



PARK%



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.



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Light Plates

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

Gougères (3 pieces) Light, airy Burgundy cheese puffs with a crisp craquelin crust. Filled with a whipped goat's cheese.	\$12
Add on 1 piece	\$4
Marinated Olives in Fennel and Coriander Seed with Orange Zest and Rosemary	\$13
Fried Cashews with Vadouvan Crispy fried cashews and curry leaves tossed in Vadouvan, a fragrant French-style curry blend.	\$9
L'Antilope No 3 oysters from Normandy Granny Smith Apple and Verjus Mignonette (6 pieces)	\$52
Petite Friture with Aïoli A crisp, golden medley of whitebait, shrimp, and squid lightly dusted with paprika. Served with lemon and garlic aioli.	\$28
House-Made French Fries, Ketchup & Aïoli Golden, double-fried Agria fries with a fluffy centre, paired with bright, tangy housemade ketchup.	\$19
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

Rosemary Loaf

Housemade Bread, Seaweed Butter

\$14

Salmon Gravlax, Celeriac Rémolade & Horseradish

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

\$28

Traditional Steak Tartare with House Fries

Hand cut raw wagyu beef seasoned with capers, cornichons and horseradish

\$36

Add on Amur Caviar (30g)

\$88

Tarte Flambée, Alsatian Bacon, Caramelised Onion & Gruyère Cheese

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

\$34

Bayonne Ham, Charentais Melon & Espelette Pepper

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

\$24

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The French Table

DAILY, 6PM - 10PM

Saucisson Sec des Aldudes

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

\$22

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

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

\$18

Cavatelli with Pork and Fennel Sausage Ragu

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

\$28

Black Cod, Sauce Vin Jaune, Chanterelles, Baby Leek

Buttery black cod with nutty Vin Jaune sauce, Charred Baby Leeks and Piedmont Hazelnuts

\$46

1 /2 Oven-Roasted Yellow Chicken with Ratatouille

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

\$38

Sarawak Pepper Beef Cheek Bourguignon with Potato Purée

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

\$42

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The Asian Kitchen

DAILY, 6PM - 10PM

Prawn Paste Chicken Wings

Breaded, Har Cheong style

\$21

Chinese Spiced Salt Tofu

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

\$20

Typhoon Shelter Chicken

Breaded & Fried Chicken Thigh, Crispy Garlic, Dried Shrimp, Chilli, Curry Leave, XO Sauce & Crispy Rice Puff

\$21

Chargrilled Beef & Chicken Satay (6pcs)

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

\$25

Hokkien Mee

Squid, Tiger Prawns, Roasted Pork, Braised Yellow Noodles

\$30

Seafood Char Kway Teow

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

\$26

XO Fried Rice

Scallops, Tiger Prawns, King Crab Meat, Housemade XO Sauce, Asparagus

\$36

Wok Fried Shanghai Greens

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

\$16

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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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