

A LA CARTE MENU

From 11:30am to 9:30pm (Last Order)

COSMO @ CAPRI BY FRASER CHANGI CITY

Capri by Fraser Changi City. 3 Changi Business Park Central 1 Singapore 486037



Appetizers

Freshly Picked Garden Salad 15

Mixed greens, cherry tomatoes, onions, carrots, red cabbages, capsicums and olives with a choice of Thousand Island, French or Italian vinaigrette.

Caesar Salad

Romaine lettuce tossed in a creamy anchovy dressing, topped with shaved parmesan cheese, turkey bacon, hard-boiled egg and croutons.

-Add on Smoked Salmon

Green Mango & Shrimp Salad 17

Shredded crunchy green mango, carrots and shrimp tossed with fresh coriander, basil, chili time dressing and topped with crushed peanuts.

Soups

Minestrone

12

17

5

A hearty tomato based soup laden with onions, leek, cabbages, carrots, potatoes, celeries and haricot beans served with crusty bread.

Mushroom & Truffle Cream Soup

14

Fresh Shitake and Button mushrooms enhanced with truffle simmered in fresh cream, topped with chopped parsley and served with crusty bread.

Grubs

American Style Garlic Bread

Baked crusty baguette spread with garlic and herbs butter.

French Fries

12

Lightly salted, crispy golden French Fries.

Potato Wedges

12

Crispy fried seasoned potato wadges.

Truffle & Parmesan Fries

16

16

Thick cut French Fries tossed with mushroom truffle paste and parmesan.

Crispy Chicken Wings (three pieces per serving)

Deep-fried crispy chicken wings, served with French Fries.

Chicken Spring Rolls Platter 16

Six pieces of crispy chicken spring rolls served with pickled achar on the side.

Black or Plain Carrot Cake 16

Pan-fried white radish cake with preserved dried radish, prawns, squids and egg sprinkled on with chopped spring onions.

Calamari 18

Tender squid, breadcrumb dusted and lightly fried until crispy, served with French Fries & tartar sauce.

Ginger Beef Cubes 22

Butter-basted beef cubes with ginger veal jus served with salad and focaccia on the side.



Sandwiches & Burgers

All sandwiches and burgers are served with a side of salad and French Fries

Turkey Ham & Cheese Sandwich

20

Grilled brioche spread with butter, turkey ham and melted cheddar cheese.

Classic BLT Sandwich

20

Grilled turkey bacon, crispy lettuce, tomato and mayo on a toasted brioche.

Club Sandwich

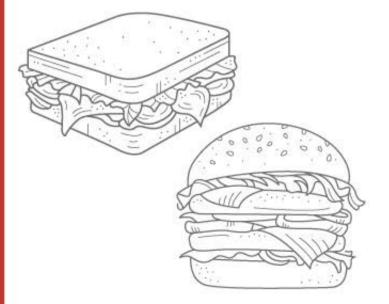
20

Triple-decker sandwich with grilled chicken breast, turkey bacon, fried egg, lettuce, cucumber and tomato.

Wagyu Beef Sesame Charcoal Burger

32

Grilled juicy Wagyu beef patty spread with mayo, gherkin, cheese, tomato, cucumber, lettuce, and fried egg.



Hand-Made Pizzas

Totally Vegetarian

20

Bell peppers, onions, fresh basil, mushrooms, olives, and mozzarella cheese.

Margherita

22

Fresh basil, sliced tomatoes, mozzarella cheese and drizzled with extra virgin olive oil.

Tropical Hawaiian

22

Baked with our homemade fresh tomato sauce, turkey ham, mushrooms and pineapples.

Beefy Pizza

22

Juicy braised minced beef, fresh tomato mozzarella cheese.

Marinara

22

Sauteed assorted seafoods, garlic, white wine, basil and mozzarella cheese.

Pastas

Choice of Spaghetti or Linguine

Neapolitan

18

Homemade tomato concasse, fresh mixed herbs and extra virgin olive oil.

Bolognese

22

Braised minced beef with fresh herbs and tomato sauce.

Vongole Aglio e Olio

24

Sauteed baby clams with garlic, chilli, capsicums, basil, and white wine.

Marinara

26

Fresh seafoods, garlic, white wine, fresh basil, and extra virgin olive oil in a classic tomato sauce.

All prices are subject to the prevailing service charge & GST.



Mains

Truffle Chicken

28

Pan-roasted boneless chicken with red wine forest truffle sauce.

Nordic Salmon Belly

38

A succulent 200gm butter-basted Norwegian salmon belly with lemon caper sauce.

Beef Tournedos

48

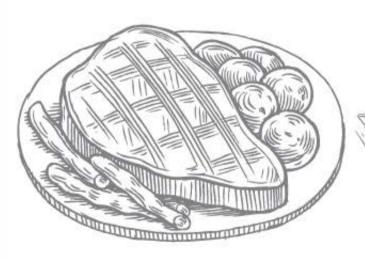
New Zealand 200gm beef tenderloin perfectly grilled to order in a black pepper sauce.

> Main courses above are served with seasonal vegetables and a choice of French fries or mashed potatoes.

Fish & Chips

26

Breaded fish fillet fried crispy and golden, served with a tangy tartar sauce, garden greens and fries.



Asian Corner

Char Kway Teow

16

Wok-fried flat rice noodles with prawns, squids, bean sprouts, Chinese chicken sausages and egg in a spicy sweet sauce.

Singapore Laksa

16

Thick vermicelli noodles in a rich spiced dried shrimp and coconut creamy gravy, served with prawns, fried bean cakes, fish cakes and egg and garnished with fresh laksa leaves.

Chicken Curry

18

Traditional chicken curry with potatoes in coconut cream, and served with steamed rice, crackers and pickled achar.

Hor Fun

18

Wok-fried flat rice noodles with sautéed marinated beef or seafood and vegetables in a chicken broth egg gravy.

Seafood Fried Rice

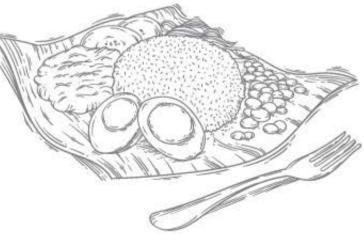
18

Fried fragrant Jasmine rice with seafood, green peas, carrots, and served with crackers and pickled achar.

Nasi Goreng Istimewa

20

Special fried rice with sambal, green peas, shrimps, chicken, and topped with fried egg, chicken wings, chicken satay, crackers and pickled achar.





Desserts

Vanilla Ice Cream

Single Scoop	4	
Triple Scoop	10	

Fresh Fruit Platter (serves one to two people)

A selection of seasonal fresh fruits.

Coconut Panna Cotta

14

Made with a tropical twist - cooked cream and coconut milk topped with passion fruit.

Orange Crème Brûlée

16

Warm orange flavoured Trinity cream laced with carametized orange julienne and garnished with fresh fruits.

Tiramisu 16

Coffee-flavoured Italian dessert made with Savoiardi fingers dipped in coffee, and layered with a whipped mixture of eggs, sugar, mascarpone cheese and dusted with cocoa.



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Coffee & Tea

Beverages

Cappuccino	6
Chamomile	6
Coffee	6
Earl Grey	6
Green Tea	6
Espresso	
Single	6
Double	9



Sodas/Juices/Coolers



Sodas (Coke / Sprite / Ginger ale / Tonic / Soda /	6
Redbull 🕕 🕮	6
Fresh Lime Soda (A) (S) Freshly Lime Squeeze, Black Salt, Soda - Stir	7
Aqua Panna	8
San Pellergrino	8
April Lady 🕦 🅦	9
Fresh Juices (Orange 19 / Apple 19)	9
Virgin Mojito 🕕 🕮	10
Shakes (Strawberry 112 / Vanila 129 / Chocolate 113)	12

Cosmo		(i)	Vodka		
Cos				Glass	Bottle
11			Smirnoff Red	0 7 6	200
Lique	ors		Absolut Blue	15	220
Whisky – E	Blended		Belvedere	1.7	320
	Glass	Bottle	Grey Goose	0 0	320
JW Black	14	200	Snow Leopard	-	320
Chivas 12	5 5	200	Rur		
Jameson Irish	15	230	Rui	")	
Chivas 18	-	280		Glass	Bottle
Cinala	Mala		Bacardi	14	220
Single	Matt		Old Monk (Indian Dark Rum)	2:-0	270
	Glass	Bottle	(indian bark kum)		
Dalmore 12	-	320	Bourt	oon	
Glenfiddich 12	23 4	320		Glass	Bottle
Amrut Fusion	16	330	Jim Beam White	ē=	220
Macallan 12	18	350	Jack Daniels	15	250
Double Cask			Maker's Mark		270
Glenfiddich 15	02	400	Bran	dv	
Gir			Bran		
		5		Glass	Bottle
_ , , , , , , , ,	Glass	Bottle	Martell VSOP	14	280
Bombay Sapphire	14	220	Hennesy VSOP	16	320
Hendrick's	-	270	Martell Cordon Ble	u -	688
Roku	5. 4 0	300			

Cosmo		Wine		
Liquors			Glass	Bottle
Shots		Casa Silva Caberne Sauvignon	et 14	60
Baileys	14	No. 2012 1012 1012 1012 1012 1012 1012 101	46	
Jose Cuervo	14	Castello Trebbio Chianti	16	70
Patron Silver	14	Saint Clair Pinot	20	90
Salted Caramel Vodka	16	Noir		
Sour Applez	16	Louis Bourgogne Pinot Noir	1570	130
Tequila Rose	16	Mitolo Angela Shiraz		150
Alcohol		White		
Beer			Glass	Bottle
Tiger 330ml	9	Cassa White	14	60
Heineken	10	Chardonnay		
Apple Cider	12	Louis Latour Chablis	30	130

\$10 HH

\$15/Pint

Friuli Pighin

Pinot Grigio

Kronenbourg \$10 HH \$15/Pint

Asahi Draft

Bottle Glass Prosecco -60 13 **Astaria Lounge**

Sparkling



150