

# LAURUS TABLE

## LUNCH MENU 12:00 - 14:30 (last order 14:00)

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

**2-Course \$38 \*\***  
Choice of Starter and Main  
or  
Choice of Main and Dessert  
Coffee & Tea included

**3-Course \$48 \*\***  
Choice of Starter, Main  
and Dessert  
Coffee & Tea included

**4-Course \$58 \*\***  
Choice of Starter, Pasta,  
Main and Dessert  
Coffee & Tea included

### PANINO ARTIGIANALE | ARTISANAL SANDWICH

**Parma Classico 22.00** D G P  
Prosciutto di Parma, Quattro 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 E P GF N  
Josper grilled sustainably farmed seabass, Pesto Cetarese, burnt carrot Purée and a liquid lemon mayonnaise

**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** GF  
Josper grilled whole 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.

### ANTIPASTI | STARTERS

SEASONAL ANTI PASTI BASED ON AMALFI COASTLINE

**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, Quattro cheese, caramelized pistachios, arugula leaves, emulsion of Modena balsamic vinegar and honey

**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

### TRADITIONAL PASTA | PASTA TRADIZIONALE

CLASSIC ITALIAN PASTA DISHES CREATED WITH THE VERY BEST INGREDIENTS

**Mafaldine al burro, limone e alici 20.00** D E 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 delicate white wine reduction, enriched with confit garlic and finished with fresh Italian parsley

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

### CONTORNI | SIDE DISHES

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

**Charred broccolini 14.00** D E 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

### 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 V  
Bufala mozzarella cheese, San Marzano tomato sauce, confit cherry tomatoes, fresh garden basil

### 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)

**Selezione di Gelati Stagionali 2 Scoop 14.00 | 3 Scoop 18.00** D GF  
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 Gunterloch Jean Baptiste  
Kabinett Riesling 20.00 / 95.00**  
Rheinhessen, Germany

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

**RED WINES**  
**Château l'Escadre 22.00 / 100.00**  
Bordeaux, France

**Edouard Delaunay 26.00 / 130.00**  
Burgundy, France

Signature drinks are crafted with freshly squeezed juices