

PRADA

MILANO

Menu

Welcome to the Prada Caffè Singapore.

This space adds a new dimension to the Prada brand, born from a desire to offer customers yet another engaging and stimulating experience. Everything here seeks to reflect Prada's tastes and passions and the spirit of curiosity that has always shaped the way it views the world.

The green of the walls, sofas and chairs is an iconic colour for the brand, while the black-and-white chequered floor is a perfect reproduction of the floor of the first historic Prada boutique, opened in 1913 in the Galleria Vittorio Emanuele II in Milan. The walls are embellished with bas-reliefs featuring the same floral patterns found in some of the brand's most famous stores worldwide.

Prada has chosen a range of exclusive materials for the space: pale-blue porcelain inspired by ancient Celadon pottery, made in Japan using an ages-old coloured glazing technique and with an innovative double black line; blown crystal glassware with a minimalist, modernist look or decorated with the brand's unmistakable triangle pattern; and silver-plated cutlery. All of it is designed to ensure the menu goes hand in hand with impeccable service.

The food and beverage selection presents a modern twist on Italian tradition. In addition to signature cocktails, it features classic drinks that embody the essence of the Venetian and Milanese aperitivo. The wine list spans the country from Sicily to Piedmont, with only Champagne crossing the border into France. The large counter and back wall are filled with a myriad of sweet creations, combining the research of new flavours and aromas with exquisite results.

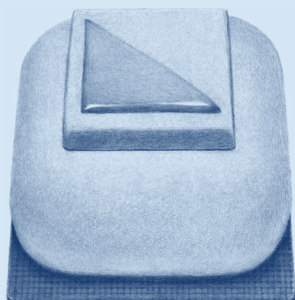
A blend of modernity and history, tradition and innovation, which we hope will ensure your visit is both unique and memorable.

PASTRY TRADITION

ALL DAY

SMALL CAKES

A vibrant selection of sweet, colourful small cakes, offering a range of flavors from timeless classics to bold, sophisticated creations.



If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order. Prada cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens.

The prices are subject to service charge and prevailing GST.

PASTRY TRADITION

ALL DAY

SMALL CAKES

\$

Tiramisu _____ 24

Mascarpone cream, savoiardo biscuit soaked in coffee and unsweetened cocoa powder

Apricot sacher _____ 24

Cocoa and chocolate sponge cake, chocolate cream, fresh apricot jelly and chocolate mousse

Raspberry sacher _____ 24

Cocoa and chocolate sponge cake, chocolate cream, fresh raspberry jelly and chocolate mousse

Hazelnut _____ 24

Pâte sablée base, hazelnut cream and cocoa sponge cake, covered with dark chocolate mousse

Red fruits _____ 24

Red berry and strawberry cream, sponge cake, covered in vanilla Bavarian cream

Gianduja _____ 24

Cocoa sponge cake and hazelnut crunchy with a creamy dark chocolate and vanilla Bavarian cream

Pistachio _____ 24

Pistachio croccantino with Bronte pistachio cream, sponge cake and vanilla Bavarian cream

Lemon _____ 24

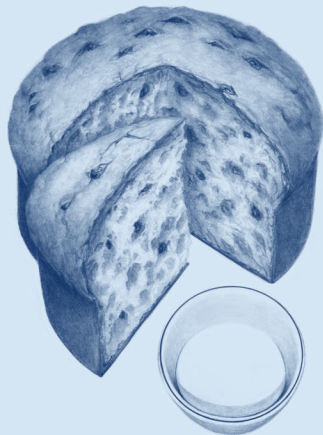
Lemon cream, sponge cake, Sicilian lemon jelly and vanilla Bavarian cream

PASTRY TRADITION

ALL DAY

PANETTONE

The Panettone, a traditional Milanese sweet, is made with selected ingredients such as six-crown sultanas, candied fruit, Bourbon vanilla from Madagascar, Italian honey and eggs from free-range hens. A naturally leavened dough with a delicate and fresh flavour.



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PASTRY TRADITION

ALL DAY

TARTELETS

\$

Berries tartelet _____ 24

Shortcrust pastry base with a delicate custard cream decorated with berries

Mango tartelet _____ 24

Shortcrust pastry base with a delicate custard cream decorated with mango

PANETTONE

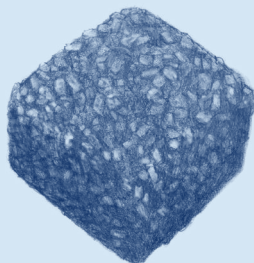
Slice of traditional Panettone
served with mascarpone cream _____ 24

PASTRY TRADITION

ALL DAY

JELLIES AND CHOCOLATES

A selection of sweet delights, combining the delicacy of candied fruit with the refinement of chocolate creations.



PASTRY TRADITION

ALL DAY

JELLIES AND CHOCOLATES

Per piece \$

Fruit jellies _____ 4

Apricot, strawberry, lemon and apple

Candied fruits _____ 4

Orange, lemon and ginger slices covered dark chocolate

Creminis _____ 6

Classic, dark chocolate, pistachio and whole hazelnut

Chocolate pralines _____ 6

Almond, orange, matcha tea, pistachio, raspberry and caramel

MARRON GLACE _____ 14

SELECTION OF SWEET DELIGHTS _____ 35

Pralines, biscuits, marron glace

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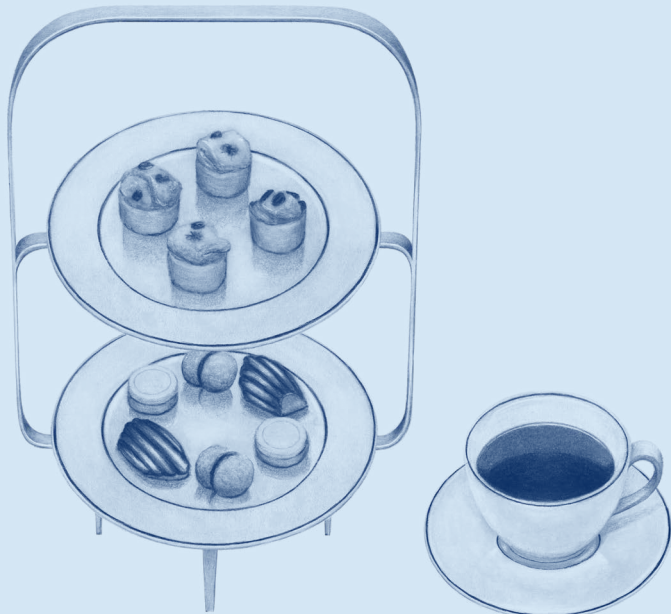
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PASTRY TRADITION

12:30PM – 4PM

AFTERNOON TEA SELECTION

A ritual that transforms the ordinary into the extraordinary, with pastries, biscuits, and delicacies that evoke the pleasure of life's little moments. A perfect opportunity to slow down, savor, and rediscover the taste of simple things.



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PASTRY TRADITION

12:30PM – 4PM

AFTERNOON TEA SELECTION

A selection of pastries, biscuits, madeleines, chocolate pralines, candied fruits, savoury canapè and a slice of Panettone to be accompanied by wines, exclusive cocktails, specialty coffee and signature tea.

Included a beverage item among coffee and tea.

Suggested for two people

\$ 120

CHAMPAGNE

Glass 125 ml Bottle \$

Billecart-Salmon Brut Reserve, Champagne _____ 35 220
Pinot Noir 30%, Chardonnay 30%, Pinot Meunier 40%

Billecart-Salmon Brut Rosé, Champagne _____ 325
Chardonnay 40%, Pinot Noir 30%, Pinot Meunier 30%

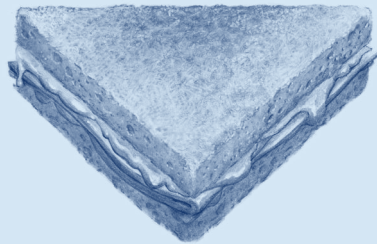
Ruinart Brut Blanc de Blancs, Champagne _____ 350
Chardonnay 100%

SAVOURY SELECTION

ALL DAY

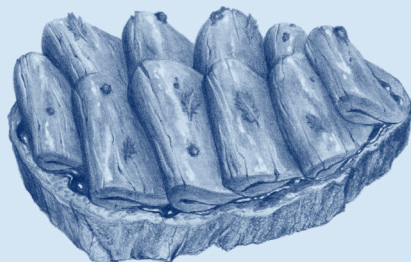
TOASTS

Delicious toasts with a variety of carefully chosen ingredients, ranging from timeless classics to creative, refined combinations. Ideal for a savoury breakfast or a light snack.



CROSTONE

A refined interpretation of the traditional Italian bruschetta, the crostone is a tasty crusty bread base, enriched with a selection of fine, expertly matched ingredients.



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SAVOURY SELECTION

ALL DAY

TOASTS

Sliced cooked ham, Fontina cheese _____	28
Roasted aubergine, mozzarella, sun-dried tomatoes with capers and olives, rich cream cheese, mint and basil _____	32
Lobster, prawns, lettuce, boiled egg, Mary Rose sauce _____	42

CROSTONE

Broccoli rabe, salsa verde, eggs, and Parmesan _____	30
Smoked salmon and avocado _____	36
Sliced veal, tuna dressing with anchovies and capers _____	42

SALADS

Salad with goat cheese, walnuts, green apples and mustard dressing _____	38
Scallops with fennel and citrus _____	40
Aubergine terrine with tomatoes, basil, chickpeas cream and mix of salad with roasted almond _____	40
Burrata with colorful cherry tomatoes and basil _____	45
Mixed leaves salad with lobster, peach and dill mayonnaise _____	60

Additional

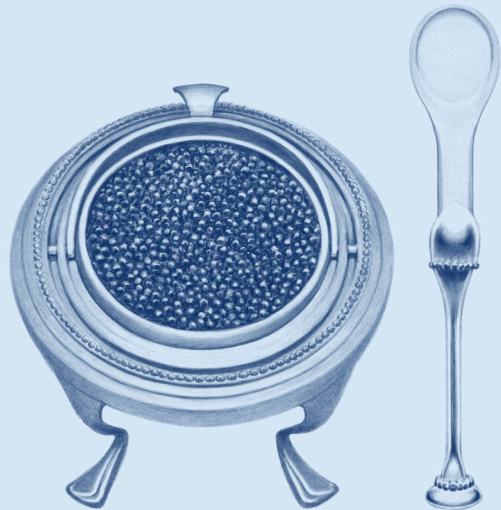
Bread basket with Italian extra virgin olive oil _____	12
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CAVIAR RITUAL

ALL DAY

CAVIAR RITUAL

An experience that explores the finesse of caviar through its distinctive and refined notes, perfect for those seeking an authentic and sophisticated taste.



CAVIAR RITUAL

ALL DAY

CAVIAR RITUAL

The Kaluga Queen caviar Oscietra, one of the finest and most precious in the world, is distinguished by its soft, buttery texture and delicate flavour. Combined with blinis, small fluffy pancakes, and enriched with crème fraîche and chives, it creates a perfect balance of flavours.

Kaluga Queen caviar Oscietra 30g

\$ 200

DRINKS

SOFT DRINKS		\$
Still water	5	
Sparkling water	5	
Coke	7	
Diet Coke	7	
Sprite	7	
Indian tonic water	7	
Ginger ale	7	
Sparkling tea - Hojicha	23	
Sparkling tea - Darjeeling	23	
Sparkling tea - Jasmine	23	
NECTAR AND JUICES	14	
White peach nectar		Pure apple quince juice
Organic mango nectar		Pure orange juice
CENTRIFUGES	25	
Fresh fruit and vegetable extracts		

COFFEE AND HOT DRINKS

COFFEE BAR		\$	
Espresso	7	Flat white	13
Macchiato	9	Americano	10
Double espresso	12	Hot chocolate	12
Cappuccino	12	Hot chocolate with whipped cream	14
Latte	12	Cold brew coffee	14
Iced latte	12		
<i>Additional oat milk, soy milk or decaffeinated coffee</i>			1
TEA AND HERBAL INFUSIONS			12
English breakfast tea		Pomegranate tea	
Earl grey tea		Lychee oolong tea	
Peppermint tea		Raffles roobois tea	
Long Jing tea		Jasmine tea	
Hibiscus tea		Chamomile tea	

The prices are subject to service charge and prevailing GST.

SPECIALTY COFFEE

A ritual that celebrates the finest varieties of coffee through excellent extraction techniques. The protagonist is the Chemex, a glass carafe with an iconic design that brings out the most delicate aromatic notes through slow extraction. Served directly at the table, the ritual transforms the coffee break into an elegant and relaxing moment.

SPECIALTY COFFEE

A Signature Selection

Created in collaboration with 1895 Coffee Designers by Lavazza, the coffee ritual opens the door to a sensory journey to discover a selection of the world's best coffees prepared by different extraction methods.

LA RESERVA DE TIERRA

A fine blend of 100% Arabica beans that reflects the best interpretation of Colombian coffees. A perfect balance between notes of tropical fruits, lime zest and jasmine.

\$ 40

TEA ROOM

The tea ritual is conceived to offer a unique sensory experience, enhancing the best varieties. Each carefully prepared infusion reveals the richness of its aromas, transforming the tasting into a moment of refined tranquility.

TEA ROOM

A Signature Selection

A journey into the world of tea, uncovering its subtle and sophisticated nuances. Each tasting tells a story, a path through the finest plantations in the world, where aromatic notes blend into perfect harmony.

Choice of selected premium tea

PLUM ROOIBOIS

\$ 40

RASPBERRY GREEN TEA

\$ 40

The prices are subject to service charge and prevailing GST.

COCKTAILS

COCKTAILS	\$
Spritz Aperol _____ <i>Aperol, prosecco, soda</i>	26
Spritz Campari _____ <i>Campari, prosecco, soda</i>	26
Garibaldi _____ <i>Campari, orange juice</i>	26
Americano _____ <i>Campari, 1757 Vermouth di Torino Rosso, seltz</i>	26
Margarita _____ <i>Espolon Blanco Tequila, agave syrup, lime juice, Ancho Reyes Verde</i>	26
Paloma _____ <i>Espolon Blanco Tequila, agave syrup, lime juice, grapefruit soda</i>	26
Espresso Martini _____ <i>Vodka, espresso, coffee liqueur, spicy vanilla</i>	26
Tea – ni _____ <i>Vodka, Vermouth dry infused, drops bitter grapefruit</i>	34
Dragon Eye Moonwalk _____ <i>Grand Marnier Cuvée, grapefruit bitter, champagne, blooming flower tea</i>	34
MOCKTAILS	
Siam Colada _____ <i>Black tea, salty syrup, pineapple extract</i>	18
Hammam Rosé _____ <i>Hibiscus infusion, rose and clove syrup, grapefruit soda</i>	18

NEGRONI RITUAL

The Negroni, an icon of the Italian aperitivo, combines history and tradition in a perfect balance of bitterness and sweetness. Our tasting ritual, conceived to celebrate it, amplifies its nuances, introducing a modern and creative twist that reinvents this great classic in a fresh and original version.

NEGRONI RITUAL

Strawberry Negroni \$ 40

Bulldog Gin, Campari raspberry infusion, Cinzano Vermouth Bianco, Angostura, Rose Damascena spray essential oil, strawberry jelly

Green Apple Negroni \$ 40

Bulldog Gin, Campari apple infusion, Cinzano Vermouth Bianco, Angostura, lemon spray essential oil, apple jelly

Lemon Negroni \$ 40

Bulldog Gin, Campari lemon infusion, Cinzano Vermouth Bianco, Angostura, lemon spray essential oil, lemon jelly

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WINES

SPARKLING

Glass 125 ml Bottle \$

Casa Canevel DOC Extra Dry, Prosecco <i>Glera</i>	90
Ca'del Bosco Cuvee Prestige edizione 46, Franciacorta <i>80%, Pinot Bianco 1%, Pinot Noir 19,0%</i>	175
Billecart-Salmon Brut Reserve, Champagne <i>Pinot Noir 30%, Chardonnay 30%, Pinot Meunier 40%</i>	35 220
Billecart-Salmon Brut Rosé, Champagne <i>Chardonnay 40%, Pinot Noir 30%, Pinot Meunier 30%</i>	325
Ruinart Brut Blanc de Blancs, Champagne <i>Chardonnay 100%</i>	350

WHITE WINES

Franz Haas Pinot Grigio DOC 2023, Alto Adige <i>Pinot Grigio</i>	18 100
Giacosa Fratelli Gavi DOCG 2022, Piemonte <i>Cortese</i>	100
Tenuta Campo di Sasso Occhione Toscana IGT 2022, Veneto <i>Vermentino 90%, other white grape varieties 10%</i>	120
Roccaleoni Falanghina 2020, Campania <i>Falanghina</i>	22 125
Benanti Etna bianco DOC 2022, Sicilia <i>Carricante</i>	140
Vie de Romans Piere sauvignon 2021, Friuli <i>Sauvignon blanc</i>	280
Giuseppe Quintarelli Bianco secco DOCG 2022, Veneto <i>Chardonnay, Garganega, Sauvignon Blanc, Trebbiano</i>	280

WINES

RED WINES

Glass 125 ml Bottle \$

Vignamaggio Terre di Prenzano Chianti Classico DOCG 2020, Toscana <i>Sangiovese</i>	20 110
Conterno Fantino Ginestrino Langhe Nebbiolo DOC 2020, Piemonte <i>Nebbiolo</i>	28 140
Franz Haas Pinot Nero DOC 2022, Alto Adige <i>Pinot nero</i>	150
Mastrojanni Rosso di Montalcino DOC 2021, Toscana <i>Sangiovese</i>	150
Giacosa Fratelli Barolo DOCG 2020, Piemonte <i>Nebbiolo</i>	170
Le Serre Nuove dell'Ornellaia 2021, Toscana <i>Bolgheri DOC Rosso, 54% Merlot, 26% Cab.S, 14% Cab.F, 6% P. Verdot</i>	265
Bertani Amarone della Valpolicella Classico, Veneto <i>80% Corvina Veronese, 20% Rondinella</i>	575

ROSÉ

Sof Rose IGT Toscana IGT 2023, Toscana <i>Cabernet France 50%, Syrah 50%</i>	24 135
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