

F I A M M A

— CAPELLA SINGAPORE —

À LA CARTE

At Fiamma, step into a familial abode where the warmth of Italian tradition glows like a hearth — inviting, timeless, and full of soul. Here, meals are more than sustenance; they are rituals of joy, woven from the freshest seasonal produce. Gather around the table where laughter flows like wine, and every bite tells a story — of heritage, togetherness, and life savoured in its richest, most heartfelt moments.

— ✦ —
Chef Antonio Corsaro

CAPELLA SINGAPORE • 1 THE KNOLLS • SENTOSA ISLAND

A KISMET MENU • CAPELLA SINGAPORE

ANTIPASTI

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The fragrance of lemons on the breeze in the sun-kissed streets of Sorrento.

	Market price
Selezione di Ostriche Fresche Selection of fresh oysters	
Zuppa di Zucca, Castagne e Orzo Pumpkin, chestnut, pearly barley soup, black truffle	38
Carpaccio di Verdure e Frutti Autunnali Finely sliced Autumn fruit and vegetables, aged balsamic vinegar, walnut, black truffle	42
Burrata, Barbabietola, Arance e Noci Puglia burrata, beetroot, orange, pine nut, watercress, pesto	46
Ricciola, Kiwi, Radicchio Wood-charred radicchio, marinated amberjack, kiwi, aged balsamic vinegar	42
Lingua Fritta alla Milanese Rafano Fried ox tongue, Parma ham, salsa saracena, horseradish	34
Trippa alla Romana Braised honeycomb beef tripe, smoked pancetta pork, San Marzano tomato, mint, pecorino romano cheese, sourdough bread	38
Insalata di Polipo Grigliato Charred octopus, seared potato, snow bean, pesto, Tropea onion, cherry tomato, olive, basil	46
Vitello Tonnato Roasted veal loin, tuna sauce	42
Antipasto all'Italiana Premium selection of Italian cold cuts, artichoke, tomato, pepper, toasted focaccia bread. Two persons	88
Polpette con Scamorza Affumicata Traditional pork & veal meatballs, scamorza cheese, besciamella sauce	38
Carpaccio di Capesante Smoked scallop, sun-dried cherry tomato, pine nut, caviar	88

Narrative Tableside Service



VEGETARIAN



VEGAN

All prices are in Singapore dollars, and are subject to service charge and prevailing goods and services tax.

PRIMI

PASTA

The kitchen at ten years old, and the scent of a mother's cooking.

Handmade Pasta

Gnocchi al Pesto	46
Housemade gnocchi, calamari, garlic cream, basil, olive, sun-dried tomato	
Ziti al Ragout Napoletano	98
Homemade tubular pasta, pork, beef stew. Two persons	
Pappardelle, Farina di Castagne all'Ortolana	38
Homemade pappardelle pasta, chestnut, garden vegetables, smoked provola cheese	
Paccheri all'Amatriciana	46
Paccheri pasta, cured guanciale pork, San Marzano tomato, pecorino romano cheese, chilli	
Raviolo Carbonara Carciofi e Bottarga	48
Ricotta-filled ravioli pasta, artichoke, bottarga, carbonara sauce, black truffle	
Tagliatelle all'Astice	66
Blue lobster, tarragon, confit tomato. One person; 118 for two persons	
Lasagnetta Aperta della Riviera	52
Lasagna shaped pasta, assorted seafood, squid ink, bagna càuda sauce	
Spaghetti "Monograno Felicetti" con Burro e Alici	56
Spaghetti pasta, Italian butter, anchovy in extra virgin olive oil, lemon, toasted bread	
Linguine allo Scoglio	58
Linguine pasta, baby squid, mussel, prawn, clam, seafood sauce	

Risotto

Risotto ai Funghi Autunnali	58
Risotto, locally sourced mushrooms, black truffle, parmesan cheese	

Pizza

Autunnale	46
Pumpkin base, lard, artichoke, pomegranate, smoked scamorza cheese	



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PRIMI

PASTA • CONTINUED

Boscaiola	44
Tomato, Fior di Latte cheese, mushroom, sausage, parmesan cheese, rocket	
Margherita	32
Tomato, mozzarella Fior di Latte cheese, basil	
Capriccio	42
San Marzano tomato, mozzarella Fior di Latte cheese, smoked mushroom, Neapolitan sausage, Salina caper, basil	
Diavola	38
Tomato, spicy salame, mozzarella Fior di Latte cheese, pecorino romano cheese, basil	
Quattro Formaggi e Patate	46
Scamorza cheese, gorgonzola cheese, mozzarella Fior di Latte cheese, parmesan cheese, potato	
Ruota di Carro	38
Extra thin & wide crust, buffalo mozzarella cheese, fresh basil	
Tartufo	48
Smoked scamorza cheese cream, Tuscan salami, black truffle	

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SECONDI

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Grilled seafood and family, under the open sky.

From the Stove

Parmigiana di Melanzane 48
Gratinated eggplant, parmesan cheese, smoked scamorza cheese foam

From the Grill

Pescato del Giorno in Guazzetto 68
Fresh fish of the day, prepared 'alla Ligure' in a broth, seasonal vegetables

Dal Pescivendolo Market price
Wood charred fish of the day, salmoriglio sauce, baked rosemary potato, smoked tomato

Gamberoni Aglio e Prezzemolo 76
Grilled red prawn, garlic, parsley, Sicilian stewed tomato & eggplant

Orata della Scogliera 78
Wood charred sea bream, assorted seafood, rockfish broth, fennel

Maiale Grigliato 58
Grilled pork ribs, spinach, pine nut, candied lemon, Barolo vinegar, potato mousseline

Costolette di Agnello Sella di Agnello alla Brace 88
Wood-charred New Zealand lamb rack, pumpkin, sea urchin

Bistecca alla Fiorentina 238
Dry-aged T-bone (1000g), grilled eggplant, balsamic, baby potato. Recommended for two persons

Tomahawk Wagyu Sanchoku 288
Dry-aged Tomahawk (1200g), grilled eggplant, balsamic, baby potato. Recommended for two to three persons

Tagliata di Filetto di Wagyu 190
Dry-aged Wagyu beef fillet (260g), potato, arugula salad, parmesan cheese

Contorni

Purea di Patate 16
Potato puree



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SECONDI

SECONDI • CONTINUED

Melanzane Grigliate Grilled eggplant	16
Insalata Verde Green salad	16
Broccoli Ripassati Stir fried broccoli, garlic, chilli	16
Patate Arrosto Roasted potato	16

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DOLCE

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A mother's kitchen, and the quiet art of love expressed through food.

Tiramisu	26
Mascarpone cream, biscuit, coffee, Amaretto. Recommended for two persons	
Delizia al Limone	20
Lemon cream, yoghurt foam, crispy honey gavotte, lemon ice cream, fresh lemon supreme	
Meringa Cotta ai Frutti Rossi	22
Slow baked meringue, red berries, coulis	
Cannoli Siciliani	26
Traditional cannoli, Jivara chocolate whipped cream, hazelnut praline, chocolate sauce	
Selezione di Formaggi Italiani	38
Italian cheese selection, Beppino Occelli Al Barolo, Foglie di Castagno e Malto d'Orzo e whiskey, Parmigiano Reggiano, Provolone del Monaco, Gorgonzola, sourdough bread, condiments	
Panna Cotta Zenzero e Lychee	18
Soft panna cotta, lychee and ginger infusion	
Sgroppino al Limone	16
Vodka, Prosecco, lemon sorbet, Amalfi lemon zest	

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