

## FOOD MENU

# SOMMELIER'S SELECTION



Welcome to Park90, a wine lounge where we invite you to drink, eat, relax, enjoy and share the pleasures of wine with friends.

The wines have been specially curated, and sourced, from our network of partners, negociants and chateaux around the world. Old world vs new world, different grape varieties, we leverage upon our extensive reach to source wines for everyone's pleasure in Park90. One thing above all, Park90 allows everyone to indulge in their passion for wine.

We are also fortunate to have access to wines which are on limited release (and typically allocated). As such, we have created a Membership program to enjoy these Members-only wines. This will be a unique loyalty program specially designed to appeal to members who want to enjoy such wines in Park90. Further details can be readily provided.

Wine brings people together. It promotes fellowship, it sparks conversation and it's also fascinating as a matter of subject to study and discuss. No matter how much you learn, or know, every vintage will have different factors that make you think again. If one of the purposes in life is to live it, enjoy it, and seize the moments that you find particularly pleasing, what greater pleasure to drink such wines amongst the company of friends.

We are privileged to have you here.  
Enjoy your experience at Park90!

FOOD MENU

**PARK90** Signature

AVAILABLE FROM 18:00 - 22:00

<b>Crispy Organic Cauliflower</b> 🌿	26
with Fresh Lime and Cumin Yoghurt Dip	
<b>Bruschetta Pugliese</b> with Char Grilled	27
Altamura Bread, Italian Tomatoes, Basil, Oregano, Extra Virgin Olive Oil and Wild Rocket	
<b>Mini Taco</b> with Spicy Sesame Dressing	34
Marinated Yellow Fin Tuna and Japanese Cucumber	
<b>Grilled Octopus &amp; Wild Rocket Salad</b>	36
with Pachino Cherry Tomato, Capers, Olive and Aged Balsamico	
<b>Singapore Salted Egg Tiger Prawn</b>	38
with Curry Leaf and Tobiko Caviar	
<b>Sourdough Beef Pastrami Sandwich</b>	33
with Spicy Tomato Relish, Ricotta and Basil Pesto serve with Paprika Fries	
<b>Park90 Special Stir Fried Brown Rice</b>	38
with Scallop, Prawns, Organic Eggs, Superior Soya Sauce and XO	
<b>Singapore Hokkien Mee</b> 🍲	26
Egg & Rice Noodles with Pork, Prawns & Squid	
<b>Seafood Kway Teow Goreng</b>	32
Fried Rice Noodles with Prawns, Squid, Scallops & Bean Sprouts	

🍲 Signature dish 🌿 Vegetarian

Please allow up to 30 minutes for food orders.

All prices are in SGD, subject to 10% service charge  
and applicable government taxes.

FOOD MENU

**PARK90** Bar Snack

AVAILABLE FROM 18:00 - 23:00

<b>Premium Cheese Selection</b> 🌿	39
Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, Robiola, Taleggio, served with Truffle Honey and Dried Apricots	
<b>Assorted Marinated Olives</b>	21
<b>Cerignola Selection</b> 🌿	
Taggiasche Olive Tapenade, Genovese Basil Pesto, Pickled Calabrian Chili and Vegetables, Carasau Bread and Grissini	
<b>Hand - Cut Fries</b> 🍷 🌿	15
infused with Black Truffles	
<b>Crispy Vegetables Spring Rolls</b> 🌿	16
with Thai Chili Sauce	
<b>Deep-fried Buttered Chicken</b>	25
<b>Drumlets &amp; Wings</b>	
with Sweet Chili Sauce	
<b>Satay</b> (choice of Chicken or Mutton) 🍲	
6 Sticks	16
12 Sticks	26

🍲 Signature dish 🌿 Vegetarian

Please allow up to 30 minutes for food orders.

All prices are in SGD, subject to 10% service charge  
and applicable government taxes.

## FOOD MENU

# BASILICO *Specialties*

Basilico Italian Ristorante

AVAILABLE FROM 18:00 - 22:00

### Starters

**Antipasto Basilico Selection** 🍷 39  
24 Months-cured Parma Ham and Melon, Milano Salami, Pistachio Mortadella, Aged Parmesan Cheese with Truffle Honey, Buffalo Mozzarella with Heirloom Tomatoes, Norwegian Smoked Salmon and Marinated Mediterranean Style Seasonal Vegetables

### Main Course

**Bombette alla Locorotondese** 🍷 48  
Wagyu Beef Sirloin Stuffed with Smoked Scamorza Cheese, Served with Grill Asparagus and Roasted Potatoes with Primitivo Wine Sauce

**Cacciucco Di Pesce** 45  
Fresh Seafood Stew with Sea Bass, Salmon, Mussels, Prawns, Scallops, Olives, Basil and Capers in White Wine and Tomato Sauce

**Puglia Style Roasted Rack of Lamb** 48  
Artichokes, Roasted Rosemary New Potatoes with Black Garlic, Grill Asparagus Tips and Amarone Wine Sauce

🍷 Signature dish 🌿 Vegetarian

Please allow up to 30 minutes for food orders.

All prices are in SGD, subject to 10% service charge and applicable government taxes.

## FOOD MENU

# BASILICO *Specialties*

Basilico Italian Ristorante

AVAILABLE FROM 18:00 - 22:00

### Pasta and Pizza

**Risotto** 🌿 42  
with Porcini Mushroom and Fresh Norcia's Black Truffle, Creamy Mascarpone

**Penne al Ragout** 39  
with Bronze-Drawn Penne Pasta "al Dente" with Wagyu Beef Bolognese Ragout, San Marzano Tomatoes and Grana Padano Cheese

**Focaccina con Tartufo Nero** 🍷 🌿 33  
e Robiola Oven Baked Focaccia with Black Truffle & Robiola Cheese

**Pizza con Prosciutto Crudo** 🍷 33  
Rucola e Parmigiano Pizza with San Marzano Tomato Sauce, Mozzarella cheese, Freshly Slice Parma Ham, Arugula & Parma Ham Cheese

**Pizza Diavola** 38  
with Spicy Puglia Pork Salami, Pepperoncino, San Marzano Tomatoes and Mozzarella

🍷 Signature dish 🌿 Vegetarian

Please allow up to 30 minutes for food orders.

All prices are in SGD, subject to 10% service charge and applicable government taxes.

## FOOD MENU

# SUMMER PALACE *Signature*

Michelin One-Star

AVAILABLE FROM 18:00 - 22:00

<b>Fried Brown Rice</b>	38
with Crab Meat Conpoy and Egg White	
<b>Roasted Meat Platter</b> 🏠	48
BBQ Pork, Roasted Pork and Roasted Duck	
<b>Deep-Fried Frog Legs</b> 🏠	36
with Chinese Five-spice	
<b>Fried Octopus Tentacles</b>	25
with Sea Salt & Pepper	
<b>Fried Fish Noodle</b>	36
with Fish Fillet & Enoki Mushroom	
<b>Slice Smoked Duck</b> 🏠	28
with Black Pepper	
<b>Dice-Beef with Asparagus</b> 🌿	45
& Black Pepper Sauce	
<b>Wok Fried Hong Kong Kai Lan</b>	32
with Minced Garlic	
<b>Salted Egg Fried Fish Skin</b>	22

🏠 Signature dish 🌿 Vegetarian

Please allow up to 30 minutes for food orders.

All prices are in SGD, subject to 10% service charge and applicable government taxes.

## FOOD MENU

# DESSERT

AVAILABLE FROM 18:00 - 22:00

<b>Caramelized Amalfi Lemon Tart</b>	12
with Chocolate Ice-Cream	
<b>Vadga Amedei Dark Chocolate</b> 🌿	15
<b>Mousse Cake</b> with Smoked Vanilla Cream & Almond Crunch	
<b>Strawberry Shortcake</b> 🌿	15
<b>Freshly Sliced Seasonal Fruits</b> 🌿	14
<b>Assorted Ice - Cream &amp; Sorbet</b> 🌿	
Choice of Flavours: Vanilla/Chocolate/Raspberry/Lemon Sorbet	
1 Scoop	
2 Scoops	5
	10

🏠 Signature dish 🌿 Vegetarian

Please allow up to 30 minutes for food orders.

All prices are in SGD, subject to 10% service charge and applicable government taxes.