

SOMMELIER'S SELECTION



Welcome to Park90, a wine lounge where we invite you to drink, eat, relax, enjoy and share the pleasures of wine with friends.

The wines have been specially curated, and sourced, from our network of partners, negociants and chateaux around the world. Old world vs new world, different grape varieties, we leverage upon our extensive reach to source wines for everyone's pleasure in Park90. One thing above all, Park90 allows everyone to indulge in their passion for wine.

We are also fortunate to have access to wines which are on limited release (and typically allocated). As such, we have created a Membership program to enjoy these Members-only wines. This will be a unique loyalty program specially designed to appeal to members who want to enjoy such wines in Park90. Further details can be readily provided.

Wine brings people together. It promotes fellowship, it sparks conversation and it's also fascinating as a matter of subject to study and discuss. No matter how much you learn, or know, every vintage will have different factors that make you think again. If one of the purposes in life is to live it, enjoy it, and seize the moments that you find particularly pleasing, what greater pleasure to drink such wines amongst the company of friends.

We are privileged to have you here.
Enjoy your experience at Park90!

FOOD MENU

AVAILABLE FROM 18:30 - 21:30

For Sharing

Italian Cold Cuts: Parma Ham, Milano Salami, Mortadella & Cooked Ham with Olives 28

Premium Cheese Selection including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, French Brie, Taleggio, served with Truffle Honey & Dried Apricots 🌿 39

Italian Cold Cuts & Premium Cheese Selection including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, French Brie, Taleggio, served with Truffle Honey & Dried Apricots 🏠 61

Starters and Bites

Hand-cut Fries infused with Black Truffle 🌿 🏠 15

Crispy Vegetable Spring Rolls with Thai Chilli Sauce 🌿 16

Assorted Marinated Olives, Olive Tapanade, Mascaporne with Black Truffle, Pickled Calabrian Chilli, Carasau Bread & Grissini 🌿 18

NEW Marinated Artichoke and Rocket Salad with Sundried Tomatoes, Toasted Almond and Pickled Beetroot 🌿 25

Mozzarella Cheese Ball with Yuzu Aioli Sauce Served with Tomato Salsa 22

Deep-fried Buttered Chicken Drumlets & Wings with Sweet Chili Sauce 🏠 25

Smoked Salmon Tart with Avocado Mousse, Pink Peppercorn, and Avruga Caviar 26

Creamy Putignano Burrata Cheese with Italian Heirloom Tomatoes & Taggiasca Olives 🌿 28

NEW Scallops and Prawns with Sautéed Kale and Baby Spinach Gratin with Aromatic Japanese Bread Crumbs 28



Signature dish



Vegetarian

Please allow up to 30 minutes for food orders.

All prices are in SGD, subject to 10% service charge and applicable government taxes.

FOOD MENU

AVAILABLE FROM 18:30 - 21:30

Pizza and Pasta

Focaccina con Tartufo Nero e Robiola till 21:00 Oven-baked Focaccia with Black Summer Truffle & Robiola Cheese 🍄🧀	30
Pizza con Prosciutto Crudo till 21:00 Rucola e Parmigiano Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Freshly sliced Parma Ham, Arugula & Parmesan Cheese 🧀	31
Seafood Pizza till 21:00 With Lobster, Scallop, Tiger Prawns	38
Seafood Risotto till 21:00 With Scallop, Tiger Prawns and Prosecco	38
NEW Ricotta and Spinach Ravioli with Pachino Tomato Sauce and 18 month Aged Parmesan Cheese 🌿	34

Mains

Satay (Choice of Chicken or Mutton) with Peanut Sauce, Cucumber & Pineapple Salad 🧀	
6 Sticks	16
12 Sticks	26
Whole Grain Mustard Marinated Free Range Chicken with Salt Baked New Potato, Grilled Asparagus and Creamy Wild Mushroom	38
12 hours Slow Braised Wagyu Beef Cheek with Barolo Wine, Truffle Potato Mousseline, Baby Spinach and Roasted Pachino Tomato	48

FOOD MENU

AVAILABLE FROM 18:30 - 21:30

Local Delights

Singapore Hokkien Mee Egg & Rice Noodles with Pork, Prawns & Squid 🧀	24
Seafood Kway Teow Goreng Fried Rice Noodles with Prawns, Squid, Scallops & Bean Sprouts	30
Nasi Goreng Fried Rice with Chicken Satay, Chicken Drumlet, Fried Egg, Prawn Crackers & Pickled Vegetables	32

DESSERT MENU

AVAILABLE FROM 18:30 - 21:30

Salted Fudge Hazelnut Brownie with Madagascar Vanilla Gelato	18
Assorted Ice-cream & Sorbet 🌿 Choice of Flavours: Vanilla/Chocolate/Raspberry/Lemon Sorbet	
1 Scoop	5
2 Scoops	10
Freshly Sliced Seasonal Fruits 🌿	14
Strawberry Short Cake 🌿	15
Amedei Chocolate Mousse Cake with Smoked Vanilla Cream & Almond Crunch 🌿	15



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FOOD MENU

AVAILABLE FROM 18:30 - 21:00

Michelin One-star

Summer Palace Signatures

Fried Brown Rice with Crab Meat
Conpoy and Egg White 38

Roasted Meat Platter:
BBQ Pork, Roasted Pork and Roasted Duck 🍽️ 48

Deep-fried Frog Legs
with Chinese Five-spice 🍽️ 36

Fried Octopus Tentacles
with Sea Salt & Pepper 25

Sliced Smoked Duck
with Black Pepper 🍽️ 28

NEW Wok-Fried Celery, Black Fungus, Lily Bulbs
and Lotus Roots with Pine Nuts 🌿 32

Fried Fish Noodles
with Fish Fillet & Enoki Mushroom 36

Dice-Beef with Asparagus
& Black Pepper Sauce 45

WINES

(LAST ORDER 21:30)

Champagne

G / B

Frédéric Savart "l'Ouverture " Brut NV*
Pinot Noir
Champagne, France 25 / 99

White

Domaine Xavier Monnot,
Meursault "Les Chevalieres" 2017*
Chardonnay
Meursault, Bourgogne, France 26 / 103

Realm Cellars, "Fidelio" 2019^
Sauvignon Blanc
Napa County, California, USA 30 / 139

NEW Bass Phillip "Estate" Chardonnay 2015^
Chardonnay
Gippsland, Victoria, Australia 32 / 145

Domaine de Vougeraie, Vougeot 1er Cru Le Clos
Blanc de Vougeot Monopole 2011^
Chardonnay
Vougeot, Bourgogne, France 42 / 190

Domaine de la Grange des Peres,
Vin de Pays de l'Herault Blanc 2016^
Roussanne, Marsanne, Chardonnay
Languedoc, France 50 / 239

NEW Weingut Egon Muller,
"Scharzhofberger" Riesling Spatlese 2018^
Riesling
Wiltingen, Mosel, Germany 47 / 227

Weingut Egon Muller,
"Scharzhofberger" Riesling Spatlese 2016^
Riesling
Wiltingen, Mosel, Germany 59 / 276

Domaine Roulot, Mersault 1er Cru
Clos des Bouchères Monopole 2017^
Chardonnay
Mersault, Bourgogne, France 96 / 468



Signature dish



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^Wines from Coravin selection. Each glass pour is 150ml.

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WINES

(LAST ORDER 21:30)

Red G / B

La Chapelle de Pape Clement 2015* 22 / 88
Merlot, Cabernet Sauvignon, Cabernet Franc
Pessac-Leognan, Bordeaux, France

NEW Henri Magnien, 28 / 110
Gevrey Chambertin 2018*
Pinot Noir
Gevrey Chambertin, Bourgogne, France

NEW Olivier Rivière, "Pozo Alto" 2016^ 43 / 199
Graciano, Grenache, Tempranillo
Rioja, Spain

Realm Cellars "Moonracer" 2017^ 95 / 463
Cabernet Sauvignon, Merlot
Napa Valley, USA

Jacopo Biondi Santi, "Morione" 2006^ 98 / 478
Merlot
Toscana, Italy

Stéphane Ogier, "La Belle Hélène" 2015^ 104 / 499
Syrah
Côte-Rôtie, Rhone, France

Domaine du Pégau, "Cuvée da Capo" 2015^ 112 / 545
Grenache, Syrah, Mourvèdre
Châteauneuf-du-Pape, Southern Rhone, France

Château La Mission Haut-Brion 2001^ 132 / 638
Merlot, Cabernet Sauvignon, Cabernet Franc
Pessac-Léognan, Bordeaux, France

Domaine du Clos de Tart 139 / 670
Clos de Tart Grand Cru Monopole 2013^
Pinot Noir
Morey-Saint Denis, Bourgogne, France

Domaine Robert Groffier 140 / 680
Bonnes Mares Grand Cru 2017^
Pinot Noir
Chambolle Musigny, Bourgogne, France

NEW Château l'Eglise Clinet 2005^ 169 / 838
Merlot, Cabernet Franc
Pomerol, Bordeaux, France

Fortified

NEW Ramos Pinto, Tawny 40 / 160
"Quinta do Bom Retiro" 20 years
Tinta Roriz, Touriga Franca, Touriga Nacional
Porto, Duriense, Portugal

NON-ALCOHOLIC BEVERAGE

Coffee

Espresso Single 9

Espresso Double 11

Long Black 9

Cappuccino 10

Macchiato 10

Tea

English Breakfast (Black) 12

Shizuoka Sencha (Green) 12

Peony Jade (White) 12

Peppermint (Herbal) 12

Water

Acqua Panna 12

San Pellegrino 12

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