

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

AVAILABLE FROM 18:30 - 21:30

For Sharing

Italian Cold Cuts: Parma Ham, Milano Salami, Mortadella & Cooked Ham with Olives 28

Premium Cheese Selection 39
including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, Robiola, Taleggio, served with Truffle Honey & Dried Apricots 🌿

Italian Cold Cuts & Premium Cheese Selection 61
including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, Robiola, Taleggio, served with Truffle Honey & Dried Apricots 🍷

Starters and Bites

Hand-cut Fries 15
infused with Black Truffle 🌿 🍷

Crispy Vegetable Spring Rolls 16
with Thai Chilli Sauce 🌿

Assorted Marinated Olives, 18
Olive Tapanade, Mascaporne with Black Truffle, Pickled Calabrian Chilli, Carasau Bread & Grissini 🌿 25

NEW Marinated Artichoke and Rocket Salad 22
with Sundried Tomatoes, Toasted Almond and Pickled Beetroot 🌿

Mozzarella Cheese Ball with Yuzu Aioli Sauce 25
Served with Tomato Salsa

Deep-fried Buttered Chicken Drumlets & Wings 26
with Sweet Chili Sauce 🍷

Smoked Salmon Tart with Avocado Mousse, 28
Pink Peppercorn, and Avruga Caviar

Creamy Putignano Burrata Cheese 28
with Italian Heirloom Tomatoes & Taggiasca Olives 🌿

NEW Scallops and Prawns with Sautéed Kale and Baby Spinach Gratin with Aromatic Japanese Bread Crumbs



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
Seafood Pizza till 21:00 With Lobster, Scallop, Tiger Prawns	38
Seafood Risotto till 21:00 With Scallop, Tiger Prawns and Prosecco	38
NEW Ricotta and Spinach Ravioli with Pachino Tomato Sauce and 18 month Aged Parmesan Cheese 🌿	34

Mains

Satay (Choice of Chicken or Mutton) with Peanut Sauce, Cucumber & Pineapple Salad 🧀	
6 Sticks	16
12 Sticks	26
Whole Grain Mustard Marinated Free Range Chicken with Salt Baked New Potato, Grilled Asparagus and Creamy Wild Mushroom	38
12 hours Slow Braised Wagyu Beef Cheek with Barolo Wine, Truffle Potato Mousseline, Baby Spinach and Roasted Pachino Tomato	48

FOOD MENU

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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

Michelin One-star

Summer Palace Signatures

*AVAILABLE FROM 18:30 - 21:00

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 🧀	36
Fried Octopus Tentacles with Sea Salt & Pepper	25
Sliced Smoked Duck with Black Pepper 🧀	28
NEW Wok-Fried Celery, Black Fungus, Lily Bulbs and Lotus Roots with Pine Nuts 🌿	32
Fried Fish Noodles with Fish Fillet & Enoki Mushroom	36
Dice-Beef with Asparagus & Black Pepper Sauce	45



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Dessert

Salted Fudge Hazelnut Brownie
with Madagascar Vanilla Gelato 18

Assorted Ice-cream & Sorbet 🌿

Choice of Flavours:

Vanilla/Chocolate/Raspberry/Lemon Sorbet

1 Scoop 5

2 Scoops 10

Freshly Sliced Seasonal Fruits 🌿 14

Strawberry Short Cake 🌿 15

Amedei Chocolate Mousse Cake 15
with Smoked Vanilla Cream & Almond Crunch 🌿

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

Acqua Panna 12

San Pellegrino 12



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