

Wine by the glass selection

Champagne and Sparkling

Ruinart, "R" de Ruinart, Reims, France	NV	34
Nino Franco, Rustico, Valdobaddiane, Italy	NV	24

White Wine

Huber, Riesling Engelsberg, Traisental DAC, Austria		24
Santa Margherita, Pinot Grigio, Veneto, Italy		24
Vasse Felix, Chardonnay, Margaret River, Australia		24
Shaw & Smith Sauvignon Blanc, Adelaide, Australia		24

Red Wine

Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile		24
Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand		24
Yalumba, Shiraz, Barossa Valley, Australia		24
Lethbridge, Pinot Noir, Geelong, Australia		26

Rose Wine

Moulin de Gassac, Guilhem Rosé, Languedoc Roussillon, France		24
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Sweet Wine

La Spinetta, Biancospino, Moscato d'Asti, Piedmont, Italy		24
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Sherry

Emilio Lustau, Dry Oloroso NV		22
Emilio Lustau, Moscatel "Emilin"		23

Port

Quinta Do Noval, Colheita 2000		32
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Grappa

Garofoli Grappa Rosso Conero		24
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Salad and Soup

Mediterranean salad	22
Mesclun, feta cheese, cherry tomatoes, olives, cucumber	
Caesar salad	24
Baby romaine lettuce leaves shaved parmesan cheese, garlic-anchovy dressing your choice of grilled baby prawns or grilled chicken breast	
Thai Beef Salad	26
Mesclun, cucumber, cherry tomatoes, onion, coriander Angus beef striploin, Thai dressing	
Wild Mushroom Soup	14
Garlic toast	

Snacks

Chicken Lollipop	22
Crispy-fried, teriyaki, sesame, chive 6 pieces per serving	
Half Dozen Satay	16
Marinated herbs and spices beef and chicken skewers onion, cucumber, rice dumpling, peanut sauce	
Tater Tots	14
Deep-fried grated potato, served with fry sauce	
French Fries	14
Your choice of plain, truffle or seaweed seasoning	

Pasta

Bolognese 24
Spaghetti, minced beef, tomato, parmesan

Pomodoro 20
Penne, tomato sauce, basil

Pizza

Mandarin Oriental 28
Cherry tomato confit, aged Parma ham, rocket leaves, burrata

Pizza alla Bufala 26
Cherry tomatoes, buffalo mozzarella, basil

Vegetariana 24
San Marzano tomatoes, fior di latte, grilled vegetables

Sandwiches

Served with your choice of French fries or salad

Tomato and Mozzarella	22
Ciabatta bread, heirloom tomatoes Buffalo mozzarella, basil coulis	
Shrimp Cocktail Roll	24
Brioche bread, shrimp, crispy fennel, garlic aioli	
Mandarin Oriental Club Sandwich	24
Roasted chicken, fried egg, crispy bacon sliced gammon ham, aged cheddar cheese Roma tomatoes, butter lettuce	
MO Burger	30
Brioche bun, Angus beef patty tomato confit, cheddar lettuces, onion, BBQ mayo	

Dessert

Seasonal Fruits	14
Refreshing seasonal fruits	
Tiramisu	14
Mascarpone mousse Espresso, chocolate textures	
Sorbet and Ice Cream Selection	14
Mandarin Oriental's selection of two homemade sorbets and ice creams	



Signature dish



Vegetarian selection



Sustainable cuisine



Sharing dish


The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.

DOLCE VITA SPECIALS


Appetizer

-  **Tonno** 30
Pan-seared yellow fin tuna
Citrus spicy dressing, Sicilian tapenade, pickled shallot
- Carpaccio** 32
Cured Australian Wagyu beef
Cantalupe melon, feta cheese, aged balsamic vinegar
-  **Barbabetola** 24
Oven-baked beetroots
Goat cheese, walnuts, grape

Handmade pasta and soup

- Cavolfiore** 28
Cauliflower velouté
Ricotta, parsley essence, focaccia croutons
- Spaghetti** 32
Sea urchin and datterino compote
Amalfi lemon, Italian chilli, parsley
-  **Carbonara** 28
Mezzemaniche
Pecorino sabayon, pancetta, black pepper

Main Course

<i>Agnello</i>	48
Slow-braised Dorper lamb ribs Carrot confit, creamy potatoes, oyster mushroom	
<i>Filetto</i>	48
Pan-roasted Australian Wagyu beef tenderloin Yellow endive, black winter truffle, veal jus	
 <i>Branzino</i>	46
Pan-seared Chilean sea bass Parsnip, long beans, leek compote, stewed clam jus	

Dessert

<i>Tortino al cioccolato</i>	14
Warm chocolate flan Vanilla ice cream	
 <i>Tiramisu</i>	14
Mascarpone mousse Espresso, chocolate textures	