



## BREAD

**Homemade Focaccia**  5

**Foie Gras Toast & Truffle**  16  
Sourdough with Onion Mousse  
Foie Gras Snow with Black Truffle

## ZUPPA

**Soup of the Day**  9  
Fresh from the Chef's pot made daily.  
Ask your server about what's brewing today


**Creamy Clam Chowder**  18  
Japanese Vongole Clam, Brussel Sprouts  
with Bacon & Clam Juice

## ANTIPASTI

**Bagna Cauda with Vegetables**  18  
Homemade Dip sauce & seasonal Vegetables

**Caffé B Salad**  15  
Chefs daily choice of Leaf Vegetable Salad

**White Asparagus with Onsen Egg** 24  
Beurre Blanc Sauce, Pommery Mustard, Prosciutto Ham

**Burrata Cheese**  18  
Tomato Jelly, Genovese Sauce, sliced Lemon Peels  
EVO, fresh Basil & edible Flowers

**Octopus Carpaccio** 18  
Tosazu Jelly, Ikura, Nasturtium

**Wagyu Carpaccio Truffle Salsa** 28  
Thinly sliced Wagyu Beef & Ponzu Jelly with Truffle Salsa


## PASTA

**Sea Urchin Cold Capellini** 32  
tossed with White Truffle Oil. Sea Urchin, Ikura  
Shio konbu Seaweed & Chives

**Spaghetti Japanese Bolognese** 22  
Spaghetti with Beef Bolognese, Eggplant, Red Wine Sauce

**Spaghetti Squid Ink Nero**  
Drizzle with Jus de Mer & Black Squid Ink.  
Served with seared Scallop

**Spaghetti Pescatore**  
King Prawns, Scallop, Mussel, Clam,  
Octopus sautéed with Jus de Mer & Tomato Sauce

**Spaghetti Vongole**  18  
Fresh live Vongole tossed with Spaghetti  
in White Wine & fresh Tomato

**Tagliatelle Carbonara**  
Bacon, Parmesan Cheese, abundant Egg Yolk  
whipped Cream & crushed Black Pepper corn

**Orecchiette with Grilled Eel**  18  
Handmade Pasta with Grilled Eel and  
Lemon zest with Dill

**Truffle Cream Risotto with foie gras**  
Fond de Veal, Black truffle

## SEAFOOD

**Lobster Gratin** 32  
Béchamel Sauce with Mesclun Salad

**JP Snapper** 28  
Clam Stock, Fresh seaweed, Nanohana, Kabu turnip

**Baby Squid with Asparagus** 22  
Spicy Arrabiata Sauce with Lemon zest


**JP Scallops** 24  
Served with Spinach & Dill oil on Cauliflower Purée

## CARNE

**Chicken alla Diavola** 22  
Marinated with Chilli Padi, Paprika & Garlic  
Served with Capsicum Purée

**NZ Grass Fed Lamb Rack** 28  
Lamb Rack with Cauliflower Purée  
Rosemary & Eggplant Caviar

18 **Charcoal Grilled JP Miyazaki Pork Loin** 38  
Celeriac sauce, Mesclun salad


**Rossini**  38  
26 Served with Foie gras, Black Truffle,  
Potato purée and Spinach

**Wagyu al Porto** 46  
28 Potato Puree & Baby Spinach, Mushroom Tapenade  
Miso Powder & Yuzu Pepper Sauce

**T-Bone Steak (500g)**  58  
16 served with baked seasonal Vegetable, Pommery Mustard

## PIZZA NAPOLETANE

28 **I am Crazy in Singapore**  26  
Tomato Sauce, Bacon, Egg, Mozzarella Cheese, Chorizo  
Prawns, Black Olives, fresh Mushroom & Asparagus

**Mariner's Pizza**  18  
Pomodoro Tomato Sauce base, Jalapeño  
Chilli Padi Flakes & Oregano

**Queen Margherita**  18  
Mozzarella Cheese, sliced Roma Tomato & fresh Basil Leaves

**Space Bound Ham** 21  
Prosciutto with EVO, Mozzarella Cheese, Rocket & Parmesan



**Quattro Formaggi**  26  
4 Kinds of Cheese selected daily by our Chef

## DOLCI

**Mixed Berry Cold Soup with Pistachio Gelato** 10  
Raspberry, Blueberry, Blackberry

**Soy Bean Panna Cotta** 8  
with Black Cane Sugar syrup

**Chocolate Cake with Espresso Gelato** 12  
Raspberry Purée, Fresh Berry

28 **Traditional Tiramisu**   9  
with Fresh Berry