

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

Jean Fournier, Marsannay Clos du Roy 2015

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, Olive Tapenade, Mascaporne with Black Truffle, Pickled Calabrian Chilli, Carasau Bread & Grissini 18

Bodegas Muga, Reserva 2015

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

Sébastien Dampé, Chablis 1er Cru Vaillons 2016

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

Egon Müller, "Scharzhofberger" Riesling Spätlese 2016

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

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 with Datterini Tomato Sauce & Fresh Basil Tenuta dell'Ornellaia, Ornellaia Superiore 1997	28
Focaccina con Tartufo Nero e Robiola Oven-baked Focaccia with Black Summer Truffle & Robiola Cheese Bruno Giacosa, Barbaresco "Asili" 2003	30
NEW Pizza with Yellow Fin Tuna Confit, Pantelleria Capers & Tropea Red Onion till 22:00 Jean Fournier, Marsannay Clos du Roy 2015	30
Pizza con Prosciutto Crudo Rucola e Parmigiano Pizza with San Marzano Tomato Sauce, Mozzarella Cheese, Freshly sliced Parma Ham, Arugula & Parmesan Cheese till 22:00 Jean Fournier, Marsannay Clos du Roy 2015	31
House-made Tagliatelle Pasta with Black Truffle Cream Sauce & Parmesan Bruno Giacosa, Barbaresco "Asili" 2003	34

Mains

NEW Satay (Choice of Chicken or Mutton) with Peanut Sauce, Cucumber & Pineapple Salad 6 Sticks 12 Sticks Charles Heidsieck, Brut Réserve NV Egon Müller, "Scharzhofberger" Riesling Spätlese 2016	16 26
NEW BBQ-marinated Kurobuta Pork Spare Ribs with Grilled Portobello Mushrooms & Hand-cut Fries Stag's Leap Wine Cellar "Hands of Time" 2014 La Chapelle de Pape Clement 2014	32
NEW Pan-seared Salmon Fillet with Herbed Mashed Potatoes & Poached Asparagus Greywacke, Wild Sauvignon Blanc 2017 Jean Fournier, Marsannay Clos du Roy 2015	38
NEW Crispy Lamb Chop Lollipop with House-made Ketchup & Fries Domaine de la Janasse, Châteauneuf du Pape 2016 Stag's Leap Wine Cellars, "Hands of Time" 2014	40

FOOD MENU

AVAILABLE FROM 18:30 - 23:15

Local Delights

Singapore Hokkien Mee Egg & Rice Noodles with Pork, Prawns & Squid Fritz Haag, Riesling 2018	24
Seafood Kway Teow Goreng Fried Rice Noodles with Prawns, Squid, Scallops & Bean Sprouts Bodegas Muga, Reserva 2015 Charles Heidsieck, Brut Réserve NV	30
Nasi Goreng 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	32
Singapore Lobster Laksa Thick Rice Noodles with Cray Fish, Prawns, Fish Cake & Beancurd Fritz Haag, Riesling 2018 Disznókő Tokaji Aszú 5 Puttonyos 2010	36

DESSERT MENU

AVAILABLE FROM 18:30 - 23:15

Assorted Ice-cream & Sorbet Choice of Flavours: Vanilla/Chocolate/Raspberry/Lemon Sorbet 1 Scoop 2 Scoops	5 10
Freshly Sliced Seasonal Fruits	14
Strawberry Short Cake	15
NEW Amedei Chocolate Mousse Cake with Smoked Vanilla Cream & Almond Crunch Disznókő Tokaji Aszú 5 Puttonyos 2010 Quinta do Noval, "Fine Ruby Port" NV	15

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: BBQ Pork, Roasted Pork and Roasted Duck 🍳	30
🍷 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* <i>Pinot Noir</i> <i>Ecueil, Montagne de Reims, France</i>	25 / 99
Charles Heidsieck, Brut Réserve NV* <i>Pinot Noir, Pinot Meunier, Chardonnay</i> <i>Reims, Montagne de Reims, France</i>	28 / 110
White	
Domaine Sébastien Damp, Chablis 1er Cru Vaillons 2016* <i>Chardonnay</i> <i>Chablis, Burgundy, France</i>	17 / 69
Greywacke, Wild Sauvignon 2017* <i>Sauvignon Blanc</i> <i>Wairau Valley, Marlborough, New Zealand</i>	18 / 73
Fritz Haag 2018* <i>Riesling</i> <i>Brauneberg, Mosel, Germany</i>	15 / 59
Weingut Egon Müller, "Scharzhofberger" <i>Riesling Spätlese 2016^</i> <i>Riesling</i> <i>Wiltingen, Mosel, Germany</i>	46 / 276
Jean Louis Chave Hermitage Blanc 2012^ <i>Marsanne, Roussanne</i> <i>Hermitage, Rhone, France</i>	57 / 331
Domaine Arnaud Ente, Mersault 2016^ <i>Chardonnay</i> <i>Mersault, Burgundy, France</i>	113 / 678
Sweet and Fortified	
Quinta do Noval, "Fine Ruby Port" NV* <i>Tinta Roriz, Touriga Franca, Tinta Barroca</i> <i>Duriense, Portugal</i>	12 / 80
Roulot "Liqueur d'Abricots" NV 500ml* <i>Apricot</i> <i>Burgundy, France</i>	19 / 95
Disznókő Tokaji Aszú 5 Puttonyos 2010 500ml* <i>Furmint, Zéta, Hárslevelű</i> <i>Tokaj, Hungary</i>	20 / 100

WINES

Red	G / B
Bodegas Muga, Reserva 2015* <i>Tempranillo, Garnacha, Greciano Haro, Rioja, Spain</i>	17 / 69
Jean Fournier, Clos du Roy 2015* <i>Pinot Noir Marsannay, Burgundy, France</i>	17 / 69
La Chapelle de Pape Clement 2014* <i>Merlot, Cabernet Sauvignon, Cabernet Franc Pessac-Leognan, Bordeaux, France</i>	17 / 69
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
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
Tenuta dell'Ornellaia, Ornellaia Superiore 1997^ (1500ml) <i>Cabernet Sauvignon, Merlot, Cabernet Franc Bolgheri, Tuscany, Italy</i>	79 / 940
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 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
Dominus 2013^ <i>Cabernet Sauvignon, Petit Verdot, Cabernet Franc Napa Valley, United States of America</i>	99 / 590
M. Chapoutier Ermitage "l'Ermite" 2010^ <i>Syrah Hermitage, Rhone, France</i>	100 / 602
Chateau Angelus 2003^ <i>Cabernet Franc, Merlot Saint-Emilion, Bordeaux, France</i>	124 / 735

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.

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

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