

# THE LAURUS

SINGAPORE

Welcome to The Collector's Bar,  
we have created dishes which are prepared by using only the freshest & best ingredients.  
Our aim is to source organic produce & from regional growers where possible.  
Please let us know if you have any dietary requirements or special requests.

Bon Appetit  
The Laurus Culinary & Service Team

## BREAKFAST MENU

🕒 09.00-11.00 (last order 10.30)

<b>Viennoiserie Basket</b> 🍞 🥛 🥞	16
Fresh Butter Croissant, Danish, Pain Au Chocolate Danish, Muffin Accompanied by Berenberg Jam & Artisan Butter	
<b>The Laurus Sustainable Yoghurt</b> 🥛	8
A Yoghurt Created for the Laurus Table with Fresh Calamansi, Cane Sugar & Sea Salt	
<b>Our Signature Homemade Granola with Yoghurt</b> 🥛 🌾 🥞 🌿	16
Oven Roasted Oats, Dried Fruits, Raw Honey, Vanilla, Pumpkin & Sunflower Seeds Sustainable Yoghurt & Fresh Berries	
<b>Air Dried Pork Ham with Melon</b> 🥛 🥞 🐷	24
Prosciutto di Parma paired with Compressed Melon, Quartirolo Cheese, Caramelized Pistachios, Crisp Arugula, Emulsion of Modena Balsamic Vinegar & Honey	
<b>Tahitian Vanilla scented Waffle</b> 🥛 🍞 🌿	18
Maple Syrup, Double Whipped Cream, Green Apple & Cinnamon Compote	
<b>Sustainable Poached Eggs, Scottish Smoked Salmon</b> 🥛 🌿 🍷	26
Two Local Eggs, Fresh Avocado, Hollandaise Sauce on Grilled Brioche, Garden Herbs	
<b>Black Truffle Scrambled Eggs</b> 🥛 🌿 🥞	32
Three Local eggs, Shaved Black Truffles, Breakfast Potatoes & Locally Farmed Mushrooms (Egg White Option Available)	
<b>Plain, Chicken or Sustainable Fish Congee</b> 🥛 🌿 🥞	22
Chinese Dough Fritter, Ginger, Braised Peanuts, Preserved Vegetables, Chicken Floss	
<b>Handmade Dim Sum</b> 🥛 🌿 🍤	18
Selection of Three Dim Sum of the Day, Soy & Chili Dip	
<b>Asian Fruits Selection</b> 🌿	24
Seasonal Sliced Fruits	



Gluten 含麸质



Dairy 乳制品



Nuts 坚果



Pork 猪肉



Vegetarian 素食



Seafood 贝类



Sustainably Farmed Produce 可持续农产

All prices are subject to 10% service charge and prevailing Government Tax. Please inform us should you have any special dietary requirements or allergies.

## ALL DAY MENU

🕒 11.00-23.00 (last order 22.30)

### BAR MENU SNACKS

- Marinated Olives** 🌿 8  
“Gordal” Olives Infused with Essence of Thyme, Olive Oil & Garlic
- Gildas** 🌿 6  
A tempting trio of anchovies, tangy pickled peppers & olives
- Osso Buco Croquettes** 🍷 🍷 4  
Crispy Croquettes filed with rich Osso Buco goodness served with smoky chipotle mayonnaise
- Garlic Shrimp** 🍤 8  
Succulent sustainable prawn's, confit in garlic oil & a twist of chili
- Grilled Octopus** 🍤 6  
Grilled octopus with baby potatoes infused with smoky paprika flavor
- Iberico Sandwich** 🍷 🍷 🐷 12  
Iberico jam, melted Tallegio & black truffle butter

### SMALL PLATES

- Lobster, Black Truffle & Chicken Wan-Ton** 🍷 🍤 20  
Crispy Home-Made Wan-Ton, Mango Salad, Sweet & Sour Chili Dip
- Farm Chicken Satays (6 pcs)** 🍷 14  
Pickled Cucumber, Compressed Rice Cakes & Peanut Sauce

### PIZZA

- Seafood** 🍷 🍷 🍤 🍤 28  
Fior di latte mozzarella cheese, marinara sauce, calamari, octopus, shrimp, chef's garden basil
- Prosciutto** 🍷 🍷 🐷 26  
Air-dried pork ham, fior di latte mozzarella cheese, arugula leaves, smoked provola cheese
- Truffle** 🍷 🍷 🌿 32  
Seasonal fresh black truffle, arugula leaves, creamy ricotta cheese sauce, honeycomb
- Margarita** 🌿 22  
Bufala mozzarella cheese, marinara sauce, confit cherry tomatoes, chef's garden basil



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### APPETIZERS

- Premium Oscietra prestige Caviar**  150  
Classic Condiments (30g)
- Air Dried Pork Ham with Melon**    18  
Prosciutto di Parma Paired with Compressed Melon, Quartirolo Cheese, Caramelized Pistachios, Crisp Arugula, Emulsion of Modena Balsamic Vinegar & Honey
- Slow Cooked Octopus**   18  
Traditional Panzanella Salad, Candied Lemon
- Smoked Salmon Romaine Salad**    32  
Romaine Lettuces, 62 Degree Poached Egg, Parmesan Cheese Bacon, Creamy Anchovies & Garlic Dressing
- Our Charcuterie Selection (recommended for two)**    38  
Premium Selection of Italian Cured Ham, Salami & Cheese with Focaccia Bread

### SAVOURY SIGNATURES

- Laurus Signature Croque-Monsieur**    22  
Grilled Sandwich, 24-Month-Aged Comté Cheese, Premium Pork Ham, French Fries & Garden Leaves (Vegetarian Option Available)
- Butter Poached Lobster Roll**    28  
Fresh Lobster in Brioche Bun, Lemon Tarragon Aioli, Pickled Red Onion & Chives
- Heritage Laksa Noodle**    26  
Thick Rice Vermicelli, Sustainable Prawns, Fish Cake, Quail Eggs, Tau Pok, Spiced Coconut Broth
- Wagyu Smashed Beef Burger**   38  
Caramelized Onions, Cabot Cheddar Cheese, Homemade Milk Butter Bun, Red Tomato, Chipotle Aioli, French Fries & Garden Leaves

### SWEETS

- Traditional Tiramisu**   14  
Italian Classic Tiramisu, layers of coffee-infused Savoiardi, Scent of Amaretto, and mascarpone
- Asian Fruits Selection**  24  
A selection of seasonal fruits with berries
- Seasonal Ice Cream Selection (2 scoop / 3 scoop)**   14/ 18  
Candied pistachio, berries, chocolate garnish

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