

# SINFONIA

— R I S T O R A N T E —

For reservations and enquiries,  
please call 6385 5588 or email [reservations@sinfonia.com.sg](mailto:reservations@sinfonia.com.sg)

Previously FOO'D by Davide Oldani:

Listed by Singapore Tatler as one of the best restaurants in Singapore for 2017/18.  
Selected by Singapore Tatler as one of the top 10 wedding venues in Singapore for 2018.

11 Empress Place, #01-01 Victoria Concert Hall, Singapore 179558.  
T: 6385 5588 W: [sinfonia.com.sg](http://sinfonia.com.sg) FB/IG: SinfoniaRistorante

# 5 Course Degustation

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## STARTER

Truffle chicken liver brulee, leek, local herbs, roasted focaccia

## SOUP

Cauliflower soup, roasted crayfish

## PRIMI

Risotto, porcini mushroom, black truffle  
*(vegetarian)*

## MAIN

Scallops, leek, smoked black caviar, dill  
*or*  
Beef short ribs, chestnut, salmon roe, horseradish

## DESSERT

Passion fruit, raspberry meringue, rose lychee sorbet  
*(vegetarian)*

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138++ per person • wine pairing option available at 125++  
Coffee and tea not included

# 7 Course Degustation

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## STARTER

Truffle chicken liver brulee, leek, local herbs, roasted focaccia

## SOUP

Cauliflower soup, roasted crayfish

## PRIMI

Risotto, porcini mushroom, black truffle  
*(vegetarian)*

## SEAFOOD

Scallops, leek, smoked black caviar, dill

## MEAT

Beef short ribs, chestnut, salmon roe, horseradish

## CHEESE

Stracciatella, pineapple sorbet, nutmeg  
*(vegetarian)*

## DESSERT

Passion fruit, raspberry meringue, rose lychee sorbet  
*(vegetarian)*

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168++ per person • wine pairing option available at 125++  
Coffee and tea not included

# A La Carte

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## STARTER

Insalata Mediterranean  
*(vegetarian)*

22

Green asparagus, poached egg, taleggio, black truffle  
*(vegetarian)*

24

Truffle chicken liver brulee, leek, local herbs, roasted focaccia

26

Roasted Mediterranean octopus, watermelon, dill, leek

26

Foie gras, apple, berries, dark chocolate

28

Sea urchin, Alaskan king crab, rice roll, salmon roe, foam

32

Sicilian red prawn tartare, pineapple, red radish,  
raspberry vinegar caviar, prawn bisque

32

## SOUP

Chef's special soup of the day

16

Mushroom soup, umbrian truffle, crystalised pinenuts  
*(vegetarian)*

18

# A La Carte

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## PRIMI

Hand-made papadelle, lamb ragout, pecorino cheese  
26

Risotto, porcini mushroom, black truffle  
*(vegetarian)*  
28

Saffron risotto, wagyu beef, berries  
30

Angel hair, fresh sea urchin, smoked black caviar  
*(choice of hot or cold)*  
32

Hand-made squid ink tagliolini, king prawn, tarragon, bottarga  
34

Trofie, lobster, tomato, garlic, onion, fresh mint  
38

## SIDES

Baby potatoes, crème fraiche, chives  
14

Grilled asparagus, sea salt  
*(vegetarian)*  
15

Brussel sprouts, garlic, fresh ground black pepper  
18

# A La Carte

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## MAIN

3 style roasted cabbage, sour cream, seasonal herbs  
*(vegetarian)*

18

Frog leg, Italian tempura

36

Suckling pig, chestnut, potato

38

Boneless lamb rack, prune sauce

40

Cod fish, green asparagus, butter lemon sauce, smoked caviar

44

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Weekly seafood catch

(market price)

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Steak of the week

(market price)

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Tomahawk

(upon request)

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# A La Carte

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## CHEESE

Stracciatella, pineapple sorbet, nutmeg  
*(vegetarian)*

16

Assorted cheese platter  
*(vegetarian)*

Half portion: 18

Full portion: 28

## DESSERT

Passion fruit, raspberry meringue, rose lychee sorbet  
*(vegetarian)*

18

Chocolate crumble, white meringue, raspberry, mango sorbet

18

The Mandarin

*(vegetarian)*

18