Clams, Calamari and Prawns with Toasted Ciabatta Bread	\$30

 = Vegetarian  = Gluten-free (P) = Contains Pork







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PASTA

Orecchiette al Pomodoro 	\$29
Orecchiette Pasta in Fresh Cherry Tomato Sauce and Basil with Caciocotta Cheese Shavings	
Raviolacci con Ricotta di Bufala e Spinaci, Sughetto di Datterini con Basilico e Cacio Pugliese 	\$38
Buffalo Ricotta Cheese and Baby Spinach Raviolacci with Pugliese Cacio Cheese and Datterini Tomato in Basil Sauce	
Penne Senza Glutine all Ragu di Baccala 	\$35
Penne Pasta, Salted Cod Fish Ragout, Gaeta Olives, Capers and Fresh Heirloom Tomatoes	
Spaghetti alla Napoletana	\$40
Spaghetti with Lobster, Scallops, Prawns and Tomatoes in Pinot Grigio Sauce	
Lasagna alla Bolognese	\$40
Wagyu Beef Lasagna with Taleggio Cheese Fondue	
Tagliatelle alla Bolognese	\$38
Egg Tagliatelle with Wagyu Beef Bolognese and Aged Parmesan Cheese	
Green Power 	\$32
House-made Spinach Strigoli Pasta tossed in Basil Pesto, Green Spring Vegetables and Toasted Pine Nuts	

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PIZZA

Focaccina con Tartufo Nero e Robiola 	\$32
Oven-baked Focaccia with Black Summer Truffles and Robiola Cheese	
Pizza Ortolana 	\$33
Pizza with San Marzano Tomato Sauce, Zucchini, Eggplant, Bell Peppers and Burrata Cheese	
Pizza Diavola (P)	\$31
Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Spicy Pork Salami, Calabrian Chilli and Oregano	
Pizza con Prosciutto Crudo, Rucola e Parmigiano (P)	\$33
Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Parma Ham, Arugula and Parmesan Cheese	
Pizza Margherita 	\$28
Traditional Neapolitan Pizza with San Marzano Tomato Sauce, Mozzarella Cheese and Fresh Basil Leaves	
Pizza ai Funghi e Salsiccia Sarda (P)	\$30
Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Forest Mushrooms and Sardinian Sausages	
Pizza al Tonno	\$31
Pizza with Tuna, Capers, Pachino Tomatoes and Red Onions	

PESCI E CARNI

Salmon al Vapore con Infusione di Citronella, Riso Selvatico e Broccoletti  	\$37
Lemon Grass-infused Poached Salmon with Wild Rice and Spicy Broccoletti	
Guance di Manzo Brasata	\$27
Braised Wagyu Beef Cheek with Saffron Potato Mousseline	
Stinco D' Agnello Arrosto	\$30
Roasted Lamb Shank with Potato Puree and Artichokes	
Melanzane alla Parmigiana 	\$22
Oven-baked Eggplant with Mozzarella Cheese San Marzano Tomatoes and Pesto Sauce	

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DOLCI

Selezione di Formaggi Italiani 	\$28
Selection of Italian Hard Cheeses and Truffle Honey	
Strawberry Torta	\$11
Vanilla Sponge with Vanilla Chantilly, Fresh Strawberries and Caramelised Almonds Nuts on the side	
Amedei Chocolate Cake	\$12
Tanamera Dark Chocolate Almond Crunch, Flourless Chocolate Sponge, Smoked Madagascan Vanilla Chocolate Cream, Intense Dark Chocolate Mousse and Dark Chocolate Mirror Glaze	
Ferrovia Cherry Cake	\$11
Chocolate Sponge, Ferrovia Cherry, Chocolate Cream, Vanilla Mascarpone, Cherry Wine	
Tiramisu Cup	\$12

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APPETISER/SOUP

黑椒烟鸭胸 Sliced Smoked Duck with Black Pepper	\$24
花胶炖螺头 Double-boiled Sea Whelk Soup with Fish Maw	\$30
海鲜酸辣羹 Hot and Sour Seafood Soup	\$24
蟹肉菠菜羹 Braised Minced Crab Meat and Green Spinach Soup	\$24
桂花生菜包 Sautéed Crab Meat with Conpoy and Eggs served with Lettuce	\$35

MAIN COURSE

酱爆鳄鱼肉 Wok-fried Crocodile Meat and Asparagus with Spicy Sauce	\$45
X.O. 酱云耳炒帶子 Sautéed Scallops with Black Fungus in X.O. Sauce	\$41
芦笋黑椒牛仔粒 Diced Beef with Asparagus and Black Pepper Sauce	\$45
菠萝咕佬肉 Sweet and Sour Pork with Pineapples (P)	\$35

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龙虾带子X.O. 酱炒饭 Wok-fried Jasmine Rice with Lobster, Scallops and X.O. Sauce	\$84
虾茸干烧伊面 Stewed Ee-Fu Noodles with Shrimps and Mushrooms	\$35
蒜香芦笋炒小蟹菇 Wok-fried Green Asparagus with Shimeiji Mushroom	\$24



FOOD

Rebellion Burger (1 piece) Angus Beef, Paprika Brioche, Aged Nicasio Cheese, House-made Manhattan Ketchup	\$22
Barrel-aged Whiskey BBQ Pulled Pork Burgers (2 pieces)(P) BBQ Pulled Pork, Sesame Brioche, Pineapple Jam, Chipotle Aioli	\$21
Incredible Burgers (2 pieces)  Plant-based Vegan Patty, Vegan Provolone, Caramelised Onions, Chia Seed Bun	\$22
Dachshund Coney Island Hot Dogs (2 pieces) (P) Pepper Bun, Crispy Bacon, Cheddar, Dijon, Cornichon Relish	\$20

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COCKTAILS (100ML)

Coal Dark Chocolate Spirit, Dry Curaçao, Whiskey	\$24
Scarface Mezcal, Vermouth, Cynar, Fernet-Branca	\$24
Citizen Kane American Whiskey, Mandarin Napoleon, Cocchi Americano, Becherovka, Sherry	\$24
Cuban Old Fashioned Rum, Cola-Mint Syrup, Cherry Tobacco Bitters	\$24
Bada Bing Bada Boom Scotch Whisky, Chianti, Spice Syrup, Cherry Tobacco Bitters	\$24
No Vacancy Dry Gin, Secco Vermouth, Peach Liqueur, Orange Bitters	\$24
The Manhattan Rye Whiskey, Rosso Vermouth, Cherry Brandy, Bitters	\$24
Negroni Dry Gin, Rosso Vermouth, Campari	\$24

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TEA LOUNGE

AFTERNOON TEA TO-GO

*48 hours advance order required

For 2 persons
For 4 persons

\$82
\$163

Classic Scones with Lemon Curd and Strawberry Jam
Herb Focaccia with Marinated Grilled Zucchini and Smoked Mozzarella 
Smoked Salmon Sandwich with Lemon Mascarpone
Roasted Beef Sandwich with Truffle Mayonnaise
Parma Ham and Mozzarella with Wholegrain Bread and Basil Pesto (P)
Spinach and Cheddar Cheese Quiche
Strawberry Shortcake
Choice of Gryphon Luxury Teas

Enhance your afternoon tea experience with:

A bottle of Champagne

Duval Le Roy, Rose Champagne Premier Cru (750ml)

\$60

PARTY-TO-GO PACKAGES

*48 hours advance order required

Sicilia Party Platter

For 4-5 persons
For 8-10 persons

\$336
\$672

Starters

Quinoa Salad with mixed Grilled Vegetables, Aged Balsamic Dressing (V)

Sicilian Seafood Salad with Scallops, Prawns, Octopus, Citrus and Marinated Vegetables

Assorted Bread

Mains

Slow Cooked Salmon Confit with Sweet and Sour Tomato and Eggplant Caponata

Roasted Whole Duck with Honey, Orange and Sage

Oven Baked Penne Pasta in Pancetta and Red Onion, Mushrooms, Roman Pecorino (P)

Dessert

Assorted Cannoli 15pcs

Assorted Cheeses

(Grana Padano, Pecorino Romano and Provolone)

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Puglia Party Platter

For 4-5 persons
For 8-10 persons

\$326
\$651

Starters

Burrata Cheese with Datterini Tomatoes and Basil Pesto (V)
Marinated Tiger Prawns and Fregola Salad with Olive Tapenade Dressing
Assorted Cold Cuts (Milano Salami, Puglia Salami, Mortadella and Prosciutto Cotto)
Assorted Bread

Mains

Roasted Wagyu Beef Rump with Herbs Mustard, Roasted vegetables and Primitivo Wine Jus
Crispy Pork Belly Scented with Primitivo Red Wine, Artichokes, Roasted Potatoes and Rocket (P)
Wagyu Beef Lasagna with Mozzarella, San Marzano Tomato Sauce

Dessert

Ferrovia Cherry Cake 1kg

Milano Party Platter

For 4-5 persons
For 8-10 persons

\$262
\$523

Starters

Quinoa Salad with Mixed Grilled Vegetables, Aged Balsamic Dressing (V)
Smoked Salmon with Red Onion, Capers and Cream Cheese
Assorted Cold Cuts (Milano Salami, Puglia Salami, Mortadella and Prosciutto Cotto)
Assorted Bread

Mains

Pear and Gorgonzola Fagottini with Cream Sauce and Aged Parmesan, Roasted Walnuts (V)
Grass Fed Angus Beef Tenderloin with Wild Mushroom and Roasted Baby Vegetables

Dessert

Amedei Dark Chocolate Cake 1kg

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BRUNCH-TO-GO PACKAGE

*48hours advance order required

For 8-10 persons

\$630

Starters

Marinated Asparagus and Artichokes with Sun Dried Tomato Salad (V)
Roast Beef Salad with Aged Parmesan Cheese, Rocket and Truffle Dressing
24 months Cured Parma Ham with Rock Melon and Rocket (P)
Assorted Bread

Mains

Classic Roasted Whole Lemon Free Range Chicken with Roasted Vegetables, and Gravy
Bone-in Roast Leg of Lamb with Truffle Mustard, Roasted Vegetables
Baby Spinach and Ricotta Raviolacci pasta with Datterini Tomato Sauce and Fresh Basil
Assorted Cheeses (Pecorino Toscano, Grana Padano and Fontina)

Dessert

Strawberry Shortcake 1kg
Amedei Dark Chocolate Cake 1kg

Beverages

Soft drinks (Choice of Coke, Coke Light, Sprite, Dry Ginger Ale, Soda Water, Tonic Water)
Water (Choice of San Pellegrino or Aqua Panna)
(1 per person)

Enhance your brunch-to-go package with:

DIY Spritz

(2 bottles of Astoria Prosecco, 1 bottle Aperol and Soda Water)

\$111

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BEVERAGES

CHAMPAGNE

Prosecco Extra Dry, Astoria Lounge NV (750ml)	\$41
Duval Le Roy, Champagne Brut Reserve NV (750ml)	\$95
Duval Le Roy, Rose Champagne Premier Cru (750ml)	\$105
Duval Le Roy, Rose Champagne Premier Cru (350ml)	\$41

WINE

RED WINE

Barolo Giacomo Fenocchio	\$105
Amarone Della Valpolicella	\$95

WHITE WINE

Adriano Basarico Sauvignon	\$59
Santa Margherita Pinot Grigio	\$52

ITALIAN LIQUORS

Castagner Foriclasse Morbida Grappa	\$95
Vecchio Amaro Grappa	\$123
Campari	\$91
Aperol	\$70

SOFT DRINKS (CAN)

Coke	\$10
Coke Light	\$10
Sprite	\$10
Dry Ginger Ale	\$10
Soda Water	\$10
Tonic Water	\$10

WATER

San Pellegrino (750ml)	\$13
Aqua Panna (750 ml)	\$13

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