

# PORTICO

PRIME

## PORTICO'S SIGNATURE MENU

### ROMA TOMATOES SALAD

Puffed quinoa, marinated Hijiki seaweed, honey melon dressing &

### MARKET SEAFOOD CHOWDER

Served with bread sticks, seasonal vegetable and crustacean oil &

### BAKED COD FISH

Fish fillet marinated in Shaikyu white miso, served with cauliflower puree, hazelnut macha crust and yuzu foam

or

### ROASTED CHICKEN LEG

Roasted chicken jus, chili navy beans, purple cabbage and carrot slaw

or

### THOMAS FOOD TENDERLOIN (150GM)

Roasted potatoes with sundried tomatoes, baby asparagus and red wine jus &

### DECONSTRUCTED BLACKFOREST

Max Felchlin 70% dark chocolate mousse, edible hazelnut soil, cherry coulis, caramel ice cream

**\$68++ per guest**

## SOUPS & SALADS

### ROMA TOMATO SALAD 18 🍴

Jamon serrano slices, puffed quinoa, marinated Hijiki seaweed, melon dressing

### IN-HOUSE SMOKED SALMON BELLY SALAD 18

Mixed mesclun salad, lemon vinaigrette, sunflower seeds

### MARKET SEAFOOD CHOWDER 16 🍴

Served with breadsticks, seasonal vegetable and crustacean oil

### WILD MUSHROOM SOUP 15

Brick pastry tuile, roasted garlic foam and seasonal black truffle supplement

### BURATTA CHEESE SALAD 24

Air-flown fresh Italian buratta, roma tomato, jamon serrano slice, puffed quinoa, Hijiki seaweed

### PORTICO GARDEN SALAD 16 🍴

Avocado, pomegranate, honey Earl Grey tea dressing

### SAUTÉED SEASONAL VEGETABLES 12

A simple yet delicious dish to side with your meal

### MESCLUN SALAD 12

A heart-healthy assorted green salad with aged balsamic dressing

## STARTERS

### SEARED HOKKAIDO SCALLOP 24 🍴

Cos lettuce, sous vide 63 degree egg, dehydrated bacon, brown anchovy mayo, freshly shaved Percorino cheese

### SHOESTRING CUT TRUFFLE FRIES 15 🍴

Golden fries drown in fragrant truffle oil, topped with thinly shaved gruyere cheese

### FRENCH FRIES 12

A classic starter to share that never goes wrong

### BEER BATTERED FISH 13

Bite-sized strip fish coated with beer infused battered, side with wasabi mayo

### SAUTÉED WILD FOREST MUSHROOMS 14

Carefully picked wild mushrooms sautéed with garlic and herbs

### CRISPY FISH SKIN 10

Crunchy crisp fish skin topped with spicy pork floss and curry dust

### PAN-SEARED FOIE GRAS 28 🍴

Light seared to crisp juicy foie gras side with caramelised banana, beetroot puree and mixed berries

### TUNA TATAKI 20

Lightly seared seasoned tuna, served with wasabi mayonnaise, pickled cucumber and chimichurri

### LIVE SCOTLAND BLUE-LIPPED MUSSELS (LIMITED PORTION) 18 🍴

Fresh mussels stirred in confit garlic, white wine and Italian parsley

## BEEF ON THE WAGON

JAPAN KAGOSHIMA SIRLOIN A5 GRADE 98

NEW ZEALAND RIB EYE 38

THOMAS FOOD TENDERLOIN 48

GRAINGE SIRLOIN 42

USDA AURORA RIB EYE 46

USDA AURORA SHORT RIB ON THE BONE 48

O.P. RIB ON THE BONE (1.2KG, TO SHARE FOR 3-4PAX) 128

All steaks are 200g, come with baby asparagus, grain mustard mashed potatoes and red wine jus. .

## PASTAS

### CAPELLINI WITH PAN-SEARED HOKKAIDO SCALLOP 32

Grilled tiger prawns, mussels, Spanish chorizo and fresh herbs

### CHILLED TRUFFLE-SCENTED ANGEL HAIR PASTA 30 🍴

Avruga cavair, kawa ebi shrimps, dehydrated konbu shio

### WAGYU BEEF BOLOGNAISE FUSILLI 28

Lightly-charred smoked eel, brown butter toasted brioche

### AGLO OLIO CAPELLINI, ROASTED GARLIC, CHILLI OIL & FRESH HERBS 20

With sauteed seasonal mushrooms 26

With grilled prawns 30

With pan-seared barramundi 30

## MAINS

### AUSTRALIAN RACK OF LAMB 42

Barbequed lamb rack coated with black pepper sauce, side with mesclun salad and roasted potato

### PRIME CANADIAN PORK CHOP 40 🍴

24-hours brined pork, side with smoked apple puree, apple fritters, US asparagus and pork jus

### PORTICO'S SIGNATURE BURGER 32 🍴

Grilled beef patty, sunny side up, gruyere cheese, onion marmalade served with shoestrings fries

### BRAISED WAGYU BEEF CHEEK 38 🍴

Grain mustard mashed potatoes, yuzu Nashi pear and sauteed white button mushroom

### OLIVE OIL POACHED SALMON 34

Home recipe tamarind broth, shimeiji mushrooms, steamed white raddish and pearl sago

### BRAISED LAMB SHOULDERS 36

Braised liquid, roasted red desiree potatoes, couscous and pomegranate salad, purple potato chips and orange segments

### BAKED COD FISH 38

Cauliflower puree, hazelnut macha crust and yuzu foam

### ROASTED CHICKEN LEG 30

Roasted chicken jus, chilli navy beans, purple cabbage and carrot slaw

## DESSERTS

### DECONSTRUCTED BLACK FOREST 18 🍴

Max Felchlin 70% dark chocolate mousse, edible hazelnut soil, cherry coulis and caramel ice cream

### WARM CHOCOLATE FONDANT 16 🍴

Max Felchlin 65% dark chocolate, puffed barley and crème brulee ice cream

### PORTICO'S HOME-MADE ICE CREAM 15

Freshly made in-house ice cream. Check daily special flavours with our friendly staffs!

### POLLINATION SEASONAL HONEY AND THYME CRÈME BRULEE 12

Coconut kisses, fresh grapefruit, cranberry and walnut biscotti

### STRAWBERRY, LYCHEE AND CREAM 12 🍴

Vanilla chantilly cream, elderflower compressed watermelon, strawberry compote, vanilla sugared crisp and lychee sorbet

### HOME-MADE CARROT CAKE 12

Cream cheese frosting, maple Greek yoghurt, orange ginger marmalade and multigrain crumbs

Looking for a venue space for your corporate event? *Get a quote from us today!*

# PORTICO



## PORTICO PRIME (DEMPSEY)

Visually arresting, the entire expanse - both indoor and outdoor - is designed to be almost bare-naked and modular, to cater to a wide variety of event needs and allows for the restaurants to 'open' itself to a myriad of possibilities. What belies this design thinking is 'a roomful of possibilities', that Portico Prime has no intention to rest on its laurels anytime and guests can expect the unexpected and be wowed time after time - whether it is extending its menu offerings or customizing the physical space to give a more immersive experience.

Contact us for events enquiries at [events@portico.sg](mailto:events@portico.sg) or call 9173 9355

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📷 @porticosg

📘 facebook.com/PorticoPrime

🌐 [portico.sg/portico-prime](http://portico.sg/portico-prime)

## PORTICO HOST (ALEXANDRA)

Portico's relaxed indoor space was designed to replicate an elegant living room and provide guests with that ideal living space feel. Surrounded by lush greeneries outside, the warm dining room beckons guests to gather with their friends, linger over a delicious meal and chill out over drinks. The ambience is laidback, warm and inviting.

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## PORTICO PLATOS (TIMBRE+)

Portico Platos celebrates the small plate tapas experience, using only the freshest and finest ingredients to deliver a unique, home-style Spanish cuisine at Timbre+. Looking to spice up your events with that extra oomph? Serve up hearty, delectable tapas and our signature paella, piping hot from the pan for that unforgettable experience for your guests.

Contact us for catering enquiries at [chef.platos@portico.sg](mailto:chef.platos@portico.sg)

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