



LAURUS TABLE

· 4-COURSE MOTHER'S DAY MENU · 母亲节臻选四道式菜单

1 May - 10 May 2026 · SGD \$98⁺⁺ per person
5月1日 - 5月10日 · 每人新币 98⁺⁺

Festa della Mamma 母亲节

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

Pomodori Di Varietà Antiche 祖传番茄
Heirloom Tomatoes Tartar with sustainable Prawns infused with fresh Italian herbs,
Taggiasca Olives and finished off with aromatic Orange Sauce
祖传番茄塔塔, 虾, 塔贾斯卡橄榄, 意式香草, 橙香乳化酱
\$22

SECONDO PIATTI 主菜

Tortellini Fatti in Casa 手工意大利饺
Homemade Ricotta & Beetroot Tortellini paired with sustainable Boston Lobster in Parmigiano Cream
自制瑞可塔芝士甜菜根意大利饺, 波士顿龙虾, 帕玛森芝士奶油
\$28

PIATTI PRINCIPALI 主要菜品

Orata AL FORNO 烤皇家海鲷
Oven Baked Royal Sea Bream with Seasonal White Asparagus,
Sicilian Pesto and Oscietra Caviar in Seafood Sauce
皇家海鲷, 白芦笋, 西西里青酱, 鱼子酱, 海鲜原汁
\$38

OR

Manzo Wagyu 慢炖和牛脸颊
Slow braised Wagyu Beef Cheek with Celeriac Paprika puree, Butter glazed Carrots and Beef Jus
慢炖和牛脸颊, 芹根泥, 黄油胡萝卜, 牛肉原汁
\$48

DOLCI 甜点

Cheesecake di Fiori 花卉芝士蛋糕
Flower Jelly Cheesecake with Coconut Soil
花香果冻芝士蛋糕, 椰子脆土
\$16

Dairy | Egg | Fish | Gluten | Nuts | Pork | Shellfish | 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.