

..... G O U R M E T M E N U .....

*Starter*

Hokkaido Scallop Crudo with Tuna Tartare and Sweet Peas  
Pan-Roasted Foie Gras with Potato Mousseline and Morello Cherries



*Pasta*

24 Egg Yolk Tagliolini with Sea Urchins and Salmoriglio



*Main Course*

Black Cod with Caramelized Celeriac and Lemon Capers  
*or*  
Bone Marrow Crusted Angus Beef Tenderloin, Confit Pumpkin and Rosemary Jus



*Dessert*

ilLido Modern Tiramisu  
*or*  
White Chocolate and Raspberry Crumble with Frozen Yogurt and Balsamic Syrup



Coffee & Tea

98

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*Accor Plus discount not applicable.  
Prices are in SGD and subject to 10% service charge and 7% GST.*

## A P P E T I Z E R S

Burrata Cheese with Red Chard, Raspberry Vinegar & Walnut Dressing 28

Spring Salad with Pickled Vegetables and Balsamic Vinegar 24

Angus Beef Carpaccio with Spinach, Lemon and Truffle Pecorino 28

Hokkaido Scallop Crudo with Tuna Tartare and Sweet Peas 30

Slow-Cooked Octopus with Asparagus and Amalfi Lemon Sabayon 29

Pan-Roasted Foie Gras with Potato Mousseline and Morello Cherries 30

Wild Mushroom Soup with Soft Egg and Truffle Pesto 26

Crispy Prawns with Confit Tomato Tartare and Smoked Paprika 29

## H O M E M A D E   A R T I S A N   P A S T A   &   R I S O T T O

24 Egg Yolk Tagliolini with Sea Urchins and Salmoriglio 42

Spaghetti alla Chitarra with Lobster, Cherry Tomato and Tarragon 42

Potato Gnocchetti with Crab, Pachino Tomatoes and Vermouth 38

Wagyu Beef Cheek Tortelli with Parmigiano Cream and Red Wine Jus 34

Pappardelle with Ibérico Pork Ragout and Guanciale 34

Fettucelle with Almond, Broccoli and Basil Pesto and Aged Parmigiano-Reggiano 32

## F I N E S T   M E A T   &   F I S H

Black Cod with Caramelized Celeriac and Lemon Capers 48

Roasted Scampi with Vegetable Caponata and Chive Butter Bisque 58

Pan-Roasted Seabass with Romanesco and Basil Sauce 38

Smoked Duck with Foie Gras Cappelletti and Black Truffle 45

Bone Marrow Crusted Angus Beef Tenderloin, Confit Pumpkin and Rosemary Jus 52

Ibérico Pork Milanese with Spinach and Balsamic Glazed Shallots 38

## ..... D E S S E R T S .....

- Swiss Chocolate Coulant with Amaretto and Pistachio Gelato 18  
Jamaican Pepper and Chocolate Mousse with Strawberries and Rhum 18  
ilLido Modern Tiramisu 18  
White Chocolate and Raspberry Crumble with Frozen Yogurt and Balsamic Syrup 18  
Giandua Chocolate Feuillantine with Apricot & Vanilla Coulis 18  
Yuzu & Green Tea Tarte with Almond Meringue 18

## ..... C O F F E E & T E A .....

- Espresso ✱ Doppio ✱ Americano ✱ Cappuccino ✱ Latte  
9  
French Earl Grey ✱ Paris-Singapore ✱ Lavender Kiss  
Bain de Roses ✱ Weekend in St Tropez  
9

## ..... D I G E S T I F S .....

- Averna ✱ Montenegro ✱ Sambuca ✱ Amaretto ✱ Frangelico 14  
Rémy Martin VSOP 25 ✱ Martell Cordon Bleu 55 ✱ Hennessy VSOP 25 ✱ Hennessy XO 55

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