

Pentos® & 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. Pentos 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** **28**
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. Eggplant Parmigiana** 🍆 **25**
Onion, Garlic, Chili, Fresh Spices, Cherry Tomato, Chicken Broth, Deep Fry Eggplant, Tomato Sauce, Basil, 63°C Egg, Mozzarella, Basil Oil
Served with Sliced Ciabatta Bread
- S06. Aust Beef Meat Ball – Arrabiata** 🍆 **32**
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. Homemade Chicken Meat Ball (4 pcs)** 🍆 **32**
Homemade Chicken Meatballs stuffed with Caramelized Onions and Fresh Herbs, baked with Mozzarella Cheese. Served with a Spicy Tomato Pomodoro sauce, sautéed Button Mushrooms, Chives and a drizzle of Basil Oil, accompanied by sliced Ciabatta Bread.

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Starter

- S08. 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)
- S09. Button Mushroom** **25**
Sauteed Button Mushroom, Truffle Butter, Italian Spices, Chive, Onion, Truffle Oil Served with Sliced Ciabatta Bread
- S10. Asian Clams - Kombu Seaweed** 🌶️ **30**
Orient Clam, White Wine, Onion, Garlic, Chili, Kombu Butter, Chive, Lemon Juice Served with Sliced Ciabatta Bread (Contain Alcohol)
- S11. 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
- S12. 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)
- S13. Chicken – Al Ajillo** 🌶️ **25**
Chicken Thigh Sautéed in Olive Oil, Button Mushroom, Garlic, Dried Chili, Italian Parsley Served with Sliced Ciabatta Bread
- S14. Ciabatta Bread (6 sliced per serving)** **8**

Pentos® & 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
Pentos Meat Ball (Beef/Chicken)	18		

C2. Vongole 32

Asian Clam, White Wine, Garlic, Chili, Parmesan Cheese, 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	Pentos Meat Ball (Beef/Chicken)	18

C4. Carbonara- Classic Egg Yolk 33

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

Add on:

Grilled Chicken	9	Duck Bacon	9
Button Mushroom	8	Pentos Meat Ball (Beef/Chicken)	18

C5. Pomodoro- Classic Tomato Sauce 23

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

Add on:

Grilled Chicken	9	Duck Bacon	9
Button Mushroom	8	Seafood	15
Pentos Meat Ball (Beef/Chicken)	18		

C6. Pesto Genovese 35

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

Add on:

Grilled Chicken	9	Duck Bacon	9
Button Mushroom	8	Seafood	15
Pentos Meat Ball (Beef/Chicken)	18		

C7. Nero di Seppia- Squid Ink Sauce 35

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

Pentos® & Basil

Pasta World (Spaghetti or Fettuccine)

SC01. Korean Gochujang Salmon 38

Gochujang Korean Spicy Sauce, Garlic, Parmesan Cheese, 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 Cheese, Lime Leaf, Basil Oil

SC03. Australian Lamb Ragù 40

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

SC04. Mushroom Ragout 35

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

SC05. Mexican Spicy 36

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

SC06. Minced Beef Bourguignon 37

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

SC07. Vietnamese Fish Sauce with Salmon 32

Vietnam Fish Sauce, Lime Juice, Salmon Fish, Tobiko, Cucumber, Carrots, Cherry Tomato Chili, Garlic, Pickled Cabbage, Lemon oil **(Cold Dish)**

Pentos® & 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, Parmesan Cheese, 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 Cheese, Italian Parsley, Truffle Oil
- R4. Squid Ink & Seafood** **39**
Arborio Rice cooked with French Squid Ink, White Wine & Seafood Stock, Parmesan Cheese, Black Mussel, Sea Prawn, Sun-dried Tomato, Chive & Lemon Oil
(Contain Alcohol)
- R5. Cream Cheese** 🍄 **33**
Arborio Rice cooked with Cream, Cheese Sauce, Parmesan Cheese, 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, Parmesan Cheese, Garlic, Chili, Green Tomato Sauce, Chive, Green Chili Peppers **(Contain Alcohol)**
- R8. Minced Beef** **39**
Aust Minced Beef, Red Wine & Beef Jus, Tomato Pomodoro, Parmesan Cheese, Confit Duck Fat, Onion, Garlic, Forest Mushroom, Petit Pois, Italian Parsley, Rosemary Oil. **(Contain Alcohol)**

- Risotto – Please allow min 20 minutes cooking time

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Home-made Gnocchi (Limited Portion Daily)

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 Cheese, Italian Parsley, Button Mushroom, Cashew Nut & Crouton, Truffle Oil

G3. Gnocchi - Pesto Alfredo 40

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

Home-made Beef Ravioli (Limited Portion Daily)

V1. Ravioli - Classic Tomato Sauce 🍄 35

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

V2. Ravioli - Carbonara- Cream Sauce 38

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

V3. Ravioli - Mushroom Ragout 36

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

Pentos® & 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, Parmesan Cheese, Petit Pois, Chive, Lemon Oil
(Contain Alcohol)

58

M2. Braised Grain-fed Beef Cheek “Boeuf Bourguignon”

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

58

M3. Al Burro E Limone com Barramundi Fish

Pasta, Pan Seared Australia Barramundi Fish, Capers, Lemon Juice & Zest, Butter, Japan Kikkoman Soy Sauce

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

Pentos® & 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. Pentos Lemonade	16	BS02. Black Fizz	16
BS03. Sweet Bee	16	BS04. Lychee Melon	16
BS05. Fresh Quench	16	BS06. Milky Delight	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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Pentos® & Basil

House Wine

- By Glass -

White Wine :

WH01 Placido Pinot Grigio Delle Venezie IGT	33
WH02 Marius Blanc VDP	30

Red Wine :

WH03 Marius Rouge VDP	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 Blanc VDP	140

Red Wine :

WH08 Marius Rouge VDP	150
WH09 Trapiche Malbec	140

Rose Wine :

WH10 Trapiche	160
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Sparkling Wine :

WH11 Bacio Della Luna Prosecco Superiore DOCG	230
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Champagne :

WH12 Nicolas Feuillatte Reserve Exclusive Brut	350
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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

Germany:

WW05 Dr Loosen Riesling Qualitatswein 170

France:

WW06 F de Fournier Sauvignon Blanc 190

- Red Wine -

France:

WR07 Chateau Clarke – Lustrac medoc 260

WR08 M.Chapoutier Cotes du Rhone Belleruche Rouge 190

Italy:

WR09 Querciabella Chianti Classico DOCG 260

WR10 Banfi Col di Sasso Toscana IGT 190

Australia:

WR11 Leeuwin Estate Prelude Cabernet Sauvignon 230

WR12 Torbreck Cuvee Juveniles 220

WR13 Rymill Shiraz 220

Chile:

WR14 Cono Sur Single Vineyard Cabernet Sauvignon 190

Spain:

WR15 Marques de Murrieta Reserva 260

Argentina:

WR16 Trapiche Tesoro Malbec – Uco Valley 190

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

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Lunch Promotion

(Monday to Thursday 12.00pm-2.30pm)

Data Pranzo

59 (2pax)

1 Starter

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

1 Main

Aglie 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

Aglie 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

Pentos® & 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 - Pentos 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 |
| Pentos Meat Ball (Beef/Chicken) | 18 | | |
- Pasta - Carbonara- Classic Egg Yolk** **33**
Duck Bacon, Parmesan, Black Pepper, Button Mushroom, Egg Yolk Sauce, 63°C Egg, Truffle Oil
- Pasta - Vietnamese Fish Sauce with Salmon** **32**
Vietnam Fish Sauce, Lime Juice, Salmon Fish, Tobiko, Cucumber, Carrots, Cherry Tomato Chili, Garlic, Pickled Cabbage, Lemon oil (Cold Dish)
- 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
- 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