

FORLINO

D I N I N G O N T H E B A Y

Sitting elegantly within One Fullerton with stunning vistas of the Marina Bay waterfront, Forlino is one of Singapore's best-known destinations for Italian fine dining with a view.

Our Spring menu is a gourmand's journey of Italy, uniting the fresh flavours of the season with the finest culinary influences from Italy's diverse regions.

Armed with his contemporary eye and Italian culinary prowess, dynamic Chef Matteo Ponti reflects Italy's vast nature on the menu by perfectly balancing the Italy's greatest gastronomic finds from the North to the South.

Chef Matteo Ponti's love of cooking was sparked by his upbringing in the lush, mountainous landscapes of the place of his birth, Piemonte in Northwest Italy, as well as his colourful childhood memories of the coasts of Liguria.

With a deep appreciation for quality produce from both land and sea, Chef Matteo stays true to the essence of his Mama's traditional recipes, and reinterprets authentic Italian flavours and ingredients with his unique, contemporary execution. Each meticulously-crafted dish is imbued with 'amore del bel paese' – his love for his beautiful homeland of Italy.



Dalla Terra

148

Amuse Bouche

Vitello

*Grass and Milk-Fed Veal Tartare | Kaluga Queen Schrenckii Caviar | Rye Bread Dust
Egg Yolk Confit Custard | Caper Caviar | Shallot Infused Jus*

Fegato

*Pan-Seared Foie Gras | Apricot Focaccia "Veneziana" | Apple Confit
Dried Raspberry | Marsala Reduction*

Ravioli

*Hand-crafted Pasta stuffed with Slow-Braised Beef Chuck | Seasonal Black Autumn Truffle
Aged Parmigiano Fondue | Porcini Mushroom*

Agnello

*Peppermint Tea-Brined Lamb Loin | Taggiasche Olives | Artichoke Purée
Baby Ratte Potatoes | Green Beans*

Gianduiotto

*Caramelized Piedmontese Hazelnut and Gianduja Chocolate Semifreddo | Hazelnut Praline
Salted Caramel Mousse | Ruby Peach Coulis*

Dal Mare

148

Amuse Bouche

Le Due Isole

Sicilian Red Prawn "Rosso di Mazara" Carpaccio
Passion Fruit Dressing | Mango Gel

Capasanta

Hand-Dived Hokkaido Scallop | Hokkaido Sea Urchin Sabayon
Celeriac Cream

Tagliolini

Homemade Tagliolini | Smoked Black Cod Sauce
Kaluga Queen Schrenckii Caviar | Salmon Roe

Merluzzo

Crispy Scale Blue Eye Cod Fish | Cauliflower Almond Purée | Wild Fennel Pollen
Charred Mint Broccolini | Crispy Fennel | Black Olive Oil

Crostatina

Passion Fruit Parfait | Raspberry Gel | Greek Yogurt Cream
Shortcrust Vanilla Cookie

Ingiando

Burratina 32

*Artisan Burratina D.O.P. | Fermented Rainbow Baby Beetroots
Pickled Cucumber | Walnut Granola | 25YO Balsamic Vinegar*

Capesante 38

*Hand-Dived Hokkaido Scallops | Hokkaido Sea Urchin Sabayon
Celeriac Purée | Pickled Celeriac*

Le Due Isole 42

*Sicilian Red Prawn "Rosso di Mazara" Carpaccio
Sardianian Red Mullet Bottarga | Passion Fruit Dressing | Mango Gel*

Vitello 46

*Grass and Milk-Fed Veal Tartare | Kaluga Queen Schrenckii Caviar
Rye Bread Dust | Egg Yolk Confit Custard | Caper Pearls | Shallot Infused Jus*

Fegato 38

*Pan-Seared & Terrine of Foie Gras | Apricot Focaccia "Veneziana"
Apple Confit | Dried Raspberry | Marsala Reduction*

Porcini 26

*Porcini Mushroom Consommé | Duck Confit and Fig Fiocchetti
Charred Leek | Vincotto | Chive*

Continuando

Linguine 46

*Artisanal "Giuseppe Cocco" Linguine | Hokkaido Sea Urchin
Sardinian Bottarga | Amalfi Lemon*

Tagliolini 48

*Homemade Tagliolini | Smoked Black Cod Sauce
Kaluga Queen Schrenckii Caviar | Salmon Roe*

Ravioli 32

*Hand-crafted Pasta stuffed with Slow-Braised Beef Chuck
Seasonal Black Truffle | Aged Parmigiano Fondue | Porcini Mushrooms*

Risotto 36

*Acquerello Rice | Sardinian Saffron | Amalfi Lemon
Blue Fin Tuna | Cured Egg Yolk*

Tagliatelle 48

*Black Garlic Tagliatelle | Parma Ham Essence | Pan Seared Abalone
Wild Fennel Pollen*

Tortelli 38

*Hand-crafted Tarragon Tortelli with Purple Potatoes | Chicken Liver Espuma
Pickled Onion | Lobster Bites*

Proseguendo

Merluzzo 58

*Crisped Scale Blue Eye Cod Fish | Cauliflower Almond Purée
Charred Mint Broccolini | Crispy Fennel | Black Olive Oil*

Cernia 52

*Steamed Wild Caught Grouper | Hiroshima Oyster | Light Bagna Cauda Broth
Romanesco | Leeks | Gremolata Crisp*

Maiale 42

*Bangalow Sweet Pork Tenderloin | Apricot and Celeriac Purée
IGP Tropea Spring Onion | Porchetta Dust | Fig Chutney*

Agnello 48

*Peppermint Tea-Brined Lamb Loin | Taggiasche Olives | Artichoke Cream
Baby Ratte Potatoes | Green Beans*

Biancostato 58

*48h Slow Braised U.S. Prime Beef Short Ribs | Shallot Fricassee
Sichuan Pepper Polenta Sbrisolona*

Controfiletto

*Morel Mushrooms | Green Asparagus | Pickled Mustard Seeds
Cured Egg Yolk | Chive*

AUS Wagyu Mayura Platinum
Beef Striploin MS8
Grain and Chocolate Fed

88

Irish John Stone 21 days
Dry Aged Beef Striploin
Grass Fed

68

Concludendo

Gianduiotto 18

*Caramelized Piedmontese Hazelnut and Gianduja Chocolate Semifreddo
Hazelnut Praline | Salted Caramel Mousse | Ruby Peach Coulis*

Crostatina 14

*Passion Fruit Parfait | Raspberry Gel | Greek Yogurt Cream
Shortcrust Vanilla Cookie*

Moka 16

*Mascarpone Cremeux | Novara Cookies | Coffee Gelato
Orelys Valrhona Sauce | Marsala Gel*

Kidavoa 16

*Double Fermented Valrhona Chocolate Banana Mousse |
Coconut Gelato | Caramelized Banana Mou | Coconut Meringue*

Formaggi "Luigi Guffanti"

*Selection of Regional Italian Cheeses, served with
Honey | Housemade Jam | Toasted Bread | Dried Fruits*

Robiola di Bufala

Whole Pasteurized Buffalo's Milk | Soft Cheese

Brescianella Acquavite

Full Fat Pasteurized Cow's Milk | Soft Cheese

Gorgonzola Dolce D.O.P.

Full-Fat Pasteurized Cow's Milk | Soft Cheese

Capra Anzaschina Stagionata

Pasteurized Goat's Milk | Semi-soft Cheese

Taleggio D.O.P.

Whole Pasteurized Cow's Milk | Semi-soft Cheese

Pecorino Pepato Cedrino

Whole Pasteurized Sheep's Milk | Hard Cheese

Parmigiano Reggiano D.O.P.

Skimmed Raw Cow's Milk | Hard Cheese

Choice of 1 cheese (30g each) 12

Choice of 3 cheese (30g each) 26

Choice of 5 cheese (30g each) 40