



LAURUS TABLE

4-COURSE SEASONAL WHITE ASPARAGUS MENU

四道菜季节性白芦笋菜单

17 April - 31 May 2026 · SGD \$108++per person

4月17日 - 5月31日 · 每人新币 108++

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

Asparagi Bianchi al Parmigiano 白芦笋配帕尔马干酪 **D E F**

Seasonal White Asparagus and Parmesan Aioli, with an Italian Touch of Tomato and Anchovies
时令白芦笋配帕尔马干酪蛋黄酱, 搭配意大利风味的番茄和凤尾鱼
\$22

SECONDO PIATTI 第一主食

Raviolis agli Asparagi con Scampi 芦笋意大利饺配小龙虾 **D G S**

Homemade Ravioli with Ricotta and Basil, White Asparagus Velouté and Langoustine
自制意大利饺子配乳清干酪和罗勒, 白芦笋浓汤和小龙虾
\$26

PIATTI PRINCIPALI 主菜

Rombo con Vongole 多宝鱼配蛤蜊 **D F P S**

Grilled Turbot Fillet with Vongole Veraci, Warm White Asparagus Sauce
Asparagus Leaf Salad and Crispy Prosciutto
烤多宝鱼片配蛤蜊, 温热白芦笋酱芦笋叶沙拉和火腿脆
\$58

OR

Carne di Vitello 小牛肉 **D N**

Charred Milk-fed Veal Loin, White Asparagus Cream with Provolone Cheese,
Pine Nuts Praline, White Asparagus Shoots and Fresh Spring Morel Mushroom Jus
炭烤奶饲小牛里脊, 白芦笋奶油配普罗沃洛奶酪, 松子巧克力, 白芦笋芽和新鲜春季羊肚菌汁
\$52

DOLCI 甜品

Panna-cotta 奶冻 **D**

Seasonal White Asparagus Panna-cotta with Macerated Citrus Strawberry
应季白芦笋奶冻配腌制柑橘草莓
\$16

D Dairy | **E** Egg | **F** Fish | **G** Gluten | **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.