

LAURUS TABLE

· LUNCH MENU ·

12:00 - 14:30 *(last order 14:00)*

3-Course \$58⁺⁺
Choice of Starter, Main and Dessert
Coffee & Tea included

4-Course \$68⁺⁺
Choice of Starter, Pasta, Main and Dessert
Coffee & Tea included

WELCOME TO LAURUS TABLE

Guided by Michelin-starred Chef Fabrizio Ferrari, Laurus Table offers a refined culinary experience that marries the elegance of Italy’s Amalfi Coast with Singapore’s coastal bounty. The menu highlights seafood and sustainably farmed fish from nearby waters, complemented by organic produce sourced from regional growers and herbs handpicked from The Laurus’s own garden.

Bon Appetit
The Laurus Culinary & Service Team

PANINO ARTIGIANALE | ARTISANAL SANDWICH

Parma Classico 22.00 D G P
Prosciutto di Parma, Quartirollo cheese, arugula, and balsamic honey emulsion, homemade rosemary focaccia

Caprese Focaccia 22.00 D G V
Homemade rosemary focaccia layered with creamy burrata, tomatoes, fresh basil, extra virgin olive oil

Salami Panuozzo 22.00 D G P
Traditional wood fire Italian pizza bread sandwich, San Gennaro salami, roasted marinated pepper, provolone cheese, romaine lettuce, gremolata

PIATTI PRINCIPALI | MAIN COURSE

Filetto di pesce grigliato in foglia di limone al pesto Cetarese 28.00 D N
Almond and bread crusted seabass with Sicilian pesto, smoked Provolone cheese cream

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

Pollo alla Diavola 38.00
Josper grilled whole chicken marinated with Italian herbs and spicy chicken jus

N Nuts | D Dairy | S Shellfish | G Gluten | E Egg | F Fish | 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.*

ANTIPASTI | STARTERS

SEASONAL ANTI PASTI BASED ON AMALFI COASTLINE

Panzanella di Polpo 18.00 G F
Slow cooked octopus with traditional Panzanella salad, candied lemon

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

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

TRADITIONAL PASTA | PASTA TRADIZIONALE

CLASSIC ITALIAN PASTA DISHES CREATED WITH THE VERY BEST INGREDIENTS

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

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

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

CONTORNI | SIDE DISHES

Patate schiacciate 10.00 D S
Crushed baby potatoes oven-baked with butter, lemon, confit garlic, and a hint of peperoncino

Charred broccolini 14.00 D V
Grilled broccolini seasoned with crispy fried garlic, Colatura di alici vinaigrette, grated Provolone cheese

Funghi trifolati 10.00 S
Sautéed locally sourced seasonal mushroom, confit garlic, chopped parsley

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, San Marzano tomato sauce, calamari, octopus, shrimp, chefs garden basil

Pizza Prosciutto, Provolone affumicata e Rucola 26.00 D G P
Prosciutto di Parma, Fior di latte mozzarella cheese, arugula leaves, smoked Provolone cheese

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

Pizza Vesuvio 22.00 D G S
Bufala mozzarella cheese, San Marzano tomato sauce, confit cherry tomatoes, fresh garden basil

DOLCI | DESSERTS

Tiramisu Limoncello 14.00 D G 
Amalfi Coast Inspired Italian Classic, Layers of Limoncello-Infused Sponge, Zesty Lemon Curd, 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)

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

Bruno Paillard 35.00/175.00
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

2022 Château l'Escadre 22.00/140.00
Grande Réserve Bordeaux, France
Oregon, United States

2022 Roserock 28.00/140.00
Oregon, United States