



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!



Gli Antipasti e insalate

THE STARTERS

L'INSALATA MISTA CON MISTICANZA MEDITERRANEA



Mixed Garden Salad, Fennel, Carrot, Celery,
Italian Tomatoes, Radish, Eggs, Lemon Dressing

\$22

INSALATA DI RUCOLA E PARMIGIANO



Italian Rocket Salad, 36-Month Aged Parmesan,
Italian Tomatoes, Capers Berries, Balsamic Dressing

\$20

TARTARA DI TONNO PINNA GIALLA E AVOCADO ALLO ZENZERO



Sashimi-grade Yellowfin Tuna Tartare, Avocado,
Salmon Roe, Spring Onion, Seaweed, Croutons,
Light Ginger Dressing

\$28

VITELLO TONNATO

Sliced Veal, With A Tuna, Capers And Anchovy Cream

\$29



CHEF RECOMMENDATION



CONTAINS NUTS



CONTAINS PORK



VEGETARIAN



CONTAINS ALCOHOL

Prices are subject to 10% service charge and 7% GST.



I Classici

THE CLASSICS

PARMIGIANA DI MELANZANE

Eggplant, Parmesan Cheese, Tomatoes

\$25



INSALATA CAPRESE CLASSICA CON MOZZARELLA DI BUFALA, GOCCIE DI PESTO

Caprese Salad, DOP Buffalo
Mozzarella, Tomatoes, Basil Pesto

\$26



BURRATA PUGLIESE, POMODORINO, E AFFETTATI

Burrata 125g, Parma Ham, Tomato Salad
(Good for 1 person)

\$29



Burrata 300g, Parma Ham, Mortadella,
Spicy Salami, Tomato Salad
(Good for 2-4 persons)

\$55



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La Salumeria

THE CHARCUTERIE

PROSCIUTTO SAN DANIELE & MELONE

San Daniele Ham, Melon
Carpaccio, Rocket Leaves

\$29

UOVA AL TARTUFO E CRUDO DI PARMA

Fried Eggs, Black Winter Truffle, Parma Ham

\$35

MOZZARELLA DI BUFALA, RUCOLA E PROSCIUTTO DI PARMA

Buffalo Mozzarella, Parma Ham, Rocket Salad

\$29

SCAMORZA AFFUMICATA E ASIAGO AL FORNO CON SPECK TIROLESE

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

\$29

Le Zuppe

THE SOUPS

VELLUTATA DI ZUCCA NAPOLETANA FUNGHI E CAPPESANTE

Neapolitan Pumpkin Soup,
Mushroom, Roasted Scallops

\$21

CREMA DI FUNGHI DELICATA

Creamy Button And Porcini Mushroom
Soup, Truffle Flavoured, Croutons

\$20

Add-On: Pan Seared Foie Gras

\$10

SOUP OF THE DAY

Please check with our maître d'
for today's special

\$20



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Pizza

PIZZA

PIZZA AI 4FORMAGGI



Smoked Scamorza Cheese, Parmesan Cheese,
Fontina Cheese, Blue Cheese

\$28

PIZZA CALZONE



Folded Pizza, Ricotta Cheese, Shredded
Mozzarella, Tomato Sauce, Grilled Eggplant,
Ham, Oregano

\$32

PIZZA PROSCIUTTO CRUDO RUCOLA E BUFALA



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

\$32

PIZZA MARGHERITA



Tomato Sauce, Mozzarella Cheese, Basil

\$25

PIZZA AL SALMONE AFFUMICATO E ASPARAGI

Tomato Sauce, Mozzarella Cheese,
Smoked Salmon, Asparagus

\$30

PIZZA TALEGGIO E SALAME PICCANTE



Tomato Sauce, Mozzarella Cheese,
Taleggio Cheese, Pepperoni

\$29

PIZZA AL TARTUFO LUCANO



Truffle, Mozzarella Cheese, Pork Sausage,
Mushrooms And Shredded Parmesan

\$32

PIZZA GENOVESE



Tomato Sauce, Mozzarella, Shrimp, Basil Pesto

\$30



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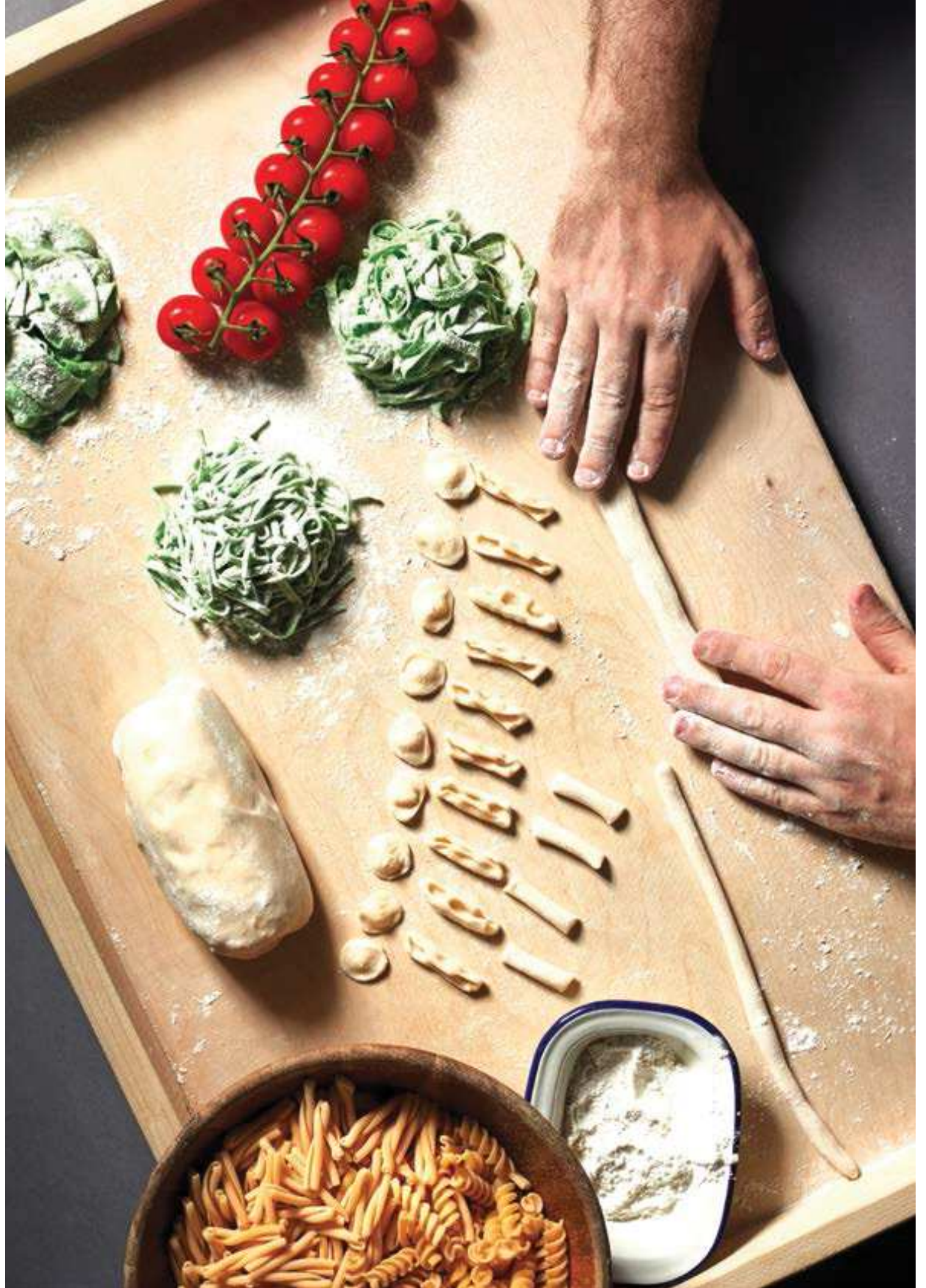


VEGETARIAN



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Le Paste

SIGNATURE PASTAS

Gluten Free Available Upon Request

SPAGHETTI ALLA NAPOLETANA



Spaghetti, Fresh San Marzano Sauce,
Oregano, Basil, Garlic

\$22

TAGLIATELLE ALLA BOLOGNESE



Handmade Tagliatelle, Bolognese
Sauce, Parmesan Cheese

\$26

SPAGHETTI AGLIO, OLIO E PEPERONCINO



Spaghetti, Garlic, Red Chilli,
Extra Virgin Olive Oil, Parsley

\$22

FUSILLI CARBONARA



Handmade Fusilli, Egg, Parmesan
Cheese, Pancetta, Black Pepper

\$24

RIGATONI ALL'AMATRICIANA



Handmade Rigatoni, Fresh Tomato
Sauce, Pecorino Romano Cheese,
Italian Cheek Bacon, Basil, Onions

\$26

SPAGHETTI ALLE VONGOLE



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

\$28

LINGUINE ALLO SCOGLIO



Linguine, Prawns, Scallops, Mussels,
Clams, Cherry Tomatoes

\$34

CASARECCI AL RAGÙ D'AGNELLO

Casarecce, Lamb Ragù, Mushrooms, Rosemary

\$32

PENNE AI QUATTRO FORMAGGI



Penne, Sweet Gorgonzola, Smoked Scamorza
Cheese, Parmesan Cheese, Asiago Cheese

\$27

TAGLIATELLE AI PORCINI E TARTUFO DI NORCIA



Handmade Egg Pasta, Italian Sausage,
Porcini Mushrooms, Black Truffle Sauce

\$32



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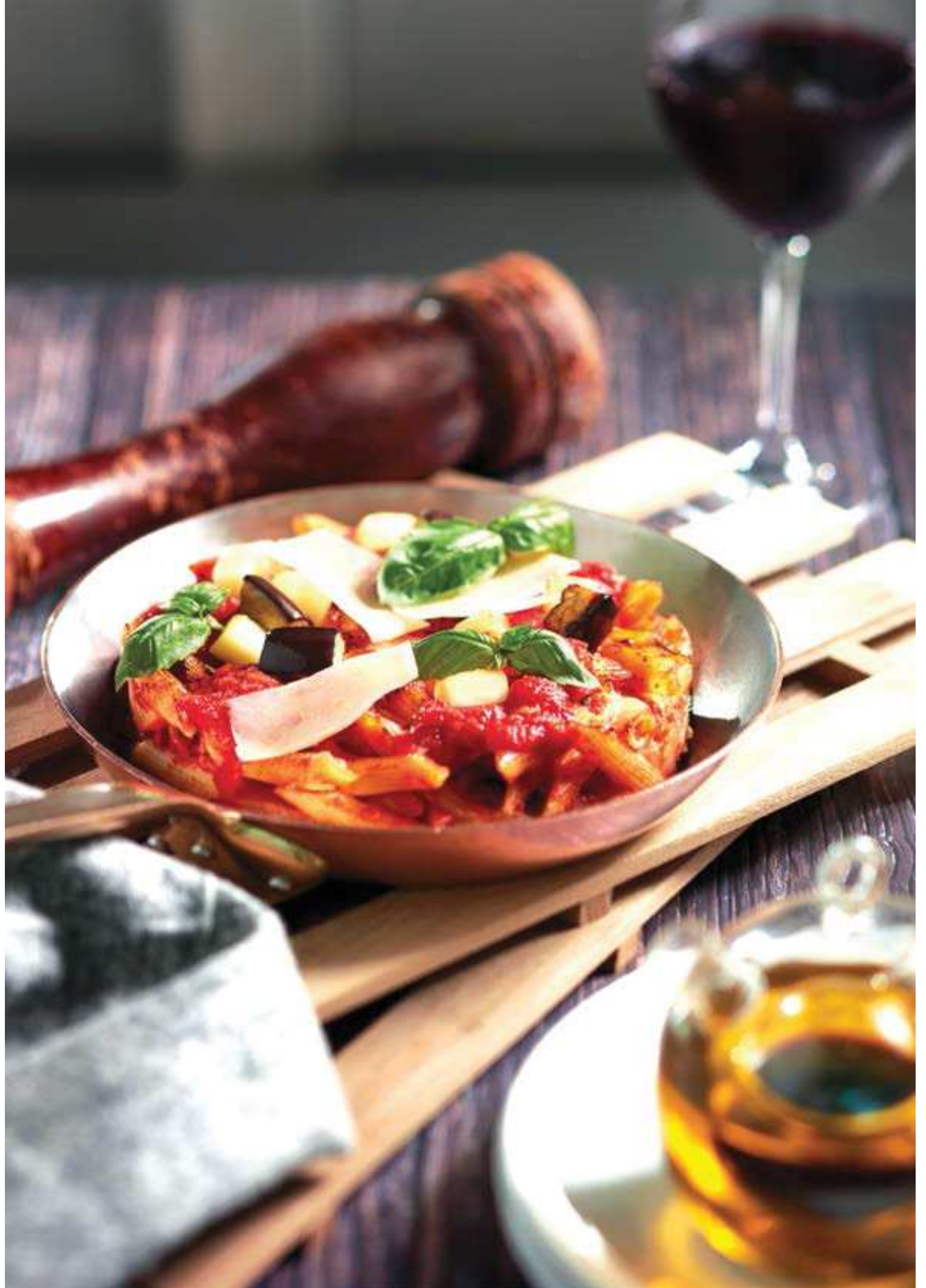


VEGETARIAN



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Le Paste

SIGNATURE PASTAS

Gluten Free Available Upon Request

PASTA AL FORNO DELLA DOMENICA

Oven-Baked Penne, Tomato Sauce, Fresh Basil, Fried Eggplant, Asiago Cheese, Parmesan Cheese

\$27

SPAGHETTI ALLA CHITARRA CON RAGOUT DI ARAGOSTELLA

Homemade Spaghetti, Lobster Ragout, Crustacean Bisque, Lemon Chilli Oil

\$34

RAVIOLI, ALLA BURRATA, CREMA DI POMODORO E SALSA AL BASILICO

Homemade Ravioli, Burrata Cheese, San Marzano Tomatoes, Basil Pesto Sauce

\$30

TAGLIATELLE AL TARTUFO E FEGATO GRASSO

Tagliatelle, Truffle Sautéed Mushrooms, Parmesan Sauce, Seared Foie Gras

\$39



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I Secondi

MAIN COURSE

ZUPPA DI PESCE (FOR TWO)



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

\$76

BRANZINO ALLA GRIGLIA CON SALSA DI OLIVE E CAPPERI



Grilled Sea Bass fillet, Mediterranean Olives,
Potato Puree, Summer Vegetables, Capers,
White Wine Gravy

\$42

TAGLIATA DI MANZO RUCOLA E GRANA TENDERLOIN HUNTER VALLEY GRAIN FED

Grain-Fed Tenderloin, Rocket Leaves, Parmesan
Cheese, Sweet Tomato Salad

\$48

500G COTOLETTA DI VITELLO ALLA MILANESE



(FOR SHARING)

500g Veal Chop, Mesclun And
Tomato Salad, French Fries

\$68

PETTO DI POLLO ARROSTO CON SALSA AI FUNGHI

Chicken Breast, Roasted Garlic,
Caramelised Lemon, Roasted Potatoes,
Creamy Mushroom Sauce

\$34

TRANCIO DI SALMONE ALLA GRIGLIA CON CREMA DI PORRI E VEGETALI CROCCANTI

Roasted Salmon Steak, Leek Stew,
Sautéed Vegetables, Beetroot Gravy

\$39

COSTATA DI MANZO ALLA GRIGLIA CON VERDURE E PATATE (1.3KG)



Grilled Beef Tomahawk, Roasted Baby
Potatoes, Sautéed Vegetables, Veal Jus

\$138

COSTOLETTE DI AGNELLO ARROSTO, CIPOLLA DI TROPEA STUFATA AL BALSAMICO, POMODORI ARROSTO

Roasted Lamb Rack, Calabrian Tropea
Red Onion Glazed with Aged Balsamic
Vinegar, Roasted Tomatoes

\$43



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Dolci

DESSERTS

FINE ITALIAN CHEESE SELECTION

Selection Of Four Types Of
Italian Cheese, Honey, Nuts

\$28



TIRAMISU

Ladyfingers (Savoardi), Mascarpone,
Coffee, Cocoa Powder

\$16



PROFITEROLES

Lemon Cream, Warm Chocolate
Fudge, Shaved Ivory Chocolate

\$16



PANNA COTTA CLASSICA CON SCIROPPPO DI AMARENE COTTO IN CASA

Panna Cotta, Homemade Sour Cherry Coulis

\$15

CANNOLO SICILIANO FATTO IN CASA

Homemade Cannolo , Sweetened Ricotta
Cheese, Orange Zest, Bitter Chocolate Chips.

\$16



COPPA AI SORBETTI CON FRUTTI DI BOSCO MARINATI

Sorbet, Marinated Berries, Granola.

\$15



SHARING DESSERT PLATTER (FOR TWO)

Tiramisu, Profiteroles, Panna Cotta,
Mango And Passion Fruit Parfait

\$35



Vini Dolci & Digestivi

DESSERT WINE & DIGESTIFS

SCANAVINO, MOSCATO D'ASTI, PIEDMONT

Classic Italian Dessert Wine With A Slight Fizz

Glass - \$16 / Bottle - \$79

AMARO AVERNA

A Classic Digestif That Is Sweet With
Gentle Herbal Bitterness From Sicily

\$16

GRAPPA CHARDONNAY OR BARRIQUE

Italian Brandy Created From
Distilling Grape Pomace

\$18



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WATERFALL KIDS MENU

LASAGNA DEL BAMBINO

An All Time Favourite Of Our Young Guests. This Layered Pasta Dish Combines Perfectly Cooked Pasta Sheets With A Meaty Bolognese Sauce And A Creamy Béchamel Sauce

\$15

FUSILLI AL POMODORO

Spiral pasta in a classic tomato and basil sauce

\$12

PENNE ALLA BOLOGNESE

Short Pasta With Traditional Bolognese Meat Sauce And Cheese

\$13

PIZZA HAWAII

Not Classically Italian But Loved By Many
Option: Switch It To A Margherita Pizza
Topped With Chicken Instead

\$18

TORTELLINI GRATINATI

Fresh Tortellini Cooked With Ham And Cream

\$15

HOMEMADE GELATO

Two Scoops Of Our Delicious Gelato
Ask Our Servers For The Flavours Available!

\$9

WELLNESS KIDS MENU

MIXED VEGETABLES STICKS

Homemade Ranch Dip, Vegetables Sticks, Whole Wheat Crackers

\$15

VEGGIE -POWER MAC AND CHEESE

Penne, Cauliflower, Broccoli, Pumpkin
And Cheddar Cheese Sauce

\$15

MIGHTY MUSHROOM SOUP

Button And Shiitake Mushrooms,
Milk Foam, Toasted Baguette

\$14

BEEF AND VEGETABLES MEATBALLS WITH MIXED MASH

Beef And Broccoli Meatballs With Mixed Mash

\$18

PANNA COTTA CLASSICA CON SCIROPPO DI AMARENE COTTO IN CASA

Classic Panna Cotta, Topped with
Homemade Sour Cherry Coulis.

\$15



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SHANGRI-LA
SINGAPORE