

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
--	--	----

Sweet Wine

La Spinetta, Biancospino, Moscato d'Asti, Peidmont, Italy		24
---	--	----

Sherry

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

Port



Quinta Do Noval, Colheita 2000		32
--------------------------------	--	----

Grappa


Garofoli Grappa Rosso Conero		24
------------------------------	--	----

DOLCE VITA SPECIALS


Starter

-  **Capasanta** 32
Lightly marinated Hokkaido scallops
Yuzu vinaigrette, crispy green apple, lemon and lime sorbet
- Terrina di Maiale** 32
Country style pork terrine
Parsley and garlic coulis, quince compote, wine jus
-  **Barbabiactola** 24
Oven-baked beetroots
Creamy goat cheese, toasted macadamia and grapes

Handmade pasta, risotto and soup

- Scdano Rapa** 28
Verona celery velouté
Ricotta mousse, glazed celeriac, parsley oil, focaccia croutons
- Risotto Mantova** 32
Special Riserva Acquerello rice
Roasted pumpkin, aged Castelmagno, Cantabrico anchovies
-  **Carbonara** 28
Mezzemaniche
Pecorino sabayon, pancetta, black pepper

Main Course

- Agnello** 48
Slow-braised and roasted Dorper lamb
Japanese eggplant purée, bell pepper salsa, red wine jus
- Filetto** 48
Pan-roasted limestone Wagyu beef tenderloin
Braised mushrooms, porcini compote, black winter truffle, veal jus
-  **Dentice Rosso** 46
Poached pink snapper
Sautéed broccolini, candy onion, spicy arrabiatta broth

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 22
Ricotta, parsley oil, garlic bread

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 curry sauce

French Fries 14
Your choice of plain, truffle or seaweed seasoning



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.

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, mozzarella, 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 Lettuce, onion, barbecue sauce	

Dessert

Seasonal Fruits	14
Refreshing seasonal fruits	
Tiramisu	16
Mascarpone mousse Espresso, chocolate textures	
Tortino Al Cioccolato	14
Warm chocolate flan Vanilla ice cream	
Gelato	8
Italian ice cream Served with condiments	



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.