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FOOD MENU

Sommeliers' Selection

Welcome to Park90, a modern wine lounge designed for unhurried connection.

Our cellar reflects deep global partnerships, featuring Old World classics and New World discoveries chosen for their character and balance. We believe wine isn't about choosing sides, but finding what resonates with you.

Through our membership, guests enjoy a more intimate experience with access to rare releases and limited allocations. At

Park90, every bottle is an invitation to satisfy your curiosity and discover a new perspective. We are glad you're here to pause, indulge, and share.



Light Plates

MON-SAT, 4PM - 11:30PM
SUN, 4PM - 11PM

Gougères (3 pcs)	\$12
Light, airy Burgundy cheese puffs with a crisp craquelin crust. Filled with a whipped goat's cheese.	
Warm Marinated Olives	\$13
Fried Cashews with Vadouvan	\$9
Crispy fried cashews and curry leaves tossed in Vadouvan, a fragrant French-style curry blend.	
Oysters with Apple & Verjus Mignonette (6 pcs)	\$52
Petite Friture with Aioli	\$28
A crisp, golden medley of whitebait, shrimp, and squid lightly dusted with paprika. Served with lemon and garlic aioli.	
House-Made French Fries, Ketchup & Aioli	\$19
Golden, double-fried Agria fries with a fluffy centre, paired with bright, tangy housemade ketchup.	
Selection of 3 Types of European Cheeses	\$38

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PRICES EXCLUDE SERVICE CHARGE AND GOODS AND SERVICES TAX (GST)

The French Table

DAILY, 6PM - 10PM

Salmon Gravlax, Celeriac Rémoulade & Horseradish \$28

Honey-cured Akaroa King salmon with a buttery, delicate finish. Served with celeriac remoulade, pickled shallots, and fresh dill.

Steak Tartare, House Fries, Endive \$36

Hand-cut raw beef seasoned with capers, cornichons, and horseradish, Served with toasted baguette and witlof.

Add on Amur Caviar (30g) \$88

Tarte Flambée, Alsatian Bacon, Caramelised Onion & Gruyère Cheese \$32

Crisp Alsatian flatbread topped with crème fraiche, smoky bacon, Gruyère, and a duo of raw and caramelized onions with thyme.

Bayonne Ham, Charentais Melon & Espelette Pepper \$24

Silky, 12-month dry-cured French ham served with sweet Charentais melon and a pinch of Espelette pepper.

Saucisson Sec des Aldudes \$22

Traditional French dry-cured pork sausage seasoned with garlic and peppercorns. A classic, firm-textured charcuterie with a concentrated savory flavor.

Pâté de Campagne, Prune, Celeriac Rémoulade, Cornichons \$28

Rustic Iberian pork terrine with prunes and pistachios. Served with celeriac remoulade, pickles, mustard, and baguette.

Baby Romaine Lettuce Salad – Buttermilk Dressing, Pecans, Grapes & Apples \$18

Crisp baby romaine with grapes, apple, and pecans, tossed in a creamy buttermilk dressing.

Cavatelli with Pork and Fennel Sausage Ragù \$28

Ridged semolina pasta in a traditional Sardinian ragù of pork sausage, tomato, aromatic fennel, saffron and aged parmesan.

Manila Clams, Pastis, 'Nduja, Tomato & Basil \$38

Tender clams and toasted Sardinian pasta in a spicy nduja-tomato broth with a hint of Pastis and fresh basil.

Black Cod, Sauce Vin Jaune, Morel Mushrooms & White Asparagus \$46

Buttery black cod with nutty Vin Jaune sauce, morels, and a fresh lift of wild garlic.

1/2 Oven-Roasted Yellow Chicken with Ratatouille \$38

Golden-roasted yellow chicken with herbs and butter, traditional ratatouille Provençale.

Sarawak Pepper Beef Cheek Bourguignon with Potato Purée \$42

Slow-braised beef cheek in red wine with Sarawak pepper, served over silky potato purée.

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The Asian Kitchen

DAILY, 6PM - 10PM

Crispy Chicken Mid Wings \$20

Chicken Mid Wings, Lemon & Togarashi Aioli

Chinese Spiced Salt Tofu \$20

Crispy Fried Bean Curd Tossed with Toasted Salt, Garlic Powder, Five Spices & Sichuan Peppercorn

Typhoon Shelter Chicken \$20

Crispy Popcorn Chicken with Crispy Garlic, Dried Shrimp, Chilli, Curry Leave, XO Sauce & Crispy Rice Puff

Chargrilled Beef & Chicken Satay (6pcs) \$25

Served With Chunky Peanut Sauce, Cucumber, Red Onion & Ketupat Rice

Seafood Mee Goreng \$26

Yellow Noodle, Prawn, Fish Cake, Squid, Tomato, Vegetables, Sambal Onion & Fried Egg

Penang Seafood Char Kway Teow \$24

Flat Rice Noodle, King Prawns, Chinese Pork Sausage, Bean Sprouts, Chinese Chive, Egg & Fish Cake

Classic XO Fried Rice \$68

Wok Fried Fragrant Jasmine Rice with Lobster, Crab Meat, Crisp Asparagus & Aromatic XO Sauce

Hainanese Chicken Rice \$27

Aromatic Poached Free-Range Chicken and Fragrant Chicken Rice Served with Chicken Broth & Traditional Condiments

Wok Fried Shanghai Greens \$16

Stir Fried Baby Shanghai Green with Crispy Garlic & Oyster Superior Sauce

Sweet Treats

DAILY, 6PM - 10PM

Gariguette Strawberry Vacherin, Crème Fraîche & Basil \$22

Delicate Gariguette strawberries with crisp meringue and tangy crème fraîche, baby basil, lemon olive oil.

Soft Chocolate & Salted Caramel Tart with Cultured Crème Chantilly \$18

Soft Valrhona chocolate fondant tart with salted caramel, finished with cultured crème Chantilly.

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San Pellegrino 750ml \$12


Acqua Panna 750ml \$12

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