

ANTIPASTI | STARTERS

SEASONAL ANTI PASTI BASED ON AMALFI COASTLINE

Catalana di Gamberi 22.00 GF

Brick oven flamed Sicily prawn in yellow tomato and orange purée, red cherry tomatoes, julienned celery, pickled red onion, basil oil, crushed peperoncino

Panzanella di Polpo 18.00

Slow cooked octopus with traditional Panzanella salad, candied lemon

Carpaccio di Manzo 18.00 D

Wood fired smoked beef tenderloin, whipped Ricotta cheese, infused pear, roasted peppers slices, rosemary oil

Air Dried Pork Ham with Melon 24.00 D N GF P

Quartiolo cheese, caramelized pistachios, arugula lettuce, emulsion of honey, Modena balsamic vinegar and thyme

Parmigiana di Melanzane 18.00 D V

Classic baked eggplant, fresh tomato sauce, mozzarella cheese, fresh basil from our garden

Insalata di Mare 18.00 N D S GF

Sustainable seafood salad, boiled potatoes, Amalfi lemon zest, basil pesto dressing

Condiglione 14.00 GF

Heirloom tomatoes, roasted bell peppers, Cetara anchovies, local boiled egg, Taggiasca olives, home cured sustainable Mullet fillet

Pasta e Fagioli 12.00 D P

The most famous beans soup in Italy. A creamy and hearty Borlotti beans soup made with Italian "Soffritto", rosemary and fresh pasta

PASTA & RISOTTO

CLASSIC ITALIAN PASTA DISHES CREATED WITH THE VERY BEST INGREDIENTS

Scialatielli ai Frutti di Mare al cartoccio 24.00 S

Scialatielli Spaghetti pasta sautéed with sustainable seafood, tossed in a rich seafood sauce, wrapped in foil and opened table side

Mafaldine al burro, limone e alici 20.00 D

Mafaldine pasta in a creamy and tangy sauce made with Amalfi lemon, Limoncello liqueur, Cetara anchovies, fresh wild fennel

Tortellini Panna, Prosciutto, Piselli 19.00 D P

Homemade Tortellini filled with ricotta cheese and spinach, Parmigiano Reggiano and cream sauce, garden peas, smoked pancetta

Risotto alla Milanese con Ossobuco e Gremolata 24.00 D

Aged arborio saffron rice, topped with a slow cooked veal ossobuco stew, finished with Gremolata

CONTORNI | SIDE DISHES

Patate schiacciate 10.00 GF V

Crushed baby potato baked with butter, lemon, garlic and peperoncino flakes

Charred broccolini 14.00 GF D

Grilled broccolini seasoned with crispy fried garlic, Colatura di alici vinaigrette, grated Provolone cheese

Funghi trifolati 10.00 GF V

Sautéed locally sourced seasonal mushroom, confit garlic, chopped parsley



LAURUS TABLE

· A LA CARTE MENU ·

GOOD EVENING & WELCOME TO LAURUS TABLE

Settle in for a refined dinner experience guided by Michelin-starred Chef Fabrizio Ferrari, inspired by the elegance of Italy's Amalfi Coast and the coastal bounty of Singapore. Our à la carte menu features sustainably farmed fish from a local fish farm, organic produce from regional growers, and herbs freshly picked from our Chef's Herb Garden.

Please let us know if you have any dietary requirements or special requests.
We hope you enjoy a memorable evening with us.

Bon Appetit

The Laurus Culinary & Service Team

PESCE INTERO AL TAVOLO | WHOLE FISH TABLESIDE

ALL FISH ARE SUSTAINABLY FARMED IN SINGAPORE, RECOMMENDED FOR SHARING FOR 2-3 PERSON

Branzino in crosta di sale, finocchietto e Limone 78.00 GF

Whole sustainable farmed seabass baked in sea salt, wild fennel and lemon-crust (please allow 30-35 minutes preparation time)

Pesce al cartoccio di limone e patate 88.00 GF

Pergament baked whole sustainable red snapper, potatoes, Amalfi lemon and garlic (please allow 40-45 minutes preparation time)

All whole fish will be served with seasonal brick oven roasted vegetables

PIATTI PRINCIPALI | MAIN COURSE

Filetto di pesce grigliato in foglia di limone al pesto Cetarese 30.00 GF N D

Josper grilled sustainably farmed red snapper, Pesto Cetarese, burnt carrot purée and a liquid lemon mayonnaise

Filetto di branzino in crosta di mandorle con pesto Siciliano 28.00 N D

Almond and bread crusted seabass with Sicilian pesto, smoked Provolone cheese cream

Milanese Di Vitello 38.00 D

Classic veal chop Milanese, fennel salad and baby spinach, lemon wedge

Pollo alla Diavola 38.00 GF

Josper grilled whole baby chicken rubbed with Italian herbs and spicy sauce

N Nuts | D Dairy | S Shellfish | GF Gluten Free | P Pork | V Vegetarian

Sustainably Farmed Produce | Containing Alcohol

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

DAL FORNO A LEGNA | PIZZA FROM THE WOOD-FIRE OVEN

48 HOURS FERMENTED PIZZA DOUGH MADE WITH THE BEST ITALIAN FLOUR,
FRESH MOZZARELLA CHEESE AND SUN RIPEN TOMATOES

Pizza al Frutti Di Mare 28.00 D S

Fiordilatte mozzarella cheese, marinara sauce, calamari, octopus, shrimp, chefs garden basil

Pizza Prosciutto, Provolone affumicata e Rucola 26.00 D P

Air dried pork ham, Fiordilatte mozzarella cheese, arugula leaves, smoked Provolone cheese

Pizza al Tartufo 32.00 D V

Seasonal fresh black truffle, arugula leaves, creamy ricotta cheese sauce, honeycomb

Pizza Vesuvio 22.00 D V

Bufala mozzarella cheese, marinara sauce, confit cherry tomatoes, fresh basil

FORMAGGI | CHEESE PLATE

Selezione di Formaggi Italiani 24.00 GF

Selection of aged Italian cheeses with Sicilian honey and nuts and sourdough bread

DOLCI | DESSERTS

Tiramisu Limoncello 14.00 D GF

Flourless chocolate and mascarpone dessert from the Island of Capri

Brioche con Gelato 18.00 D GF

Baked Italian sweet brioche with your choice of ice cream (please ask your server for today's selection)

Baba al Rum 12.00 D

Traditional Neapolitan pastry with vanilla Napoleon cream, seasonal berries

Mousse al Cioccolato 14.00 D GF

Dark chocolate mousse, Cocoa sauce, stracciatella

Frutta Asiatica Affettata 24.00 GF

A selection of seasonal fruits with berries

Selezione di Gelati Stagionali 2 Scoop 14.00 | 3 Scoop 18.00 GF

Seasonal Italian Ice cream with candied pistachio, berries, chocolate garnish (please ask your server for today's selection)

SELECTED BEVERAGES

SIGNATURE COCKTAILS

Gin Basil Smash 22.00

Gin / Lime /
Fresh Picked Basil from Our Garden

Velvet Grove 22.00

Vodka / Crème de cassis / Orange Liqueur /
Homemade Cranberry Hibiscus Cordial /
Lime / Cranberry

CHAMPAGNE

Delamotte 25.00

Brut

Bruno Paillard 35.00

Première Cuvée Rosé Extra Brut

WHITE WINES

Markus Molitor 18.00

Kinheimer Rosenberg Gold Capsule Kabinett,
Riesling, Mosel, Germany

Ara 22.00

Single Estate Sauvignon Blanc
Marlborough, New Zealand

RED WINES

2021 Tommasi 24.00

Valpolicella Classico Superiore Rafaël,
Veneto, Italy

2022 Roserock 28.00

Pinot Noir, Oregon, United States