

# LABREZZA

Located at level two, LaBrezza embraces the richness of Italian signatures from the various regions of Italy with the menu that exemplifies the use of only the freshest seasonal produce to bring out the simplicity of the cuisine and purity of flavours. Delight your senses with the robust and organic flavours of each season's bounty, enjoying the wholesome goodness of Italian cuisine from heart warming soups, to traditional oven-baked pizzas, to the natural flavours of Italy's most loved pastas.

LaBrezza is the perfect venue to unwind, take time to savour each course, and share conversation and a meal with friends and family – kindling the Italian passion for quality time spent over a meal of good food and wine. Indulge in after-dinner cocktails and a hand-rolled premium cigar for a satisfying smoke by the tranquil pool, an exceptional finale to a gratifying Italian meal.

## Cucina Italiana

### Antipasti e Insalate – Appetizer

**Astice e Burrata** S\$32  
Poached Boston lobster, burrata cheese, eggplant caviar, basil pesto

**Panzanella Salad** S\$24 V  
Buffalo mozzarella, vine tomatoes, black olives, focaccia bread crouton, balsamic dressing

**Insalata di Rucola e Funghi** S\$24 V  
Stuffed and breaded portobello mushrooms, rocket salad, pine nuts, provolone cheese shavings, apple balsamic reduction

**Capasanta alla Plancia** S\$30  
Pan-seared scallops, broccoli puree, taggiasca olives, sun-dried tomato

**Prosciutto e Melone** S\$29 C  
Parma ham, rock melon, green tomato chutney

**Carpaccio di Manzo** S\$29  
Raw beef tenderloin, marinated mushrooms, wild rocket, shaved pecorino cheese

### Zuppe – Soup

**Minestrone** S\$16 V  
Fine vegetables, tomato broth, cannellini beans

**Crema di Zucca** S\$18 V  
Butternut squash cream, truffle ricotta mousse, toasted seeds

### Primi – Pasta and Risotto

**Pappardelle, Pomodoro fresco, Ricotta salata e Basilico** S\$28 V  
Fresh tomato on vine, aged ricotta cheese, basil

**Tagliolini Aglio Olio, Capperi e Acciughe Affumicate** S\$24  
Extra virgin olive oil, garlic, capers, marinated smoked anchovies, fresh herbs

**Ravioli di Zucca** S\$28  
Pumpkin ravioli, sage, veal jus, toasted almond

**Tagliatelle alla Carbonara** S\$28 C  
Egg yolk cream, crispy pancetta, parmesan cheese

**Bavettine ai Frutti di Mare** S\$36 A  
Calamari, prawns, black mussel, cherry tomato,

**Risotto Quaglia e Porcini** S\$40  
Arborio rice, braised quail, porcini mushrooms

### Pizze – Pizza

**Capri** S\$36 V  
Buffalo mozzarella, fresh vine tomato sauce, olive pesto, basil

**Margherita** S\$28 V  
Tomato, mozzarella, fresh basil

**Napolitana** S\$32 V  
Tomato, mozzarella, anchovies, garlic, oregano

**Prosciutto e rucola** S\$36 C  
Parma ham, rocket salad, mozzarella

**Diavola** S\$36 C  
Spicy Italian salami, chili, olives, bell peppers, tomato

**Quattro formaggi** S\$38 V  
Mozzarella, sweet gorgonzola, fontina, provolone, mascarpone

**Mediterranea** S\$38  
Tomato, scallop, prawns, calamari, mussel, olives, artichoke

### Secondi – Main Course

**Merluzzo, Lumache e Carciofi** S\$45  
Oven-baked cod fish, parsley velouté, slow-cooked snails, sautéed baby artichoke

**Gamberoni alla griglia** S\$42  
Grilled garlic king prawns, white cannellini beans salad, lemon & fresh dill sauce

**Spigola** S\$40  
Pan-roasted sea bass fillet, saffron-braised fennel, mussels, crustacean jus

**Guancia di Manzo Wagyu** S\$50  
Braised Wagyu beef cheek, deep-fried creamy polenta croquette, glazed tropea red onion

**Filetto di Manzo Angus** S\$48 A  
Tenderloin, sautéed garlic spinach, roasted potato, chianti jus

**Ossobuco** S\$46 A C  
Braised veal shank, Milanese saffron risotto, herbs gremolata

**Formaggi Italiani, Chutney di frutta** S\$32  
Prime Italian cheese platter, fruit chutney

### Dolci – Dessert

**Mojito Italiano** S\$24  
Caramel sauce, lime & mint granita, grappa Ice cream

**Tiramisu** S\$16 A  
Classic Tiramisu, affogato ice cream

**Zabaglione** S\$22 A  
Masala sabayon, white peach, vanilla ice cream

**Cannoli Siciliani** S\$20 A  
Fried Cannoli tube, creamy ricotta cheese, dried fruit, almond & amaretto cream

**Torta di Ricotta** S\$18 A  
Ricotta cheese cake, berry compote, fresh mango

**Sorbetti e Frutta** S\$6  
Homemade sorbet, fresh fruits

Vegetarian V Pork C Alcohol A

## Operating Hours

Lunch : Daily  
1200hrs – 1430hrs

Dinner : Daily  
1900hrs – 2230hrs

Italian Breakfast : Saturdays & Sundays  
0900hrs – 1100hrs

Terrace Lounge and Bar

1100hrs – 2300hrs

Poolside

Mondays – Fridays  
1100hrs – 1900hrs

Saturdays – Sundays  
0900hrs – 1900hrs