

# SET LUNCH

# 11AM—4PM

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13.9

## SLURP HARD SET

Choose 1 Main + Cold Brew Tea

### ROASTED POMODORO PASTA

Honey roasted tomato pomodoro with burrata and extra virgin olive oil

### QUEEN MARGIE PIZZA

Alfredo topped with tomato jam, parmesan cream, basil mousse

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17.9

## SLURP HARDER SET

Choose 1 Main + Any Drink

### BEEF RAGU PASTA

Beef ragu with cherry tomatoes, feta cheese and arugula

### NO WAY JOSE PIZZA

Alfredo topped with beef chorizo, pepperoni, sweet corn salsa, pickled jalapeños, feta and garlic

### MUSHROOM RAGU PASTA

Sauteed swiss mushroom in porcini cream, sage butter and grana padano

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24.9

## SLURP HARDEST SET

Snack + 1 Main + Any Drink

### TOMATO BRUSCHETTA

Focaccia topped with roasted cherry tomatoes and whipped feta

## MAINS

### EGGPLANT PARM

Roasted eggplant with parmesan cream, spicy tapenade, quinoa and crispy capers

### BALSAMIC GLAZED ROASTED CHICKEN

Balsamic glazed half roasted chicken with endive salad and mustard cream

# BUILD YOUR OWN PIZZA

## 20.0 onwards

## CRUST

### CRUST DUST

Garlic & Parsley  
Furikake  
Mushroom & Black Pepper  
Smoked Paprik

## SAUCES

### GET SAUCED

Alfredo  
Pomodoro  
Mustard Cream  
Harissa Pomodoro  
Garlic Cream Cheese

### PREMIUM 2.0

Green Pesto Sauce  
Teriyaki Alfredo  
Creamy Truffle

## TOPPINGS

### FREE TOPPINGS

Chilli Flakes  
Extra Virgin Olive Oil  
Parsley

### BASIC 1.5

Arugula  
Red Onion  
Kalamata Olives  
Grilled King Oyster Mushroom  
Grilled Aubergine  
Apricot Basil Jam

### CLASSIC 2.5

Sautéed Chestnut Mushroom  
Pepperoni  
Turkey Ham  
Tomato Jam  
Basil Mousse  
Harissa Mousse  
Parmesan Cream

### PREMIUM 3.5

Feta Crumble  
Rosemary Garlic Chicken Sausage  
Lamb Merguez Sausage  
Beef Chorizo Sausage

### EXTRAVAGANT 4.5

Prawns Marinated  
Black Lumpfish Caviar  
Ikura Caviar  
Truffle Oil  
Truffle Paste

## PASTAS

### ROASTED POMODORO 24.0 VEGETARIAN

Honey roasted tomato pomodoro with burrata and extra virgin olive oil

### OYSTER CREAM 29.0 SEAFOOD

Oyster cream sauce with shio kombu, poached oysters and lemon oil

### CLAM ALLIUM 26.0 SEAFOOD

Spring onion and leek butter with clams, anchovy, lemon and chives

### BEEF RAGU 28.0 BEEF

Beef ragu with cherry tomatoes, feta cheese and arugula

### MUSHROOM RAGU 25.0 VEGETARIAN

Sauteed swiss mushroom in porcini cream, sage butter and grana padano

## STARTERS

### FOCCACIA 6.0 GLUTEN

Focaccia served with extra virgin olive oil and smoke salt

### EGGPLANT BRUSCHETTA 13.0 GLUTEN / VEGETARIAN

Focaccia topped with marinated grilled eggplant, zucchini and whipped feta

### MUSHROOM ARANCINI 16.0 VEGETARIAN

Truffle infused mushroom risotto balls served with garlic aioli

### BURRATA TOMATO SALAD 15.0 VEGETARIAN

Burrata with marinated tomato medley served with balsamic dressing

### TRUFFLE FRIES 17.0 VEGETARIAN

Shoestring fries with truffle oil and grana padano

### CALAMARI 21.0 SEAFOOD

Togarashi calamari with lime aioli

### ENDIVE SALAD 15.0 VEGETARIAN / NUTS

Endive in balsamic dressing with candied hazelnuts, pickled raisins, pear and grana padano

### PHAT WINGS 24.0

Three garlic and rosemary stuffing in boneless chicken wing served with harissa pomodor

## DESSERTS

### TIRAMISU 15.0

House made tiramisu, double cream mousse, espresso and lady finger biscuits

### HAZELNUT COFFEE CAKE 15.0 NUTS

Warm hazelnut cake, coffee cremeux with chantilly cream

### GELATO 12.0

Choice of vanilla bean, dark chocolate or pistachio

## DRINKS

### SODA—BASED MOCKTAILS 8.0

- STRAWBERRY BASIL *Strawberry Basil / Soda*
- PEACH VANILLA *Peach / Vanilla / Soda*
- BERRY LIME *Berry / Lime / Soda*
- WATERMELON *Watermelon / Soda*

### WINE NON ALCOHOLIC

- ALTINA PEPPERBERRY SHIRAZ • 48.0 (BOTTLE) / 12.0 (GLASS)
- ALTINA FINGERLIME SAUVIGNON BLANC • 48.0 (BOTTLE) / 12.0 (GLASS)
- NOUGHTY SPARKLING CHARDONNAY • 50.0 (BOTTLE) / 14.0 (GLASS)

### COFFEE

- BLACK 5.9
- WHITE 5.9
- ICED +1.0

### TEA

- BRITISH BREAKFAST 8.0
- SUPREME EARL GREY 8.0
- MOROCCAN MINT 8.0
- ROSEMARY COLD BREW 8.0

### WATER (BOTTLE)

- STILL 8.0
- SPARKLING 8.0

*Prices exclusive of 10% service charge and GST*

## HOUSE PIZZAS

### QUEEN MARGIE 23.0 VEGETARIAN

Alfredo topped with tomato jam, parmesan cream, basil mousse

### TERIYAKI DRIFT 25.0 VEGETARIAN

Teriyaki alfredo topped with grilled king oyster mushroom, enoki tempura and nori

### MEDI MERGUEZ 28.0

Harissa pomodoro topped with house made lamb merguez, parmesan mousse, aubergines, kalamata olives, red onions and parsley

### TRUFFLE SHUFFLE 34.0 VEGETARIAN

Creamy truffle sauce topped with sautéed chestnut mushrooms topped with burrata, almonds and truffle

### PRAWN IDENTITY 27.0 SEAFOOD

Alfredo topped with apricot basil jam, prawns, harissa mousse and basil mousse

### NO WAY JOSÉ 29.0 BEEF

Alfredo topped with beef chorizo, pepperoni, sweet corn salsa, pickled jalapeños, feta and garlic

### ROYAL CAVIAR 30.0 SEAFOOD

Mustard cream sauce topped with avruga caviar, ikura caviar, pickled yellow mustard

### PESTO MANIFESTO 28.0

Pesto topped with house made rosemary and garlic chicken sausage, turkey ham and onion finished with arugula and crumbled feta

## MAINS

### EGGPLANT PARM 25.0 VEGETARIAN

Roasted eggplant with parmesan cream, spicy tapanade, quinoa and crispy capers

### BRAISED LAMB SHANK 38.0 NUTS

Braised lamb shank with peas and mushrooms ragu topped with mint, hazelnuts and golde raisins gremolata

### SAFFRON POACHED SALMON 33.0 SEAFOOD

Poached salmon with wilted spinach, saffron sauce and citrus salad

### BALSAMIC GLAZED ROASTED CHICKEN 33.0

Balsamic glazed half roasted chicken with endive salad and mustard cream



• Pizzeria e Trattoria •

THE  
BLACK HOLE  
GROUP

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