

À LA CARTE



Simplicity is not the absence of effort; it is the mastery of restraint, letting ingredients speak for themselves.

Italian cuisine celebrates the beauty of simplicity, where each ingredient shines in its purest form.

Rooted in tradition and nurtured by passion, it's a culinary language of authenticity and warmth. From fresh produce to time-honoured recipes, every dish tells a heartfelt story of love, family, and the land it honours.

Bjoern Alexander
Cluster Director of Culinary

## **BITES**

#### Fried Corn Balls

Smoky Aioli | Chilli | Sago (GF, D, V)

\$\$14

#### Beef Slider

Jalapeño | Bell Pepper | Anchovies

\$\$18

### Beef Slider

Foie Gras | Truffle Aioli | Parmesan (D)

\$\$18

#### Arancini

Beef Tongue | Anchovy Dip | Black Pepper (D)

\$\$18

### Beef Tendon Chips

Tendon | Carbonara Dip | Vinegar (GF)

**S\$12** 

### Eggplant Fritto

Mojo Verde | Semolina | Smoked Paprika (GF, V)





## TO SHARE

### La Lune Oyster

Classic Condiments

6pcs \$\$48

12pcs \$\$88

### Classic Beef Tartare

Onions | Cornichons | Mustard

**S\$42** 

### Empire Grill Chef's Salad

Baby Gem | Spicy Salami | Pickles

\$\$36

### Japanese Eggplant

Romesco Sauce | Citrus | Basil (GF, V)

**S\$32** 

#### **Smoked Tuna**

Ceviche | Red Onion | Basil (GF)

\$\$46



#### Short Rib Ravioli

Spicy Bell Pepper | Crispy Garlic | Anchovies (D)

\$\$42

### Campanelle

Black Truffle | Burrata | Parmesan (D, V)

\$\$46

## Spaghettini

Carabinero | Dried Tomato | Olives

\$\$68

## Linguine

Lobster | Zucchini | Coriander

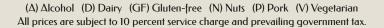
\$\$58

### Fusilli with Your Choice of Sauce

Pesto | Bolognese | Tomato

\$\$38





# **MEAT SELECTION**

Stone Axe Full-Blood Wagyu MBS 9+	(200g) Tenderloin (200g) Sirloin	\$\$108 \$\$88
Blackmore Full-Blood Wagyu MBS 9+	(200g) Chuck Rib Cut	\$\$88
Cuts by Linz   Prime Heritage   USA	1kg Bone-In Ribeye, serves 2 800g Bone-In Short Loin, serves 2	S\$298 S\$248
Little Joe Grass-Fed Beef	(200g) Tenderloin MB4 (400g) Cube Roll MB4	S\$82 S\$98
Iberico Pork Collar	(300g)	\$\$68
New Zealand Lumina Lamb Rack	(300g)	\$\$88
Rump Cap On	(400g) serves 2	\$\$68

# **SAUCES**

Chimichurri Dijon Jus

Three-Pepper Sauce Salsa Verde

Crispy Garlic Chilli Blue Cheese Sauce

Truffle Jus





## FRESH FROM THE SEA

### Alaskan King Crab

Anchovy Butter | Garlic | Chilli

\$\$108

#### Glacier 51 Toothfish

Olive Crème | Lemon | Celery (GF, D)

**S\$78** 

### Spanish Octopus Leg

Dried Tomato | Zucchini Fritta | Semolina (GF, V)

\$\$78

#### French Turbot

Coconut | Sweet Onion | Curry Leaves (Prepared tableside, serves 2)



## **ADD-ON SIDES**

#### Corn Ribs

Dried Chilli | Coriander | Smoky Oil (GF, V)

**S\$12** 

#### **Sweet Potato**

Crispy | Vinegar Powder | Spring Onion

\$\$14

#### Wild Broccolini

Garlic | Chilli | Shallot (GF, V)

\$\$14

#### Green Asparagus

Fontina Cheese | Radish | Pickles (GF, V)

**S\$16** 

#### Organic Greens

Fennel | Tomato | Baby Gem (GF, V)

**S\$12** 

### Young Potato

Curry Leaf | Ginger | Chilli (GF, V)





## **DESSERTS**



## Affogato

Caramel | Vanilla | Milk (D)

**S\$16** 

#### Cannoli

Sea Salt | Gianduja | Extra Virgin Olive Oil

**S\$16** 

#### **Baked Choux**

Egg Custard | Toffee | Vanilla (D)

**S\$14** 

#### **Local Melon**

Limoncello | Sago | Tofu

\$\$18

#### Homemade Tiramisu

Mascarpone | Espresso | Ladyfingers (A, D)



## **SOFT DRINKS**

Coca-Cola

Coca-Cola Zero Sugar

Sprite

London Essence Tonic

London Essence Ginger Ale

London Essence Soda

**S\$10** 

# FRESH JUICES

Orange

Watermelon





# FRESH JUICES

Apple

Cranberry

Mango

Pineapple

Tomato

**S\$13** 

# COFFEE

	HOT	ICED
Lungo	<b>S</b> \$10	<b>S\$12</b>
Americano	<b>S\$10</b>	<b>S\$12</b>
Single Espresso	<b>S\$10</b>	
Double Espresso	<b>S\$12</b>	
Espresso Macchiato	<b>S\$11</b>	
Café Latte	<b>S\$12</b>	<b>S\$14</b>
Cappuccino	<b>S\$12</b>	<b>S\$14</b>





English Breakfast

Earl Grey

Moroccan Mint

Sencha

Chamomile

Jasmine

Lemon

HOT ICED

S\$10 S\$12

## **WATER**

Acqua Panna 750ml

San Pellegrino 750ml

\$\$18





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