

CARPE NOCTEM

A MEDITERRANEAN DINNER PARTY

An evening made for shared plates, flowing drinks and conversations that carry into the night at Sentosa's highest rooftop bar and restaurant



DINNER MENU

TAPAS

Small Plates • Perfect for Sharing

Spanish Anchovy, Avocado & Tomato Crackers \$16

Avocado | Tomato | Spanish Anchovy | Lemon Zest

Crispy Layered Patatas Bravas \$16

Crispy Potato | Spicy Tomato Sauce | Garlic Aioli

Grilled Octopus \$27

Mashed Potato | Garlic & Amontillado | Chili Oil

Crispy Calamari \$20

Lemon Aioli | Parsley | Smoked Paprika

Burrata \$25

Tomato Relish | Basil Pesto | Roasted Walnuts | Aged Balsamic

Mediterranean Hummus \$14

Chickpeas | Tahini | Extra Virgin Olive Oil | Smoked Paprika | Warm Pita

Mediterranean Beef Sliders \$25

Grilled Beef Patty | Caramelised Onion | Tomato | Lettuce | Garlic Aioli | Brioche Bun

PIZZA

Ciabatta Romana Parma Pizza \$32

Parma Ham | Mushrooms | Rocket
Honey Truffle Cream

Ciabatta Romana Pesto Pizza \$32

Prawns | Trapanese Pesto | Pecorino
Toasted Almonds

Ciabatta Romana 4 Cheese (V) \$32

Four Cheese | Acacia Honey
Black Pepper | Rocket

PASTA

Seafood Laksa Pasta \$30

Prawns | Calamari | Mussels
Laksa Cream | Fresh Herbs

Classic Beef Bolognese \$28

Slow-Cooked Beef & Tomato Ragù
Parmesan | Fresh Basil

FROM THE GRILL

Australian MB2 Ribeye \$44

200gm | Rocket Salad | Chimichurri

Mediterranean Lamb Rack \$38

Mint Yoghurt | Sugar Snap Peas
Tropea Onion | Verjus

Salmon Meunière \$32

Trapanese Pesto | Grilled Fennel with Orange
Lemon Zest | Bottarga

SIDES

Sol & Ora Parmesan Fries \$14

Smoked Aioli

Grilled Asparagus \$14

White Corn | Tomato | Lime Vinaigrette

Padrón Peppers \$14

Smoked Sea Salt | Lemon | Extra Virgin Olive Oil

DESSERTS

Pistachio Tiramisu \$18

Avanti Coffee | Sicilian Pistachio
Pistachio Mascarpone

Warm Orange Pie \$18

Vanilla Ice Cream | Toasted Almonds
Candied Orange

Churros Con Chocolate \$16

Pecan Nuts | Chocolate Dip
Vanilla Ice Cream