



# Pento's & Basil

## Starter

- S01. Truffle Butter or Kombu Butter - Ciabatta Bread** **18**  
Ciabatta Bread, Choice of Artisanal Truffle Butter or Kombu Butter, Chive
- S02. Wild Mushroom Soup** **13**  
Trio of Mushroom Velouté, Cream, Chive, Truffle Oil
- S03. Pento's Signature Salad** **35**  
Garden Greens, Heirloom Tomato, Highland Bi-Colour Corn, Chicken Thigh, Toasted Almond, Avocado, Crispy Tuscan Kale, Charred Pumpkin, Mushroom Confit, 63 °c Egg, House Dressing  
**(Good for Sharing)**
- S04. Baby Romaine – Caesar** **20**  
Baby Romaine Lettuce, Parmesan Cheese, Crispy Duck Bacon, Crouton, House-Whole Grain Mustard Dressing, Cherry Tomato, 63°C Omega Egg, Chive, Lemon Oil
- S05. Heirloom Tomato – Bruschetta** **20**  
Toasted Ciabatta Bread, Highland Heirloom Tomato, Basil, Shallot, Garden Green, Lemon Oil
- S06. Aust Beef Meat Ball – Arrabiata** **30** 🌶️  
Mozzarella Cheese Baked Home-made Meat Ball Stuff with Caramelized Onion & Fresh Herb, Spicy Tomato Pomodoro with Button Mushroom, Chive, Basil Oil  
Served with Sliced Ciabatta Bread
- S07. Black Mussel – Salsa Verde** **28** 🌶️  
Black Mussel cooked in White Wine, Onion, Garlic, Chili, Green Tomato Sauce, Lime, Chive, Served with Sliced Ciabatta Bread **(Contain Alcohol)**



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### S08. Button Mushroom

21

Crispy Fried Button Mushroom, House Dressing, Italian Spices, Chive, Rocket Leaf, Truffle Oil

### S09. Asian Clam - Kombu Seaweed 🌶️

28

Orient Clam, White Wine, Onion, Garlic, Chili, Kombu & Seaweed Butter, Chive, Lemon Oil  
Served with Sliced Ciabatta Bread **(Contain Alcohol)**

### S10. Sea Prawn – Spanish Style 🌶️

30

Sea Prawn Sautéed in Hot Olive Oil with Garlic, Dried Chili, Chive, Lemon Juice, Italian Parsley  
Served with Sliced Ciabatta Bread

### S11. Chicken “Cacciatore” Mozzarella Cheese

28

Pan-Seared Chicken Leg stew “Hunter Style” in Roma Tomato & Red Wine, Wild Mushroom, Olive  
Served with Sliced Ciabatta Bread **(Contain Alcohol)**

### S12. Chicken – Al Ajillo 🌶️

22

Chicken Thigh Sautéed in Olive Oil, Button Mushroom, Garlic, Dried Chili, Italian Parsley  
Served with Sliced Ciabatta Bread

### S13. Ciabatta Bread (125g / per serving )

8



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## Classic Pasta (Spaghetti or Fettuccine)

### AMBER

#### C1. Aglio e' Olio Pepperoncino 🌶️ 22

Olive Oil, Garlic, Chili Flakes, Fresh Basil, Parmesan Cheese, Seasonal Vegetable, Chili Oil

**Add on:**

Grilled Chicken	9	Duck Bacon	9
Button Mushroom	8	Seafood	15

#### C2. Vongole 🌶️ 32

Asian Clam, White Wine, Garlic, Chili, Seasonal Vegetable, Sun-dried Tomato, Chive, Lemon Oil  
(Contain Alcohol)

### WHITE

#### C3. Carbonara- Cream Sauce 30

Duck Bacon, Parmesan Cheese, Cream, Black Pepper, Button Mushroom, 63°C Egg, Truffle Oil

**Add on:**

Grilled Chicken	9	Duck Bacon	9	Button Mushroom	8
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#### C4. Carbonara- Classic Egg Yolk 31

Duck Bacon, Parmesan, Black Pepper, Button Mushroom, Egg Yolk Sauce, 63°C Egg, Truffle Oil

**Add on:**

Grilled Chicken	9	Duck Bacon	9	Button Mushroom	8
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### RED

#### C5. Pomodoro- Classic Tomato Sauce 23

Home-made Sauce with Roma Tomato, Onion, Garlic, Fresh Basil, Seasonal Vegetable, Basil Oil  
(Spicy upon Request)

**Add on:**

Pento's Beef Meat Ball	18	Grilled Chicken	9
Button Mushroom	8	Seafood	15

### GREEN

#### C6. Pesto Genovese 35

House Special Basil & Cashew Nut Pesto, Button Mushroom, Duck Bacon, Seasonal Vegetable

**Add on:**

Grilled Chicken	9	Duck Bacon	9	Button Mushroom	8
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### BLACK

#### C7. Nero di Seppia- Squid Ink Sauce 35

Black Mussel, French Squid Ink & White Wine, Seasonal Vegetable, Sun-dried Tomato, Lemon Oil  
(Spicy upon Request) / (Contain Alcohol)



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## Risotto

- R1. Forest Mushroom** **31**  
Arborio Rice cooked with Porcini, Yellow Bolete, Button Mushroom,  
Chicken Broth, Parmesan Cheese, Extra Fine Green Pea, Parmesan, Chive, Truffle Oil
- R2. Tomato & Beef Polpetta** **41**  
Arborio Rice, Mozzarella Cheese baked Home-made Aust Beef Meat Ball,  
Tomato Pomodoro, Onion, Seasonal Vegetable, Basil, Dash of Cream, Rosemary Oil
- R3. Aust Lamb Ragù** **42**  
Arborio Rice cooked with Mirepoix & Brown Stock, Slow cooked Aust Lamb,  
Wild Mushroom, Seasonal Vegetable, Parmesan, Italian Parsley, Truffle Oil
- R4. Squid Ink & Seafood** **39**  
Arborio Rice cooked with French Squid Ink, White Wine & Seafood Stock,  
Black Mussel, Sea Prawn, Seasonal Vegetable, Sun-dried Tomato, Chive & Lemon Oil  
(Contain Alcohol)

**\*Risotto – Please allow min 20 minutes cooking time**

## Gnocchi

- G1. Gnocchi - Gorgonzola Cream** **36**  
Home-made Russet Potato Dumpling, Gorgonzola, Cream & Parmesan Cheese,  
Extra Fine Green Pea, Highland Corn Kernel, Chive, Cashew Nut & Crouton, Lemon Oil
- G2. Gnocchi – Mushroom Ragout** **36**  
Home-made Russet Potato Dumpling, Forest Mushroom & Brown Stock, Parmesan,  
Seasonal Vegetable, Italian Parsley, Button Mushroom, Cashew Nut & Crouton, Truffle Oil
- G3. Gnocchi - Pesto Alfredo** **40**  
Home-made Russet Potato Dumpling, House Basil Pesto, Parmesan & Cream,  
Forest Mushroom, Semi Sun-dried Cherry Tomato, Basil, Cashew Nut & Crouton, Rosemary Oil

**\*Gnocchi - Limited Portion Daily**



# Pento's & Basil

## Artisan Menu

### Monthly Special

**55**

#### **M1. French Duck Leg Confit** "Cuisse de Canard Confites"

Whole Duck Leg - 12 Hours House Cured & Oven Confit with Duck Fat, Garlic, Rosemary, Arborio Rice, White Wine, White Truffle Sauce, Button Mushroom, Petit Pois, Chive, Lemon Oil

**(Contain Alcohol)**

**58**

#### **M2. Braised Grain-fed Beef Cheek** "Boeuf Bourguignon"

Home-made Gnocchi, Slow-braised (250g) Aust Beef Cheek in Red Wine & Beef Jus, Confit Duck Fat Baby Carrot & Baby Onion, Forest Mushroom, Petit Pois, Italian Parsley, Rosemary Oil.

**(Contain Alcohol)**

**48**

#### **M3. Soft Shell Crab "Singapore Style"** 🍲 "Singaporean Chili Crab"

Egg Pasta - Tagliolini, House Special Spicy & Sweet Sauce with Egg, Deep-fried Soft Shell Crab, Toasted Cashew Nut, Crispy Curry Leaf, Semi-dried Tomato, Seasonal Vegetable, Chive, Chili Oil

**68**

#### **M4. Moroccan Braised Lamb Shank Tajine** "Tajine Dial Barkouk"

Home-made Gnocchi, 4 Hours Braised Lamb Shank with Moroccan Spices, Tomato & Brown Stock, Prunes, Raisins, Dried apricots, Almond Flakes, Confit Baby Onion, Coriander Oil, Served in Hot Tajine Pot

**55**

#### **M5. Hawaiian Style Yellow Fin Tuna Tartare** "Ahi Tuna Poke"

Egg Pasta - Tagliolini, Tuna "Sashimi Grade" marinated with Onion, Scallion, Ginger, Scallion, Black Truffle Paste, Hon Shimeji, Edamame B, Black & White Sesame, Avruga Caviar, Truffle Oil,

**Cold Dish** - Served with House Special Ponzu Shoyu Sauce



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## Beverage

### Still / Sparkling Water

BA01. Aqua Panna Still (500ml)	12	BA02. Aqua Panna Still (750ml)	18
BA03. San Pellegrino (500ml)	12	BA04. San Pellegrino (750ml)	18

### Mocktail

BS01. Pento's Lemonade	16	BS02. Black Fizz	16
BS03. Sweet Bee	16	BS04. Shirley Temple	16
BS05. Lychee Melon	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		

### 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. Ice Lemon Tea	8		

### Brewed Coffee

D07. Americano	10	D08. Cappuccino	12
D09. Latte	12	D10. Espresso	8
D11. CafeMocha	12		

D12. Infused Water - Bottle	9	Infused Water - Glass	2.50
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# Pento's & Basil

## House Wine

### By Glass

#### White Wine :

WH01	Placido Pinot Grigio Delle Venezie IGT	33
WH02	Marius Vermentino	30

#### Red Wine :

WH03	Marius Syrah Grenache	32
WH04	Trapiche Malbec	30

#### Rose Wine :

WH05	Trapiche	35
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### By Bottle

#### White Wine :

WH06	Placido Pinot Grigio Delle Venezie IGT	150
WH07	Marius Vermentino	140

#### Red Wine :

WH08	Marius Syrah Grenache	150
WH09	Trapiche Malbec	140

#### Rose Wine :

WH10	Trapiche	160
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#### Prosecco :

WH11	Terre Dirai "Prosecco" DOC Millesimato	268
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## Brewery Beer (500ml)

### By Weihenstephen

BR1.	Hefe Weissbier	32
BR2.	Hefe Weisbier 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**

### Red Wine

#### France:

WW05 Joseph Drouhin Cote de Beaune Villages **260**

WW06 Chateau Clarke – Lustrac medoc **270**

#### Italy:

WW07 Querciabella Chianti Classico DOCG **260**

#### Australia

WW08 Torbreck Cuvee Juveniles **216**

WW09 Ashton Hills Piccadilly Valley Pinot Noir **220**

#### Chile:

WW10 Cono Sur Single Vineyard Cabernet Sauvignon **190**