

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 varietals, 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

AVAILABLE FROM 18:30 - 21:30

For Sharing

- | | |
|---|----|
| Italian Cold Cuts: Parma Ham, Milano Salami, Mortadella & Cooked Ham with Olives | 28 |
| Premium Cheese Selection including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, French Brie, La Tur, served with Truffle Honey & Dried Apricots 🌿 | 36 |
| Italian Cold Cuts & Premium Cheese Selection including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, French Brie, La Tur, served with Truffle Honey & Dried Apricots | 58 |

Starters and Bites

- | | |
|--|----|
| Hand-cut Fries infused with Black Truffle 🌿 | 15 |
| Crispy Vegetable Spring Rolls with Thai Chilli Sauce 🌿 | 16 |
| Assorted Marinated Olives, Olive Tapanade, Mascaporne with Black Truffle, Pickled Calabrian Chilli, Carasau Bread & Grissini 🌿 | 18 |
| Deep-fried Buttered Chicken Drumlets & Wings with BBQ Sauce | 25 |
| Creamy Putignano Burrata Cheese with Italian Heirloom Tomatoes & Taggiasca Olives 🌿 | 28 |
| *NEW* 24 months Parma Ham, Buffalo Mozzarella, Rocket Salad Tossed in Aged Balsamic Vinegar | 28 |



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

AVAILABLE FROM 18:30 - 21:30

Pizza and Pasta

Focaccina con Tartufo Nero e Robiola till 21:00 Oven-baked Focaccia with Black Summer Truffle & Robiola Cheese 🍄👨🍳	30
Pizza con Prosciutto Crudo till 21:00 Rucola e Parmigiano Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Freshly sliced Parma Ham, Arugula & Parmesan Cheese	31
House-made Tagliatelle Pasta with Black Truffle Cream Sauce & Parmesan 🍄	34
Basilico Signature Lasagna with 12-hour Slow-cooked Wagyu Beef Ragout & Fontina Cheese Fondue	35

Mains

Satay (Choice of Chicken or Mutton) with Peanut Sauce, Cucumber & Pineapple Salad 6 Sticks 12 Sticks	16 26
NEW Braised Wagyu Beef Cheek Braised Amarone Wine Sauce, Herbed Mashed Potato & Grilled Asparagus	38
BBQ-marinated Kurobuta Pork Spare Ribs with Grilled Portobello Mushrooms & Hand-cut Fries	35
Pan-seared Salmon Fillet with Herbed Mashed Potatoes & Poached Asparagus	38

👨🍳 Signature dish

🍄 Vegetarian

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FOOD MENU

AVAILABLE FROM 18:30 - 21:30

Local Delights

Singapore Hokkien Mee 👨🍳 Egg & Rice Noodles with Pork, Prawns & Squid	24
Seafood Kway Teow Goreng Fried Rice Noodles with Prawns, Squid, Scallops & Bean Sprouts	30
Nasi Goreng Fried Rice with Chicken Satay, Chicken Drumlet, Fried Egg, Prawn Crackers & Pickled Vegetables	32
Singapore Lobster Laksa Thick Rice Noodles with Cray Fish, Prawns, Fish Cake & Beancurd	36

DESSERT MENU

AVAILABLE FROM 18:30 - 21:30

Assorted Ice-cream & Sorbet 🍄 Choice of Flavours: Vanilla/Chocolate/Raspberry/Lemon Sorbet 1 Scoop 2 Scoops	5 10
Freshly Sliced Seasonal Fruits 🍄	14
Strawberry Short Cake 🍄	15
Amedei Chocolate Mousse Cake with Smoked Vanilla Cream & Almond Crunch 🍄	15

👨🍳 Signature dish

🍄 Vegetarian

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FOOD MENU

AVAILABLE FROM 18:30 - 21:00

Michelin One-star Summer Palace Signatures

Fried Brown Rice with Crab Meat
Conpoy and Egg White 38

Roasted Meat Platter:
BBQ Pork, Roasted Pork and Roasted Duck 🍴 48

Deep-fried Frog Legs
with Chinese Five-spice 🍴 32

NEW Fried Octopus Tentacles
with Sea Salt & Pepper 22

NEW Sliced Smoked Duck
with Black Pepper 22

NEW Fried Fish Noodles
with Fish Fillet & Enoki Mushroom 32

NEW Dice-Beef with Asparagus
& Black Pepper Sauce 42

WINES

(LAST ORDER 21:30)

Champagne G / B

Frédéric Savart, L'Ouverture 1er Cru Brut NV* 25 / 99
Pinot Noir
Ecueil, Montagne de Reims, France

White

Domaine Xavier Monnot, 26 / 103
Meursault "Les Chevalieres" 2017*
Chardonnay
Meursault, Bourgogne, France

Domaine George Vernay, 38 / 210
Condrieu "Les Chaillées de l'Enfer" 2014^
Viognier
Condrieu, Rhone, France

Weingut Egon Muller, 46 / 276
"Scharzhofberger" Riesling Spatlese 2016^
Riesling
Wiltingen, Mosel, Germany

Aubert "Lauren Vineyard" 65
Chardonnay 2011 (1500ml)^
Chardonnay
Sonoma Coast, California, USA

Lucien Le Moine, 96 / 540
Criots Bâtard Montrachet Grand Cru 2013^
Chardonnay
Chassagne-Montrachet, Bourgogne, France

🍴 Signature dish

🌿 Vegetarian

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^Wines from Coravin selection. Each glass pour is 125ml.

*Each glass pour is 150ml.

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WINES

(LAST ORDER 21:30)

Red G / B

La Chapelle de Pape Clément 2014* 17 / 69
Merlot, Cabernet Sauvignon, Cabernet Franc
Pessac-Léognan, Bordeaux, France

Henri Magnien, Gevrey Chambertin 2016* 25 / 99
Pinot Noir
Gevrey Chambertin, Bourgogne, France

NEW La Spinetta "Vigneto Gallina" 2006^ 39 / 216
Nebbiolo
Barbaresco, Piedmont, Italy

NEW La Spinetta "Vigneto Campè" 2006^ 44 / 240
Nebbiolo
Barolo, Piedmont, Italy

Sine Qua Non "The Hated Hunter Syrah" 2017^ 74 / 410
Syrah, Mourvèdre, Petite Sirah, Grenache
California, USA

Romano dal Forno, 96 / 540
Amarone Della Valpolicella 2006^
Corvina, Rondinella, Molinara
Amarone della Valpolicella, Veneto, Italy

NEW Domaine Bernard Dugat-Py, 115 / 711
Charmes Chambertin Grand Cru 2015^
Pinot Noir
Bourgogne, France

Harlan Estate "The Maiden" 2013^ 130 / 755
Cabernet Sauvignon, Merlot
Oakville, Napa Valley, USA

Gaja "Sori San Lorenzo" 2004^ 153 / 898
Nebbiolo
Langhe, Piedmont, Italy

NON-ALCOHOLIC BEVERAGE

Coffee

Espresso Single 9

Espresso Double 11

Long Black 9

Cappuccino 10

Macchiato 10

Tea

English Breakfast (Black) 12

Shizuoka Sencha (Green) 12

Peony Jade (White) 12

Peppermint (Herbal) 12

Water

Evian 750ml 12

Badoit 750ml 12

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