

# 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.

# 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

Aglione' 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

Aglione' 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

## 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 arrabiata. 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**

# 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

# Pentos® & Basil

## 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.

# 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.)*

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.

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

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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
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### - 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
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#### Sparkling Wine :

WH15 Bacio della Luna Prosecco Superiore DOCG	230
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#### Champagne :

WH16 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 Qualitätswein 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 – Lustrac medoc 260

WR10 M. Chapoutier Cates du Rhone "Belleruche" 190

WR11 T'air D'OC Syrah IGP Pays 170

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