



EMPIRE
Grill

À LA CARTE



EMPIRE
Grill

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)

S\$14

Beef Slider

Jalapeño | Bell Pepper | Anchovies

S\$18

Beef Slider

Foie Gras | Truffle Aioli | Parmesan (D)

S\$18

Arancini

Beef Tongue | Anchovy Dip | Black Pepper (D)

S\$18

Beef Tendon Chips

Tendon | Carbonara Dip | Vinegar (GF)

S\$12

Eggplant Fritto

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

S\$12



(A) Alcohol (D) Dairy (GF) Gluten-free (N) Nuts (P) Pork (V) Vegetarian
All prices are subject to 10 percent service charge and prevailing government tax.



TO SHARE

La Lune Oyster

Classic Condiments

6pcs S\$48

12pcs S\$88

Classic Beef Tartare

Onions | Cornichons | Mustard

S\$42

Empire Grill Chef's Salad

Baby Gem | Spicy Salami | Pickles

S\$36

Japanese Eggplant

Romesco Sauce | Citrus | Basil (GF, V)

S\$32

Smoked Tuna

Ceviche | Red Onion | Basil (GF)

S\$46



Short Rib Ravioli

Spicy Bell Pepper | Crispy Garlic | Anchovies (D)

S\$42

Campanelle

Black Truffle | Burrata | Parmesan (D, V)

S\$46

Spaghetтини

Carabinero | Dried Tomato | Olives

S\$68

Linguine

Lobster | Zucchini | Coriander

S\$58

Fusilli with Your Choice of Sauce

Pesto | Bolognese | Tomato

S\$38



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MEAT SELECTION

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

SAUCES

Chimichurri

Three-Pepper Sauce

Crispy Garlic Chilli

Truffle Jus

Dijon Jus

Salsa Verde

Blue Cheese Sauce



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FRESH FROM THE SEA

Alaskan King Crab

Anchovy Butter | Garlic | Chilli

S\$108

Glacier 51 Toothfish

Olive Crème | Lemon | Celery (GF, D)

S\$78

Spanish Octopus Leg

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

S\$78

French Turbot

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

S\$128



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ADD-ON SIDES

Corn Ribs

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

S\$12

Sweet Potato

Crispy | Vinegar Powder | Spring Onion

S\$14

Wild Broccolini

Garlic | Chilli | Shallot (GF, V)

S\$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)

S\$14



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

S\$18

Homemade Tiramisu

Mascarpone | Espresso | Ladyfingers (A, D)

S\$18



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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

S\$15



FRESH JUICES

Apple
Cranberry
Mango
Pineapple
Tomato

S\$13

COFFEE

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



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TWG TEA

English Breakfast

Earl Grey

Moroccan Mint

Sencha

Chamomile

Jasmine

Lemon

HOT

ICED

S\$10

S\$12

WATER

Acqua Panna 750ml

San Pellegrino 750ml

S\$18





Empire Grill
Raffles Sentosa Singapore
4 Bukit Manis Road, Sentosa
Singapore 099947