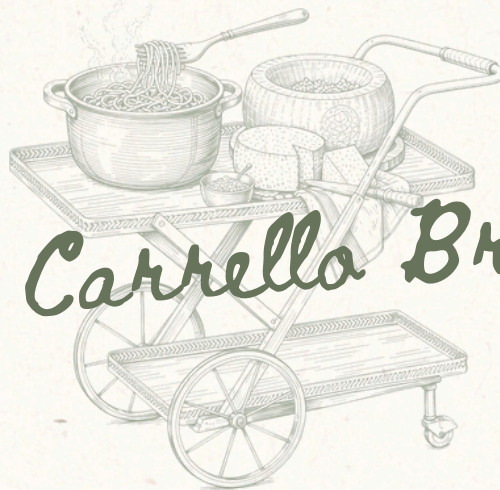




The Carrella Brunch

SATURDAY – SUNDAY / PH • 12:00PM – 3:00PM

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

KIDS (6–12 YEARS OLD): \$30++ PER PAX

FREE-FLOW PROSECCO / RED WINE / WHITE WINE: \$33++ PER PAX

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

A curated à la carte buffet journey through Italy served from the cart, to you course by course in small plates as the carrello 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

SOURDOUGH | MINI BAGUETTE | STRAWBERRY YUZU JAM

POTATO SALAD

GARDEN HERBS | KEWPIE | CAPERS | SOFT-BOILED EGG

HOUSE-MADE SLAW

SHREDDED CABBAGE | CARROT | TOASTED SESAME
CITRUS DRESSING

SOUP OF THE DAY

SELF-SERVE AT THE VERANDAH

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

EGGPLANT & MUSHROOM FRITTERS

14

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

THE PASTA CART

PASTA OF THE DAY

CHECK WITH SERVER

FUSILLI AL BRONZO *ITALIAN BRONZE DICED EXTRUDED*
SMOKED IBERICO COLLAR RAGOUT | MIRIN | CALABRIAN NDUJA
GRANA PADANO | SHIO KOMBU BUTTER

28

**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	

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	

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	FRIED SEAFOOD 'FRITTO MISTO'	18
COLD MELON GAZPACHO HEIRLOOM CHERRY TOMATOES ROASTED PISTACHIO PESTO · ADD ON PARMA HAM +12		PRAWNS SQUID ZUCCHINI HOUSE-MADE TARTARE SAUCE FRESH LEMON	
TRUFFLE GNOCCHI	32	ROASTED BLACK COD (160G)	42
GUANCIALE SAGE PECORINO ROYAL TRUMPET MUSHROOM FRESH SEASONAL TRUFFLE		GRILLED MISO COD GARDEN LIME ENOKI MUSHROOM TEMPURA SALSA VERDE	
GRILLED OCTOPUS	28	WOOD FIRE GRILLED A4 WAGYU SIRLOIN (180G)	66
ROMESCO SMOKED POTATO PURÉE CHARRED SPRING ONION OIL		LEAF SALAD SWEET POTATO PURÉE BAROLO WINE SAUCE	



VEGETARIAN

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