

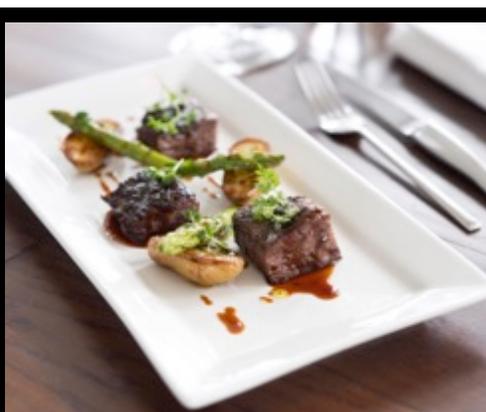
# The Experience



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



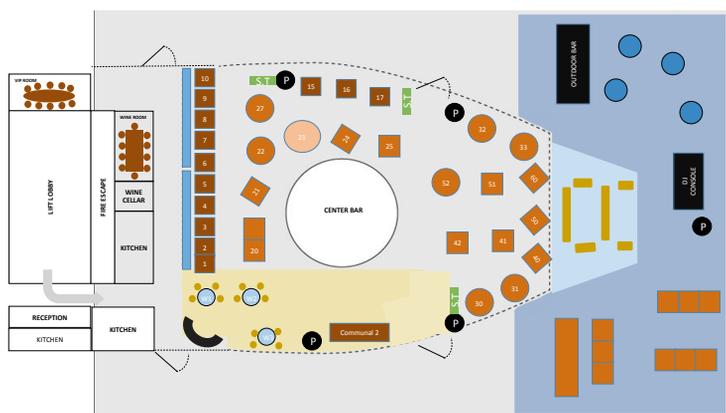
**Main Dining Area** A stylish, contemporary and warm interior featuring two open kitchens, antipasti bar, and a walk-in wine cellar showcasing a variety of Italian labels. At the heart of Zafferano’s dining and lounge space, a circular bar is illuminated by a specially-crafted saffron-inspired light 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	120
Wine Room	12	VIP Room	14
Terrace	40		

**Standing Capacity:**

Wine Lounge	40	Restaurant	250
Wine Room	-	VIP Room	-
Terrace	100		

# 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++
Pure Blond Beer by Barrel, 50 liters	\$1350++

Sparkling	Price
G.H. Mumm Cordon Rouge Brut	\$120++
Spumante / Prosecco	\$80++

House Spirits	Price
Vodka - Beluga	\$195++
Gin - Bombay Sapphire	\$195++
Rum - Bacardi Superior	\$195++
Bourbon - Jack Daniel's	\$195++
Whisky - Johnnie Walker Black Label	\$195++

Premium Spirits	Price
Vodka - Belvedere	\$240++
Gin - Tanqueray	\$220++
Rum - Bacardi Gold	\$220++
Bourbon - Maker's Mark	\$220++
Whisky - Monkey shoulder	\$220++

Corkage Charges	Price
Wines or Sparkling Wines / Champagne (750ml)	\$45++
Wines or Sparkling Wines / Champagne (1500ml)	\$90++
Spirits ( inclusive of 2 mixers)	\$100++

**Note:**

All prices are subjected to GST & 10% Service Charge. Only duty paid bottles are allowed to be served.

# Set Menus



## Set Menu A | 3-course

### **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 fillet, black olives, capers and tomatoes



### **tiramisú**

'Mascarpone' cheese cream, italian savoyard biscuit

**Zafferano's own blend coffee or tea**

88

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

# Set Menus



## Set Menu B | 3-course

### **manzo - rucola - tonno**

Wagyu beef carpaccio, 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 mixed berry

**Zafferano's own blend coffee or tea**

88

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

# Set Menus



## Set Menu A | 4 course

### **fegato d'anatra – fichi - frutti di bosco**

Pan-seared 'rougie' duck liver, caramelised 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's own blend coffee or tea**

98

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

# Set Menus



## Set Menu B | 4 course

### **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's own blend coffee or tea**

# Set Menus



## Vegetarian Set Menu | 3-course

### **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's own blend coffee or tea**

68

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

# Set Menus



## Vegetarian Set Menu | 4 course

### **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's own blend coffee or tea**

# Set Menus



## Vegan Set Menu | 4 course

**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



## Gluten – Free Set Menu | 3 course

### **salmon – 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 subjected 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 subjected to 10% service charge and 7% government taxes)

# Contact Us



For event enquiries, please contact via

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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)

