



Waterfall Ristorante Italiano
Est 2015

Our menu is inspired by the rolling hills, azure summer skies and serene coastline off the shores of southern italy where food is deeply ingrained into culture.

Nestled in the lush greenery of the garden wing, we aim to create authentic italian cuisine from the heart. With idyllic interiors and tasteful décor, we welcome you to experience comforting hand-me-down heirloom recipes made with the finest local and imported produce topped with warm and welcoming italian hospitality.

Buon Appetito!



ZUPPA DI PESCE

Come A Casa

FOR SHARING

LINGUINE AI CROSTACEI IN CROSTA DI PANE

(GOOD FOR 2-3 PERSONS)

Linguine Pasta with Mussels, Clams, Half Lobster, Prawns

\$98

ZUPPA DI PESCE

(GOOD FOR 2-3 PERSONS)

Tomato Stew, Half Lobster, Prawns, Clams, Mussels,
Fish, Sicilian Tomatoes, Garlic Bread

\$88

GRIGLIATA MISTA DI PESCE

(GOOD FOR 2-3 PERSONS)

Grilled Tuna, Seabass, Octopus, Prawns, Scallops served
with Grilled Vegetables

\$82

1KG BRANZINO CATTURATO ALLO STATO BRADO (GRIGLIA / CARTOCCIO / SALE)

(GOOD FOR 2-3 PERSONS)

*Requires 30 minutes preparation time

Wild-caught Seabass from Mediterranean Sea
(Grilled / Cartoccio / Sea Salt Crust)

\$118



CHEF RECOMMENDATION



CONTAINS NUTS



CONTAINS PORK



VEGETARIAN



CONTAINS ALCOHOL

Prices are subject to 10% service charge and prevailing GST.



VITELLO TONNATO

Antipasti

STARTERS

PARMIGIANA DI MELANZANE

Eggplant, Parmesan Cheese, Tomatoes

\$26

VITELLO TONNATO

Sliced Veal dressed with Tuna, Capers and Anchovy Cream

\$30

TARTARA DI TONNO PINNA GIALLA E AVOCADO ALLO ZENZERO

Raw Yellowfin Tuna Tartare, Avocado, Salmon Roe, Spring Onion,
Seaweed, Croutons, Light Ginger Dressing

\$28

PORCHETTA ALLA BIRRA

Beer Marinated Pork Belly with Sauerkraut and Honey Mustard

\$24



CHEF RECOMMENDATION



CONTAINS NUTS



CONTAINS PORK



VEGETARIAN



CONTAINS ALCOHOL

Prices are subject to 10% service charge and prevailing GST.



VELLUTATA DI ZUCCA NAPOLETANA
FUNGHI E CAPPESANTE

Insalate

SALADS

PUGLIESE

Burrata, Rocket Salad, Parma Ham,
Cherry Tomatoes

\$30

CAPRESE DI MARE

Buffalo Cheese, Marinated Salmon,
Fennel Salad

\$28

CAMPAGNOLA

Purple Cabbage, Parmesan Cheese,
Salad, Olives, Capers, Capsicum
Julienne, Yogurt Dressing

\$24

Le Zuppe

SOUPS

VELLUTATA DI ZUCCA NAPOLETANA FUNGHI E CAPPESANTE

Pumpkin Soup, Mushrooms, Roasted Scallops

\$22

CREMA DI FUNGHI DELICATA

Creamy Button and Porcini Mushroom
Soup, Truffle Flavoured, Croutons

\$22

Add-On: Pan-seared Foie Gras

\$10

LENTICCHIE E PATATE

Lentils and Potato Soup

\$18



CHEF RECOMMENDATION



CONTAINS NUTS



CONTAINS PORK



VEGETARIAN



CONTAINS ALCOHOL

Prices are subject to 10% service charge and prevailing GST.



300G BURRATA CON AFFETTATI

Salumi E Formaggi

COLD CUTS & CHEESES

ASSORTIMENTO DI SALUMI

Assorted Italian Cold Cuts

\$34

ASSORTIMENTO DI FORMAGGI

Assorted Italian Cheeses

\$32

ASSORTIMENTO DI SALUMI E FORMAGGI

Assortment of Cheeses and Cold Cuts

\$42

SCAMORZA AFFUMICATA E ASIAGO AL FORNO CON SPECK TIROLESE

Smoked Scamorza Cheese, Asiago Cheese,
Sliced Tyrolean Speck, Pizza Bread

\$30

300G BURRATA CON AFFETTATI

(GOOD FOR 2-4 PERSONS)

Burrata, Parma Ham, Mortadella, Spicy Salami, Speck, Tomato Salad

\$55



CHEF RECOMMENDATION



CONTAINS NUTS



CONTAINS PORK



VEGETARIAN



CONTAINS ALCOHOL

Prices are subject to 10% service charge and prevailing GST.



MORTADELLA E STRACCIATELLA

Le Pizze

PIZZAS

BIANCHE (WHITE-BASED PIZZA)

CLASSICA

Oregano, Extra Virgin Olive Oil,
Parmesan Cheese

\$18

STRACCHINO E PROSCIUTTO CRUDO

Stracchino Cheese, Parma Ham

\$25

MORTADELLA E STRACCIATELLA

Straciatella Cheese, Mortadella,
Grounded Pistachio, Sundried Tomatoes

\$29

ROTOLINO

Folded Long Pizza with Cooked Ham,
Parmesan Cheese, Mascarpone,
Truffle Cream

\$32

ROSSE (TOMATO-BASED PIZZA)

PIZZA MARGHERITA

Tomato Sauce, Mozzarella Cheese, Basil

\$25

PIZZA TALEGGIO E SALAME PICCANTE

Tomato Sauce, Mozzarella Cheese,
Mildly Spicy Calabrian Soppresata
Salami, Taleggio Cheese

\$29

VERDURE

Tomato, Mozzarella, Grilled Vegetables

\$26

PIZZA PROSCIUTTO CRUDO RUCOLA E BUFALA

Tomato Sauce, Buffalo Mozzarella
Cheese, Parma Ham, Rocket Leaves

\$32



CHEF RECOMMENDATION



CONTAINS NUTS



CONTAINS PORK



VEGETARIAN



CONTAINS ALCOHOL

Prices are subject to 10% service charge and prevailing GST.



Le Paste

CLASSICHE

Gluten-free Option Available Upon Request

SPAGHETTI ALLA NAPOLETANA

Spaghetti in Fresh Tomato Sauce and Basil

\$22

TAGLIATELLE ALLA BOLOGNESE

Tagliatelle, Bolognese Sauce, Parmesan Cheese

\$26

LINGUINE ALLO SCOGLIO

Linguine, Prawns, Squids, Mussels, Clams, Cherry Tomatoes

\$35

SPAGHETTI ALLE VONGOLE

Spaghetti, Fresh Clams, White Wine, Parsley, Garlic, Chilli

\$28

ORECCHIETTE BROCCOLI E SALSICCIA

Orecchiette, Broccoli, Pork Sausage, Chill, Breadcrumbs
Flavoured with Fennel Seeds

\$28



CHEF RECOMMENDATION



CONTAINS NUTS



CONTAINS PORK



VEGETARIAN



CONTAINS ALCOHOL

Prices are subject to 10% service charge and prevailing GST.



SPAGHETTI AL NERO DI SEPPIA CON ARAGOSTA,
ASPARAGI, CREMA DI BURRATA

Le Paste

SIGNATURE PASTAS

Gluten-free Option Available Upon Request

GNOCCHI MARE E MONTI

Handmade Potato Gnocchi, Prawns, Cherry Tomatoes, Porcini Mushrooms, Parmesan Cheese

\$32

SPAGHETTI AL NERO DI SEPPIA CON ARAGOSTA, ASPARAGI, CREMA DI BURRATA

Homemade Squid Ink Spaghetti, Lobster, Asparagus, Burrata Sauce

\$42

TAGLIATELLE ALLA CREMA, TARTUFATA, FOIS GRAS E FUNGHI

Tagliatelle, Truffle Cream, Sautéed Mushrooms, Parmesan Cheese, Seared Foie Gras

\$39

RAVIOLI BURRO E SALVIA SU FONDUTA DI PARMIGIANO

Ravioli Ricotta and Spinach in Butter Sage Sauce, Parmesan Fondue

\$28

RIGATONI PESTO E PANCETTA

Rigatoni Pasta with Pancetta, Pesto, Tomatoes, Parmesan Cheese

\$26



CHEF RECOMMENDATION



CONTAINS NUTS



CONTAINS PORK



VEGETARIAN



CONTAINS ALCOHOL

Prices are subject to 10% service charge and prevailing GST.



POLPO ALLA PLANCIA

Secondi

MAIN COURSE

BRANZINO ALLA GRIGLIA

Grilled Seabass, Sautéed Vegetables, Beetroot Gravy, Grilled Leek Sauce

\$42

POLPO ALLA PLANCIA

Giant Mediterranean Octopus Leg with Potato Cream and Mix Salad

\$42

POLLO ARROSTO ALLA DIAVOLA CON PATATE E CAROTE AL FORNO

Roasted Spicy Half Chicken with Baked Carrots and Potatoes

\$38

TAGLIATA DI MANZO

Beef Tagliata with Rocket Salad, Parmesan Cheese and Shallot Balsamic Sauce

\$48

BRACIOLA DI MAIALE AI FERRI CON INSALATA MISTA E PEPERONI ALLA GRIGLIA

Grilled Pork Chop with Salad, Grilled Capsicum

\$42



CHEF RECOMMENDATION



CONTAINS NUTS



CONTAINS PORK



VEGETARIAN



CONTAINS ALCOHOL

Prices are subject to 10% service charge and prevailing GST.



TIRAMISU CLASSICO

Dolci

DESSERTS

TIRAMISU CLASSICO

Ladyfingers (Savoiardi), Mascarpone,
Coffee, Cocoa Powder

\$16

PANNA COTTA CLASSICA CON SCIROPPO DI AMARENE COTTO IN CASA

Panna Cotta, Homemade Sour Cherry Coulis

\$16

PROFITEROLES

Lemon Cream Puffs in Dark Chocolate Dome
and Warm Chocolate Fudge

\$16

CANNOLO SICILIANO FATTO IN CASA

Homemade Cannolo , Sweetened Ricotta
Cheese, Orange Zest, Bitter Chocolate Chips,
Grounded Pistachio

\$16

SHARING DESSERT PLATTER (GOOD FOR 2 PERSONS)

Tiramisu, Profiteroles, Panna Cotta

\$35

Vini Dolci & Digestivi

WINES

SCANAVINO, MOSCATO D'ASTI, PIEDMONT

Classic Italian Dessert Wine with a Slight Fizz

Glass - \$16 / Bottle - \$79

AMARO AVERNA






Classic Digestif from Sicily that is Sweet
with Gentle Herbal Bitterness

\$16

GRAPPA CHARDONNAY OR BARRIQUE

Italian Brandy created from
Distilling Grape Pomace

\$18

 CHEF RECOMMENDATION  CONTAINS NUTS  CONTAINS PORK  VEGETARIAN  CONTAINS ALCOHOL

Prices are subject to 10% service charge and prevailing GST.



SHANGRI-LA
SINGAPORE