

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

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| 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

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|--|----|
| 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 |
| *NEW* Smoked Salmon Tart with Avocado Mousse, Pink Peppercorn, and Avruga Caviar | 26 |
| Creamy Putignano Burrata Cheese with Italian Heirloom Tomatoes & Taggiasca Olives 🌿 | 28 |
| 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
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
Fried Octopus Tentacles with Sea Salt & Pepper	22
Sliced Smoked Duck with Black Pepper	22
Fried Fish Noodles with Fish Fillet & Enoki Mushroom	32
Dice-Beef with Asparagus & Black Pepper Sauce	42

WINES

(LAST ORDER 21:30)

Champagne G / B

Francoise Bedel,
"Entre Ciel et Terre" Brut NV*
Pinot Noir, Chardonnay, Pinot Meunier
Champagne, France 24 / 94

White

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

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

NEW Domaine de la Grange des Peres,
Vin de Pays de l'Herault Blanc 2016^
Roussanne, Marsanne, Chardonnay
Languedoc, France 44 / 239

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

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

NEW Domaine Heitz-Lochardet,
Chevalier Montrachet Grand Cru 2013^
Chardonnay
Puligny-Montrachet, Bourgogne, France 110 / 633

🍴 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

NEW La Chapelle de Pape Clement 2015* <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> <i>Pessac-Leognan, Bordeaux, France</i>	22 / 88
Henri Magnien, Gevrey Chambertin 2016* <i>Pinot Noir</i> <i>Gevrey Chambertin, Bourgogne, France</i>	25 / 99
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Sine Qua Non "The Hated Hunter Syrah" 2017^ <i>Syrah, Mourvèdre, Petite Sirah, Grenache</i> <i>California, USA</i>	74 / 410
NEW Realm Cellars "Moonracer" 2017^ <i>Cabernet Sauvignon, Merlot</i> <i>Napa Valley, USA</i>	83 / 463
NEW Domaine du Pégau, "Cuvée da Capo" 2015^ <i>Grenache, Syrah, Mourvèdre</i> <i>Châteauneuf-du-Pape, Southern Rhone, France</i>	96 / 545
NEW Château La Mission Haut-Brion 2001^ <i>Merlot, Cabernet Sauvignon, Cabernet Franc</i> <i>Pessac-Léognan, Bordeaux, France</i>	112 / 638
NEW Domaine du Clos de Tart, Clos de Tart Grand Cru Monopole 2013^ <i>Pinot Noir</i> <i>Morey-Saint Denis, Bourgogne, France</i>	120 / 670
Harlan Estate "The Maiden" 2013^ <i>Cabernet Sauvignon, Merlot</i> <i>Oakville, Napa Valley, USA</i>	130 / 755
NEW Gaja "Sperss" 1996^ <i>Nebbiolo</i> <i>Langhe, Piedmont, Italy</i>	150 / 875

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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