



Fusion Italian concept where tradition meets innovation.

Begin with starters to share.

Then, indulge in your own pasta, each crafted with its own story and flavour.

TO SHARE

CALAMARI DI FRITTI 21



SQUID

**SOURCED LOCALLY
FROM AH HUA KELONG**

Lightly battered squid rings, served with spicy aioli

Wine Pairing: Sorelle Bronca Particella 68

Prosecco that lift the crispy squid and refresh the palate with every bite

GOLDEN CAULIFLOWER 12



*Light, golden florets paired with our house-made spicy aioli
- a house favourite*

Wine Pairing: Sorelle Bronca Particella 68

A bright, refreshing sparkle that dances alongside the crispy florets and spicy aioli



BONE MARROW & BREAD 15



BEEF

Served with focaccia

Wine Pairing: Elio Perrone Barbera d'Asti 2023

A bright, juicy red that cuts through the rich, creamy marrow



CACIO E PEPE FRIES 15



Fries in a cacio e pepe inspired sauce

BRUSSEL SPROUTS* 16



PORK

Sautéed brussel sprouts topped with crispy prosciutto di parma and grated pecorino

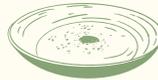
** Can be made vegetarian upon request (without prosciutto)*

CREAMY MUSHROOM SOUP* 8



A gathering of mushrooms

** Add-On Focaccia (\$5)*



GARDEN SALAD 10



A refreshing mix of Italian greens, dressed with balsamic vinaigrette

HOUSE-BAKED FOCACCIA 8



Handmade with love - served with extra virgin olive oil and balsamic vinegar

MAINS

ROASTED CHICKEN LEG WITH MISTICANZA SALAD 24

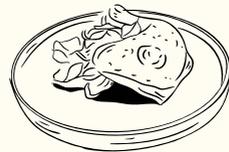


CHICKEN

*Sous-vide chicken leg, over Misticanza greens
- comfort with a modern, Asian-Italian twist*

Wine Pairing: Elio Perrone Barbera d'Asti 2023

*Light enough not to overpower, but its acidity refreshes between
each bite of savoury roasted chicken*



VEGETARIAN

PRICES ARE BEFORE GST & SERVICE CHARGE

PASTAS

CLASSICS 'Old-school charm on a plate'

SPAGHETTI CACIO E PEPE 19

Cheesy, peppery and comforting

Wine Pairing: Fattoria San Lorenzo "Di Gino" Marche Bianco 2022 (Verdicchio)

Crisp, savoury white with an almondy edge, brightens the cheese and plays well with the pepper

SPAGHETTI ALLO SCOGLIO 26

A seaside classic with fresh prawns, squid and mussels, topped with chilli flakes

Wine Pairing: Nals Margreid Sauvignon Blanc 2022

Zesty, mineral white that captures the freshness of the sea



TORTELLINI PARMIGIANO CREAM 22 (REG) 26 (LARGE)

Hand-folded tortellini stuffed with ricotta, prosciutto di parma and mortadella coated in silky Parmigiano-Reggiano cream

Wine Pairing: Nals Margreid Sauvignon Blanc 2022

Mineral white with zippy acidity that cuts through the lush cream

SPAGHETTI CARBONARA 24

Roman classic with guanciale, egg yolk, and pecorino

Wine Pairing: Fattoria San Lorenzo "Di Gino" Marche Bianco 2022 (Verdicchio)

Bright, mineral white with enough texture for guanciale, cleans up the richness and keeps it light

FUSION 'Pasta with a passport'

FETTUCCINE 'CHILLI CRAB' 24 CRISPY SOFT SHELL CRAB & CHILLI CRAB SAUCE

Crispy soft shell crab perched on fettuccine tossed in our bold chilli crab sauce

Wine Pairing: Nals Margreid Gewürztraminer 2024

A floral, spice-loving white with lychee charm that softens the heat



FETTUCCINE AL PESTO GROVE 18 HOUSE-MADE PESTO, EDAMAME & BROCCOLI

Grove-style pesto: not your usual pesto! Green, creamy, and full of umami Tossed with edamame, broccoli, chilli flakes, pecorino, finished with dollops of ricotta

Wine Pairing: Nals Margreid Sauvignon Blanc 2022

Notes of herbs that echo the pesto's green freshness and balance its creamy, umami finish

SPAGHETTI

CARAMELISED PORK BELLY & SCALLION OIL 17

Tender pork belly over spaghetti, tossed in fragrant scallion oil, finished with a rich pork jus our take on Chinese scallion oil noodles, inspired by Char Siu

Wine Pairing: Elio Perrone Barbera d'Asti 2023

A juicy red that contrasts the fatty pork belly and enhances the umami with lift



TORTELLINI BUTTERNUT SQUASH CREAM 22 (REG) 26 (LARGE)

Hand-folded tortellini stuffed with ricotta, prosciutto di parma and mortadella coated in smooth butternut squash cream

Wine Pairing: Nals Margreid Gewürztraminer 2024

An aromatic white that complements the sweetness of the butternut squash

PASTA ADD-ONS

SOFT SHELL CRAB	12
BONE MARROW	12
SEARED TIGER PRAWNS	9
CARAMELISED PORK BELLY	6
CRISPY CHICKEN CUTLET	6



VEGETARIAN

PRICES ARE BEFORE GST & SERVICE CHARGE

SWEETS

CHENDOL PANNA COTTA 12

*Pandan-infused panna cotta topped with gula melaka granita
— a flavour close to our hearts.*

Note: Contains gelatin derived from beef



Wine Pairing: Nals Margreid Passito 2019 (375ml)

*A gently floral, golden-hued dessert wine that lifts the pandan and gula melaka
— a thoughtful nod to heritage, shared over something sweet*

TIRAMISU 16

*Layers of espresso-soaked savoiardi, mascarpone cream, and a cocoa finish
— timeless comfort, best shared (or not)*

Note: Contains alcohol

CAFFÈ

**Oat/Almond Milk
- Additional \$1*

	HOT	ICED
SINGLE ESPRESSO	3.50	
DOUBLE ESPRESSO	4.50	
LONG BLACK	5	6
ICED ESPRESSO TONIC		7.50
CAPPUCCINO*	6	6.50
LATTE*	6.50	7
FLAT WHITE*	6.50	
MOCHA*	8	8.50

DAYCAP / NIGHTCAP

TIRAMISU-TINI 22

*Dessert meets cocktail: bold espresso, velvety cream, and a dusting of indulgence
— a toast to Italy's favourite pick-me-up*

LIMONCELLO SHOT (30ML) 6

*Sun-bright lemon, served ice-cold—sweet, zesty, and clean
— a small toast to the Grove*

*To all who've shared a plate, a smile,
or a moment at our tables -
You are what makes this place
feel like home.*

VINI ITALIAN

*Happy Hour from 11am - 6pm Daily

SPARKLING (PROSECCO)



	HH*	GLS	BTL
Sorelle Bronca Particella 68 Brut 2022 <i>Crisp, citrusy, easy bubbles</i>	15	17	68
Sorelle Bronca Particella 181 Brut 2022 <i>Finer, creamier, more complex</i>			78

WHITE (BIANCO)

Tiberio Trebbiano d'Abruzzo 2022 63
Bright, clean, mineral citrus



Fattoria San Lorenzo "Di Gino" Marche Bianco 2022 (Verdicchio) 14 17 59
Zesty, herbal, saline finish

Nals Margreid Sauvignon Blanc 2022 14 17 65
Fresh, aromatic, green citrus



Nals Margreid Gewurztraminer 2024 15 18 69
Floral, lychee, gently spiced

Nals Margreid Pinot Bianco 2020 108
Elegant, textured, stone-fruit

RED (ROSSO)

Elio Perrone Barbera d'Asti 2023 15 18 73
Juicy, plush, bright cherry



Crivelli Grignolino d'Asti 2022 17 19 82
Delicate, perfumed, fresh red fruit



Ca' La Bionda Valpolicella Ripasso Classico Superiore 2019 18 21 90
Rich, smooth, dark fruit

Graci Etna Rosso 2022 94
Savoury, mineral, volcanic cherry

Val delle Corti Chianti Classico Riserva 2020 112
Structured, earthy, sour cherry

Francesco Rinaldi Barolo 2019 175
Powerful, rose-petal, firm tannins

Pian dell'Orino "Vigneti del Versante" Brunello di Montalcino 2018 388
Deep, silky, long and savoury

Ca' La Bionda Amarone 2018* *CORAVIN 36
Opulent, velvety, cocoa spice

ORANGE (AMBRATO)

Damijan Podversic Ribolla Gialla 2019 145
Iconic long-skin maceration; Amber, grippy, dried apricot

DESSERT (DOLCE)

Nals Margreid Passito 2019 95
Honeyed, apricot, luscious finish (375ml)

ALCOHOLIC BEVERAGES

BEER

PERONI
ITALIA

**Happy Hour from 11am-6pm Daily*

	HH*	REG
PERONI DRAUGHT (300ML)	10	14
PERONI DRAUGHT (PINT)	14	18

Crisp, clean, and refreshingly dry — Italy's iconic lager made for sunny afternoons and good company

COCKTAILS



	HH*	REG
APEROL SPRITZ <i>Bittersweet, bubbly, and bright</i>	13	19
LIMONCELLO SPRITZ <i>Zesty and refreshing with a kiss of lemon</i>	14	21
MIMOSA ITALIANA <i>Orange juice meets crisp Prosecco</i>	9	15
PEACH BELLINI <i>Peach purée with chilled Prosecco</i>	9	15
GIN & TONIC <i>Malfy Gin Rosa & Tonic Water</i> <i>Pink-grapefruit and juniper in tonic water</i>	13	18
ESPRESSO MARTINI <i>Bold espresso, smooth vodka, and coffee liqueur</i> <i>shaken into a silky, uplifting serve</i>		21
TIRAMISU-TINI <i>Dessert meets cocktail:</i> <i>a toast to Italy's favourite pick-me-up</i>		22
NEGRONI <i>Classic mix of gin, vermouth, and bitters</i>		26
LARK CITRUS HIGHBALL <i>A crisp, modern twist featuring LARK whisky finished</i> <i>in chinotto casks</i> <i>— bright, citrusy, and quietly complex</i>		32

NON-ALCOHOLIC BEVERAGES

CAFFÈ

*Oat/Almond Milk
- Additional \$1

	HOT	ICED
SINGLE ESPRESSO	3.50	
DOUBLE ESPRESSO	4.50	
LONG BLACK	5	6
ICED ESPRESSO TONIC		7.50
CAPPUCCINO*	6	6.50
LATTE*	6.50	7
FLAT WHITE*	6.50	
MOCHA*	8	8.50

TEAS BY ANTEASOCIAL

	HOT	ICED	TEAPOT
KYOHO GRAPE OOLONG <i>Our favourite Antea social signature</i>	6.50	7	13
ORIENTAL BEAUTY <i>Classic Taiwanese Oolong</i>	6.50	7	13
PASSION BERRY <i>Green & White Tea Base, Notes of passionfruit, strawberry</i>	6	6.50	13
CHAMOMILE <i>Caffeine-free</i>	6	6.50	13
STRAWBERRY BERGAMOT <i>Eucalyptus, strawberry, bergamot with a subtle peppery-sweet finish</i>	6	6.50	13
EARL GREY <i>Notes of black tea, bergamot, light citrus perfume</i>	6	6.50	13

SOFT DRINKS

COKE / COKE ZERO	4
GINGER ALE / SODA WATER / TONIC WATER	4
JUICES (APPLE / ORANGE)	7
PUREZZA FILTERED WATER*	2
*Unlimited pours, charged per guest Choice of (Cold / Ambient / Warm / Sparkling) - We serve filtered water only -	

PRICES ARE BEFORE GST & SERVICE CHARGE

LUNCH AT THE GROVE

WEDNESDAYS TO FRIDAYS
(EXCLUDING EVE OF P.H. & P.H.)
11 AM TO 3 PM



2 COURSE · \$22

*Choice of
1 Starter + 1 Pasta

PASTA
GROVE

STARTER

GARDEN SALAD 

Italian greens dressed with balsamic vinaigrette - light and refreshing

CREAMY MUSHROOM SOUP* 

A gathering of mushrooms - warm and comforting

*Add-On Focaccia (\$3)



PASTAS

FETTUCCHINE AL PESTO GROVE
HOUSE-MADE PESTO, EDAMAME & BROCCOLI 

Grove-style pesto: not your usual pesto! Green, creamy, and full of umami Tossed with edamame, broccoli, chilli flakes, pecorino, and finished with dollops of ricotta

SPAGHETTI CACIO E PEPE 

Cheesy, peppery and comforting — just as it should be

SPAGHETTI CARAMELISED PORK BELLY & SCALLION OIL 

Tender pork belly over spaghetti, tossed in fragrant scallion oil, finished with a rich pork jus — our take on Chinese scallion oil noodles, inspired by Char Siu

SPAGHETTI CARBONARA  +\$4

Roman classic with guanciale, egg yolk, and pecorino

TORTELLINI BUTTERNUT SQUASH CREAM  +\$6

Hand-folded tortellini stuffed with ricotta, prosciutto di parma and mortadella coated in smooth Butternut Squash Cream

TORTELLINI PARMIGIANO CREAM  +\$6

Hand-folded tortellini stuffed with ricotta, prosciutto di parma and mortadella coated in silky Parmigiano-Reggiano Cream

FETTUCCHINE CRISPY SOFT SHELL "CHILLI CRAB"  +\$3

Crispy soft shell crab perched on fettuccine tossed in our bold chilli crab sauce

SPAGHETTI ALLO SCOGLIO   +\$6

A seaside classic with fresh prawns, squid and mussels, topped with chilli flakes

DESSERT

CHENDOL PANNA COTTA +\$7

BEVERAGES

COKE / COKE ZERO +\$3 · COFFEE / TEA +\$5

APPLE / ORANGE JUICE + \$6 WINE (GLASS) +\$14

PERONI DRAUGHT BEER (300ML) +\$9

PUREZZA FILTERED WATER (STILL/SPARKLING) + \$1

 VEGETARIAN

*LUNCH SETS ARE SERVED PER PERSON AND ARE NOT SHAREABLE
PRICES ARE BEFORE GST & SERVICE CHARGE