





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, 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
(Good for Sharing)
- 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 Mussels – Salsa Verde**  **30**
Black Mussel cooked in White Wine, Onion, Garlic, Chili, Green Tomato Sauce, Chive, Served with Sliced Ciabatta Bread (Contain Alcohol)

Pento's® & Basil

Starter

S08. Button Mushroom

25

Sauteed Button Mushroom, Truffle Butter, Italian Spices, Chive, Onion, Truffle Oil
Served with Sliced Ciabatta Bread

S09. Asian Clams - Kombu Seaweed

30

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

S10. Sea Prawns – 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. Eggplant Parmigiana

25

Onion, Garlic, Chilli, Fresh Spices, Cherry Tomato, Chicken Broth, Deep Fry Eggplant,
Tomato Sauce, Basil, 63°C Egg, Mozzarella, Basil Oil
Served with Sliced Ciabatta Bread

S14. Ciabatta Bread (6 sliced per serving)

8

Pento's® & Basil

Classic Pasta (Spaghetti or Fettuccine)

C1. Aglio e' Olio Peperoncino



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**)

C3. Carbonara- Cream Sauce

32

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



33

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

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

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

C7. Nero di Seppia- Squid Ink Sauce



35

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

Pento's® & Basil

Pasta World (Spaghetti or Fettuccine)

SC01. Korean Gochujang Salmon

38

Gochujang Korean Spicy Sauce, Garlic, Shimeji Mushroom, Cherry Tomato, Chili, Chicken Broth, Cream, with Fried Salmon, Basil, Chili oil

SC02. Thai Tomyam Seafood

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

38

Miso Sauce, Garlic, Shimeji Mushroom, Tobiko, Cream, Chicken Stock, Bonito Flakes, Noni, 63°C Egg, Seaweed, Deep Fry Gyoza Skin

SC04. Australian Lamb Ragù

40

Pasta cooked with Mirepoix & Brown Stock, Slow cooked Aust Lamb, Wild Mushroom, Parmesan, Seasonal Vegetable, Italian Parsley, Truffle Oil

SC05. Mushroom Ragout

35

Duck Bacon, Forest Mushroom & Brown Stock, Parmesan, Seasonal Vegetable, Italian Parsley, Button Mushroom, Cashew Nut & Crouton, Truffle Oil

SC06. Mexican Spicy

36

Black Mussel, White Wine, Onion, Garlic, Chili, Green Tomato Sauce, Chive, Home-made Salsa Verde **(Contain Alcohol)**

SC07. Minced Beef Bourguignon

37

Aust Minced Beef, Red Wine & Beef Jus, Confit Duck Fat, Onion, Garlic, Forest Mushroom, Petit Pois, Italian Parsley, Rosemary Oil. **(Contain Alcohol)**
(Spicy upon Request)

Pento's® & Basil

Risotto

R1. Forest Mushroom



32

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, Onion, Tomato Pomodoro, 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)**

R5. Cream Cheese



33

Arborio Rice cooked with Cream, Cheese Sauce, Chicken Broth, Fresh Asparagus, Cashew nut, Rosemary Oil

R6. Gorgonzola Cream

36

Arborio Rice cooked with Gorgonzola, Cream & Parmesan Cheese, Extra Fine Green Pea, Highland Corn Kernel, Chive, Cashew Nut & Crouton, Lemon Oil

R7. Seafood Salsa



39

Arborio Rice cooked with Sea Prawn, Onion, Garlic, Chili, Green Tomato Sauce, Chive, Green Chili Peppers **(Contain Alcohol)**

R8. Minced Beef

39

Aust Minced Beef, Red Wine & Beef Jus, Tomato Pomodoro, Confit Duck Fat, Onion, Garlic, Forest Mushroom, Petit Pois, Italian Parsley, Rosemary Oil. **(Contain Alcohol)**

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

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

Pento's® & Basil

Home-made Gnocchi

G1. Gnocchi - Gorgonzola Cream

36

Russet Potato Dumpling, Gorgonzola, Cream & Parmesan Cheese, Corn Kernel, Extra Fine Green Pea, Chive, Cashew Nut & Crouton, Lemon Oil

G2. Gnocchi - Mushroom Ragout

36

Russet Potato Dumpling, Forest Mushroom & Brown Stock, Parmesan, Italian Parsley, Button Mushroom, Cashew Nut & Crouton, Truffle Oil

G3. Gnocchi - Pesto Alfredo

40

Russet Potato Dumpling, House Basil Pesto, Parmesan & Cream, Forest Mushroom, Semi Sun-dried Cherry Tomato, Basil, Cashew Nut & Crouton, Rosemary Oil

* Limited Portion Daily

Home-made Beef Ravioli

V1. Ravioli - Classic Tomato Sauce

35

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

V2. Ravioli - Carbonara- Classic Egg Yolk

38

Beef Ravioli, Duck Bacon, Parmesan, Black Pepper, Button Mushroom, Egg Yolk, Truffle Oil

V3. Ravioli - Mushroom Ragout

36

Beef Ravioli, Forest Mushroom & Brown Stock, Italian Parsley, Cashew Nut & Crouton, Button Mushroom, Parmesan, Truffle Oil

V4. Ravioli - Pesto Alfredo

40

Beef Ravioli, House Basil Pesto, Parmesan & Cream, Forest Mushroom, Semi Sun-dried Cherry Tomato, Basil, Cashew Nut & Crouton, Rosemary Oil

* Limited Portion Daily

Pento's® & Basil

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

Pento's® & Basil

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

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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Brewery Beer (500ml)

By Weihenstephaner

BR1. Hefe Weissbier	32
BR2. Hefe Weissbier Dunkel	32
BR3. Kristall Weissbier	32

Pento's® & Basil

Listing Wine

- White Wine -

Italy:

WW01	Castello Banfi San Angelo Pinot Grigio Toscana IGT	220
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Australia:

WW02	Fire Gully Chardonnay	210
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WW03	Leeuwin Estate Art Series Sauvignon Blanc	230
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New Zealand:

WW04	Villa Maria Private Bin Sauvignon Blanc	190
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- Red Wine -

France:

WR05	Joseph Drouhin Cote de Beaune Villages	260
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WR06	Chateau Clarke – Lustrac medoc	270
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Italy:

WR07	Querciabella Chianti Classico DOCG	260
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Australia

WR08	Torbreck Cuvee Juveniles	216
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WR09	Ashton Hills Piccadilly Valley Pinot Noir	220
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Chile:

WR10	Cono Sur Single Vineyard Cabernet Sauvignon	190
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Pento's® & Basil

Lunch Promotion

(Mon, Wed & Thur 12pm-2.30pm)

Data Pranzo

59 (2pax)

1 Starter

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

1 Main

Aglione'olio with Chicken | Carbonara | Pomodoro with Duck Bacon | Mushroom Risotto

2 Side

Truffle Fries | Mint 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

Aglione'olio with Chicken | Carbonara | Pomodoro with Duck Bacon | Pesto Genovese
Mushroom Risotto | Squid Ink Risotto | Cream Cheese Risotto

4 Sides

Truffle Fries | Mint Egg Tartare
House Salad | Sea Prawn Salsa

4 Soups

Soup of the Day

2 Desserts

Daily Special

Pento's® & Basil

Top 10 Must Try

- Starter - Truffle Butter or Kombu Butter - Ciabatta Bread** **18**
Ciabatta Bread, Choice of Artisanal Truffle Butter or Kombu Butter, Chive
- Starter - 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)
- Starter - Sea Prawns – Spanish Style**  **30**
Sea Prawn Sautéed in Hot Olive Oil with Garlic, Dried Chili, Chive, Lemon Juice, Italian Parsley. Served with Sliced Ciabatta Bread
- Pasta - Aglio e' Olio Peperoncino**  **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		
- Pasta - Carbonara- Classic Egg Yolk** **33**
Duck Bacon, Parmesan, Black Pepper, Button Mushroom, Egg Yolk Sauce, 63°C Egg, Truffle Oil
- Risotto - Forest Mushroom** **32**
Arborio Rice cooked with Mushroom Confit, Shimeji Mushroom, Button Mushroom, Chicken Broth, Parmesan Cheese, Extra Fine Green Pea, Parmesan, Chive, Truffle Oil
- Risotto - Squid Ink & Seafood** **39**
Arborio Rice cooked with French Squid Ink, White Wine & Seafood Stock, Sea Prawn, Black Mussel, Sun-dried Tomato, Chive & Lemon Oil **(Contain Alcohol)**
- Gnocchi - Mushroom Ragout** **36**
Home-made Gnocchi, Forest Mushroom & Brown Stock, Parmesan, Italian Parsley, Button Mushroom, Cashew Nut & Crouton, Truffle Oil
- Braised Grain-fed Beef Cheek "Boeuf Bourguignon"** **58**
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)**
- Moroccan Braised Lamb Shank Tajine "Tajine Dial Barkouk"** **68**
Home-made Gnocchi, 4 Hours Braised Lamb Shank with Moroccan Spices, Prunes, Raisins, Tomato & Brown Stock, Dried apricots, Almond Flakes, Confit Baby Onion, Coriander Oil, Served in Hot Tajine Pot