



Ciao, Italia! Dinner Highlights Sample Menu ***23 September to 5 October 2025***

Antipasti & Insalata

(5 in rotation)

Caprese Salad

Vine-ripened juicy tomatoes with creamy mozzarella and fresh basil, drizzled with extra virgin olive oil.

Polipo Insalata

Tender octopus with potatoes, olives, celery, and parsley for a refreshing Mediterranean touch.

Heirloom Tomato Salad

A vibrant medley of heirloom tomatoes with red onion and crispy croutons.

Beetroot Salad

Roasted beetroot with crumbled feta cheese, chives, orange segments, and toasted hazelnuts.

Rucola Salad

Peppery arugula with chickpeas, roasted red peppers, and shaved cheese.

Spinach Salad

Baby spinach leaves with Spanish red onion, pine nuts, balsamic glaze.

Bread Selection

Focaccia (onion / tomato), artisanal sourdough, and buttery grissini breadsticks.

Zuppe (Soups)

Minestrone alla Rustica

Traditional Italian vegetable soup — hearty and comforting.

Zuppa di Mare
Seafood soup brimming with the flavours of the Mediterranean coast.

Antipasti Caldi (Warm Starters)

Scallop Carpaccio, Ceviche Style
Fresh scallops with shallots, coriander, lime, and sea salt.

Grilled Zucchini
Char-grilled to smoky perfection with olive oil and herbs.

Roast Potatoes with Rosemary & Garlic
Rustic Italian comfort, golden and aromatic.

Beef Trippa alla Romana
Slow-cooked beef tripe with tomato, parmesan, and herbs.

Vitello Tonnato
Sliced Veal served with creamy tuna-caper sauce.

Caponata di Verdure
Sicilian eggplant stew with sweet and sour notes

Arancini Siciliani
Crispy golden risotto balls with molten cheese centres.

Live Stations

(Daily Rotation)

Cheese Wheel Risotto
Creamy risotto tossed inside a giant wheel of parmesan.

Tagliatelle with Mixed Mushroom
Handmade pasta with earthy, aromatic mushrooms.

Carbonara with Beef Guanciale

Traditional Roman-style, rich with beef pastrami

Carving Station

Traditional Italian Roasted Whole Chicken with Herbs
Salt-Baked Seabass - a Mediterranean classic with sea-salt crust.
Tomahawk Steak (**Weekend Special**) - juicy, perfectly roasted, carved to order.

Main Courses

(7 in rotation)

Seabass Acqua Pazza
Poached in cherry tomatoes, and herbs.

Braised Short Ribs with Herb Polenta
Rich, tender beef paired with creamy polenta.

Eggplant Parmigiana
Layers of eggplant, tomato sauce, and mozzarella baked to perfection.

Osso Buco alla Milanese
Slow-braised lamb shank with gremolata, served on mashed potato.

Chicken Lasagna
Classic layered pasta with béchamel and ragù.

Chicken Cacciatore
Rustic hunter-style braised chicken with tomatoes and peppers.

Turkey Milanese
Crispy golden Turkey cutlet with lemon.

Pasta Live Station

Spaghetti Aglio Olio with Clams
Creamy Linguine Carbonara with Mushroom and Turkey Ham
Seafood Penne Marinara with Crab Meat
Vegetarian Spaghetti Truffle Mushroom with Parmesan

Singapore Unbelievable Pizza Corner

(2 in rotation)

Singapore Laksa with Shredded Chicken and Tow Pok

Japan Teriyaki with Minced Lamb, Nori, and Bonito

Indian Tandoori Chicken Tikka and Cheese

Korean Kimchi and Pineapple and Seaweed

Dolci (Desserts)

Tiramisu - made with coffee essence, non-alcoholic

Panna Cotta with Berry Sauce

Torta Caprese - orange chocolate brownie

Zuppa Inglese Emiliana - layered sponge with cocoa cream