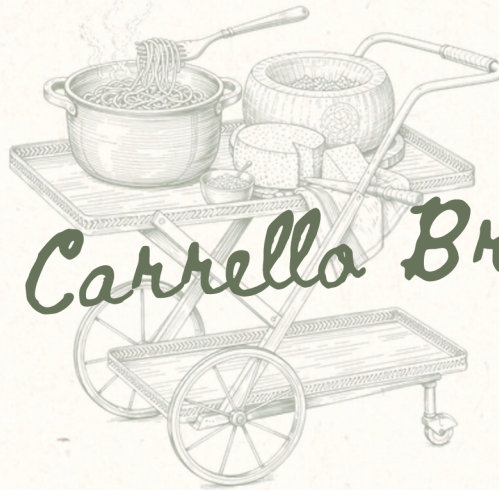




The Carrella Brunch

SATURDAY – SUNDAY / PH • 11:00AM – 3:00PM

\$60++ PER PAX | MIN. 2 PAX

FREE-FLOW PROSECCO / RED WINE / WHITE WINE: \$25++ PER PAX

FREE-FLOW ORANGE OR CRANBERRY JUICE: \$10++ PER PAX

A curated à la carte journey through Italy served from the cart, to you course by course in small plates as the carrella makes its way through the restaurant. Taste garden fresh ingredients and house-made spreads, to classic Italian cheeses and parma ham, to pasta finished tableside in a Parmigiano wheel, and wood-fired main course ending with desserts.

THE PICKING

THE MORNING BASKET

SHISO | MITSUBA | BASIL | SORREL | CHERVIL | LETTUCE
WILD ROCKET | FENNEL FRONDS | EDIBLE FLOWERS

THE DIPS

HOUSE-MADE CORN DRESSING | BAGNA CAUDA | PONZU
SEAWEED BUTTER

THE PANTRY JARS

TSUKEMONO | GIARDINIERA

BREAD BASKET

SOULDOUGH | MINI BAGUETTE | STRAWBERRY YUZU JAM

THE TERRACE SPREAD

POTATO SALAD

GARDEN HERBS | KEWPIE | CAPERS | SOFT-BOILED EGG

HOUSE-MADE SLAW

SHREDDED CABBAGE | CARROT | TOASTED SESAME
CITRUS DRESSING

SOUP OF THE DAY

CHECK WITH SERVER

SMALL PLATES

HEIRLOOM TOMATO & STRACCIATELLA

21

COMPRESSED HEIRLOOM TOMATOES | STRACCIATELLA
CHEESE | CRISPY QUINOA | EXTRA VIRGIN OLIVE OIL GELATO

PARMA HAM

18

FRIED BREAD | SPICED HONEY | COMPRESSED MELON

SAVOY CABBAGE & TORTELLONI SOUP

12

SAVOY CABBAGE | POTATO TORTELLONI | ONION | CARROT

EGGPLANT & MUSHROOM FRITTERS

14

RICOTTA CHEESE | PEARL GREY OYSTER MUSHROOM
FURIKAKE | SESAME SEEDS | DASHI HONEY

GRILLED CHICKEN (3PCS)

14

FREE-RANGE CHICKEN | MEXICAN TARRAGON
SHIO KOMBU | KIMIZU SAUCE

GRILLED SALMON CUBES (3PCS)

16

KING SALMON | SEAWEED | CHIVES | SESAME

THE PASTA CART

KELONG PRAWN RAVIOLI

32

KELONG PRAWNS | SAGE | SHIO KOMBU | YUZU
CRUSTACEANS SAUCE

FUSILLI AL BRONZO *ITALIAN BRONZE DICED EXTRUDED*

28

SMOKED IBERICO COLLAR RAGOUT | MIRIN | CALABRIAN NDUJA
GRANA PADANO | SHIO KOMBU BUTTER

**Finished in the Pecorino Wheel*

VEGETARIAN

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES. PLEASE LET
US KNOW IF YOU HAVE ANY ALLERGIES AND / OR DIETARY RESTRICTIONS.





THE CARVE

WHOLE KELONG SEA BASS	52
SALSA VERDE	
24 HOUR SLOW-COOKED BEEF CHEEK	30
RED WINE YAKINIKU SAUCE	
INKA SMOKED IBERICO PORK COLLAR	34
TAMANEGI SAUCE	
MINI HAMBURG SLIDER	24

SIDES

BINCHOTAN ASPARAGUS	16
CHARRED JUMBO ASPARAGUS MISO-BROWN BUTTER CURED EGG YOLK SHAVINGS SMOKED ALMONDS	
PEPERONATA	14
SLOW-COOKED SWEET BELL PEPPERS RED ONIONS GARLIC RIPE TOMATOES OLIVE OIL	
GRILLED ROYAL TRUMPET MUSHROOM	14
WHITE MISO GARLIC CRUMBS	
FENNEL SALAD	14
GRILLED ORANGE OLIVES DILL SMOKED BLACK ONION VINAIGRETTE	

DESSERT

BOTANICO MESS	16
COINTREAU-FLAMBÉ STRAWBERRIES CHANTILLY CREAM MISO MERINGUE MILK CRUMBLE EXTRA VIRGIN OLIVE OIL GELATO	
LEMON BRÛLÉE	16
AMALFI LEMON LIMONCELLO	
STRAWBERRY & TOMATO PANNA COTTA	16
BASIL SHISO MILK CRUMBLE YUZU GEL BALSAMIC REDUCTION	

À LA CARTE ADD-ONS

BURRATINA	24
COLD MELON GAZPACHO HEIRLOOM CHERRY TOMATOES ROASTED PISTACHIO PESTO · ADD ON PARMA HAM +12	
TRUFFLE GNOCCHI	32
GUANCIALE SAGE PECORINO ROYAL TRUMPET MUSHROOM FRESH SEASONAL TRUFFLE	
GRILLED OCTOPUS	28
ROMESCO SMOKED POTATO PURÉE CHARRED SPRING ONION OIL	

FRIED SEAFOOD 'FRITTO MISTO'	18
PRAWNS SQUID ZUCCHINI HOUSE-MADE TARTARE SAUCE FRESH LEMON	
ROASTED BLACK COD (160G)	42
GRILLED MISO COD GARDEN LIME ENOKI MUSHROOM TEMPURA SALSA VERDE	
WOOD FIRE GRILLED A4 WAGYU SIRLOIN (180G)	66
LEAF SALAD SWEET POTATO PURÉE BAROLO WINE SAUCE	

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