



EMPIRE  
Grill

À LA CARTE



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Grill

Simplicity is not the absence of effort; it is the mastery of restraint, letting ingredients speak for themselves.

Italian cuisine celebrates the beauty of simplicity, where each ingredient shines in its purest form.

Rooted in tradition and nurtured by passion, it's a culinary language of authenticity and warmth. From fresh produce to time-honoured recipes, every dish tells a heartfelt story of love, family, and the land it honours.

A handwritten signature in black ink, appearing to read 'Bjoern Alexander'. The signature is fluid and cursive, with a large, sweeping initial 'B'.

Bjoern Alexander  
Cluster Director of Culinary

# BITES

## Fried Corn Balls

Smoky Aioli | Chilli | Sago (D, V)

S\$14

## Beef Slider

Jalapeño | Bell Pepper | Anchovies (D, G, S)

S\$18

## Beef & Foie Gras Slider

Foie Gras | Truffle Aioli | Parmesan (D, G)

S\$18

## Arancini

Beef Tongue | Anchovy Dip | Black Pepper (D, G, S)

S\$18

## Beef Tendon Chips

Tendon | Carbonara Dip | Vinegar (D, P)

S\$12

## Eggplant Fritto

Mojo Verde | Semolina | Smoked Paprika (V)

S\$12





## TO SHARE

### La Lune Oyster

Classic Condiments

6pcs S\$48

12pcs S\$88

### Classic Beef Tartare (G)

Onions | Cornichons | Mustard

S\$42

### Empire Grill Chef's Salad

Baby Gem | Spicy Salami | Pickles (D, G, P)

S\$36

### Japanese Eggplant

Romesco Sauce | Citrus | Basil (N, V)

S\$32

### Smoked Tuna

Ceviche | Red Onion | Basil (S)

S\$46



## Short Rib Ravioli

Spicy Bell Pepper | Crispy Garlic | Anchovies (D, G, S)

SS\$42

## Campanelle

Black Truffle | Burrata | Parmesan (D, G, V)

SS\$46

## Spaghettoni

Carabiniero | Dried Tomato | Olives (D, G, S)

SS\$68

## Linguine

Lobster | Zucchini | Coriander (D, G, S)

SS\$58

## Fusilli with Your Choice of Sauce

Pesto | Bolognese | Tomato (N, D, G)

SS\$38

Kindly inform your server should you wish to enjoy our Gluten-free Pasta.



## MEAT SELECTION

Stone Axe Full-Blood Wagyu MBS 9+	(200g) Tenderloin	S\$108
	(200g) Sirloin	S\$88
Blackmore Full-Blood Wagyu MBS 9+	(200g) Chuck Rib Cut	S\$88
Cuts by Linz   Prime Heritage   USA	1kg Bone-In Ribeye, serves 2	S\$298
	800g Bone-In Short Loin, serves 2	S\$248
Little Joe Grass-Fed Beef	(200g) Tenderloin MB4	S\$82
	(400g) Cube Roll MB4	S\$98
Iberico Pork Collar	(300g)	S\$68
New Zealand Lumina Lamb Rack	(300g)	S\$88
Rump Cap On	(400g) serves 2	S\$68

## SAUCES

Chimichurri

Three-Pepper Sauce

Crispy Garlic Chilli

Truffle Jus

Dijon Jus

Salsa Verde

Blue Cheese Sauce



(A) Alcohol (D) Dairy (G) Gluten (N) Nuts (P) Pork (S) Seafood (V) Vegetarian  
All prices are subject to 10 percent service charge and prevailing government tax.



## FRESH FROM THE SEA

### Alaskan King Crab

Anchovy Butter | Garlic | Chilli (D, S)

S\$108

### Glacier 51 Toothfish

Olive Crème | Lemon | Celery (D, S)

S\$78

### Spanish Octopus Leg

Dried Tomato | Zucchini Fritta | Semolina (S)

S\$78

### French Turbot

Coconut | Sweet Onion | Curry Leaves (Prepared tableside, serves 2) (D, S)

S\$128



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# ADD-ON SIDES

## Corn Ribs

Dried Chilli | Coriander | Smoky Oil (V)

S\$12

## Sweet Potato

Crispy | Vinegar Powder | Spring Onion (V)

S\$14

## Wild Broccolini

Garlic | Chilli | Shallot (V)

S\$14

## Green Asparagus

Fontina Cheese | Radish | Pickles (D, V)

S\$16

## Organic Greens

Fennel | Tomato | Baby Gem (V)

S\$12

## Young Potato

Curry Leaf | Ginger | Chilli (V)

S\$14



# DESSERTS



## Affogato

Caramel | Vanilla | Milk (A, D, G)

S\$16

## Cannoli

Sea Salt | Gianduja | Extra Virgin Olive Oil (D, N)

S\$16

## Baked Choux

Egg Custard | Toffee | Vanilla (D, N, G)

S\$14

## Local Melon

Limoncello | Sago | Tofu (D, G)

S\$18

## Homemade Tiramisu

Mascarpone | Espresso | Ladyfingers (A, D)

S\$18



## SOFT DRINKS

Coca-Cola

Coca-Cola Zero Sugar

Sprite

London Essence Tonic

London Essence Ginger Ale

London Essence Soda

S\$10

## FRESH JUICES

Orange

Watermelon

S\$15



## FRESH JUICES

Apple  
Cranberry  
Mango  
Pineapple  
Tomato

S\$13



## COFFEE

	HOT	ICED
Lungo	S\$10	S\$12
Americano	S\$10	S\$12
Single Espresso	S\$10	
Double Espresso	S\$12	
Espresso Macchiato	S\$11	
Café Latte	S\$12	S\$14
Cappuccino	S\$12	S\$14



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## TWG TEA

English Breakfast

Earl Grey

Moroccan Mint

Sencha

Chamomile

Jasmine

Lemon

HOT ICED

S\$10 S\$12

## WATER

Acqua Panna 750ml

San Pellegrino 750ml

S\$18





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