



Pento's & Basil

1

Starter

- S01. Truffle Butter or Kombu Butter - Ciabatta Bread** **15**
Ciabatta Bread, Choice of Artisanal Truffle Butter or Kombu Butter, Chive
- S02. Wild Mushroom Soup** **12**
Trio of Mushroom Velouté, Cream, Chive, Truffle Oil
- S03. Pento's Signature Salad** **28**
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. Buffalo Mozzarella – Caprese** **30**
Fresh Mozzarella Cheese, Highland Heirloom Tomato, "Olizumo" D.O.P Extra Virgin Olive Oil, Garden Green, Basil & Mint Dressing
- S06. Heirloom Tomato – Bruschetta** **20**
Toasted Ciabatta Bread, Highland Heirloom Tomato, Basil, Shallot, Garden Green, Lemon Oil
- S07. Aust Beef MeatBall – Arrabiata** **28** 🌶️
Mozzarella Cheese Baked Home-made Meatball Stuffed with Caramelized Onion & Fresh Herb, Spicy Tomato Pomodoro with Button Mushroom, Chive, Basil Oil
Served with Sliced Ciabatta Bread
- S08. Button Mushroom - Truffle Butter Sauce** **20**
Sautéed Button & Wild Mushroom, Onion, Italian Parsley, Truffle Butter & Parmesan Cheese
Served with Sliced Ciabatta Bread



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S09. Black Mussel – Salsa Verde 🌶️

26

Black Mussel cooked in White Wine, Onion, Garlic, Chilli, Green Tomato Sauce, Lime, Chive,
Served with Sliced Ciabatta Bread **(Contain Alcohol)**

S10. Asian Clam - Kombu Seaweed 🌶️

26

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

S11. Sea Prawn – Spanish Style 🌶️

26

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

S12. Chicken – Butter Tomato

20

Sautéed Boneless Chicken Thigh, Butter, Shallot, Paprika, Tomato, Cashew Nut, Spices &
Cream
Served with Sliced Ciabatta Bread

S13. Chicken – “Cacciatore”- Mozzarella Cheese

26

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

S14. Chicken – Al Ajillo 🌶️

20

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

S15. Ciabatta Bread (125g / Piece)

7



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Classic Pasta

Spaghetti or Fettuccine

AMBER

C1. Aglio Olio e Peperoncino **20**

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

Add on:

Grilled Chicken	8	Duck Bacon	7
Button Mushroom	7	Frutti di Mare	12

C2. Vongole **30**

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

WHITE

C3. Carbonara- Cream Sauce **28**

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

Add on:

Grilled Chicken	8	Duck Bacon	7	Button Mushroom	7
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C4. Carbonara- Classic Egg Yolk **28**

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

Add on:

Grilled Chicken	8	Duck Bacon	7	Button Mushroom	7
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RED

C5. Pomodoro- Classic Tomato Sauce **22**

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

Add on:

Pento's Beef MeatBall	18	Grilled Chicken	8
Button Mushroom	7	Frutti di Mare	12

GREEN

C6. Pesto Genovese **32**

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

Add on:

Grilled Chicken	8	Duck Bacon	7	Button Mushroom	7
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BLACK

C7. Nero di Seppia- Squid Ink Sauce **34**

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



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Risotto

- R1. Forest Mushroom** **28**
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** **38**
Arborio Rice, Mozzarella Cheese baked Home-made Aust Beef MeatBall
Tomato Pomodoro, Onion, Seasonal Vegetable, Basil, Dash of Cream, Rosemary Oil
- R3. Aust Lamb Ragù** **36**
Arborio Rice cooked with Mirepoix & Brown Stock, Slow cooked Aust Lamb,
Wild Mushroom, Seasonal Vegetable, Green Lentil, Parmesan, Italian Parsley, Truffle Oil
- R4. Squid Ink & Seafood** **36**
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 minimum 20 minutes cooking time**

Gnocchi

- G1. Gnocchi - Gorgonzola Cream** **32**
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 Ragoût** **32**
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** **36**
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 Portions Dail**



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Artisan Menu

Monthly Special

52

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 Chilli 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, Chilli Oil

68

M4. Moroccan Braised Lamb Shank Tagine

"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 Tagine Pot

55

M5. Hawaiian Style Yellow Fin Tuna Tartare

"Ahi Tuna Poke"

Chilled - Egg Pasta - Tagliolini, Tuna marinated with "Kizami" Wasabi, Shallot, Scallion, Black Truffle Paste, Hon Shimeji, Edamame B, Black & White Sesame, Avruga Caviar, Truffle Oil, Served with House Special "Black Garlic" Ponzu Shoyu Sauce



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Desserts

D1. Panna Cotta

14

D2. Tiramisu

16



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Beverage

Still Water

B01. Acqua Panna Still (500ml)	12
B02. Acqua Panna Still (750ml)	18

Sparkling Water

B03. San Pellegrino (500ml)	12
B04. San Pellegrino (750ml)	18

Freshly Squeezed Juices

B05. Orange	B06. Carrot	12
B07. Celery	B08. Watermelon	
B09. Pineapple	B10. Apple	

Refreshments

B11. Lemonade	B12. Pineapple	16
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Smoothies (Natural Fresh Fruits)

B13. Greens	B14. Mango	17
B15. Avocado		

Carbonated Drinks

B16. Coke	B17. Sprite	7
B18. 100Plus		

Tea

D01. Green Rooibos	D02. Peppermint	10
D03. Elegant Earl Grey	D04. Chamomile	
D05. Peach Green Sencha	D06. Passion Fruit	
D07. Lemongrass & Ginger	D08. Green Rose	

Brewed Coffee

D09. Americano / LongBlack	10
D10. Cappuccino	11
D11. Latte	11
D12. Espresso	8
D13. Mochachino	12
D14. Piccolo	11

D15. Infused Water of the Day (900ml)	9	Glass 2.50
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House Wine

White - By Bottle

W01. Cono Sur Bicicleta , Chardonnay	130
W02. Placido Pinot Grigio Delle Venezie IGT	150

White - By Glass

W03. Cono Sur Bicicleta , Chardonnay	28
W04. Placido Pinot Grigio Delle Venezie IGT	33

Red - By Bottle

W05. Cono Sur Bicicleta , Cabernet Sauvignon	130
W06. Placido Chianti DOCG	150

Red - By Glass

W07. Cono Sur Bicicleta , Cabernet Sauvignon	28
W08. Placido Pinot Chianti DOCG	33

Rose - By Bottle

W09. Trapiche	160
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Rose - By Glass

W10. Trapiche	35
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Prosecco - By Bottle

P1. Terre Dirai "Prosecco" DOC Millesimato	268
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Brewery Beer (500ml)

by **Weihenstephen**

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