WATERFALL RISTORANTE ITALIANO

SHANGRI-LA SINGAPORE

À LA CARTE

Step into the heart of Southern Italy, where meals are more than just food -- they're moments shared, stories told, and traditions passed down through generations.

Lunch 12:00pm to 2:30pm · Dinner 6:00pm to 10:00pm

À LA CARTE

Authentic Italian Cuisine

FOR SHARING

GOOD FOR 2 - 3 PERSONS

LINGUINE AI FRUTTI DI MARE IN CROSTA DI PANE *(A)(G)(SE)(SH)* 88
Linguine Pasta, Clam, Prawn, Squid, Octopus, Seabass

ZUPPA DI PESCE *(A)(G)(SE)(SH)* 98
Fish Stew, Whole Lobster, Prawn, Clam, Fish, Octopus, Tomato, Garlic Bread

1 KG BRANZINO AL SALE *(E)(SE)* 138
Wild-Caught Mediterranean Seabass, Sea Salt Crust. * Requires 30 minutes preparation time

1 KG FIORENTINA ALLA GRIGLIA 168
200 Days Grain-Fed Stockyard Grilled Angus Beef T-Bone Steak

1 KG POLLO ARROSTO LIMONE E ROSMARINO 78
Whole Roasted Chicken Marinated with Lemon, Rosemary

1 KG POLPO ALLA BRACE *(SE)* 108
Grilled Whole Octopus

CONTORNI (SIDES) 13

Grilled Asparagus

Grilled Zucchini

Sautéed Spinach

Sautéed Mushroom

Mixed Salad

Homemade Fries *(D)(V)*

ANTIPASTI (STARTERS)

BRUSCHETTA STRACCIATELLA E CRUDO *(D)(G)(P)* 25
2 Slices of Grilled White Bread Topped with Stracciatella Cheese, Parma Ham, Balsamic Caviar

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

Prices are in SGD, subject to 10% service charge and prevailing government taxes. Above menu is subject to change.

À LA CARTE

ANTIPASTI (STARTERS) · CONTINUED

PARMIGIANA DI MELANZANE *(D)(G)(V)* 26
Eggplant, Parmesan Cheese, Tomato

VITELLO TONNATO *(D)(E)(SE)* 32
Sliced Veal Dressed with Tuna, Caper, Anchovy Cream

TARTARA DI TONNO PINNA GIALLA E AVOCADO ALLO ZENZERO *(G)(SE)* 33
Sashimi-Grade Raw Yellowfin Tuna Tartare, Avocado, Salmon Roe, Spring Onion, Seaweed, Crouton, Light Ginger Dressing, Mango, Raspberry Coulis

PORCHETTA ALLA BIRRA *(A)(P)* 26
Beer Marinated Pork Belly, Dijon Mustard

BURRATA PUGLIESE *(D)(P)* 35
Burrata, Rocket Salad, Parma Ham, Cherry Tomato, Olive

FRITTURA DI PESCE *(E)(G)(SE)(SH)* 35
Mixed Fried Seafood

CARPACCIO DI MANZO AL COLTELLO *(D)* 38
Beef Tenderloin Carpaccio, Rocket Salad, Parmesan Cheese, Balsamic Reduction

INSALATE (SALADS)

MISTA *(D)(G)* 26
Romaine Salad, Chicken, Buffalo Cheese, Tomato, Avocado, Crouton, Mustard Dressing

CAPRINA *(D)(E)(G)(P)(T)* 27
Salad, Walnut, Parma Ham, Breaded Melted Goat Cheese, Honey, Thyme, Cherry Tomato

RUCOLA *(D)(V)* 25
Rocket Salad, Parmesan Cheese, Tomato, Olive, Balsamic Reduction

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

Prices are in SGD, subject to 10% service charge and prevailing government taxes. Above menu is subject to change.

À LA CARTE

VELLUTATE (SOUPS)

VELLUTATA DI ZUCCA E CAPESANTE *(SH)* 23
Pumpkin Soup, Roasted Scallop

VELLUTATA DI FUNGHI *(D)(G)(V)* 22
Creamy Button and Porcini Mushroom Soup, Truffle Flavoured Crouton

SALUMI E FORMAGGI (COLD CUTS AND CHEESES)

ASSORTIMENTO DI SALUMI *(G)(P)(T)* 39
Assorted Italian Cold Cuts

ASSORTIMENTO DI FORMAGGI *(D)(G)(V)* 36
Assorted Italian Cheese

ASSORTIMENTO DI SALUMI E FORMAGGI *(D)(G)(P)(T)* 46
Assorted Italian Cold Cuts and Cheese

300G BURRATA CON SALUMI *(D)(P)(T)* 66
Burrata, Assorted Italian Cold Cuts, Rocket Salad, Olive, Caper (Good for 2 - 3 persons)

LE PIZZE

CLASSICO

CAPRICCIO *(D)(G)(P)* 34
Tomato, Mozzarella, Artichoke, Assorted Mushrooms, Black Olive, Cooked Ham

MARGHERITA *(D)(G)(V)* 30
Tomato Sauce, Mozzarella Cheese, Basil

DIAVOLA *(D)(G)(P)* 35
Tomato Sauce, Mozzarella Cheese, Mildly Spicy Calabrian Soppressata Salami, Taleggio Cheese

DELLA NONNA *(D)(G)(P)(T)* 33
Tomato, Mozzarella, Eggplant Parmigiana, Mortadella, Burrata Cheese

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

Prices are in SGD, subject to 10% service charge and prevailing government taxes. Above menu is subject to change.

À LA CARTE

LE PIZZE · CONTINUED

FRIARELLI E SALSICCIA *(D)(G)(P)* 35
Mozzarella, Broccolini, Italian Sausage, Cherry Tomato, Chilli

GOURMET

LINGUA SALENTINA *(D)(G)(V)* 28
Long Shape Pizza, Tomato Sauce, Cherry Tomato, Olives, Capers, Buffalo Cheese, Basil

PUGLIESE *(D)(G)(P)* 36
Tomato Sauce, Capocollo Azienda Santoro, Stracciatella Cheese, Yellow Cherry Tomato

ROTOLINO *(D)(G)(P)* 36
Folded Long Pizza, Cooked Ham, Parmesan Cheese, Mascarpone, Truffle Cream

RUSTICA *(D)(G)(T)(V)* 33
Mozzarella, Goat Cheese, Walnut Crumble, Thyme, Honey, Dry Fig

ESTIVA *(D)(G)(P)* 37
Buffalo Cheese, Mozzarella Cheese, Parma Ham, Rocket Leaves

LE PASTE CLASSICHE

GLUTEN-FREE OPTION AVAILABLE UPON REQUEST

SPAGHETTI ALLA NAPOLETANA *(G)(V)* 27
Spaghetti, Fresh Tomato Sauce, Basil

FETTUCCINE ALLA BOLOGNESE *(D)(G)(P)* 30
Fettuccine, Bolognese Sauce, Parmesan Cheese

SPAGHETTI ALLE VONGOLE *(A)(G)(SH)* 33
Spaghetti, Clams, White Wine, Parsley, Garlic, Black Pepper

LINGUINE ALLA PESCATORA *(A)(G)(SE)(SH)* 39
Linguine, Seabass, Clam, Prawn, Squid, Cherry Tomato, Caper, Anchovy, Fish Stock

GNOCCHI ALLA SORRENTINA *(D)(G)(V)* 29
Baked Gnocchi in Tomato Sauce, Basil, Mozzarella Cheese, Parmesan Cheese

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

Prices are in SGD, subject to 10% service charge and prevailing government taxes. Above menu is subject to change.

À LA CARTE

SIGNATURE HOMEMADE PASTAS

GLUTEN-FREE OPTION AVAILABLE UPON REQUEST

SPAGHETTI ALLA CHITARRA CON ARAGOSTA E POMODORINI *(A)(G)(SH)* 69
Squid Ink Spaghetti Alla Chitarra, Whole Boston Lobster, Cherry Tomato

RAVIOLI AI FUNGHI FONDUTA DI PARMIGIANO E SALSA TARTUFATA *(D)(E)(G)(V)* 34
Mushroom Ravioli, Parmesan Fondue, Truffle Sauce

PAPPARDELLE ALLA ROMANA *(D)(G)* 30
Pappardelle, Traditional Chicken Ragout

CONCHIGLIE ZAFFERANO VONGOLE GAMBERI E BOTTARGA *(A)(D)(G)(SE)(SH)* 40
Conchiglie, Prawn, Clam, Saffron, Bottarga

TAGLIOLINI POLPA DI GRANCHIO POMODORINI E LIMONE *(A)(D)(G)(SH)* 43
Tagliolini, Crab Meat, Cherry Tomato, Lemon Butter

ORECCHIETTE AL RAGU DI BRACIOLE *(A)(D)(G)(P)* 33
Orecchiette, Slow-Cooked Pork, Pecorino, Parsley

SECONDI (MAIN COURSE)

POLPO ALLA GRIGLIA, ZUCCA ARROSTO, SALSA DI PORRI, DRESSING AGLI AGRUMI *(D)(SE)* 52
Grilled Octopus Leg, Roasted Pumpkin Puree, Grilled Leek Sauce, Citrus Dressing, Chilli Sauce

250G BISTECCA ALLA GRIGLIA PATATE FRITTE FATTE IN CASA *(A)(D)(G)* 69
200 Days Stockyard Grain-Fed Angus Beef Ribeye (MBS2-4), Potato Fries, Mixed Salad, Parmesan Cheese, Sundried Tomato, Beef Jus

CARRE' DI AGNELLO SALSA AL ROSMARINO PUREA DI PATATE ALLO ZAFFERANO ASPARAGI *(A)(D)(G)* 45
Australian Grilled Lamb Rack, Rosemary Jus, Saffron Potato Cream, Grilled Asparagus

BRANZINO ALLA GRIGLIA, PUREA DI FAVE SECCHE, SALSA VERDE, MISTICANZA 43
Mediterranean Seabass Fillet, Dried Broad Beans Purée, Green Sauce, Seasonal Mixed Salad

GUANCIA DI MAIALE BRASATA CON POLENTA *(A)(D)(G)(P)* 38
Braised Pork Cheek, Fried Herbs Polenta

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

Prices are in SGD, subject to 10% service charge and prevailing government taxes. Above menu is subject to change.

À LA CARTE

DOLCI (DESSERTS)

BIGNE CREMA DI NUTELLA NOCCIOLE E PANNA *(D)(E)(G)(T)* 16
Cream Puff with Nutella, Chantilly

PANNA COTTA ALLA FRAGOLA *(D)(P)* 16
Homemade Vanilla Panna Cotta, Strawberry Compote

CANNOLO SICILIANO FATTO IN CASA *(D)(E)(G)(T)* 16
Sicilian Cannolo, Sweetened Ricotta Cheese, Orange Zest, Bitter Chocolate Chip, Grounded Pistachio

TIRAMISU *(A)(D)(E)(G)* 16
Homemade Classic Tiramisu, Mascarpone Cream, Espresso Coffee, Amaretto Liquor

TORTINO AL CIOCCOLATO *(D)(E)(G)(T)* 16
Warm Molten Centered Chocolate Cake, Chocolate Sauce, Vanilla Ice Cream

SHARING DESSERT PLATTER *(D)(E)(G)(N)(T)* 46
(Good for 2 - 3 persons) Choose 3 from À La Carte Desserts

GELATI AND SORBETTI, 1 Scoop *(D)(E)(G)(T)* 6
Ice Cream and Sorbet: Pistachio / Vanilla / Chocolate / Mango / Lemon

GELATI AND SORBETTI, 2 Scoops *(D)(E)(G)(T)* 11

GELATI AND SORBETTI, 3 Scoops *(D)(E)(G)(T)* 16

AFFOGATO *(D)(E)(T)* 16
Available in 3 flavours, Espresso: Vanilla / Chocolate / Pistachio

(A) Alcohol · (D) Dairy · (E) Eggs · (G) Gluten · (N) Nuts · (P) Pork · (S) Soy · (SE) Seafood
(SH) Shellfish · (T) Tree Nuts · (V) Vegetarian

Prices are in SGD, subject to 10% service charge and prevailing government taxes. Above menu is subject to change.