



Antipasti



PROSCIUTTO SAN DANIELLE & MOZZARELLA DI BUFALA

\$28

Sourdough rye fett'unta with garlic

CAESAR SALAD

\$20

Poached egg, Cantabria anchovy, crisp pancetta, & bagna cauda crostini



ASPARAGUS ALLA VENETA

\$18

Prosciutto san Danielle, gribiche, pickled mustard seed, rye croutons



SUMMER PANZANELLA

\$24

Heirloom cherry tomatoes, stone fruits, basil pesto, burrata



GOURGETTE & EGGPLANT FRITTI

\$20

Sicilian oregano, herb labneh

GRILLED OCTOPUS

\$26

Confit potatoes, chipotle aioli, shaved celery, spring onion, lime



BABY GEM SALAD

\$18

Zucchini, pecorino cheese, toasted walnuts, shaved red onion, lemon vinaigrette



Pasta



LINGUINE & CLAMS

Pancetta, chilli & white wine

\$24



ORRECCHIETTE & FENNEL SAUSAGE

Swiss chard, chilli & olive oil bread crumbs

\$24



GARGANELLI ALLA BOLOGNESE

Classic pork ragu

\$24



MAFALDE ALLA VODKA

Ribbon pasta in tomato & mascarpone sauce

\$20



PICI CARBONARA

Guanciale, pecorino, egg yolk & black pepper

\$24

SPAGHETTI CACIO E PEPE

Pecorino, parmesan, & crushed black peppercorn

\$20

BAKED LUMACONI ALLA NORMA

Ricotta filled pasta, smoked eggplant and tomato sauce, fresh basil

\$24

SQUID INK TONNARELLI & CRAB

Bottarga, aglio e olio, chilli pesto, cherry tomato

\$32






Pizza

LA PIZZA ROSSA (TOMATO BASE PIZZA)

-  **MARGHERITA** **\$24**
Mozzarella, tomato sauce, fresh basil
-  **DIAVOLA** **\$26**
Mozzarella, spicy salami, pickled Calabrian chillies
-  **HAWAIIAN** **\$26**
Mozzarella, thin slice pineapple, jalapeno, pancetta
-  **CRUDO** **\$26**
Mozzarella, prosciutto, arugula
- FRUTTI DI MARE** **\$28**
Mozzarella, prawn, calamretti, clams, roasted capsicum, taggiasca olives

LA PIZZA BIANCA (WHITE BASE PIZZA)

-  **FUNGHI** **\$24**
Mozzarella, taleggio, mixed mushrooms, garlic shoots
-  **SUNRISE** **\$26**
Mozzarella, truffle cheese, spring onion, fingerling potatoes, bacon, sunnyside egg
-  **FENNEL SAUSAGE** **\$24**
Mozzarella, panna, spring onion, fennel sausage, fennel pollen



Secondi

BRAISED BEEF CHEEK \$42

Creamy polenta, cipollini onion, horseradish gremolata



CIDER GLAZED PORK PLUMA \$40

Cannellini beans braised with lardo, onion agrodolce, smoked chilli and cider syrup

POLLO AL DIAVOLA \$32

Spiced spring chicken, charred scallion & burnt lemon

ROASTED COD & CAPONATA \$42

Tomato and eggplant agrodolce, brown butter and pine nut puree

LAMB CHOP SCOTTADITO \$42

Charred peppers and cipollini, oregano & feta cheese sauce

PORCINI RUBBED WAGYU STRIPLOIN \$62

Green garlic salsa verde, rocket, parmiggiano



Contorni

-  **FRIED FINGERLING POTATOES** **\$12**
Pecorino cheese & rosemary
-  **MIXED GREEN SALAD** **\$14**
Shaved vegetables & herb dressing
-  **BROCCOLINI** **\$14**
Anchovy, garlic, chilli, red wine vinegar
-  **HEIRLOOM TOMATO SALAD** **\$18**
Roasted peppers, shaved red onion, capers, taggiasca olives, whipped feta, oregano
-  **POLENTA ALIGOT** **\$16**
Polenta “fondue”, roasted hen of the woods mushrooms, spinach



Dessert

-  **CANNOLI SICILIANI** **\$15**
Ricotta cheese with candied orange peel, amarena cherry, pistachio
- RASPBERRY LYCHEE SENSATION** **\$14**
Raspberry cream, lychee jelly, raspberry sorbet
- THE CLIFF TIRAMISU** **\$14**
Light mascarpone cheese cream, marsala wine, coffee syrup, lady biscuit
- TORTA MOUSSE AL CIOCCOLATO** **\$15**
Rich dark chocolate mousse, whipped milk chocolate ganache, berries coulis

HÄAGEN-DAZS X SOFITEL SINGAPORE SENTOSA

-  **HÄAGEN-DAZS BANANA SPLIT** **\$14**
Vanilla, Belgium chocolate, strawberry ice-cream serve with chantilly cream
-  **EXTRAVAGANZA HÄAGEN-DAZS HOLIDAY SUNDAE** **\$28**
Vanilla, Belgium chocolate, strawberry ice-cream served with medley of berries, crunchy bits and chantilly cream (serves 2-4)
- HÄAGEN-DAZS ICE CREAM IN CUP** **\$10**
Choice of vanilla, Belgium chocolate, strawberry, green tea, lime mojito sorbet or pina colada



Le Petit Prince

Children Specials

LUNCH & DINNER

MINI FISH 'N' CHIPS WITH TARTAR SAUCE	\$12
SPAGHETTI BOLOGNESE	\$12
CHICKEN POPCORN WITH TOMATO DIP	\$10
MOZZARELLA CHEESE STICKS (6 PCS)	\$10
 HAM & CHEESE SANDWICH	\$10
FRENCH FRIES WITH KETCHUP	\$6
MARGHERITA PIZZA (KIDS)	\$10

DESSERT

 BAKED CHEESE CAKE	\$10
 CHOCOLATE BROWNIE SERVED WITH VANILLA ICE-CREAM	\$10



Beverages

WINE

SPARKLING

La Pieve Pergolo Prosecco Treviso Extra Dry	GLS \$17	BTL \$80
Champagne Taittinger Brut Reserve	\$27	\$130

WHITE

Soave Classico DOP Giacomo Montessoror	\$16	\$75
Sauvignon Blanc DOC Le Monde	\$19	\$90
Pinot Grigio Zonin, Friuli	\$18	\$78
Barone Ricasoli Torricella Toscana IGT Chardonnay Umbria IGP	\$27	\$130
Paolo e Noemia d'Amico	\$25	\$120

ROSÉ

Masseria Altemura Zinzula Rosé, Puglia	\$18	\$85
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RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	\$18	\$85
Chianti Zonin, Tuscany	\$19	\$90
Craggy Range Te Kahu, Gimblett Gravels	\$27	\$130
Pinot Nero Umbria IGP	\$23	\$110
Paolo e Noemia d'Amico		
Amarone DOCG Giacomo Montessoror	\$30	\$145

SWEET

Castello Del Poggio Moscato, Piedmont	\$18	\$85
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SIGNATURE MOCKTAIL

MANGO DELIGHT \$14

Mango Juice, Mango Puree, Coconut Milk

BERRY FIZZ \$14

Strawberry Puree, Lime Juice, Soda Water

PASSION FRUIT LEMONADE \$14

Passion Fruit Puree, Lemon Juice, Sprite

GRAPPA

Barberino \$22

SPARKLING

Rossini	\$21
Kir Reale	\$21
Mimosa	\$21

SIGNATURE COCKTAIL

BAY BREEZE \$22

Vodka, Pineapple, Cranberry & Lime

MOSCOW MULE \$22

Vodka, Lime & Ginger Beer

WHITE RUSSIAN \$22

Vodka, Coffee Liqueur & Fresh Cream

DARK & STORMY \$22

Dark Rum, Lime & Ginger Beer

RUM PUNCH \$22

Dark Rum, Pineapple, Passion Fruit & Soda

CUBA LIBRE \$22

White Rum, Lime & Cola

TEQUILA SUNRISE \$22

Tequila, Raspberry Syrup, Orange

MARGARITA \$22

Tequila, Orange Liqueur & Lime

GUADALUPE \$22

Tequila, Grapefruit & Soda

NEGRONI \$22

Gin, Campari & Red Vermouth

TOM COLLINS \$22

Gin, Lime & Soda

ITALIAN GIN & TONIC \$22

Gin, Campari & Tonic

SPRITZERS

CLIFF SPRITZ \$22

Lychee Liqueur, Rose Wine & Soda

APEROL SPRITZ \$22

Aperol, Prosecco & Soda

HUGO SPRITZ \$22

Elderflower Liqueur, Prosecco & Soda

Beverages

VERMOUTH & BITTERS

Aperol Martini Vermouth	\$14	\$22
Red / White / Dry	\$14	\$22
Campari	\$14	\$22
Amaro Montenegro	\$14	\$22

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Gordon's	\$15	\$22	\$180
Bombay Sapphire	\$20	\$35	\$280
Tanqueray 10	\$20	\$35	\$330
Hendricks'	\$22	\$35	\$380

VODKA

Stolichnaya	\$15	\$20	\$260
Ketel One	\$16	\$25	\$280
Grey Goose	\$20	\$35	\$330

TEQUILA

Jose Cuervo Reposado	\$14	\$22	\$180
Don Julio Anejo	\$18	\$25	\$280

RUM

Bacardi Carta Blanca	\$14	\$20	\$180
Myer's Dark Rum	\$18	\$25	\$280

WHISKY

Jack Daniel Tennessee	\$16	\$25	\$220
Glenmorangie 10 Years	\$19	\$35	\$330
Glenfiddich 12 Years	\$19	\$35	\$330
Macallan 12 Years	\$23	\$38	\$380
Glenlivet 12 Years	\$23	\$38	\$380
Glenlivet 18 Years	\$35	\$65	\$788
Talisker 18 Years	\$38	\$70	\$788
Macallan 18 Years	\$38	\$70	\$888

BRANDY & COGNAC

Hennessy VSOP	\$25	\$40
Martell VSOP	\$25	\$40
Remy Martin VSOP	\$25	\$40
Martell Cordon Bleu	\$55	\$100
Hennessy XO	\$55	\$100

LIQUEUR

Sambuca	\$15	\$25
Amaretto	\$15	\$25
Limoncello	\$15	\$25
Grand Marnier	\$15	\$25
Frangelico	\$15	\$25
D.O.M. Benedictine	\$15	\$25
Bailey's Irish Cream	\$15	\$25

BEER

Menabrea (Draught)	\$15	
Peroni		\$16
Heineken		\$16
Corona		\$16
Tiger		\$16

SODA

Coke, Diet Coke, Sprite, Ginger Ale, Bitter Lemon, Tonic Water, Soda Water		CAN \$7
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JUICES

Cranberry, Apple, Lime, Tomato, Orange, Pineapple, Watermelon	\$8
	\$10

NESPRESSO

Café Noir, Espresso, D. Espresso, Macchiato	\$6
Latte, Cappuccino, Flat White, Hot Chocolate, Iced Chocolate	\$8

TWG TEA

English Breakfast	\$9
French Earl Grey	
Moroccan Mint	
Emperor Sencha	
Chamomile	