

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 varietals, 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 - 23:15

For Sharing

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

Domaine Fourrier, Bourgogne Rouge 2017

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

Domaine Arnaud Ente, Meursault 2016

Italian Cold Cuts & Premium Cheese Selection 58
including Gorgonzola Dolce, 36 Months Parmesan, Tuscan Pecorino, French Brie, La Tur, served with Truffle Honey & Dried Apricots

Domaine Arnaud Ente, Meursault 2016

Lucien Le Moine, Griotte Chambertin Grand Cru 2013

Starters and Bites

NEW Hand-cut Fries 15
infused with Black Truffle

Domaine de la Janasse, Châteauneuf du Pape 2016

NEW Crispy Vegetable Spring Rolls 16
with Thai Chilli Sauce

Fritz Haag Riesling 2018

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

Bodegas Muga, Reserva 2015

NEW Pickles, Beetroot & Grilled Artichoke Salad, 20
Tomino Cheese Crumble, Organic Baby Spinach & Aged Balsamic Dressing

Sébastien Dampf, Chablis 1er Cru Vaillons 2016

Deep-fried Buttered Chicken Drumlets & Wings 25
with BBQ Sauce

Egon Müller, "Scharzhofberger" Riesling Spätlese 2016

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

Greywacke, Wild Sauvignon Blanc 2017

Signature dish

Vegetarian

Recommended Wine Pairing

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 - 23:15

Pizza and Pasta

- *NEW*** Spinach & Ricotta Ravioli 28
with Datterini Tomato Sauce & Fresh Basil 🌿
🍷 Lucien Le Moine, Griotte Chambertin Grand Cru 2013
- Focaccina con Tartufo Nero e Robiola 30
Oven-baked Focaccia with Black Summer Truffle &
Robiola Cheese 🌿 🍷
🍷 Bruno Giacosa, Barbaresco "Asili" 2003
- *NEW*** Pizza with Yellow Fin Tuna Confit, 30
Pantelleria Capers & Tropea Red Onion | till 22:00
🍷 Domaine Fourrier, Bourgogne Rouge 2017
- Pizza con Prosciutto Crudo 31
Rucola e Parmigiano Pizza with San Marzano Tomato
Sauce, Mozzarella Cheese, Freshly sliced Parma Ham,
Arugula & Parmesan Cheese | till 22:00
🍷 Domaine Fourrier, Bourgogne Rouge 2017
- House-made Tagliatelle Pasta 34
with Black Truffle Cream Sauce & Parmesan 🌿
🍷 Bruno Giacosa, Barbaresco "Asili" 2003

Mains

- *NEW*** Satay (Choice of Chicken or Mutton) 16
with Peanut Sauce, Cucumber & Pineapple Salad
6 Sticks
12 Sticks 26
🍷 Charles Heidsieck, Brut Réserve NV
🍷 Egon Muller, "Scharzhofberger" Riesling Spätlese 2016
- *NEW*** BBQ-marinated Kurobuta Pork Spare Ribs 32
with Grilled Portobello Mushrooms &
Hand-cut Fries
🍷 Stag's Leap Wine Cellar "Hands of Time" 2014
🍷 La Chapelle de Pape Clement 2014
- *NEW*** Pan-seared Salmon Fillet 38
with Herbed Mashed Potatoes & Poached Asparagus
🍷 Greywacke, Wild Sauvignon Blanc 2017
🍷 Domaine Fourrier, Bourgogne Rouge 2017
- *NEW*** Crispy Lamb Chop Lollipop 40
with House-made Ketchup & Fries
🍷 Domaine de la Janasse, Châteauneuf du Pape 2016
🍷 Stag's Leap Wine Cellars, "Hands of Time" 2014

🍷 Signature dish 🌿 Vegetarian 🍷 Recommended Wine Pairing
Please allow up to 30 minutes for food orders.
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FOOD MENU

AVAILABLE FROM 18:30 - 23:15

Local Delights

- Singapore Hokkien Mee 🍜 24
Egg & Rice Noodles with Pork, Prawns & Squid
🍷 Fritz Haag, Riesling 2018
- Seafood Kway Teow Goreng 30
Fried Rice Noodles with Prawns, Squid, Scallops &
Bean Sprouts
🍷 Bodegas Muga, Reserva 2015
🍷 Charles Heidsieck, Brut Réserve NV
- Nasi Goreng 32
Fried Rice with Chicken Satay, Chicken Drumlet,
Fried Egg, Prawn Crackers & Pickled Vegetables
🍷 Greywacke, Wild Sauvignon Blanc 2017
🍷 Frédéric Savart, L'Ouverture 1er Cru NV
- Singapore Lobster Laksa 36
Thick Rice Noodles with Cray Fish, Prawns, Fish
Cake & Beancurd
🍷 Fritz Haag, Riesling 2018
🍷 Disznókő Tokaji Aszú 5 Puttonyos 2010

DESSERT MENU

AVAILABLE FROM 18:30 - 23:15

- 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
- *NEW*** Amedei Chocolate Mousse Cake 15
with Smoked Vanilla Cream & Almond Crunch 🌿
🍷 Disznókő Tokaji Aszú 5 Puttonyos 2010
🍷 Quinta do Noval, "Fine Ruby Port" NV

🍷 Signature dish 🌿 Vegetarian 🍷 Recommended Wine Pairing
Please allow up to 30 minutes for food orders.
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FOOD MENU

AVAILABLE FROM 18:30 - 22:00

Michelin One-star Summer Palace Signatures

Fried Brown Rice with Crab Meat
Conpoy and Egg White 23

🍷 Sébastien Damp, Chablis 1er Cru Vaillons 2016

Roasted Meat Platter: 30
BBQ Pork, Roasted Pork and Roasted Duck 🍳

🍷 Lucien Le Moine, Griotte Chambertin Grand Cru 2013

Deep-fried Frog Legs with Chinese Five-spice 🍳 30

🍷 Charles Heidsieck, Brut Réserve NV

Deep-fried Crispy Prawns 30

🍷 Frédéric Savart, L'Ouverture 1er Cru Brut NV

WINES

Champagne

G / B

Frédéric Savart, L'Ouverture 1er Cru Brut NV* 25 / 99
Pinot Noir
Ecueil, Montagne de Reims, France

Charles Heidsieck, Brut Réserve NV* 28 / 110
Pinot Noir, Pinot Meunier, Chardonnay
Reims, Montagne de Reims, France

White

Domaine Sébastien Damp, 17 / 69
Chablis 1er Cru Vaillons 2016*
Chardonnay
Chablis, Burgundy, France

Greywacke, Wild Sauvignon 2017* 18 / 73
Sauvignon Blanc
Wairau Valley, Marlborough, New Zealand

Fritz Haag 2018* 15 / 59
Riesling
Brauneberg, Mosel, Germany

Weingut Egon Müller, "Scharzhofberger" 46 / 276
Riesling Spätlese 2016^
Riesling
Wiltingen, Mosel, Germany

La Clarté de Haut-Brion Blanc 2009^ 50 / 290
Semillon, Sauvignon Blanc
Pessac-Léognan, Bordeaux, France

M. Chapoutier "De L'Orée" Hermitage Blanc 2010^ 58 / 339
Marsanne
Hermitage, Rhone, France

Domaine Arnaud Ente, Meursault 2016^ 113 / 678
Chardonnay
Meursault, Burgundy, France

Sweet and Fortified

Quinta do Noval, "Fine Ruby Port" NV* 12 / 80
Tinta Roriz, Touriga Franca, Tinta Barroca
Duriense, Portugal

Roulot "Liqueur d'Abricots" NV 500ml* 19 / 95
Apricot
Burgundy, France

Disznókő Tokaji Aszú 5 Puttonyos 2010 500ml* 20 / 100
Furmint, Zéta, Hárslevelű
Tokaj, Hungary

WINES

Red	G / B
Bodegas Muga, Reserva 2015* <i>Tempranillo, Garnacha, Greciano Haro, Rioja, Spain</i>	17 / 69
La Chapelle de Pape Clement 2014* <i>Merlot, Cabernet Sauvignon, Cabernet Franc Pessac-Leognan, Bordeaux, France</i>	17 / 69
Domaine Fourrier, Bourgogne Rouge 2017* <i>Pinot Noir Bourgogne, Burgundy, France</i>	20 / 80
Domaine de la Janasse, Tradition 2016* <i>Grenache, Syrah, Mourvèdre Châteauneuf du Pape, Rhône, France</i>	20 / 80
Stag's Leap Wine Cellars, "Hands of Time" 2014* <i>Cabernet Sauvignon United States of America</i>	22 / 91
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Bruno Giacosa, Barbaresco DOCG "Asili" 2003^ <i>Nebbiolo Barbaresco, Piedmont, Italy</i>	55 / 328
Lucien Le Moine, Griotte Chambertin Grand Cru 2013^ <i>Pinot Noir Gevrey Chambertin, Burgundy, France</i>	66 / 394
Domaine Comte Georges de Vogüé Chambolle-Musigny 1er Cru 2012^ <i>Pinot Noir Chambolle-Musigny, Burgundy, France</i>	83 / 490
Bodega y Vinedos Vega Sicilia, Unico "Reserva Especial" 2003, 2004, 2006^ <i>Tempranillo, Cabernet Sauvignon Ribera del Duero, Castilla y Leon, Spain</i>	85 / 510
Romano dal Forno, Amarone Della Valpolicella 2006^ <i>Corvina, Rondinella, Molinara Amarone della Valpolicella, Veneto, Italy</i>	90 / 540
M. Chapoutier Ermitage "l'Ermitage" 2010^ <i>Syrah Hermitage, Rhone, France</i>	112 / 669
Chateau Angelus 2003^ <i>Cabernet Franc, Merlot Saint-Emilion, Bordeaux, France</i>	124 / 735
Harlan Estate "The Maiden" 2013^ <i>Cabernet Sauvignon, Merlot Oakville, Napa Valley, Unites States of America</i>	130 / 755

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

Evian 750ml	12
Badoit 750ml	12

^Wines from Coravin selection. Each glass pour is 125ml.

*Each glass pour is 150ml.

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