



LAURUS TABLE

· 4-COURSE SEASONAL WHITE ASPARAGUS MENU · 四道菜季节性白芦笋菜单

17 April - 31 May 2026 · SGD \$108⁺⁺ per person
4月17日 - 5月31日 · 每人新币 108⁺⁺

Homemade Rosemary Focaccia | Olio Extra Vergine D'Oliva
自制迷迭香佛卡夏 | 特级初榨橄榄油

ANTIPASTI 开胃菜

Asparagi Bianchi al Parmigiano 白芦笋配帕尔马干酪 **D E F**

Seasonal white Asparagus and Parmesan Aioli, with an Italian touch of Tomato and Anchovies
时令白芦笋配帕尔马干酪蛋黄酱，搭配意大利风味的番茄和凤尾鱼

\$22

SECONDO PIATTI 主菜

Raviolis agli Asparagi con Scampi 芦笋意大利饺配小龙虾 **D G S**

Homemade Ravioli with ricotta and basil, white asparagus velouté and Langoustine
自制意大利饺子配乳清干酪和罗勒，白芦笋浓汤和小龙虾

\$26

PIATTI PRINCIPALI 主要菜品

Rombo con Vongole 石斑鱼配蛤蜊 **D F P S**

Grilled Turbot fillet with Vongole Veraci, warm white Asparagus sauce
Asparagus leaf salad and crispy Prosciutto
烤比目鱼片配真蛤蜊，温热白芦笋酱
芦笋叶沙拉和脆火腿

\$58

OR

Carne di Vitello 小牛肉 **D N**

Charred Milk-fed Veal Loin, white Asparagus cream with Provolone Cheese
Pine nuts Praline, white Asparagus shoots and fresh spring Morel mushroom jus
炭烤奶饲小牛里脊，配白芦笋奶油和普罗沃洛奶酪松子巧克力，白芦笋芽和新鲜春季羊肚菌汁

\$52

DOLCI 甜点

Panna-cotta 奶冻 **D**

Seasonal White Asparagus Panna-cotta with macerated Citrus Strawberry
应季白芦笋奶冻配腌制柑橘草莓

D Dairy | **E** Egg | **F** Fish | **G** Gluten | **G** 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.