

# A LA CARTE

DAILY FROM 12PM TO 10.30PM

## Starters

### Smoked Salmon Nicoise Salad

Tuna Chunk, Haricot Bean, Tomatoes, Kalamata Olive, Potato, Kyuri Cucumber, Organic Egg, Mustard Dressing

### Japanese Morotsu Bay Oyster 3pc

Yuzu Ponzu, Trout Roe, Yellow Lemon

### Torched Norwegian Salmon

Green Mango, Scallion Ginger Pesto, Citrus Shoyu Dressing

### Foie Gras Parfait

Apricot Confiture, Black Truffle Cauliflower, Brioche

### Mushroom Soup

Duxelles Chantilly, Black Truffle

### Smoked Eggplant

Roasted Garlic, Goma Shiro, Greek Yoghurt, Corn Chips

### Charcuterie Board

Air Dried Beef, Prosciutto Di Parma, Chorizo, Burratina, Dark Rye

## Munchies

### Grilled Broccolini

Balsamic Cream, Jamon Iberico Floss

### Fried Soft Shell Crab

Sriracha Mayonnaise, Lime Cheek

### Sautéed Mushroom

Salted Pork, Parsley, Sauvignon Blanc, Meat Jus

### Black Truffle Fries

Parmesan Cheese, Truffle Mayonnaise, Truffle Powder

### Mashed Potato

Crispy Garlic & Potatoes, Chicken

# Capitol

Bistro · Bar · Patisserie

## Mains

### 18 Vegan Pesto

Haricot Bean, Sundried Tomato, Kalamata Olive, Vegan Cheese, Linguine Pasta

### 17 Salted Pork Linguine

Nori, Cage Free Soft Boiled Egg, Parmesan Bacon Cream

### 16 Wagyu Beef Stroganoff Casserole

Flat Egg Noodles, Gherkins, Button Mushrooms, Sour Cream

### 26 Black Angus Beef Meat Ball

Burrata Cheese, Parsley, Beef Ragù, Tomato Basil Sauce

### 16 Linguine Scampi

Hokkaido Scallop, Chilli, Sauvignon Blanc, Garlic Chip

### 13 Crab Meat Tagliatelle

Crab Meat, Parsley, Chilli Flake, Tomato Cream Sauce

### 29 Boston Lobster Risotto

Crème Fraiche, Trout Roe, Saffron, Lobster Oil

### Grilled Fremantle Octopus & Scallop

Chorizo Ibérico, Potato Mousse, Lobster Vinaigrette

### Magret Duck Leg Confit

Onion Potato, Soused Radicchio, Duck Jus

### 12 Halibut Fish & Chips

Housemade Tartar Sauce, Fries, Lemon

### 12 Pan Seared Sea Perch

Miso Sweet Potato, Seaweed, Spinach, Yuzu Shoyu Glaze

### 12 Grilled Pasture-fed Lamb Rack

Aubergine Purée, Roasted Cherry Tomatoes, Browned Garlic, Meat Jus

### 10 Black Angus Beef Steak Rossini

Potato Mousseline, Foie Gras, Black Truffle, Sautéed Spinach, Meat Jus

### 10

## Pizzas

### Capitol Pizza

Paprika, Minced Beef, Red Pepper, Sour Cream, Mozzarella Cheese, Tomato Sauce

### Seafood Pizza

Calamari, Mussels, Smoked Salmon, Prawns, Mozzarella, Tomato Sauce

### Parma Ham Pizza

Arugula, Parmesan, Mozzarella, Tomato Sauce

### Five-Cheese Pizza

Smoked Scamorza, Parmesan, Mozzarella, Gruyere, Cheddar Cheese

### Hickory Smoked Bacon & Jalapeno Pizza

Smoked Scamorza Cheese, Mozzarella Cheese, Spanish Onion, Parsley

### Pizza De Salame

Salami Ham, Sundried Tomato, Chilli Flake, Mozzarella Cheese, Tomato sauce

### Tomato & Mozzarella Pizza

Basil, Sea Salt, Tomato Sauce

### Sourdough Flat Bread



- Macadamia & Pesto
- Olive Kalamata & Chilli
- Crusty Garlic Butter

### Ciabatta

Olive Oil, Sea Salt

## Sweets

### Dessert of the day

Please approach our staff for details

### Chef's Artisan Ice Cream

Berry Compote



Recommended

Prices are in Singapore dollars and subject to 10% service charge and prevailing government taxes.