

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

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 FB/IG: SinfoniaRistorante

Lunch Menu

STARTER

Soft zucchini, truffle, parmesan sauce
(vegetarian)

or

Quinoa, sauteed vegetables, fresh mint, sage
(vegetarian)

or

Roasted Mediterranean octopus, mashed potato, chives

or

Mediterranean seabass tartare, Hokkaido sea urchin, fresh figs
(additional \$10)

SOUP

Chef's special soup of the day

or

Italian minestrone
(vegetarian)

MAIN

Trofie, datterino tomato, Italian pesto
(vegetarian)

or

Squid risotto, Hokkaido sea urchin, pine nuts

or

Seafood zuppetta with focaccia
Soft shell crab, prawn, squid, octopus

or

Roasted chicken chop, seasonal vegetables, roasted potatoes

or

Angus beef ribeye tagliata style, seasonal vegetables
(additional \$10)

DESSERT

Passionfruit panna cotta, mango sorbet
(vegetarian)

or

Chocolate mousse, raspberry
(vegetarian)

or

Cheese platter
(vegetarian)
(additional \$10)

3 courses: \$45++ per person • 4 courses: \$52++ per person
Coffee and tea not included

A La Carte

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

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

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

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