

DINNER MENU

ENTRÉE

Mozzarella fior di latte, Roma tomatoes, basil, taggiasche olives
(vegetarian)

or

Thin sliced duck carpaccio, arugula, aged balsamic

STARTER

Insalata Mediterranean

(vegetarian)

or

Marinated tiger prawn salad, mango, avocado, sweet chilli sauce

SOUP

Potato and leek soup, Veraci clams, basil oil

or

Soup of the day

PRIMI

Wild mushroom risotto, black truffles

(vegetarian)

or

Orecchiette pasta, bacon, onions, Amatriciana sauce

SECONDI

Baked eggplant parmigiana, tomato coulis

(vegetarian)

or

Slow-cooked beef cheek, mashed potato, seasonal vegetables

CHEESE

Blue cheese mousse, lemon zest, acacia honey

DESSERT

Lychee sherbet

(vegetarian)

or

Raspberry cheese cake

(vegetarian)

PREMIUM DINNER MENU

ENTRÉE

Mozzarella fior di latte, Roma tomatoes, basil, taggiasche olives
(vegetarian)

or

Marinated tiger prawn salad, mango, avocado, sweet chilli sauce

STARTER

Organic quinoa, sautéed vegetable, fresh mint, purple cabbage
(vegetarian)

or

Pan seared Hokkaido scallop, lobster sauce, salmon roe

SOUP

Potato and leek soup, Veraci clams, basil oil

or

Soup of the day

PRIMI

Wild mushroom risotto, black truffles
(vegetarian)

or

Lobster capellini, lobster bisque, shallot

SECONDI

Baked eggplant parmigiana, tomato coulis
(vegetarian)

or

Crispy barramundi tempura, mango mayo sauce

or

Roasted baby lamb rack, seasonal vegetables, lamb jus

or

Slow cooked beef cheek, Barbaresco wine sauce, seasonal vegetables

CHEESE

Assorted cheese platter

DESSERT

Pound cake, coconut gelato
(vegetarian)

or

Raspberry cheesecake
(vegetarian)

5 courses: \$168++ per person • 7 courses: \$188++ per person

3-course kids' menu (ages 6-11): \$28++ per person

Coffee and tea not included

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**

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