

DESSERTS

AVAILABLE FROM 18:30 - 24:00

Praline Cake 15
Amedei Dark Chocolate with Hazelnut and
Chocolate Sponge

Ferrovia Cherry Cake 15
Cherry, Chocolate and Cream Cake

Assorted Ice-cream and Sorbet 10

BEVERAGES

COFFEE

Espresso Single/Double 9 / 11

Long Black 9

Cappuccino 10

Macchiato 10

TEA

English Breakfast (Black) 12

Organic Wealth and Well-being (Green) 12

Silver Leaf (White) 12

Mountain Berry (Herbal) 12

WATER

Evian 330ml 8

Evian 750ml 12

Badoit 330ml 8

Badoit 750ml 12

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!

SHARE PLATES

AVAILABLE FROM 18:30 - 24:00

Signature Chilled Cappellini Pasta with White Truffle Oil, Hokkaido Scallop Tartare, Chives and Avruga Caviar	38
Italian Cold Cuts: Parma Ham, Milano Salami, Mortadella and Cooked Ham with Olives	28
Premium Cheese Selection Including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, French Brie, La Tur, served with Truffle Honey, Apricot Dry Fruit	36
Premium Cheese Selection Including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, French Brie, La Tur, served with Truffle Honey, Apricot Dry Fruit and Italian Cold Cuts	58
Homemade Tagliatelle Pasta with Black Truffle Cream Sauce with Parmesan 🌿	34
Potato Gnocchi with Gorgonzola Cheese Cream Sauce and Roasted Walnuts 🌿	39
Sicilian Toasted Tuna, Sea Bass Carpaccio, Smoked Salmon, Alaska King Crab, with Saffron Mayo	32
Tuscan Style Roasted Lamb Chop with Artichokes, Roasted Potatoes, Asparagus, Olives and Thyme Jus	43
Regent Wagyu Beef Burger with Aged Cheddar Cheese, Sauteed Mushrooms and French Fries	32
Deep-fried Buttered Chicken Drumlets and Wings with BBQ Sauce	25
Deep-fried Thick Fries with Pecorino and Truffle Mayonnaise 🌿	14
Singapore Hokkien Mee with Egg and Rice Noodles, Pork, Prawns and Squid	24

MICHELIN-STAR SUMMER PALACE SIGNATURES

AVAILABLE FROM 18:30 - 22:00

Roasted Meat Platter: BBQ Pork, Roasted Pork and Roasted Duck	30
Black Angus Beef Tenderloin, Stir Fried with Light Soya Sauce and Asparagus	42
Deep-fried Frog Legs with Chinese Five-spice	30
Deep-fried Crispy Prawns	30
Fried Brown Rice with Crab Meat Conpoy and Egg White	23



Vegetarian

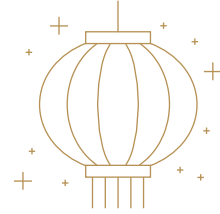
Please allow 30 minutes for food order delivery.

All prices are in SGD, subject to 10% service charge and applicable government taxes.

WINES

	G	B
<u>Champagne</u>		
Charles Heidsieck "Brut Réserve" NV Pinot Noir, Pinot Meunier, Chardonnay	28	110
Philipponnat "Royale Réserve Rosé" NV Pinot Noir, Chardonnay, Pinot Meunier	32	128
<u>White</u>		
Whale's Tale 2018 Sauvignon Blanc Marlborough, New Zealand	15	59
Weingut Max Ferd. Richter Brauneberger Juffer Kabinett 2015 Riesling Nahe, Germany	15	59
Thierry et Pascale Matrot 2015 Chardonnay Meursault, Burgundy, France	25	99
<u>Red</u>		
Jean-Claude Lapalu Vieilles Vignes 2017 Gamay Brouilly, Beaujolais, France	17	69
Michel Clair et Fille, Abbaye de Santenay "Champs Claude" 2016 Pinot Noir Santenay, Burgundy, France	17	69
La Chapelle de Pape Clément 2014 Merlot, Cabernet Sauvignon Pessac-Léognan, Bordeaux, France	17	69
Voyager Estate "Project V9 Old Block" 2010 Cabernet Sauvignon Margaret River, Western Australia	28	110
Bodegas Muga Reserva 2014 Tempranillo Rioja, Spain	17	69
Nittardi "Casanova di Nittardi" 2015 Sangiovese Chianti Classico, Tuscany, Italy	25	100
Stéphane Ogier "Syrah d'Ogier" 2016 Syrah Collines Rhodaniennes, Rhône Valley, France	15	59
<u>Sweet and Fortified</u>		
Disznókő Tokaji Aszú 5 Puttonyos 2008 500ml Furmint, Zéta, Hárslevelű Tokaji, Hungary	20	100
Quinta do Noval "Fine Ruby Port" NV Tinta Roriz, Touriga Franca, Tinta Barroca Duriense, Portugal	12	80
Roulot "Liqueur d'Abricots" NV 500ml Apricot Burgundy, France	19	95

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CHINESE NEW YEAR SPECIAL



5TH - 19TH FEBRUARY 2019

**Crispy Fish Skin
with Salt Eggs Prosperity Toss**

22

**Deep-Fried Prawns
with Mango Mayonnaise and
Crispy Golden Charcoal Croissant's**

42

**Braised Dry Oyster
with Sea Moss and in Bean Curd Skin**

42

