



# Antipasti

## FETT'UNTA

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

\$9



## PROSCIUTTO & COMICE PEAR

Smoked burrata, hazelnut picada, rosemary

\$28



## BURRATA CAPRESE

Roasted cherry tomatoes, basil pesto, oreganata

\$28

## BRUSSEL SPROUTS & TONNATO

Poached egg, pickled shallot, toasted bread crumb

\$18

## GRILLED OCTOPUS

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

\$29



## RADICCHIO & PERSIMMON SALAD

Gorgonzola dolce, candied pecans, pomegranate, sherry vinaigrette

\$24



## HOKKAIDO SCALLOP CRUDO

Blood orange, Calabrian chilli, fennel pollen, pistachio

\$28



# Pasta



## LINGUINE & CLAMS

Pancetta, chilli & white wine

\$28



## GARGANELLI ALLA BOLOGNESE

Classic pork ragu

\$28



## MAFALDE ALLA VODKA

Ribbon pasta in tomato & mascarpone sauce

\$24



## PICI CARBONARA

Guanciale, pecorino, egg yolk & black pepper

\$26

## BAKED LUMACONI ALLA NORMA

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

\$26

## SQUID INK TONNARELLI & CRAB

Bottarga, aglio e olio, chilli pesto, cherry tomato

\$32

## SPAGHETTI CON LA BOTTARGA

Lemon-butter, pecorino, guajillo chilli, oreganata

\$28





# Pizza

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

-  **MARGHERITA** **\$29**  
Fior di latte, pomodori semi secchi, oregano, fresh basil
- NAPOLETANA** **\$30**  
Fior di latte , anchovy, garlic, taggiasca olive, oregano
-  **DIAVOLA** **\$32**  
Smoked provola , spicy salami, capers, pickled Calabrian chillies with sesame seed crust
-  **MEAT LOVERS** **\$32**  
Mozzarella, Fennel sausage, spicy salami, bacon, guanciale
-  **HAWAIIAN** **\$34**  
Mozzarella, thin slice pineapple, jalapeno, pancetta
-  **CRUDO** **\$34**  
Mozzarella, prosciutto, arugula

## LA PIZZA BIANCA - WHITE BASED PIZZA

-  **MUSHROOM & CARMELISED ONION** **\$28**  
Mozzarella, fontina, thyme
  - COD & BROCCOLINI** **\$34**  
Creamed leeks, roasted cherry tomato, bottarga
  -  **EGGS & BACON** **\$30**  
Mozzarella, truffle cheese, spring onion, baby potatoes, sunnyside egg
  - QUATTRO FORMAGGI** **\$32**  
Parmesan , gorgonzola ,mozzarella ,robiola ,garlic confit, sage
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## Secondi

**BRAISED BEEF CHEEK** \$48

Pumpkin porridge, roasted roots, horseradish gremolata



**CIDER GLAZED PORK PLUMA** \$48

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

**POLLO AL DIAVOLA** \$38

Half savel chicken, panzanella salad, basil aioli

**ROASTED BARRAMUNDI** \$38

salsa rustica, smoked eggplant, braised chickpea

**LAMB CHOP SCOTTADITO** \$48

Charred peppers and cipollini, oregano & feta cheese sauce

**PORCINI RUBBED WAGYU STRIPLOIN** \$68

Green garlic salsa verde, rocket, parmiggiano



# Contorni

-  **FRIED FINGERLING POTATOES** **\$14**  
Pecorino cheese & rosemary
-  **MIXED GREEN SALAD** **\$14**  
Shaved vegetables & herb dressing
-  **BROCCOLINI** **\$16**  
Anchovy, garlic, chilli, red wine vinegar
-  **TUSCAN KALE & BRAISED CHICKPEAS** **\$16**  
Ricotta, roasted cherry tomatoes, oreganata
-  **ZUF DI ZUCCA** **\$14**  
Pumpkin porridge with parmesan and aged balsamic





# Dessert

-  **CANNOLI SICILIANI** **\$16**  
Ricotta cheese with candied orange peel, amarena cherry, pistachio
- ROASTED FIGS & HONEY TART** **\$18**  
Yoghurt gelato and caramelised onions
- THE CLIFF TIRAMISU** **\$16**  
Light mascarpone cheese cream, marsala wine, coffee syrup, lady biscuit
- TORTA MOUSSE AL CIOCCOLATO** **\$18**  
Rich dark chocolate mousse, whipped milk chocolate ganache, berries coulis

## HÄAGEN-DAZS X SOFITEL SINGAPORE SENTOSA

-  **HÄAGEN-DAZS BANANA SPLIT** **\$18**  
Vanilla, Belgium chocolate, strawberry ice-cream serve with chantilly cream
-  **EXTRAVAGANZA HÄAGEN-DAZS HOLIDAY SUNDAE** **\$36**  
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	\$16
	SPAGHETTI BOLOGNESE	\$16
	CHICKEN POPCORN WITH TOMATO DIP	\$14
	MOZZARELLA CHEESE STICKS (6 PCS)	\$12
	HAM & CHEESE SANDWICH	\$14
	FRENCH FRIES WITH KETCHUP	\$8
	MARGHERITA PIZZA (KIDS)	\$18

### DESSERT

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





# Beverages

## WINE

### SPARKLING

La Pieve Pergolo Prosecco Treviso Extra Dry	GLS \$20
Delamotte Brut Champagne NV	GLS \$27

### WHITE

Soave Classico DOP Giacomo Montessoror	GLS \$20
Sauvignon Blanc DOC Le Monde	GLS \$20
Pinot Grigio Zonin, Friuli	GLS \$20
IGT Chardonnay Umbria IGP Paolo e Noemia d'Amico	GLS \$25

### ROSÉ

Masseria Altemura Zinzula Rosé, Puglia	GLS \$20
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### RED

Nero d'Avola Sicilia IGT Carlo Pellegrino	GLS \$20
Chianti Zonin, Tuscany	GLS \$22
Pinot Nero Umbria IGP	GLS \$25
Paolo e Noemia d'Amico	
Amarone DOCG Giacomo Montessoror	GLS \$32

### SWEET

Castello Del Poggio Moscato, Piedmont	GLS \$20
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## SIGNATURE MOCKTAIL

<b>MANGO DELIGHT</b>	\$16
Mango Juice, Mango Puree, Coconut Milk	

<b>BERRY FIZZ</b>	\$16
Strawberry Puree, Lime Juice, Soda Water	

<b>PASSION FRUIT LEMONADE</b>	\$16
Passion Fruit Puree, Lemon Juice, Sprite	

### GRAPPA

Barberino	GLS \$22
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### SPARKLING

Rossini	GLS \$23
Kir Royale	GLS \$23
Mimosa	GLS \$23

## SIGNATURE COCKTAIL

<b>BAY BREEZE</b>	\$24
Vodka, Pineapple, Cranberry & Lime	

<b>MOSCOW MULE</b>	\$24
Vodka, Lime & Ginger Beer	

<b>WHITE RUSSIAN</b>	\$24
Vodka, Coffee Liqueur & Fresh Cream	

<b>DARK &amp; STORMY</b>	\$24
Dark Rum, Lime & Ginger Beer	

<b>RUM PUNCH</b>	\$24
Dark Rum, Pineapple, Passion Fruit & Soda	

<b>CUBA LIBRE</b>	\$24
White Rum, Lime & Cola	

<b>TEQUILA SUNRISE</b>	\$24
Tequila, Raspberry Syrup, Orange	

<b>MARGARITA</b>	\$24
Tequila, Orange Liqueur & Lime	

<b>GUADALUPE</b>	\$24
Tequila, Grapefruit & Soda	

<b>NEGRONI</b>	\$24
Gin, Campari & Red Vermouth	

<b>TOM COLLINS</b>	\$24
Gin, Lime & Soda	

<b>ITALIAN GIN &amp; TONIC</b>	\$24
Gin, Campari & Tonic	

### SPRITZERS

<b>CLIFF SPRITZ</b>	\$22
Lychee Liqueur, Rose Wine & Soda	

<b>APEROL SPRITZ</b>	\$22
Aperol, Prosecco & Soda	

<b>HUGO SPRITZ</b>	\$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	\$34	\$180
Bombay Sapphire	\$22	\$42	\$280
Tanqueray 10	\$22	\$42	\$330
Hendricks'	\$24	\$46	\$380

## VODKA

Stolichnaya	\$18	\$34	\$260
Ketel One	\$20	\$38	\$280
Grey Goose	\$22	\$42	\$330

## TEQUILA

Jose Cuervo Reposado	\$18	\$34	\$180
Don Julio Anejo	\$20	\$38	\$280

## BEER

Menabrea	\$18	
Menabrea Lager		\$20
Menabrea Arte		\$20
Menabrea Amber		\$20
Heineken		\$18
Corona		\$18
Tiger		\$18

## 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

## LIQUEUR

Sambuca	\$18	\$34
Amaretto	\$18	\$34
Limoncello	\$18	\$34
Grand Marnier	\$18	\$34
Frangelico	\$18	\$34
D.O.M. Benedictine	\$18	\$34
Bailey's Irish Cream	\$18	\$34

## SODA

Coke, Diet Coke, Sprite, Ginger Ale, Bitter Lemon, Tonic Water, Soda Water	CAN	\$9
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## JUICES

Cranberry, Apple, Lime, Tomato,	\$10
Orange, Pineapple, Watermelon	\$12

## NESPRESSO

Café Noir, Espresso, D. Espresso, Macchiato	\$8
Latte, Cappuccino, Flat White, Hot Chocolate, Iced Chocolate	\$10

## TWG TEA

English Breakfast	\$10
French Earl Grey	
Moroccan Mint	
Emperor Sencha	
Chamomile	