

## ANTIPASTI | STARTERS

SEASONAL ANTI PASTI BASED ON AMALFI COASTLINE

**Carpaccio di Manzo 18.00** D G  
Wood Fire smoked beef tenderloin, whipped Ricotta Cheese, infused pear, roasted peppers slicer, Rosemary oil

**Catalana di Gamberi 22.00** GF S  
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** G S  
Slow cooked octopus with traditional Panzanella salad, candied lemon

**Prosciutto di Parma con Melone 24.00** D GF N P  
Prosciutto di Parma paired with Compressed Melon, Quartirollo cheese, caramelized pistachios, crisp arugula, emulsion of Modena balsamic vinegar and honey

**Parmigiana di Melanzane 18.00** D G V  
Classic baked eggplant, fresh tomato sauce, Fior di latte mozzarella cheese, fresh basil from our garden

**Insalata di Mare 18.00** D GF N S  
Sustainable seafood salad with tender potatoes, Amalfi lemon zest, basil pesto dressing

**Condiglione 14.00** E F G  
Heirloom tomatoes and roasted bell peppers paired with Cetara anchovies, Local farm eggs, Taggiasca olives and house-cured sustainable seabass fillet

**Minestra di Pesce e Romanesco 18.00** F GF S  
Italian soup, prepared with sustainably farmed Seabass meat and Romanesco broccoli in a refreshing tomato and fish broth.

## PASTA & RISOTTO

CLASSIC ITALIAN PASTA DISHES CREATED WITH THE VERY BEST INGREDIENTS

**Mafaldine al burro, limone e alici 20.00** D F G  
Mafaldine pasta in a creamy and tangy sauce made with Amalfi lemon, Limoncello liqueur, Cetara anchovies, fresh wild fennel

**Carbonara di Gamberi 24.00** D E G P S  
Mezze Maniche pasta tossed in original carbonara sauce with sauteed prawn tails, pancetta

**Spaghetti Vongole 28.00** G S  
Spaghetti tossed with clams in a white wine reduction, enriched with confit garlic and finished with fresh Italian parsley

**Scialatielli ai Frutti di Mare al cartoccio 24.00** F G S  
Scialatielli Spaghetti pasta sautéed with sustainable seafood, tossed in a rich seafood sauce

**Tortellini Panna, Prosciutto, Piselli 19.00** D G P  
Homemade Tortellini filled with ricotta cheese and spinach, Parmigiano Reggiano and cream sauce, garden peas, smoked pancetta

**Risotto "alla Nerano" 22.00** D GF S  
Aged Italian Arborio risotto rice, zucchini, Taleggio cheese and Cuttlefish.

## CONTORNI | SIDE DISHES

**Patate schiacciate 10.00** D GF V  
Crushed baby potato baked with butter, lemon, garlic and peperoncino flakes

**Charred broccolini 14.00** D F GF  
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** F GF  
Whole sustainable farmed seabass baked in sea salt, wild fennel and lemon-crusted (please allow 40-45 minutes preparation time)

**Pesce al cartoccio di limone e patate 88.00** F 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** D E F GF N  
Josper grilled sustainably farmed seabass, Pesto Cetarese, burnt carrot purée and a liquid lemon mayonnaise

**Dentice alla Pizzaiola 30.00** D F GF  
Sustainably farmed Red Snapper quickly broiled in a rich tomato, capers and oregano sauce. Topped with Fior di latte Mozzarella cheese marinated in basil and garlic. Baked potatoes and olives.

**Milanese Di Vitello 38.00** D E G P  
Classic veal chop Milanese, Prosciutto, fennel salad and orange salad, lemon wedge

**Pollo alla Diavola 38.00** GF  
Josper grilled whole baby chicken rubbed with Italian herbs and spicy sauce

D Dairy | E Egg | F Fish | G Gluten | GF Gluten Free | N Nuts | P Pork | S Shellfish | 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 G S  
Fior di latte mozzarella cheese, marinara sauce, calamari, octopus, shrimp, chefs garden basil

**Pizza Prosciutto, Provola affumicata e Rucola 26.00** D G P  
Air dried pork ham, Fior di latte mozzarella cheese, arugula leaves, smoked Provola cheese

**Pizza al Tartufo 32.00** D G V  
Seasonal fresh black truffle, arugula leaves, creamy ricotta cheese sauce, honeycomb

**Pizza Salame 26.00** D G P  
Bufala mozzarella cheese, marinara sauce, with Italian Salami

**Pizza Vesuvio 22.00** D G V  
Bufala mozzarella cheese, marinara sauce, confit cherry tomatoes, fresh basil

## FORMAGGI | CHEESE PLATE

**Selezione di Formaggi Italiani 24.00** D G N  
Selection of aged Italian cheeses with Sicilian honey and nuts and sourdough bread

## DOLCI | DESSERTS

**Traditional Tiramisu 14.00** D E G  
Italian Classic Tiramisu, layers of coffee-infused Savoiardi, Scent of Amaretto, and mascarpone

**Brioche con Gelato 18.00** D G  
Baked Italian sweet brioche with your choice of ice cream (please ask your server for today's selection)

**Delizia al Limone 14.00** D E G N  
Traditional Amalfi Coast dome dessert, made with Limoncello soaked sponge cake, lemon cream and lemon glaze.

**Mousse al Cioccolato 14.00** D GF  
Dark chocolate mousse, Cocoa sauce, stracciatella

**Frutta Asiatica Affettata 24.00** GF V  
A selection of seasonal fruits with berries

**Selezione di Gelati Stagionali 2 Scoop 14.00 | 3 Scoop 18.00** D GF N  
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 / 125.00**

Brut,  
Champagne, France

**Bruno Paillard 35.00 / 175.00**

Première Cuvée Rosé Extra Brut,  
Champagne, France

WHITE WINES

**Weingut Gunderloch Jean Baptiste**

Kabinett Riesling 20.00 / 95.00  
Rheinhessen, Germany

**Ara 22.00 / 100.00**

Single Estate Sauvignon Blanc  
Marlborough, New Zealand

RED WINES

**2022 Château l'Escadre 22.00 / 100.00**

Bordeaux, France

**2022 Edouard Delaunay 26.00 / 130.00**

Burgundy, France

Signature drinks are crafted with freshly squeezed juices