



# Antipasti

## FETT'UNTA

Charred sourdough rye bread, garlic, sea salt, olio nuovo

\$6



## PROSCIUTTO & COMICE PEAR

Smoked burrata, hazelnut picada, fresh basil

\$26



## BURRATA CAPRESE

Roasted cherry tomatoes, basil pesto, oreganata

\$20

## BRUSSEL SPROUTS & TONNATO

Poached egg, pickled shallot, toasted bread crumb

\$18

## GRILLED OCTOPUS

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

\$26



## RADICCHIO & PERSIMMON SALAD

Gorgonzola dolce, candied pecans, pomegranate, sherry vinaigrette

\$20



## HOKKAIDO SCALLOP CRUDO

Blood orange, Calabrian chilli, fennel pollen, pistachio

\$26



# Pasta



## LINGUINE & CLAMS

Pancetta, chilli & white wine

\$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

## 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

## SPAGGHETI CON LA BOTTARGA


Lemon-butter, pecorino, guajillo chilli, oreganata

\$24





# Pizza

## LA PIZZA ROSSA - RED BASED PIZZA (TOMATO)

 **MARGHERITA** **\$26**  
Fior di latte, pomodori semi secchi, oregano, fresh basil

**NAPOLETANA** **\$26**  
Fior di latte , anchovy, garlic, taggiasca olive, oregano

 **DIAVOLA** **\$26**  
Smoked provola , spicy salami, capers, pickled Calabrian chillies with sesame seed crust

 **MEAT LOVERS** **\$26**  
Mozzarella, Fennel sausage, spicy salami, bacon, guanciale


## LA PIZZA BIANCA - WHITE BASED PIZZA


 **DELICATA SQUASH & SPECK** **\$26**  
Castelmagno , radicchio agrodolce, sage

 **MUSHROOM & CARAMELISED ONION** **\$24**  
Mozzarella, fontina, thyme

**CLAMS & POTATO** **\$26**  
Pecorino, garlic, chilli, crème fraiche, chives, potato chips

**COD & BROCCOLINI** **\$26**  
Creamed leeks, roasted cherry tomato, bottarga

 **EGGS & BACON** **\$26**  
Mozzarella, truffle cheese, spring onion, baby potatoes, sunnyside egg







## Secondi

**BRAISED BEEF CHEEK** \$42

Pumpkin porridge, roasted roots, horseradish gremolata



**CIDER GLAZED PORK PLUMA** \$40

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

**POLLO AL DIAVOLA** \$36

Half savel chicken, panzanella salad, basil aioli

**ROASTED BARRAMUNDI** \$38

salsa rustica, smoked eggplant, braised chickpea

**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
-  **TUSCAN KALE & BRAISED CHICKPEAS** **\$14**  
Ricotta, roasted cherry tomatoes, oreganata
-  **ZUF DI ZUCCA** **\$12**  
Pumpkin porridge with parmesan and aged balsamic



# 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
Champagne Taittinger Brut Reserve	GLS \$27

### WHITE

Soave Classico DOP Giacomo Montessoror	GLS \$16
Sauvignon Blanc DOC Le Monde	GLS \$19
Pinot Grigio Zonin, Friuli	GLS \$18
IGT Chardonnay Umbria IGP Paolo e Noemia d'Amico	GLS \$25

### ROSÉ

Masseria Altemura Zinzula Rosé, Puglia	GLS \$18
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### RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	GLS \$18
Chianti Zonin, Tuscany	GLS \$19
Pinot Nero Umbria IGP	GLS \$23
Paolo e Noemia d'Amico	
Amarone DOCG Giacomo Montessoror	GLS \$30

### SWEET

Castello Del Poggio Moscato, Piedmont	GLS \$18
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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
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### SPARKLING

Rossini	\$21
Kir Royale	\$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

## GIN

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

## BEER

Menabrea	\$15	
Menabrea Lager		\$18
Menabrea Arte		\$18
Menabrea Amber		\$18
Heineken		\$16
Corona		\$16
Tiger		\$16

## 30ML 60ML BTL

## BRANDY & COGNAC

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

## 30ML 60ML

## 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

## SODA

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

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