

## ANTIPASTI | STARTERS

SEASONAL ANTI PASTI FROM THE AMALFI COASTLINE

Tagliere dell' Aperitivo	
Selection of 3 Starters 58.00	Selection of 5 Starters 98.00

Pizza Bianca al Limone 12.00 **G**  
Amalfi Coast Lemon Pizza Flat Bread

Carpaccio di Manzo 20.00 **D G P**

Wood Fire Smoked Black Angus Beef Tenderloin, Whipped Ricotta, Infused Pear, Roasted Red Peppers, Rosemary Oil

Panzanella di Polpo 22.00 **G S**

Slow Cooked Sustainable Mediterranean Octopus, Traditional Panzanella Salad, Candied Lemon Mayo

Prosciutto di Parma con Melone 18.00 **D G F N P**

Prosciutto Di Parma, Premium Melon, Quartirolo Cheese, Toasted Piedmont Hazelnut, Arugula Salad, White Balsamic, Local Hydroponic Strawberry Dressing

Crudo di Tonno Mediterraneo 26.00 **R G F**

Thinly Sliced Sustainable Blue Fin Tuna, Shaved Fennel, Orange, Kalamata Olives, Citrus Infused Olive Oil

Insalata Verde con Burrata e Pesche 18.00 **D G F V**

Green Salad, Puglia Burrata, Peaches, Cherry Tomato  
Fresh Mint from the Garden, Moscato Wine Dressing

## ZUPPA - SOUP

Minestrone Leggero alla Genovese 16.00 **G F N V**

Light Italian Seasonal Vegetable Soup, Tomato Confit Coulis, Herbs from the Garden, Basil Pesto

\* Vegan option available

## PASTA & RISOTTO

CLASSIC ITALIAN PASTA DISHES CREATED WITH THE VERY BEST INGREDIENTS

Carbonara di Granchio 28.00 **D G P S**

Mezze Maniche Pasta Tossed in Original Carbonara Sauce  
Crab Meat, Pecorino Romano, Crispy Pancetta

Spaghetti alle Vongole 30.00 **G S**

Spaghetti Tossed with Vongole Veraci, White Wine Reduction, Confit Garlic, Finished with Fresh Italian Parsley, Extra Virgin Olive Oil

Scialatielli ai Frutti di Mare al cartoccio 30.00 **R G S**

Spaghetti Pasta Sautéed with Sustainable Mixed Seafood  
Tossed in a Rich Seafood Sauce

Tortellini Ricotta & Spinaci al Limone 24.00 **D G V**

Homemade Tortellini Filled with Ricotta Cheese & Spinach, Parmigiano  
Reggiano Lemon Cream Sauce, Garden Peas, Lemon Perfume

Risotto al Taleggio e Gamberi 32.00 **D G F S**

Aged Italian Arborio Risotto Rice, Zucchini, Taleggio Cheese, Sautéed Prawns

## CONTORNI | SIDE DISHES

Patate schiacciate 10.00 **D G F V**

Crushed Baby Potato Baked with Butter, Lemon, Garlic & Peppercino Flakes

Charred broccolini 12.00 **D R G F**

Grilled Broccolini Seasoned with Crispy Fried Garlic, Colatura Di Alici Vinaigrette,  
Grated Parmigiano Cheese

Funghi trifolati 10.00 **D G F V**

Sautéed Locally Sourced Seasonal Mushrooms, Confit Garlic, Chopped Parsley

# LAURUS TABLE MENU

## SET LUNCH

2-Course  
Pranzo Espresso  
38.00

Choice of Pasta or Pizza,  
Dessert  
Coffee or Tea

3-Course  
La Tavola Classica  
58.00

Choice of Starter, Pasta or Pizza,  
Dessert,  
Coffee or Tea

## SET DINNER

4-Course  
Il Grande Menu Italiano  
88.00

Choice of Starter, Pasta,  
Main, Dessert,  
Coffee or Tea

Settle in for a Refined Experience Guided by Michelin-starred Chef Fabrizio Ferrari, Inspired by the Elegance of Italy's Amalfi Coast & The Coastal Bounty of Singapore. Our À La Carte Menu Features Sustainably Farmed Fish from Local Fish Farms, Organic Produce from Regional Farmers, & 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 Time 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 88.00 **F G F**

Whole Sustainable Farmed Seabass Baked in Sea Salt, Wild Fennel & Lemon-crusted  
(Please Allow 40-45 Minutes Preparation Time)

Pesce al cartoccio alla Pizzaiola 78.00 **F G F**

Pergament Baked Whole Sustainable Red Snapper, Tomato Sauce,  
Garlic, Oregano, Capers & Extra Virgin Olive Oil  
(Please allow 40-45 minutes preparation time)

## PIATTI PRINCIPALI | MAIN COURSE

Tagliata di Manzo al Parmigiano 58.00 **D G F N**

Grilled 150 Days Grain Fed Australian Black Angus Beef, Parmigiano Cream, Arugula Salad

Branzino Locale in Padella, Pizzaiola Leggera e Risotto alla Straciatella 48.00 **D F G F**

Pan Fried Local Sustainable Seabass Filet, Pizzaiola Sauce, Creamy Straciatella Risotto

Costolette di Agnello 68.00 **F G N**

Oven Roasted Australian Salt Grass Fed Lamb Chops, Bell Pepper Puree,  
Roasted Spring Onion, Black Olive Accent, Mint

Suprema di Pollo alla Piccata 38.00 **D G F**

Juicy Grilled Local Chicken Breast, Lemon Caper Sauce, Roasted Potatoes, Raw Baby Spinach Salad

Astice alla Catalana 88.00 **G F S**

Sustainable Whole Boston Lobster, Yellow Tomato Orange Dressing,  
Pickled Red Onion, Celery, Organic Basil Oil

**D** Dairy | **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,  
FIOR DI LATTE MOZZARELLA CHEESE AND SAN MARZANO TOMATOES

Pizza al Frutti Di Mare 30.00 **D G S**

Marinara Sauce, Calamari, Octopus, Shrimp, Chef's Garden Basil

Pizza Prosciutto, Provola affumicata e Rucola 32.00 **D G P**

Parma Ham, Arugula Leaves & Smoked Provola Cheese

Pizza Bianca Quattro Formaggi 30.00 **D G V**

Mozzarella, Ricotta, Parmigiano, Stracchiattella, Chef's Garden Basil

Pizza al Salame 26.00 **D G P**

Marinara Sauce with Milan Salami

Pizza Hawaii 28.00 **D G P**

A Local Favorite, Pork Ham, Pineapple

Pizza Margherita 26.00 **D G V**

All-time Favorite, Buffalo Mozzarella, Chef's Garden Basil

## DOLCI | DESSERTS

Traditional Tiramisù 16.00 **D G V**

Italian Classic Tiramisu, Layers of Coffee-infused Savoiardi,  
Scent of Amaretto & Mascarpone

Crostata della Costiera 14.00 **D G N V**

Hazelnut Tart, Baked Ricotta Cream, Candied Pear, Milk Chocolate Ganache

Delizia al Limone 18.00 **D G V**

Traditional Amalfi Coast Dessert, Limoncello Soaked Sponge Cake,  
Lemon Cream & Lemon Glaze

Panna Cotta all' Amarena 14.00 **D G V**

Vanilla Panna Cotta, Candied Wild Cherries

Frutta Fresca e Gelato 18.00 **G V**

A Selection of Seasonal Fruits, Berries, Local Grown Strawberry Sorbet Cream

## BEVERAGES

"SUSTAINABILITY IN EVERY CUP"

COFFEE



Espresso 9.00

Double Espresso | Americano

Long Black | Latte | Cappuccino

Flat White | Hot Chocolate

10.00

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

N.V Delamotte 25.00 / 125.00

Brut,  
Champagne, France

N.V Henri Giraud Dame Jane

35.00 / 175.00

Rosé Brut,  
Champagne, France

TEA

THE 1872 CLIPPER TEA CO.

Classic English Breakfast |

Timeless Earl Grey

Taste of Singapore | Jasmine Blossom

Chamomile | Peppermint

10.00

WHITE WINES

2024 Weingut Gunderloch Jean

Baptiste Kabinett 20.00/ 95.00

Riesling  
Rheinhessen, Germany

2024 Ara Single Estate 22.00 / 100.00

Sauvignon Blanc  
Marlborough, New Zealand

RED WINES

2022 Couvent des Jacobins Le Menu

des Jacobins 25.00 / 125.00

Bordeaux, France

2023 Edouard Delaunay 26.00 / 130.00

Burgundy, France

Signature drinks are crafted with freshly squeezed juices.

## 开胃前菜

位于阿玛菲海岸的时令开胃菜

主厨精选前菜拼盘  
精选 3 款前菜 58.00 | 精选 5 款前菜 98.00

阿马尔菲柠檬白披萨 12.00 **D G**  
阿马尔菲海岸柠檬风味薄面饼披萨

黑安格斯牛肉薄片 20.00 **D GF**  
木柴烟熏黑安格斯牛里脊, 梨子瑞可塔奶酪慕斯,  
烤甜椒, 迷迭香橄榄油

慢煮章鱼番沙拉 22.00 **D S**  
慢煮可持续养殖章鱼, 地中海风味章鱼番沙拉,  
糖渍柠檬蛋黄酱

帕尔玛火腿配蜜瓜 18.00 **D GF N P**  
24 个月熟成帕尔玛火腿, 甜蜜瓜, 烤皮埃蒙特榛子,  
芝麻菜, 陈年香醋及草莓油醋汁

地中海金枪鱼薄片 26.00 **F GF**  
可持续捕捞金枪鱼, 茴香, 橙肉,  
卡拉马塔橄榄, 柑橘特级初榨橄榄油

布拉塔芝士沙拉 18.00 **D GF V**  
田园生菜、普利亚布拉塔芝士、水蜜桃、  
薄荷与樱桃番茄, 麝香葡萄酒醋汁

## 汤品

经典意式蔬菜汤 16.00 **GF N V**

轻盈意式时蔬汤, 加入时令蔬菜与香草, 罗勒青酱点缀  
\* 可提供素食版本

## 意大利面与意式烩饭

经典意大利面菜肴, 选用最优质的食材制作

蟹肉卡博纳拉 28.00 **D G P S**  
半管意大利面拌原味卡邦尼蟹肉,  
罗马奶酪, 香脆意大利培根

蛤蜊意大利面 30.00 **G S V**  
意大利面拌新鲜蛤蜊, 白葡萄酒酱, 大蒜,  
最后撒上新鲜的意大利香菜和特级初榨橄榄油

海鲜意大利面 30.00 **F G S V**

手工意大利面配可持续海鲜, 浓郁海鲜酱汁

乳清奶酪菠菜意大利饺子 24.00 **D G V**

自制意大利饺, 内馅为乳清奶酪与菠菜,  
柠檬帕玛森奶油酱, 青豌豆与柠檬香气

塔雷吉欧奶酪虾仁烩饭 32.00 **D GF S V**  
陈年意式白米, 西葫芦, 塔雷吉欧芝士,  
香炒鲜虾

## 配菜

香脆压烤小土豆 10.00 **D GF V**  
慢烤迷你马铃薯, 拌以焦香牛油, 柠檬蒜香与微辣辣椒碎

炭烤西兰花苗 12.00 **D F GF**  
烤西兰花苗, 配上香脆炸蒜, 凤尾鱼酱油汁  
和磨碎的帕尔马奶酪

香蒜炒时令野菌 10.00 **D GF V**  
精选本地时令蘑菇, 佐油封蒜瓣与新鲜欧芹碎

# LAURUS TABLE MENU

## 主厨精选午餐

两道式  
Pranzo Espresso  
\$38

可自选意大利面或披萨、  
甜点  
包含咖啡或茶

三道式  
La Tavola Classica  
\$58

可自选前菜、  
意大利面或披萨、甜点  
包含咖啡或茶

## 主厨精选晚餐

四道式  
Il Grande Menu Italiano  
\$88

可自选前菜、意大利面、  
披萨、甜点  
包含咖啡或茶

诚邀您开启一场由米其林星级主厨 Fabrizio Ferrari 精心打造的餐饮体验, 灵感源自意大利阿马尔菲海岸的优雅风情,  
以及新加坡丰富的海岸馈赠。

我们的单点菜单精选来自本地可持续养殖渔场的优质海鲜、区域农场种植的有机时蔬,  
以及每日现摘自厨香草园的新鲜香草, 呈献最纯粹的季节风味。  
如您有任何饮食需求或特别要求, 欢迎随时告知我们的服务团队。衷心祝愿您在此度过一段难忘而愉悦的美食时光。  
祝您用餐愉快  
桂明团队 敬上

## 烤全鱼桌边服务

所有鱼类均采用新加坡本土永续养殖, 建议2至3位宾客共享

盐烤鲈鱼配茴香与柠檬 88.00 **F GF V**

整永续养殖鲈鱼以海盐烘烤, 搭配野生茴香与柠檬  
(制作时间约40-45分钟)

意式番茄纸包红鲷鱼 78.00 **F GF V**

香烤可持续红鲷鱼, 配番茄酱、大蒜、牛至、刺山柑和特级初榨橄榄油  
(制作时间约40-45分钟)

## 主菜

帕玛森黑安格斯牛排 58.00 **D GF N**

烤制150天谷饲澳洲黑安格斯牛肉, 帕尔马干酪奶油, 芝麻菜沙拉

香煎本地鲈鱼配番茄酱及丝绸奶酪烩饭 48.00 **D F GF V**

精选本地可持续海鲈鱼柳香煎至金黄, 搭配经典意式番茄香草酱及丝绸奶酪烩饭

烤羊排 68.00 **F G N**

烤箱烤澳大利亚盐草饲羊排, 甜椒泥, 烤葱, 黑橄榄点缀, 薄荷

柠檬鸡胸肉 38.00 **D GF**

多汁的本地烤鸡胸肉, 柠檬刺山柑酱, 烤土豆, 生嫩菠菜沙拉

加泰罗尼亚风味龙虾 88.00 **GF S V**

整尾波士顿龙虾, 黄番茄橙汁油醋, 腌渍红洋葱, 西芹与有机罗勒油

**D** Dairy | **F** Fish | **G** Gluten | **GF** Gluten Free | **N** Nuts | **P** Pork | **S** Shellfish | **V** Vegetarian

Sustainably Farmed Produce | Containing Alcohol

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## 传统木柴火炉手工比萨

采用48小时低温发酵面团, 甄选意大利优质面粉  
马苏里拉奶酪及圣马尔扎诺番茄, 以传统柴烧工艺烘烤而成

海鲜披萨 30.00 **D G S V**  
马利纳拉酱、鱿鱼、章鱼、虾、自家香草园罗勒

帕尔玛火腿披萨 32.00 **D G P**  
帕尔玛火腿、芝麻叶及烟熏普佛拉起司

白披萨 30.00 **D G V**  
帕尔马芝士、丝绸奶酪、自家香草园罗勒

意式萨拉米披萨 26.00 **D G P**  
马利纳拉酱、米兰风味萨拉米香肠

夏威夷披萨 28.00 **D G P**  
火腿与菠萝

玛格丽特披萨 26.00 **D G V**  
水牛马苏里拉奶酪、蜜渍樱桃番茄、自家香草园罗勒

## 甜品

经典意式提拉米苏 16.00 **D G V**

经典意式提拉米苏, 咖啡浸润手指饼干、  
杏仁利口酒香气及马斯卡彭芝士

马尔菲榛果挞 14.00 **D G N V**  
榛果挞, 烘焙瑞可塔奶酪, 糖渍梨, 牛奶巧克力酱

阿柠檬小蛋糕 18.00 **D G V**  
传统阿玛菲海岸柠檬甜点, 柠檬利口酒蛋糕、  
柠檬奶油及柠檬糖霜

黑樱桃奶冻 14.00 **D G V**  
香草奶冻, 糖渍樱桃

阿时令水果与雪葩 18.00 **G V**  
精选时令水果, 莓果与草莓雪葩

## BEVERAGES

"SUSTAINABILITY IN EVERY CUP"

COFFEE

Espresso 9.00

Double Espresso | Americano  
Long Black | Latte | Cappuccino  
Flat White | Hot Chocolate  
10.00

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

N.V Delamotte 25.00 / 125.00  
Brut,  
Champagne, France

N.V Henri Giraud Dame Jane  
35.00 / 175.00  
Rosé Brut,  
Champagne, France

TEA

THE 1872 CLIPPER TEA CO.

Classic English Breakfast |  
Timeless Earl Grey  
Taste of Singapore | Jasmine Blossom  
Chamomile | Peppermint  
10.00

WHITE WINES

2024 Weingut Gunderloch Jean  
Baptiste Kabinett 20.00 / 95.00  
Riesling  
Rheinhessen, Germany

2024 Ara Single Estate 22.00 / 100.00  
Sauvignon Blanc  
Marlborough, New Zealand

RED WINES

2022 Couvent des Jacobins Le Menut  
des Jacobins 25.00 / 125.00  
Bordeaux, France

2023 Edouard Delaunay 26.00 / 130.00  
Burgundy, France

Signature drinks are crafted with freshly squeezed juices.