# Pentos® & Basil

## Top 10 Must Try

### Starter - Truffle Butter or Kombu Butter - Ciabatta Bread 18
Warm ciabatta with silky truffle or kombu butter and chives. Aromatic, gently rich, and authentically simple. A regulars' favorite to start conversations and share.

### Starter - Pentos Signature Salad 38
Crisp greens, avocado, roasted nuts, and a soft 63°C egg. Fresh, colorful, satisfying. House dressing, made daily. A most-ordered salad guests confidently recommend.

### Starter - Sea Prawns – Spanish Style 32
Sizzling prawns with garlic, olive oil, chili, and lemon. Fragrant, lively, and share-friendly. A well-loved, authentic tapas classic. Served with Sliced Ciabatta Bread

### Pasta - Aglio e' Olio Peperoncino 24
Garlic-chili oil coats al dente pasta, basil and parmesan finish. Fragrant, clean, essential. A timeless classic guests rely on for honest flavor.

**Add on:**

| | | | |
|---|---|---|---|
| Grilled Chicken | 10 | Duck Bacon | 10 |
| Button Mushroom | 9 | Seafood | 15 |
| Pentos Meat Ball (Beef/Chicken) | 18 | | |

### Pasta - Carbonara- Classic Egg Yolk 34
Golden yolk sauce, parmesan, pepper, duck bacon—a rich, glossy embrace. Stir through and smile; our purist-approved version celebrates Roman roots with pride.

### Risotto - Forest Mushroom 33
Creamy arborio with mushrooms, peas, and truffle aroma. Earthy, smooth, deeply satisfying. Frequently chosen for gentle, comforting richness.

### Risotto - Squid Ink & Seafood 39
Jet-black risotto with prawns and mussels; lemon oil finish. Marine depth, striking presentation. Highly requested by seafood regulars. **(Contain Alcohol)**

### Gnocchi - Mushroom Ragout 37
Golden-grilled gnocchi with forest mushroom ragout and brown-stock richness. Rustic aroma, balanced seasoning. A regulars' recommendation for true Italian comfort.

### Artisan - Moroccan Braised Lamb Shank Tajine 78
Lamb shank slow-braised with ras el hanout, cinnamon, cumin and coriander; enriched with prunes and apricots, finished with fresh herbs. Fragrant, gently sweet, North African warmth. Appreciated for authenticity and comfort.

### Artisan - Classic Pan-seared Angus Strip-loin Steak 168
Pure Angus strip loin, simply seasoned with sea salt, cracked black pepper, and olive oil; pan-seared for a caramelised crust, basted with butter, garlic, and fresh rosemary.

All prices are subject to
10% service charge & 6% SST

# Pentos® & Basil

# Lunch Promotion

(Mon to Fri 12.00pm-3.00pm)

## Data Pranzo

**59** (2pax)

**1 Starter**

Sea Prawns-Spanish Style | Chicken-Al Ajillo | Button Mushroom

**1 Main**

Aglio e'Olio with Chicken | Carbonara | Pomodoro with Duck Bacon | Mushroom Risotto

**2 Sides**

Truffle Fries | Egg Tartare

**2 Soups**

Soup of the Day

**1 Dessert**

Daily Special

## Festa Pranzo

**118** (4pax)

**2 Starters**

Sea Prawns-Spanish Style | Chicken-Al Ajillo | Button Mushroom
Asian Clams Kombu Seaweed | Black Mussel-Salsa Verde | Caesar Salad

**2 Mains**

Aglio e'Olio with Chicken | Carbonara | Pomodoro with Duck Bacon | Pesto Genovese
Mushroom Risotto | Squid Ink Risotto | Cream Cheese Risotto

**4 Sides**

Truffle Fries | Egg Tartare
House Salad | Sea Prawn Salsa

**4 Soups**

Soup of the Day

**2 Desserts**

Daily Special

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# Pentos® & Basil

## Starter

**S01. Truffle Butter or Kombu Butter - Ciabatta Bread** **18**
Warm ciabatta with silky truffle or kombu butter and chives. Aromatic, gently rich, and authentically simple. A regulars' favorite to start conversations and share.

**S02. Wild Mushroom Soup** **15**
Three-mushroom velouté with cream and truffle aroma, served hot. Earthy and soothing, finished smoothly. Frequently praised for classic technique and comforting depth.

**S03. Pentos Signature Salad** **38**
Crisp greens, avocado, roasted nuts, and a soft 63°C egg. Fresh, colorful, satisfying. House dressing, made daily. A most-ordered salad guests confidently recommend.

**S04. Baby Romaine – Caesar** **30**
Baby romaine, parmesan, duck bacon, and golden croutons. Creamy mustard dressing, lemon brightness. Familiar, reliable, and consistently reordered by our neighborhood crowd.

**S05. Burrata Garden Medley** **38**
Burrata over sweet tomatoes and arugula, balsamic glaze, olive oil, cashews.
Creamy, bright, and visually striking. A frequent guest favorite for sharing.

**S06. Eggplant Parmigiana** **25**
Fried eggplant layered with basil pomodoro and mozzarella, topped with a soft egg.
Saucy, melty, satisfying. Classic home-style flavor, often complimented for authenticity.
Served with Sliced Ciabatta Bread

**S07. Aust Beef Meat Ball – Arrabiata** **35**
Cheese-baked beef meatballs with sweet onion, in spicy arrabbiata. Hearty heat, robust aroma. A popular choice among spice-lovers and families.
Served with Sliced Ciabatta Bread

**S08. Golden Chicken Polpette (4 pcs)** **32**
Tender, hand-formed chicken meatballs delicately stuffed with sweet, caramelized onions and fresh garden herbs. Lightly coated in golden breadcrumbs and fried until crisp.
Served with our signature spicy aioli for a refined touch of heat and depth.

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## Starter

**S09. Black Mussels – Salsa Verde** **32**
Plump mussels steamed with garlic, white wine, and green salsa. Fresh, herbal, coastal. Regulars return for its clean Mediterranean character (Contain Alcohol)

**S10. Button Mushroom** **28**
Sautéed button mushrooms in truffle butter and herbs. Deep, savory aroma; tender bite. Simple, rustic, and frequently recommended with bread.
Served with Sliced Ciabatta Bread

**S11. Asian Clams - Kombu Seaweed** **32**
Sweet clams with kombu butter, garlic, and wine. Briny steam and pure flavors. A seafood lovers' pick for clarity and balance.
Served with Sliced Ciabatta Bread (Contain Alcohol)

**S12. Sea Prawns – Spanish Style** **32**
Sizzling prawns with garlic, olive oil, chili, and lemon. Fragrant, lively, and share-friendly. A well-loved, authentic tapas classic.
Served with Sliced Ciabatta Bread

**S13. Chicken – Al Ajillo** **25**
Tender chicken tossed with garlic, chili, mushrooms, and parsley. Savory pan juices, gentle heat. A trusted favorite inspired by Spanish bars.
Served with Sliced Ciabatta Bread

**S14. Ciabatta Bread (6 sliced per serving )** **8**

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# Pentos® & Basil

## Classic Pasta (Spaghetti or Fettuccine)

### C1. Aglio e' Olio Peperoncino 24

Garlic-chili oil coats al dente pasta, basil and parmesan finish. Fragrant, clean, essential. A timeless classic guests rely on for honest flavor.

**Add on:**

| | | | |
|---|---|---|---|
| Grilled Chicken | 10 | Duck Bacon | 10 |
| Button Mushroom | 9 | Seafood | 15 |
| Pentos Meat Ball (Beef/Chicken) | 18 | | |

### C2. Vongole 33

Clams with white wine, lemon, and sun-dried tomato. Bright, ocean-fresh, and refined. A seafood regulars' staple for its balance and clarity. (Contain Alcohol)

### C3. Carbonara- Cream Sauce 33

Silky cream sauce with duck bacon, cracked pepper, and a 63°C egg. Rich, smooth, satisfying. A comfort choice many guests return to.

**Add on:**

| | | | |
|---|---|---|---|
| Grilled Chicken | 10 | Duck Bacon | 10 |
| Button Mushroom | 9 | Pentos Meat Ball (Beef/Chicken) | 18 |

### C4. Carbonara- Classic Egg Yolk 34

Golden yolk sauce, parmesan, pepper, duck bacon—a rich, glossy embrace. Stir through and smile; our purist-approved version celebrates Roman roots with pride.

**Add on:**

| | | | |
|---|---|---|---|
| Grilled Chicken | 10 | Duck Bacon | 10 |
| Button Mushroom | 9 | Pentos Meat Ball (Beef/Chicken) | 18 |

### C5. Pomodoro- Classic Tomato Sauce 25

Roma tomato sauce with garlic and basil. Tangy, bright, and family-friendly. Our most approachable plate, favored by all ages. ***(Spicy upon Request)***

**Add on:**

| | | | |
|---|---|---|---|
| Grilled Chicken | 10 | Duck Bacon | 10 |
| Button Mushroom | 9 | Seafood | 15 |
| Pentos Meat Ball (Beef/Chicken) | 18 | | |

### C6. Pesto Genovese 36

Green, fragrant, nutty pesto made in-house; cashew creaminess, parmesan lift. Tastes like a sunny garden. Regulars add chicken or keep it pure—both have fans.

**Add on:**

| | | | |
|---|---|---|---|
| Grilled Chicken | 10 | Duck Bacon | 10 |
| Button Mushroom | 9 | Seafood | 15 |
| Pentos Meat Ball (Beef/Chicken) | 18 | | |

### C7. Nero di Seppia- Squid Ink Sauce 37

Inky sauce with mussels, white wine, and lemon oil. Briny, elegant, dramatic on the plate. Frequently recommended by seafood enthusiasts. ***(Contain Alcohol)***

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## Risotto

### R1. Forest Mushroom 33
Creamy arborio with mushrooms, peas, and truffle aroma. Earthy, smooth, deeply satisfying. Frequently chosen for gentle, comforting richness.

### R2. Aust Lamb Ragù 43
Silken risotto topped with tender lamb ragù and herbs. Robust, savory, full-bodied. A reliable favorite for hearty appetites.

### R3. Squid Ink & Seafood 39
Jet-black risotto with prawns and mussels; lemon oil finish. Marine depth, striking presentation. Highly requested by seafood regulars. ***(Contain Alcohol)***

### R4. Cream Cheese 33
Extra-creamy risotto with asparagus and parmesan. Soft, balanced flavors; pleasing texture. Well-liked by families and classic palates.

### R5. Seafood Salsa 39
Green-tomato risotto with prawns and a touch of chili. Zesty, coastal, and colorful. A spirited option regulars enjoy for brightness. ***(Contain Alcohol)***

- Risotto – Please allow min 20 minutes cooking time

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## Home-made Gnocchi (Limited Portion Daily)

### G1. Gnocchi - Gorgonzola Cream 37
Grilled golden gnocchi in gorgonzola cream with sweet corn and parmesan. Crisp edges, soft centres. Frequently praised for texture and comfort.

### G2. Gnocchi - Mushroom Ragout 37
Golden-grilled gnocchi with forest mushroom ragout and brown-stock richness. Rustic aroma, balanced seasoning. A regulars' recommendation for true Italian comfort.

### G3. Gnocchi - Pesto Alfredo 40
Grilled gnocchi with basil-cream, mushrooms, and sun-dried tomatoes. Herb-fresh, creamy, textural contrast. A consistent staff and guest favorite.

## Home-made Beef Ravioli (Limited Portion Daily)

### V1. Ravioli - Classic Tomato Sauce 36
Hand-made beef ravioli in basil-bright tomato sauce. Honest, hearty, and satisfying. Often compared to traditional Sunday kitchens.

### V2. Ravioli - Carbonara- Cream Sauce 38
Beef ravioli under creamy carbonara with duck bacon and pepper. Rich and polished. A modern comfort dish guests revisit.

## Lasagna (Limited Portion Daily)

### L01. Tomato Beef Bolognese 35
Baked layers of beef, mozzarella and bright tomato, bubbling and fragrant. Classic, hearty, and universally loved—our take on nonna's recipe, made to share.

### L02. Chicken and Potato 32
Creamy chicken and soft potato layered with mozzarella, baked golden. Gentle, familiar flavours. Frequently chosen for family dining.

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# Pentos® & Basil

## Artisan Menu

**55**

### M1. French Duck Leg Confit

***"Cuisse de Canard Confites"***

French duck leg cured with thyme, garlic and sea salt, slow-confit in duck fat; served over truffled arborio risotto with Parmigiano Reggiano and truffle oil. Crisp skin, tender meat; a dinner showstopper regulars celebrate for craft and authenticity.

***(Contain Alcohol)***

**78**

### M2. Braised Grain-fed Beef Cheek

***"Boeuf Bourguignon"***

Grain-fed beef cheek braised in red wine with mirepoix, porcini and thyme; served with house potato gnocchi and sautéed mushrooms. Gelatinous tenderness, glossy jus, deep, savory finish. A special-occasion favorite.

***(Contain Alcohol)***

**78**

### M3. Moroccan Braised Lamb Shank Tajine

***"Tajine Dial Barkouk"***

Lamb shank slow-braised with ras el hanout, cinnamon, cumin and coriander; enriched with prunes and apricots, finished with fresh herbs. Fragrant, gently sweet, North African warmth. Appreciated for authenticity and comfort.

**65**

### M4. Barramundi Dorato Pasta

***"Al Burro E Limone com Barramundi Fish"***

Crisp-skin barramundi seasoned simply; served over lemon-butter pasta with capers, garlic and parsley. Bright citrus, saline pops, clean finish. People who "don't like fish" finish this completely.

**Barramundi: premium white fish from Australia, with crisp golden skin.**

***(Light & citrusy. Fish-based pasta.)***

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# Pentos® & Basil

## Artisan Menu

**62**

### M5. Crisp-Seared Surume Ika Pasta

***"Pasta con Ika Croccante"***

Whole Japanese surume ika seared until edges crackle; set over prawn-bisque pasta made from roasted shells, tomato and cream, finished with lemon zest and chives. Oceanic, rich, precise. A signature recommended by our team.

**Surume Ika: premium Japanese squid, seared whole with natural skin.**

**68**

### M6. Chef's Seafood Paella

***"Paella ai Fritti di Mare"***

A fragrant paella simmered with shrimp stock, white wine, and paprika, infused with the sweetness of shrimp and mussels. Each grain of rice absorbs rich Mediterranean flavors, finished with perfectly cooked seafood for a warm, comforting, and aromatic dish.

**68**

### M7. Golden Soft-Shell Crab Pasta

***"Pasta al Granchio Morbido"***

Crispy golden soft-shell crab served over pasta tossed in garlic, dried chilies, cherry tomatoes, and white wine. A perfect harmony of crisp texture, gentle heat, and bright Mediterranean flavo Pasta al Granchio Morbidours.

**168**

### M8. Classic Pan-seared Angus Strip-loin Steak

***"Controfiletto di Angus Scottato in Padella, Ricetta Classica"***

Pure Angus strip loin, simply seasoned with sea salt, cracked black pepper, and olive oil; pan-seared for a caramelised crust, basted with butter, garlic, and fresh rosemary. Served with blistered cherry tomatoes, seasoned vege, and crispy paprika potatoes. A perfect balance of bold flavour and refined simplicity.

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## Home-made Dessert (Limited Stock Daily)

**C1. Tiramisu with Chocolate Dusting** **25**
A rich blend of mascarpone cheese, coffee paste, eggs and flour, layered with cream and dusted with chocolate powder for a perfect balance of sweetness and bitterness

**C2. Double Chocolate** **15**
Moist Chocolate cake smothered in chocolate ganache and fruity nuts

**C3. Mocha Cake** **15**
Rich and creamy mocha mousse based with chocolate sponge and topped with melted chocolate

**C4. Hojicha** **15**
Hojicha sponge sandwich with hojicha cemeux and hojicha ganache. Dipped with nutty milk chocolate and topped with hojicha cream and chocolate flavor

**C5. Green Tea Cake** **15**
Green tea chiffon filled with Japanese red bean and cream chantilly

*Indulge in our delicious selection of sweet treats, freshly made to delight your taste buds.*
**Ask our staff for today's special desserts!**

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## Beverage

### Still / Sparkling Water

| | | | |
|---|---|---|---|
| BA01. Acqua Panna Still (500ml) | **12** | BA02. Acqua Panna Still (750ml) | **18** |
| BA03. San Pellegrino (500ml) | **12** | BA04. San Pellegrino (750ml) | **18** |

### Cocktail

| | | | |
|---|---|---|---|
| BC01. Coffee Martini | **25** | BC02. Rum Punch | **25** |
| BC03. Basil Smash | **25** | BC04. Devils Margarita | **25** |
| BC05. Lychee Mojito | **25** | BC06. Watermelon Mojito | **25** |

### Mocktail

| | | | |
|---|---|---|---|
| BS01. Pentos Lemonade | **16** | BS02. Black Fizz | **16** |
| BS03. Sweet Bee | **16** | BS04. Lychee Melon | **16** |
| BS05. Mango Sunrise | **16** | BS06. Fruit Punch | **16** |
| BS07. Pineapple Rambler | **16** | | |

### Freshly Squeeze Juices

| | | | |
|---|---|---|---|
| BF01. Orange | **12** | BF02. Carrot | **12** |
| BF03. Watermelon | **12** | BF04. Lemon | **12** |
| BF05. Apple | **12** | | |

### Carbonated Drinks

| | | | |
|---|---|---|---|
| BB01. Coke | **7** | BB02. Sprite | **7** |
| BB03. Soda | **7** | | |

### Kombucha Tea

| | | | |
|---|---|---|---|
| KT01. Mango Melur | **18** | KT02. Nihon Green Tea | **18** |
| KT03. Passion Fruit Mint | **18** | KT04. Acai & Black Goji | **18** |
| KT05. Barley Rose | **18** | KT06. Pineapple Lavender | **18** |

### Tea

| | | | |
|---|---|---|---|
| D01. Peppermint | **10** | D02. Elegant Earl grey | **10** |
| D03. Peach Green Sencha | **10** | D04. Passion Fruit | **10** |
| D05. Lemongrass & Ginger | **10** | D06. Chamomile | **10** |
| D07. Iced Lemon Tea | **8** | | |

### Brewed Coffee

| | | | |
|---|---|---|---|
| D08. Americano | **10** | D09. Cappuccino | **12** |
| D10. Latte | **12** | D11. Espresso | **8** |
| D12. CafeMocha | **12** | | |

| | | | |
|---|---|---|---|
| D13. Infused Water - Bottle | **9** | D14. Infused Water - Glass | **2.50** |

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## House Wine

### - By Glass -

**White Wine :**

| | | |
|---|---|---|
| WH01 | Placido Pinot Grigio Delle Venezie IGT | **33** |
| WH02 | Marius Chapoutier Marius Blanc VDP | **30** |
| WH03 | Oxford Sauvignon Blanc | **30** |

**Red Wine :**

| | | |
|---|---|---|
| WH04 | Marius Chapoutier Marius Rouge VDP | **32** |
| WH05 | Trapiche Malbec | **30** |
| WH06 | Oxford Cabernet Sauvignon | **30** |

**Rose Wine :**

| | | |
|---|---|---|
| WH07 | Trapiche | **35** |

### - By Bottle -

**White Wine :**

| | | |
|---|---|---|
| WH08 | Placido Pinot Grigio Delle Venezie IGT | **150** |
| WH09 | Marius Chapoutier Marius Blanc VDP | **140** |
| WH10 | Oxford Sauvignon Blanc | **140** |

**Red Wine :**

| | | |
|---|---|---|
| WH11 | Marius Chapoutier Marius Rouge VDP | **150** |
| WH12 | Trapiche Malbec | **140** |
| WH13 | Oxford Cabernet Sauvignon | **140** |

**Rose Wine :**

| | | |
|---|---|---|
| WH14 | Trapiche | **160** |

**Sparkling Wine :**

| | | |
|---|---|---|
| WH15 | Bacio della Luna Prosecco Superiore DOCG | **230** |

**Champagne :**

| | | |
|---|---|---|
| WH16 | Nicolas Feuillatte Reserve Exclusive Brut | **350** |

**Brewery Beer (500ml)**

By Weihenstephaner

| | |
|---|---|
| BR1. Hefe Weissbier | **32** |
| BR2. Hefe Weissbier Dunkel | **32** |
| BR3. Kristall Weissbier | **32** |

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## Listing Wine

### - White Wine -

**Italy:**

| | | |
|---|---|---|
| WW01 | Castello Banfi San Angelo Pinot Grigio Toscana IGT | **220** |

**Australia:**

| | | |
|---|---|---|
| WW02 | Fire Gully Chardonnay | **210** |
| WW03 | Leeuwin Estate Art Series Sauvignon Blanc | **230** |

**New Zealand:**

| | | |
|---|---|---|
| WW04 | Villa Maria Private Bin Sauvignon Blanc | **190** |

**Germany:**

| | | |
|---|---|---|
| WW05 | Dr. Loosen Riesling Qualitatswein | **170** |

**France:**

| | | |
|---|---|---|
| WW06 | F de Fournier Sauvignon Blanc | **190** |
| WW07 | T'air D'OC S auvignon Blanc IGP | **170** |

### - Red Wine -

**Italy:**

| | | |
|---|---|---|
| WR01 | Querciabella Chianti Classico DOCG | **260** |
| WR02 | Banfi Col di Sasso Toscana IGT | **190** |

**Australia**

| | | |
|---|---|---|
| WR03 | Leeuwin Estate Prelude Cabernet Sauvignon | **230** |
| WR04 | Torbreck Cuvee Juveniles | **220** |
| WR05 | Rymill Shiraz | **220** |

**Chile:**

| | | |
|---|---|---|
| WR06 | Cono Sur Single Vineyard Cabernet Sauvignon | **190** |

**Spain:**

| | | |
|---|---|---|
| WR07 | Marques de Murrietta Reserva | **260** |

**Argentina:**

| | | |
|---|---|---|
| WR08 | Tesoro Malbec | **190** |

**France:**

| | | |
|---|---|---|
| WR09 | Chateau Clarke – Listrac medoc | **260** |
| WR10 | M. Chapoutier Cates du Rhone "Belleruche" | **190** |
| WR11 | T'air D'OC Syrah IGP Pays | **170** |

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