ANTIPASTI | STARTERS

SEASONAL ANTI PASTI FROM THE AMALFI COASTLINE

Tagliere dell' Aperitivo

3 Starters	5 Starters
58.00	98.00

Pizza Bianca al Limone 14.00 (G)
Amalfi Coast Lemon Pizza Flat Bread

Vitello Tonnato con Tonno Fresco 22.00 (D)(GF)
Veal Slices, Tonato Sauce, Gerkin's, Capers, Roasted Peppers

Panzanella di Polpo 24.00 (G)(S)
Slow Cooked Sustainable Mediterranean Octopus, Traditional Panzanella Salad, Candied Lemon Mayo

Carpaccio di Manzo 20.00 (D)(GF)
Wood Fire Smoked Black Angus Beef Tenderloin, Whipped Ricotta, Infused Pear, Roasted Red Peppers, Rosemary Oil

Prosciutto di Parma con Melone 20.00 (D)(GF)(N)(P)
Prosciutto Di Parma, Premium Melon, Quartirolo Cheese, Toasted Piedmont Hazelnut, Arugula Salad, Saba, Local Hydroponic Blueberries, Pomegranate seeds

Crudo di Tonno Mediterrano 28.00 (F)(GF)
Thinly Sliced Sustainable Blue Fin Tuna, Shaved Fennel, Orange, Kalamata Olives, Citrus Infused Olive Oil

Insalata Verde con Burrata e Pere 20.00 (D)(GF)(V)
Green Salad, Puglia Burrata, Pear, Cherry Tomato Autum Leaves from the Garden, Moscato Wine Dressing

ZUPPA - SOUP

Minestrone Leggero alla Genovese 18.00 (GF)(N)(V)
Light Italian Seasonal Vegetable Soup, Tomato Confit Coulis, Herbs from the Garden, Basil Pesto
* Vegan option available *

Zuppa de Fungi Porcini 20.00 (D)(V)
Porcini mushroom Soup, Parmesan Cream, Truffle oil

PASTA & RISOTTO

CLASSIC ITALIAN PASTA DISHES CREATED WITH THE VERY BEST INGREDIENTS

Carbonara di Granchio 30.00 (D)(G)(P)(S)
Mezze Maniche Pasta Tossed in Original Carbonara Sauce Crab Meat, Pecorino Romano, Crispy Pancetta

Spaghetti alle Vongole 32.00 (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 32.00 (F)(G)(S)
Spaghetti Pasta Sautéed with Sustainable Mixed Seafood Tossed in a Rich Seafood Sauce

Tortellini Ricotta & Spinaci al Limone 26.00 (D)(G)(V)
Homemade Tortellini Filled with Ricotta Cheese & Spinach, Parmigiano Reggiano Lemon Cream Sauce, Garden Peas, Lemon Perfume

Risotto al Taleggio e Gamberi 34.00 (D)(GF)(S)
Aged Italian Arborio Risotto Rice, Pumpkin, Taleggio Cheese, Raspberry, Sauteed Prawn

Agnolotti alla Genovese 30.00 (D)(N)(G)
Genovese Onion Agnolotti with Onion, Smoked Provolone & Beef Jus

LAURUS TABLE

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 92.00 (F)(GF)
Whole Sustainable Farmed Seabass Baked in Sea Salt, Wild Fennel & Lemon-crusted
(Please allow 40-45 minutes preparation time)

Pesce al Cartoccio alla Pizzaiola 82.00 (F)(GF)
Pergament Baked Whole Sustainable Red Snapper, Tomato Sauce, Garlic, Oregano, Capers & Extra Virgin Olive Oil
(Please allow 40-45 minutes preparation time)

CONTORNI | SIDE DISHES

Patate Schiacciate 12.00 (D)(GF)(V)
Crushed Baby Potato Baked with Butter, Lemon, Garlic & Pepperoncino Flakes

Charred Broccolini 14.00 (D)(F)(GF)
Grilled Broccolini Seasoned with Crispy Fried Garlic, Colatura Di Alici Vinaigrette, Grated Parmigiano Cheese

Funghi Trifolati 12.00 (D)(GF)(V)
Sautéed Locally Sourced Seasonal Mushrooms, Confit Garlic, Chopped Parsley

(D) Dairy | (F) Fish | (G) Gluten | (GF) Gluten Free | (N) Nuts | (P) Pork | (S) Shellfish | (V) Vegetarian
Sustainably Farmed Produce | Containing Alcohol

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

PIATTI PRINCIPALI | MAIN COURSE

Tagliata di Manzo al Parmigiano 60.(D)(GF)(N)
Grilled 150 Days Grain Fed Australian Black Angus Beef, Parmigiano Cream, Arugula Salad

Branzino Locale in Padella , Pizzaiola Leggera e Risotto alla Stracciatella 52.00 (D)(F)(GF)
Pan Fried Local Sustainable Seabass Fillet, Pizzaiola Sauce, Creamy Stracciatella 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 46.00 (D)(GF)
Juicy Grilled Local Chicken Breast, Lemon Caper Sauce, Roasted Potatoes, Raw Baby Spinach Salad

Astice alla Catalana 88.00 (GF)(S)
Sustainable Whole Boston Lobster, Yellow Tomato Orange Dressing, Pickled Red Onion, Celery, Organic Basil Oil

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 32.00 (D)(G)(S)
Marinara Sauce, Calamari, Octopus, Shrimp, Chef's Garden Basil

Pizza Prosciutto, Provola Affumicata e Rucola 34.00 (D)(G)(P)
Parma Ham, Arugula Leaves & Smoked Provola Cheese

Pizza Bianca Quattro Formaggi 32.00 (D)(G)(V)
Mozzarella, Ricotta, Parmigiano, Stracchiatella, Chef's Garden Basil

Pizza al Salame 30.00 (D)(G)(P)
Marinara Sauce with Milan Salami

Pizza Hawaii 30.00 (D)(G)(P)
A Local Favorite, Pork Ham, Pineapple

Pizza Margherita 28.00 (D)(G)(V)
All-time Favorite, Buffalo Mozzarella, Chef's Garden Basil