

Pento's® & Basil

2023 Special Menu

Starter

- SS01. Salad with Basil Mint Dressing** **35**
Garden Greens, Parmesan, Crispy Button Mushroom, Fried Salmon, Cherry Tomato, Japanese Cucumber, Toasted Almond, Rosemary Oil
(Contain Alcohol)
- SS02. Home Made Cheese Oysters** **22**
Oysters with Combination of Cream, Cheese Sauce, Blue Cheese, Mozzarella.
(4pcs)
- SS03. Eggplant Parmigiana** **25**
Onion, Garlic, Chilli, Fresh Spices, Cherry Tomato, Chicken Broth, Fresh Eggplant, Tomato Sauce, Basil, 63°C Egg, Mozzarella, Basil Oil
Served with Sliced Ciabatta Bread

Pasta World





- SC01. Korean Spicy Gochijang Salmon Pasta**  **38**
Gochijang Korean Spices Sauce, Garlic, Shimeji Mushroom, Cherry Tomato, Chili, Chicken Broth, Cream, with Fried Salmon, Basil, Chili oil
- SC02. Thai Tomyam Seafood Pasta**  **38**
Tomyam and Tomato Sauce, Black Mussel, Squid, Sea Prawn, Shimeji Mushroom, Garlic, Cherry Tomato, Chili, Chicken Broth, Butter, Parmesan, Lime leaf, Basil Oil
- SC03. Japan Miso Mushroom Pasta** **38**
Miso Sauce, Garlic, Shimeji Mushroom, Tobiko, Cream, Chicken Stock, Bonito Flakes, Noni, 63°C Egg, Seaweed, Fried Gyoza Dumpling Skin

Risotto

- SR01. Cream Cheese Risotto** **32**
Arborio Rice cooked with Cream, Cheese Sauce, Chicken Broth, Fresh Asparagus, Cashew nut, Rosemary Oil

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- 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, Cherry Tomato, 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** **25**
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, Cherry Tomato, Basil, Shallot, Garden Green, Lemon Oil
(Contain Alcohol)
- 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**  **30**
Black Mussel cooked in White Wine, Onion, Garlic, Chili, Green Tomato Sauce, Chive,
Served with Sliced Ciabatta Bread **(Contain Alcohol)**

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- S08. Button Mushroom** **25**
Sauteed Button Mushroom, Truffle Butter, Italian Spices, Chive, Rocket Leaf, Truffle Oil
Served with Sliced Ciabatta Bread
- S09. Asian Clam - Kombu Seaweed**  **30**
Orient Clam, White Wine, Onion, Garlic, Chili, Kombu Butter, Chive, Lemon Juice
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, Basil Oil.
Served with Sliced Ciabatta Bread **(Contain Alcohol)**
- S12. Chicken – Al Ajillo**  **25**
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
Pento's Beef Meat Ball	18		

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	Pento's Beef Meat Ball	18

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	Pento's Beef Meat Ball	18

- 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:

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

- 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	Seafood	15
Pento's Beef Meat Ball	18		

- BLACK -

C7. Nero di Seppia- Squid Ink Sauce 35

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

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Risotto

R1. Forest Mushroom 31

Arborio Rice cooked with Mushroom Confit, Shimeji Mushroom, 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, Basil 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, 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**

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Artisan Menu (Dinner Only)

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. Acqua Panna Still (500ml)	12	BA02. Acqua 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		

Kombucha Tea

KT01. Original	18	KT02. Nihon Green Tea	18
KT03. Passion Fruit Mint	18	KT04. Acai & Black Goji	18
KT05. Barley Rose	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 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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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**

- 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**