

The Experience



Located 240 metres above the ground at the top floor of the Ocean Financial Centre along Singapore CBD's bustling Collyer Quay, Zafferano offers gastronomes a winning hybrid concept that consists of a contemporary restaurant and chic rooftop terrace lounge.

Our contemporary Italian menu focuses on creating dishes using the highest quality fresh ingredients, observing the style of traditional Italian cuisine while incorporating a modern touch. Placing emphasis on ingredients and flavour, the presentation is simple, natural and appealing to the eye.

Complete the night by stepping out to the rooftop terrace lounge to enjoy a glass of wine and be charmed by the uninterrupted 270-degree panoramic view of the city skyline.



Plan An Event



Zafferano provides the ultimate destination for dining, drinks and entertainment. With the ability to host all manner of events such as cocktail receptions for up to 250 people or business meetings for an intimate group of 10, Zafferano offers a multitude of possibilities.

With a dedicated team specializing in providing outstanding service, we welcome all who wish to experience an unmatched class of personalised service and enjoy breath-taking views of the city.





The Space

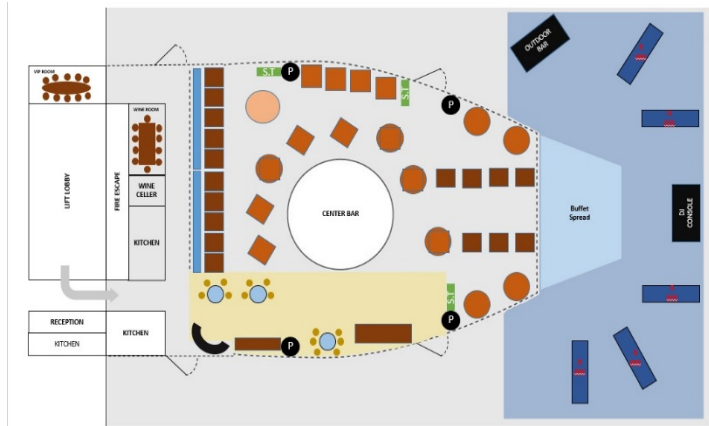
Main Dining Area A stylish, contemporary and warm interior featuring two open kitchens, a charcoal grill, antipasti bar, and a walk-in wine cellar showcasing a variety of Italian labels. At the heart of Zafferano's dining and lounge space, a circular bar is illuminated by a specially-crafted saffron-inspired light feature.



Terrace Go alfresco and enjoy the dazzling city lights close up, whether it be for drinks or a delectable dining experience. Zafferano's al fresco terrace is great for drinks and light bites with pulsating beats ringing through the air to accompany you as you catch the sunset at dusk or admire the glittering Marina Bay skyline at night.



Private Dining Zafferano's two private dining rooms offer an exclusive and luxurious oasis with a private entrance that will allow your guests to slip in away from the hustle and bustle of the main dining room. The elegant space that we offer is the perfect place to entertain small groups of up to 14 people. Customize your own menu or order from our existing selection of contemporary Italian dishes.



Seating Capacity:

Wine Lounge	30	Restaurant	100
Wine Room	12	VIP Room	14
Terrace	40		

Standing Capacity:

Wine Lounge	60	Restaurant	250
Wine Room	-	VIP Room	-
Terrace	80		

Beverage Packages



House Selections	2hrs	4hrs	Additional Hour
Soft drinks & juices	\$25	\$45	\$12
Soft drinks, juices, beer & house wine	\$58	\$110	\$30
Soft drinks, juices, house spirits, beer & house wines	\$95	\$172	\$45
Soft drinks, juices, premium spirits, beer & premium wines	\$125	\$220	\$60
Beer/Barrel	Price		
Peroni Beer by the Barrel, 30 liters	\$900++		
Champagne/Prosecco	Price		
G.H. Mumm Cordon Rouge Brut	\$115++		
Terre Gaie Prosecco	\$80++		
House Spirits	Price		
Vodka - Stolichnaya	\$188++		
Gin - Gordon’s Dry	\$188++		
Rum - Bacardi Bianca	\$188++		
Bourbon - Jim Beam	\$188++		
Whisky - Famous Grouse	\$188++		
Premium Spirits	Price		
Vodka - Belvedere	\$260++		
Gin - Bombay Sapphire	\$230++		
Rum - Bacardi Gold	\$230++		
Bourbon - Jack Daniel’s	\$240++		
Whisky - Johnnie Walker Black Label	\$230++		
Corkage Charges		Price	
Wines or Sparkling Wines / Champagne (750ml)		\$45++	
Wines or Sparkling Wines / Champagne (1500ml)		\$90++	
Spirits (inclusive of 2 mixers)		\$100++	
<u>Note:</u> All prices are subjected to GST & 10% Service Charge. Only duty paid bottles are allowed to be served.			

Wine Packages

2 Hours Free Flow

50 per person

Sommelier's Selections:

Prosecco

Red wine

White wine

Additional Hour : 35 per person

80 per person

Champagne GH Mumm NV

Chardonnay Sauvignon Blanc Villa Giulia Marchesi di Gresy
Piemonte Italy 2011

Sangiovese Cabernet Sauvignon Dogajolo Carpineto
Toscana Italy 2012

Additional Hour : 50 per person

120 per person

Champagne Perrier Jouet Grand Brut NV (1.5L)

Chardonnay Isole E Olena Toscana Italy 2011

Ad Astra Fattoria Nittardi Toscana Italy 2013

Additional Hour : 70 per person

(Prices are subjected to 10% service charge and 7% government taxes)

Set Menus



3-course set menu A

trota - arancia - asparagi - uova di trota
12 hours marinated trout from Norway
orange and green asparagus, trout roe



ravioli - vitello - funghi porcini
homemade veal 'ravioli', 'porcini' mushroom sauce, truffle essence

or

branzino – olive taggiasche - capperi - pomodoro
pan-fried sea bass filet, black olives, capers and tomatoes



tiramisú
'mascarpone' cheese cream, italian savoyard biscuit



Zafferano blend coffee or tea

88

(Price is subjected to 10% service charge and 7% government taxes)

Set Menus



3-course set menu B

manzo - rucola - tonno

carpaccio of wagyu beef, rocket salad, tuna sauce



casarecce - agnello - tartufo

homemade 'casarecce' in milk fed lamb ragout, truffle scent

or

ombrina - asparagi verdi - arancia

oven-baked Mediterranean sea bream
sautéed green asparagus, orange emulsion



latte - vaniglia - frutti di bosco

vanilla crème brûlée, fresh mix berry



Zafferano blend coffee or tea

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(Price is subjected to 10% service charge and 7% government taxes)

Set Menus



4-course set menu A

fegato d'anatra - fichi - frutti di bosco
pan-seared 'rougie' duck liver
Caramelized figs, berry sauce



cavatelli - frutti di mare - bottarga
homemade 'cavatelli' with tomatoes, fresh seafood
grated 'bottarga'



merluzzo - funghi - porri
oven-baked Atlantic cod, sautéed 'porcini' mushroom
potato and leek velouté

or

agnello - patate - senape
slow-cooked lamb rack, potato gratin, mustard sauce



cioccolato - nocciole - frutti esotici
55% dark chocolate and hazelnut mousse, exotic compote



Zafferano blend coffee or tea

98

(Price is subjected to 10% service charge and 7% government taxes)

Set Menus



4-course set menu B

capesante - finocchio - uova di salmone

pan-seared Hokkaido scallops, fennel cream sauce, salmon roe



ravioli - vitello - funghi porcini

homemade veal 'ravioli', 'porcini' mushroom sauce, truffle essence



merluzzo - topinambour - asparagi verdi - balsamico

oven-baked Atlantic cod, Jerusalem artichoke puree

sautéed green asparagus, aged balsamic

or

manzo - patate

slow cooked US prime beef short rib, potato gratin, veal reduction



caramello - frutto della passione - lampone

creamy caramel dome, passion fruit jelly, raspberry coulis



Zafferano blend coffee or tea

98

(Price is subjected to 10% service charge and 7% government taxes)

Set Menus



3-course vegetarian set menu

burrata - pomodori - basilico

Italian 'burrata' from 'Andria', fresh tomatoes and basil



risotto – zafferano

'super fino Carnaroli Acquerello' risotto, Iranian saffron

or

casarecce - pomodoro - origano - olive

'casarecce' pasta, fresh tomatoes, oregano and Ligurian olives



sorbetti

selection of Zafferano's homemade sorbet



Zafferano blend coffee or tea

68

(Price is subjected to 10% service charge and 7% government taxes)

Set Menus



4-course - vegetarian set menu

burrata - pomodori - basilico

Italian 'burrata' from 'Andria', fresh tomatoes and basil



parmigiana melanzane

oven-baked eggplant 'parmigiana'



ravioli - ricotta di bufala - pomodoro - asparagi verdi

homemade 'ravioli' with buffalo 'ricotta' cheese

tomato coulis, green asparagus

or

risotto - funghi porcini - timo

risotto with 'porcini' mushroom scented with fresh thyme



sorbetti

selection of Zafferano's homemade sorbet



Zafferano blend coffee or tea

78

(Price is subjected to 10% service charge and 7% government taxes)

Set Menus



4-course vegan set menu

insalata - asparagi bianchi - barbabietola - arancia - cipolla rossa
seasonal salad with white asparagus, beetroot, orange and red onion



minestrone
clear vegetables broth with vegetables and tuscan extra virgin olive oil



linguine - pomodoro - basilico
linguine pasta with San Marzano tomatoes, fresh basil



sorbetti
selection of Zafferano's homemade sorbet



Zafferano blend coffee or tea

78

(Price is subjected to 10% service charge and 7% government taxes)

Set Menus



3-course gluten-free menu

salmone – rapanelli – uova di trota

Marinated Scottish salmon, red radish & orange salad, trout roe



branzino – pomodori – patate – arancio

Pan-fried fillet sea bass, oven-baked tomatoes,
roasted potatoes, orange emulsion



sorbetti

selection of Zafferano's homemade sorbet



Zafferano blend coffee or tea

88

(Price is subjected to 10% service charge and 7% government taxes)

Buffet Menu



Selection of Antipasti:

mini mozzarella & tomato 'caprese' style (v)
seasonal garden salad with:
orange, boiled egg, tomatoes, chicken, sweet corn, cucumber
fresh seasonal oysters
scottish salmon 'carpaccio' with 'avruga' caviar dressing
tuna 'tartare', trout roe
poached live prawns, cocktail mayo
roast beef with rocket salad, tuna sauce
selection of cold cuts

Selection of Main Course:

short pasta 'penne' in fresh tomato, oregano, basil (v)
roasted Atlantic cod Mediterranean style
slow cooked 'veal cheek'
Or
oven-baked lamb chop
roasted potato & sautéed vegetables

Selection of Zafferano's pastries:

mini tiramisu'
assorted macaroons
vanilla 'pannacotta'
chocolate mousse cones
fruit platter

128 per person

*V-Vegetarian

(Price is subject to 10% service charge and 7% government taxes)

Canapés



Item	Price
3 cold + 3 hot savoury + 1 pasta + 4 sweet	68 per person
4 cold + 4 hot savoury + 2 pasta + 4 sweet	88 per person
5 cold + 5 hot savoury + 2 pasta + 5 sweet	98 per person

cold savoury

'taggiasche' black olive tapenade, sun-dried tomato (v)
tartlet of cod fish mousse, dried tomatoes
carpaccio' of salmon, mustard mayo, trout roe
mini 'caprese', 'san marzano' tomatoes, basil (v)
avocado puree, tuna loin, smoked caviar
'mascarpone' cheese mousse, marinated anchovies, dill
italian 'Parma' ham, seasonal rock melon
veal loin, tuna sauce, capers

hot savoury

eggplant 'parmigiana' (v)
'taleggio' cheese croquette, scented with sage (v)
fried prawns, paprika mayo
braised veal cheek, truffle potato mash
homemade beef meat ball, spicy tomato
braised chicken thigh, 'cacciatora' style
slow cooked pork belly, glazed balsamic

pasta

'penne' with prawn pink sauce
'penne' with milk fed lamb ragout

sweet

vanilla cone, chocolate mousse
lemon meringue
raspberry chantilly cream tart
mini tiramisu'
vanilla 'panna cotta'
royal cheese cake

- (v) – vegetarian

(Price is subject to 10% service charge and 7% government taxes)

Contact Us



For event enquiries, please contact via

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Website : www.zafferano.sg

Dress Code

Men: Smart casual

(No shorts, bermudas, shirts without sleeves and/or collars and slippers)

Appropriate equivalent for ladies

Parking is available within Ocean Financial Centre

Credit Cards Accepted: VISA, MasterCard and Amex, JCB, China UnionPay (CUP)

