





















ALL DAY DINING MENU

THE
knolls

STARTER

- CAPELLA GOURMET MESCLUN SALAD** 26
Norwegian smoked salmon, ikura salmon roe, boiled egg, sweet corn, heirloom cherry tomato, balsamic dressing
- HOMEMADE CROQUETTES** 18
Iberico ham, brava sauce  
16
cod and onion, romesco sauce  
- THE KNOLLS CAESAR SALAD**   24
grilled chicken, crispy bacon bits, garlic crouton, parmesan cheese, smoked anchovy, caesar dressing
12
add grilled prawn
- CHARRED SPANISH OCTOPUS**   30
fingerling potato, salsa verde, almond flakes, paprika, romesco sauce
- ROASTED BUTTERNUT SQUASH VELOUTÉ**   20
poached egg, sautéed trumpet mushroom, truffle oil, shiso furikake
- PAN SEARED JUMBO LUMP CRAB CAKE**  30
celeriac remoulade, garlic saffron aioli
- WATERMELON "HORIATIKI"**   20
feta cheese, pickled red onion, Japanese cucumber, vine tomato, leche de tigre dressing, mint

SIDE DISH







- MIXED GREEN SALAD**  12
heirloom tomato, balsamic vinaigrette
- WILD MUSHROOM FRICASSÉE**  14
Italian parsley, garlic oil
- ROASTED SEASONAL VEGETABLES**  14
garlic, extra virgin olive oil
- CREAMY POTATOES**   14
salted echiré butter
- FRENCH FRIES**   14
truffle, parmesan cheese, parsley

MAIN COURSE

- MUSHROOM RISOTTO**   32
truffle, pecorino cheese, fresh herbs
- LINGUINE MARINARA**   35
Hokkaido scallop, tiger prawn, snapper fillet, basil, homemade tomato sauce
- SEARED BARRAMUNDI FILLET**  40
citrus zest, coco bean ragout, dill-caper cream sauce
- STEAMED ATLANTIC COD**   48
stewed cabbage, grilled baby squid, crispy leek, lobster bisque emulsion
- THE KNOLLS BEEF BURGER**   36
bacon, gruyere cheese, tomato, lettuce, pickle, crispy onion, homemade kiwi seed bun
- WAGYU BEEF BOURGUIGNON**   49
mashed potato, pearl onion, pancetta, mushroom, baby carrot
- NEW ZEALAND LAMB RACK**   58
ras el hanout spice mix, jumbo asparagus, pistachio gremolata, rosemary jus
- SLOW COOKED IBERICO PORK**    38
romesco sauce, confit leek, ratatouille jus
- GRILLED US PRIME STRIPLOIN 240GM**  56
French fries, mesclun salad, green peppercorn sauce
- AUSTRALIAN WAGYU BEEF TENDERLOIN 190GM**  64
piquillo relish, polenta pont-neuf, red wine jus

LOCAL FAVOURITES

- CRISPY DUCK SPRING ROLL** 18
roasted duck meat, carrot, scallion, cucumber, mango chutney, chilli sauce
- BAK KUT TEH**  28
pork rib, shitake mushroom, choy sum, pork peppery broth
- SOTO AYAM** 26
rice vermicelli, quail egg, shredded chicken, spiced Indonesian chicken broth
- SEAFOOD TOM YUM SOUP**  28
prawn, cuttlefish, red snapper, mushroom, lemongrass
- MAIN COURSE**
- HAINANESE CHICKEN RICE** 36
chicken breast or drumstick, fragrant rice, rich chicken broth
- NASI GORENG** 38
seafood fried rice, fried egg, marinated chicken thigh, chicken satay
- CHAR KWAY TEOW**  28
flat rice noodle, yellow noodle, shrimp, chives chicken Chinese sausage
- SINGAPORE LAKSA**   32
rice noodle, prawn, chicken, quail egg, fish cake, fragrant laksa coconut broth

 Gluten-free  Vegetarian  Contains Pork  Dairy  Shellfish  Contains Nuts

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