

# LUNCH

## STARTERS

 **RED FRUIT GAZPACHO** | 18  
quail egg, olive oil

 **MUSHROOM CREAM SOUP** | 20  
rosemary garlic croutons, truffle cream

 **HOMEMADE CROQUETTAS**  
iberico ham, brava sauce | 18  
cod and onion, romesco sauce | 16

 **ROCK MELON WITH WAGYU BRESAOLA** | 24  
orange olive oil, black pepper

  **QUINOA TABBOULEH** | 20  
pomegranate dressing, fresh chopped herbs, tomato, onion, puffed crispy buckwheat

  **WATERMELON "HORIIATIKI"** | 20  
feta cheese, pickled red onion, capsicum, tomato, cucumber "leche de tigre", mint

 **HEIRLOOM TOMATO SALAD** | 24  
eggplant caponata, sesame dressing, capers, fresh basil

**THE KNOLLS CAESAR SALAD** | 22  
aged parmesan, smoked anchovy, romaine, poached egg, lemon and garlic dressing  
add grilled chicken | 10    add grilled prawns | 15

**CHARCUTERIE PLATTER** | 42  
assortment of cold cuts, baked coca bread  
vine ripe tomatoes, house pickles

## SIDES DISHES

  **MUSHROOM FRICASSÉE** | 14  
confited garlic

 **HOMEMADE RATATOUILLE** | 12  
basil pesto

  **GREEN SALAD** | 12  
balsamic vinaigrette

  **CREAMY POTATOES** | 14  
extra virgin olive oil

 **FRENCH FRIES** | 14  
truffle and parmesan

## POWER LUNCH MENU

42 for two courses | 52 for three courses

  **QUINOA TABBOULEH**  
pomegranate dressing, fresh chopped herbs  
tomato, onion, puffed crispy buckwheat

**THE KNOLLS CAESAR SALAD**  
aged parmesan, smoked anchovy, romaine  
poached egg, lemon and garlic dressing

**LINGUINE AGLIO OLIO**  
fresh prawns, chilli, garlic  
pecorino cheese

 **ROASTED SEABASS**  
tender peas and beans  
black garlic, citrus bisque

**CAPELLA CLUB**  
smoked chicken, bacon, fried egg  
cheddar, avocado, tomato, romaine  
on toasted pain de mie

**HAZELNUT AND APRICOT GÂTEAU**  
greek yogurt sorbet, mint

**TIRAMISU**  
mascarpone, espresso  
amaretto liqueur

## MAIN COURSES

**LINGUINE "ALLE VONGOLE"** | 36  
seasonal shellfish, white wine and garlic cream, fresh herbs

  **PENNE ARRABBIATA** | 26  
bell peppers, black olive, home made spicy tomato sauce

**SMOKED CHICKEN WRAP** | 28  
lemon and garlic dressing, romaine lettuce, fresh tomatoes, asparagus  
served with french fries

 **PIZZA MARGHERITA** | 28  
home made tomato sauce, mozzarella, fresh tomato, basil and oregano

 **ROASTED SEABASS** | 40  
tender peas and beans, black garlic, citrus bisque

 **BAKED ATLANTIC COD** | 48  
crispy potatoes, brava and pancetta "pil-pil" sauce

 **MOROCCAN SPICED CHICKEN CONFIT** | 35  
chickpeas, baby carrots, almond, olives, spiced jus

**GRILLED ANGUS BEEF RIBEYE** | 45  
mashed potatoes, garlic confit, petite salad

 **THE KNOLLS BEEF BURGER** | 36  
crispy bacon, cheddar cheese, shallots, tomato, pickle  
on a kiwi seed bun with french fries

## REGIONAL FAVOURITES

### SALAD

 **PRAWN THAI PAPAYA AND MANGO SALAD** | 30  
grilled prawn, coriander, nampla dressing, dried shrimp, side of spiced peanut

### SOUP

all accompanied with a side of steamed rice

**BAK KUT TEH** | 28  
pork rib, shiitake, choy sum, pork peppery broth

**THAI GREEN CURRY** | 28  
Thai vegetables, fragrant sweet basil, shallot, lime, red chilli, coconut

**SOTO AYAM** | 26  
spiced Indonesian chicken broth, rice vermicelli, quail egg, shredded chicken

### MAIN COURSE

**HAINANESE CHICKEN RICE** | 36  
chicken breast or drumstick, fragrant rice, rich chicken broth

**NASI GORENG** | 38  
seafood rice, fried egg, marinated chicken thigh and satay

**CHAR KWAY TEOW** | 28  
flat rice and yellow noodle, chicken chinese sausage, shrimp, chives

**OUR SINGAPORE LAKSA** | 32  
rice noodle, prawn, chicken, quail egg, fish cake, fragrant laksa coconut broth

 Gluten-free     Vegetarian     Contains Pork

Please inform our restaurant staff of any food allergies or restrictions that you may have.  
All prices are subject to 10% service charge and 7% GST

Capella Singapore supports sustainable products and uses them for the preparation of this menu

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