

# ALL DAY DINING MENU

THE  
knolls

## STARTER

- CAPELLA GOURMET SALAD** 26  
seared tuna loin, smoked anchovy, ikura salmon roe, fine beans, organic egg, potato, kalamata olives, balsamic vinaigrette
- CREAM OF MUSHROOM SOUP** 20   
rosemary garlic crouton, truffle cream
- HOMEMADE CROQUETTAS** 18  
iberico ham, brava sauce   
cod and onion, romesco sauce 16
- CHARGRILLED ATLANTIC OCTOPUS** 30  
sauce romesco, crispy potato, roasted almond, saffron garlic aioli
- GAMBAS** 29  
fresh tiger prawns, lobster oil, bell pepper piperade, coriander, smoked salt
- WATERMELON "HORITAKI"** 20   
feta cheese, pickled red onion, capsicum, tomato, cucumber "leche de tigre", mint

## SIDE DISH

- MUSHROOM FRICASSÉE** 14    
confit garlic
- HOMEMADE RATATOUILLE** 12    
basil pesto
- MIXED GREEN SALAD** 12    
balsamic vinaigrette
- CREAMY POTATOES** 14    
extra virgin olive oil
- FRENCH FRIES** 14   
truffle, parmesan

## MAIN COURSE

- LINGUINE CARBONARA** 35  
cured ham, smoked pancetta, aged parmesan, confit egg yolk
- MUSHROOM RISOTTO** 32    
truffle, pecorino cheese, fresh herbs
- PAN SEARED BARRAMUNDI FILLET** 40  
coco bean ragout, dill and caper cream sauce
- GRILLED RED SNAPPER FILLET** 43  
fennel, salsa verde, mesclun salad, crispy fries
- WAGYU BEEF BOURGUIGNON** 49   
mashed potato, pearl onion, pancetta, mushroom, baby carrot
- SLOW COOKED IBERICO PORK** 38   
romesco, confit leek, ratatouille
- NEW ZEALAND LAMB RACK** 58   
grilled asparagus, pistachio-lemon gremolata, rosemary jus
- GRILLED ANGUS BEEF RIBEYE** 45   
mashed potato, garlic confit, petite salad
- AUSTRALIAN WAGYU BEEF TENDERLOIN** 64   
piquillo relish, polenta pont-neuf, red wine jus
- THE KNOLLS BEEF BURGER** 36   
crispy bacon, cheddar cheese, shallot, tomato, pickle on a homemade kiwi seed bun
- NEW ZEALAND RED SNAPPER FOR TWO** 98  
inquire with your waiter for chef's daily preparation

## LOCAL FAVOURITES

### SALAD

- PRAWN THAI PAPAYA AND MANGO SALAD** 30   
grilled prawns, 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 mushroom, choy sum, pork peppery broth

- 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, prawns, chicken, quail egg, fish cake, fragrant laksa coconut broth

 Gluten-free  Vegetarian  Contains Pork  Dairy

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