




DINNER

STARTERS

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

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

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

CHARGRILLED ATLANTIC OCTOPUS | 30
sauce romesco, crispy potato, roasted almond, saffron garlic aioli

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

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

 **BURRATINA** | 30
fresh creamy mozzarella, eggplant caponata, capers, tomatoes, holy basil

 **TOMATO TARTARE** | 19
confit egg yolk, beet reduction, truffle vinaigrette

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

CHILLED FOIE GRAS TERRINE | 30
pickled mushrooms, berry coulis

SIDES DISHES

  **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 and parmesan

"LA FAMILIA"

dishes to be enjoyed together





**MEDITERRANEAN MEZZE
PLATTER**
chef's selection of chilled starters
38


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

NEW ZEALAND RED SNAPPER FOR TWO
inquire with your waiter for chef's daily preparation
98


MAIN COURSES

LINGUINE CARBONARA | 35
cured ham, smoked pancetta, aged parmesan, confit egg yolk

  **MUSHROOM RISOTTO** | 32
truffle, pecorino cheese, fresh herbs

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

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


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

  **SLOW COOKED IBERICO PORK** | 38
romesco, confit leeks, ratatouille

NEW ZEALAND LAMB RACK | 58
grilled asparagus, pistachio-lemon gremolata, rosemary jus

GRILLED ANGUS BEEF RIBEYE | 45
mashed potatoes, 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, shallots, tomato, pickle
on a home made kiwi seed bun

 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

#CapellaSingapore #TheKnolls

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