

a gourmand's journey of italy



FORLINO
DINING ON THE BAY

the hidden gem

Sitting elegantly on the second floor of One Fullerton with stunning vistas of the Marina Bay waterfront, Forlino continues to be one of Singapore's best-known destinations for Italian fine dining with a view.

Our menus are a gourmand's journey of Italy, as they unite the finest culinary influences across mountains and the sea, from the North to the South.

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Ideal for:

*Business meetings, elegant dinners,
corporate lunches and wedding events*



venue and capacity

Main Dining Room | Lounge

MAIN DINING ROOM

Seated: 90 - 100 guests

Standing Cocktails: 150 guests

Layout can be customised to your preference.

LOUNGE

The adjoining lounge is the perfect space for a relaxed welcome reception and cocktails, before proceeding to the main dining area.



venue and capacity

Private Dining Rooms

Boasting an equally-stunning view of the bay, the private rooms are great locations for intimate solemnization ceremonies or as a holding area as part of your main event at the Main Dining Room.

PRIVATE DINING ROOM SERENA

Seats up to 22 guests

PRIVATE DINING ROOM GAIA

Seats up to 12 guests



*corporate and
private events*

With Forlino's Main Dining and Private Dining Rooms, our venue is flexible and perfectly suited to any occasion.

From networking sessions, business meetings and corporate lunches, to impactful product launches and must-attend after parties, we guarantee that our beautiful surrounds, breath-taking views, delicious food and drink and world-class service will make your event one to remember!



weddings

Complementing the spectacular panoramic views and our sophisticated, contemporary Italian fare, Forlino's variety of wedding packages are tailored to your every need, ensuring that your once-in-a-lifetime event is filled with countless magical moments to remember for the rest of your life.

Let Forlino's team of event and wedding professionals support you every step of the way, serving as your on—stop consultants to making your dream of an elegant and romantic solemnization and wedding a reality.

*Wedding Packages are inclusive of:
Classic Italian Food and Wine | Floral Décor | Event Services*



about our food

Canapés | Full Buffet Set-ups Fine Dining | Interactive Live Stations

Our talented team of chefs are dedicated to preparing delicious and show-stopping dishes for all nature of events. From beautiful small bites for your welcoming reception to whet your guests' appetite, to a bountiful buffet spread, interactive live stations to excite and engage your guests, as well as our signature hospitality and service for fine dining.

Our dishes showcase only the finest of premium ingredients, with each dish telling a unique story the love for Italy and the culinary traditions of all its diverse regions.



PRIVATE LUNCH
MENU

argento menu

A M U S E - B O U C H E



S A L M O N E

Beet Cured Scottish Salmon
Yogurt Cream, Parsley Oil, Salmon Roe
Baby Beetroots



C A S A R E C C E A L G R A N C H I O

Blue Crab Meat, Datterini Tomatoes
Sardinian Bottarga

O R

M A I A L E E P O R C I N I

Sous-vide Pork Tenderloin
Porcini Mushrooms, Pumpkin Purée



C U P O L A A L L ' A M A R E T T O

64% Dark Chocolate Mousse, Amaretti,
Caramel Espresso Sauce

SGD 68++

oro menu

A M U S E - B O U C H E



M E Z Z I R I G A T O N I

Roasted Walnut and Truffle Pesto
Mascarpone, Smoked Tiroler Speck Crumble



B R A N Z I N O A L L A P U T T A N E S C A

Pan Seared Seabass, Datterini
Olive and Caper Tapanade, Leek Purée

O R

A N A T R A A F F U M I C A T A

Smoked Duck Breast
Celeriac Purée, Raspberry Duck Jus



S E M I F R E D D O

Tahitian Vanilla Frozen Parfait
Mango Compote
Passion Fruit Glaze

SGD 78++

PRIVATE DINNER
MENU

cristallo menu

A M U S E - B O U C H E



S A L M O N E

Beet Cured Scottish Salmon, Yogurt Cream
Parsley Oil, Salmon Roe, Baby Beetroots



M E Z Z I R I G A T O N I

Roasted Walnut and Truffle Pesto,
Mascarpone, Smoked Tiroler Speck Crumble



P E S C E S P A D A

Mint and Pecorino Crusted Swordfish Belly,
Cauliflower Purée, Pickled Pearl Onions

O R

G U A N C E T T E D I M A N Z O

12h Slow-Braised Beef Cheeks,
Sunchoke Purée, Chianti Beef Jus,
Crispy Polenta



T I R A M I S U

Mascarpone Mousse, Coffee Glaze,
Novara Cookies

SGD 88++

rubino menu

A M U S E - B O U C H E



F E G A T O

Foie Gras Terrine, Marsala Reduction
Apricot Sweet Focaccia, Apple Confit



C A S A R E C C E A L G R A N C H I O

Blue Crab Meat, Datterini Tomatoes
Sardinian Bottarga



B R A N Z I N O A L L A P U T T A N E S C A

Pan Seared Seabass, Datterini
Olive and Capers Tapenade, Leek Purée

O R

A G N E L L O A L L A L I G U R E

Peppermint Tea Lamb Loin
Artichoke Purée, Taggiasche Olives Sauce



A M A R E T T O E C I O C C O L A T O

64% Dark Chocolate Mousse,
Amaretti, Caramel Espresso Sauce

SGD 98++

PRIVATE DINNER
MENU

zaffiro menu

AMUSE-BOUCHE



FEGATO

Foie Gras Terrine, Marsala Reduction,
Apricot Sweet Focaccia, Apple Confit



CAPESANTE

Pan Seared Hokkaido Scallop, Celeriac Purée,
Sea Urchin Emulsion, Tapioca Chips



RAVIOLI DEL PLIN

Homemade Braised Beef Ravioli,
Parmigiano Fondue, Porcini, Seasonal Black Truffle



PESCE SPADA

Mint and Pecorino Crusted Swordfish Belly,
Cauliflower Purée, Pickled Pearl Onions

OR

GUANCETTE DI MANZO

12h Slow-Braised Beef Cheeks, Sunchoke Purée,
Chianti Beef Jus, Crispy Polenta



SEMIFREDDO

Tahitian Vanilla Frozen Parfait, Mango Compote,
Passion Fruit Glaze,

SGD 128++

smeraldo menu

AMUSE-BOUCHE



ROSSO DI MAZARA

Sicilian Red Prawn Carpaccio, Sardinian Bottarga,
Mango, Passion Fruit



FEGATO GRASSO

Pan-Seared Foie Gras, Marsala Reduction,
Apricot Sweet Focaccia, Apple Confit



RISOTTI CACIO & PEPE

Carnaroli Rice, Hokkaido Scallops,
Pork Guanciale, Pecorino Cheese



MERLUZZO

Pan Seared Cod Fish, Celeriac Purée,
Sea Urchin Sabayon

OR

AGNELLO ALLA LIGURE

Peppermint Tea Lamb Loin, Artichoke Purée,
Taggiasche Olives Sauce



TIRAMISU

Mascarpone Mousse, Coffee Glaze, Novara Cookies

SGD 148++

beverage packages

FREE FLOW PACKAGES	TWO HOURS	THREE HOURS
SOFT DRINKS JUICES	\$22++	\$30++
BEER SOFT DRINKS JUICES	\$49++	\$59++
SELECTED WINES SOFT DRINKS JUICES	\$65++	\$75++
SELECTED WINES BEERS	\$78++	\$88++

FULL AND EXTENSIVE WINE LIST IS AVAILABLE
FREE FLOW PACKAGES FOR PARTIES OF
A MINIMUM 50 GUESTS AND ABOVE



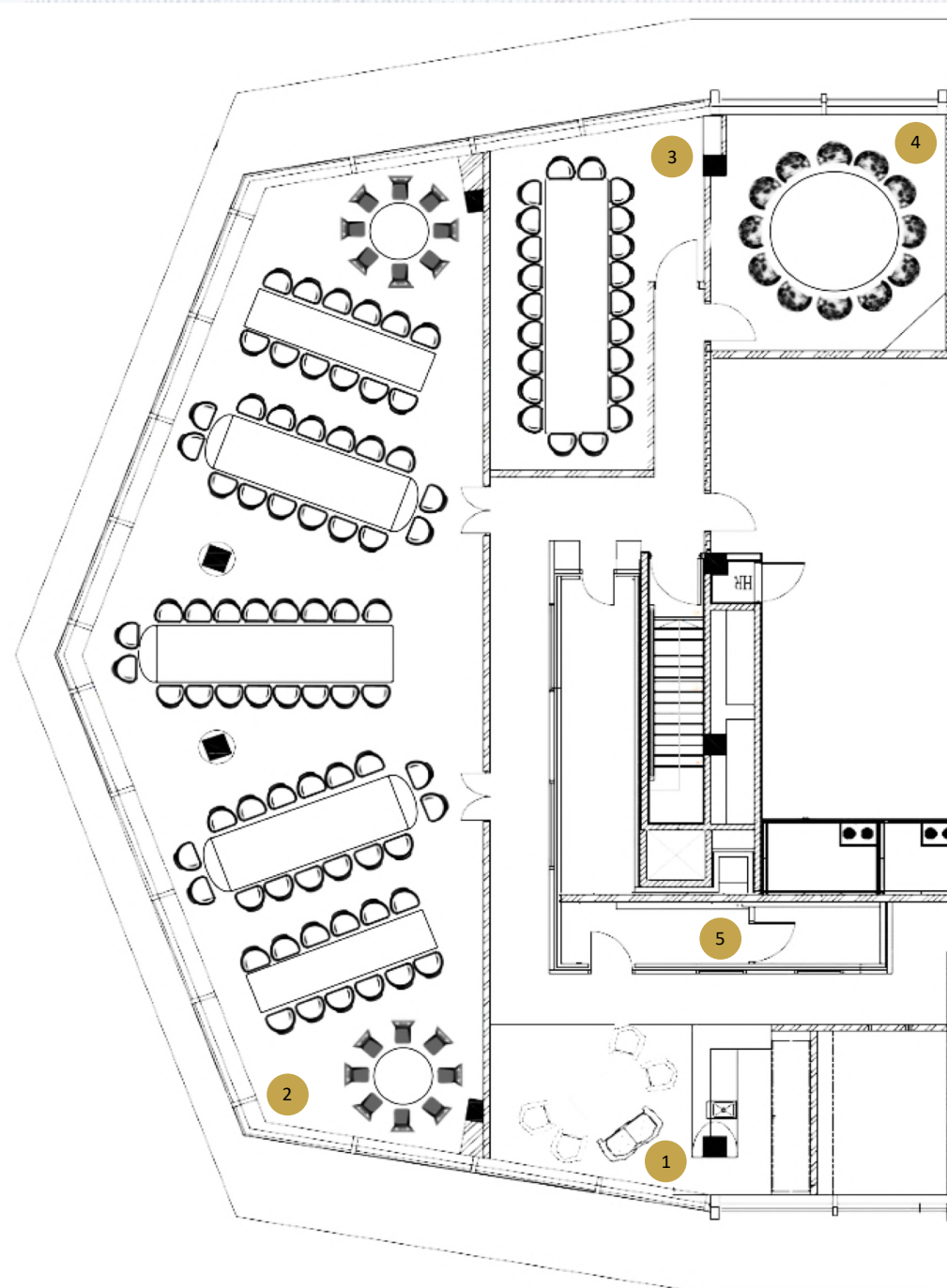
*minimum spend
for food and beverage*

TYPE OF BOOKING	LUNCH	DINNER
GAIA PRIVATE ROOM	\$800++	\$1,200++
SERENA PRIVATE ROOM	\$1,200++	\$1,600++
MAIN DINING ROOM	\$5,000++	\$9,000++
RESTAURANT EXCLUSIVE	\$7,000++	\$12,000++



floorplan

- 1 Bar Area
- 2 Main Dining Room
90 Seated | 150 Standing
- 3 Serena Private Room
22 Seated
- 4 Gaia Private Room
12 Seated
- 5 Washroom





FORLINO
DINING ON THE BAY

FOR EVENT ENQUIRIES:

RESERVATIONS@FORLINO.COM

ELIA@DHM.COM.SG OR +65 9650 3728

ANGELA@DHM.COM.SG

FOR MORE INFORMATION VISIT:

WWW.DHM.COM.SG/FORLINO

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OPENS DAILY LUNCH: 12 NOON - 2:30 PM

DINNER: 6:30 PM - 11 PM