

BAR BITES

Truffle Fries

Lightly salted crispy golden potato strips served with parmesan cheese and truffle mayo \$9

King Crab Croquette

Deep fried creamy croquette with breadcrumb and serve with Ajver sauce Sliced prosciutto ham \$15

Hiroshima Oyster (2 portion)

served on crushed ice with ikura, wasabi foam and yuzu garlic dressing \$16

Farmer's Egg with Sea Urchin

cream fresh shio kombu, lemon jam, chives, caviar \$18

Beef Maxim with Bone Marrow

Sautéed beef tenderloin drizzled with yuzu kosho veal jus, rosemary and baked bone marrow \$28

Baby Octopus Ajillo

Simmered in jus de mer, extra virgin olive oil and kabu turnip \$18

Charcoal Grill Squid

Extra Virgin Olive Oil, Yamani soya Sause and Lemon \$18

Italian Cold Cut

A Chef's wholesome choice of Italian Cold cut platter served with mesclun mix, pearl onion, cornichon, olives and capers \$28

Cheese Platter

Delightful savoury indulgence of cheese carefully selected daily by our Chef \$38

BREAD

Homemade Focaccia

Freshly baked Homemade recipe \$5

Uni Wagyu toast

Open Sandwich with Sourdough and Balsamic dressing \$28

ZUPPE

Soup of the Day

Fresh from the Chef's pot made daily. Ask your server about what's brewing today (ASK)

Creamy Clam Chowder

Japanese Vongole Clam with bacon, cream and clam juice \$18

ANTIPASTI

Caffé B Salad

Chef's daily choice of leaf vegetables salad \$15

Burrata Cheese

Tomato jelly, Genovese Pesto, sliced salted lemon, evo, fresh basil and edible flowers \$18

Wagyu Carpaccio

Thinly sliced wagyu beef served with mesclun salad, ponzu jelly, rice sauce and pasteurised egg yolk sauce \$32

Today's Carpaccio

Sliced Japanese fish with amera tomato, drizzle with yuzu garlic dressing and ponzu jelly \$32~

SEAFOOD

Hokkaido Scallops Cauliflower

Served with micro cress and spring vegetables \$28

Black Cod

Serve with Mushroom and Black Truffle sauce \$28

Japanese Snapper Fillet

Served with jus de mer, vongole clam and seaweed \$24

PASTA

Aglio Olio Peperoncino

Tossed with Garlic Oil, Chilli Flakes topped with Garlic Chips \$18

Spaghetti Carbonara

Bacon, Parmesan cheese, abundant Egg yolk, whipped Cream and crushed Black peppercorn \$22

Spaghetti Bolognese

Beef Bolognese in red wine tomato sauce and eggplant \$28

Risotto Lobster

Buttered risotto simmered n spicy lobster broth, fresh lobster meat and tossed with butter and parmesan cheese \$38

Spaghetti Vongole

Fresh live Japanese vongole clam tossed with spaghetti in white wine, clam stock and fresh tomatoes \$28

Hokkaido Sea Urchin Cold Capellini

Tossed with white truffle oil. Topped with sea urchin, Ikura shio kombu, chives and chopped onion \$38

Squid Ink Risotto

Cooked with Jus de mer and Squid ink and served with seared tentacle and Squid \$28

Spaghetti Sakura Shrimp

Tossed with spring vegetables \$26

Orecchiette with Tenderloin Steak

Served with cubed Tenderloin Steak, Fond de Veal \$28

CARNE

Charcoal Grilled Miyazaki Pork

Served with Mesclun Salad and Yuzu Kosho Veal Jus \$28

Lamb Rack

Lamb rack with cauliflower puree, eggplant caviar, rosemary and veal jus \$28

Argentina Grass-Fed Ribeye

Pan seared grass-fed ribeye served with seasonal fresh salad and pommery mustard \$36

Rossini

Beef tenderloin steak served with foie gras, potato puree, sautéed spinach and topped with sliced black truffle \$46

Wagyu with KOJI

Hishio Koji with seasonal vegetables and yuzu kosho veal jus \$68

PIZZA NAPOLETANA

Squid Ink

Fresh squid with squid ink Tomato sauce mozzarella, extra virgin olive oil, \$18

Mixed Mushroom

Tomato sauce, extra virgin olive oil, mozzarella, 4 kind of mushroom, chili flakes and garlic oil \$24

Bismark

Tomato sauce, Asparagus Prosciutto, Mozzarella and Sous Vide eggs \$26

I'm Crazy in Singapore

Tomato sauce, Bacon, Sous vide Egg, Mozzarella Chorizo, Prawns, Black Olives, and Mushroom \$26

Quattro Formaggi

4 Kinds of cheese selected by our chef \$26

DOLCI

Traditional Tiramisu

With Mixed Berries \$9

Kumo

Chocolate Mousse & Sponge layered with Espresso Gelato, Milk Foam and Cacao Nib Crown \$12

Carrot candy & YUZU

kintoki carrot with carrot powder \$12

Lychee White Chocolate

Served with Honey Osmanthus \$12