

Chapter 1 Wine Bar & Restaurant

Gusto



Nippon



Italiano

www.chapter1restaurant.com

A Fusion of Cultures

At the crossroads of culinary artistry, Chapter 1 Wine Bar & Restaurant weaves a tantalizing tale of Japanese-Italian cuisine. Our chefs masterfully meld the delicacy of Japanese flavors with the hearty warmth of Italian dishes. Situated in the city's heart, we're not just a dining venue – we're a tapestry of passion, tradition, and innovation. Our extensive wine selection, sourced from corners of the globe, is meticulously chosen to elevate and complement each dish. At Chapter 1, your dining experience is but the first page of an epicurean epic.

Begin your story with us, and savor a world of taste.

Eric Kwok
Assistant Head Chef



Dolce Umami Lunch Experience

A harmonious midday fusion, where Italy's warmth meets Japan's precision in lunchtime dishes.

Chef's selection of 1 Antipasti, 1 Main, and 1 Dolci Fusion

\$38

Italo-Japanese Odyssey 8-Plate Degustation Dinner

Embark on an Italo-Japanese odyssey: an 8-plate degustation, emphasizing flavors over portion, artistry over abundance.

\$88

Piccoli Assaggi

Small bites to tease the palate, mingling the richness of Italian flavors with the subtlety of Japanese nuances.

Assorted Homemade Crisps

Grissini sticks, potato crisps, cheese tuilles, focaccia bread served with olive oil and balsamic vinegar

\$5

Vegetable Platter with Crab Miso Bagna Cauda

Gourmet sand carrots, fresh endives, cherry tomatoes, imported capsicum, and baby radish with crab miso bagna caude warm dip

\$18

Charcuterie Selection

Curated blend of savory cured meat delicacies.

\$30

Antipasti & Zensai

Beginnings that incorporate traditional Italian starters with hints of Japanese elements and the inverse.

Deep-Fried Italian Cheese Balls (6/10pcs)

Crispy Italian cheese balls, rich bolognese filling, fusion of texture

\$14/\$18

Squid Fritters

Crispy exterior, tender squid, Japanese seasonings, served with black garlic aioli, and lemon

\$18

Burrata Cheese with White Miso Cream

White miso cream, tomatoes, quinoa, shiso leaf

\$23

Uni Rice Croquettes (3pcs)

Crispy croquette, creamy uni-infused rice, fusion of flavors, topped with fresh uni

\$24

Tomato Tart

Fresh organic tomatoes, flaky crust, creamy Stracciatella di Bufala, herb-infused delight.

\$29

Cheese Tapestry

Curated selection of cheeses, a gourmet harmony.

\$35

In the age of shares, unseen is unheard.
Tag us on @chapter1sg

Sushi & Crudo

Japanese sushi meets Italian raw seafood preparations,
with unique seasonings from both culinary worlds.

Wild Red Prawn Cocktail, Sashimi Grade

Lush red prawn, sashimi quality, chilled, vibrant cocktail presentation.

\$24

Italian Sushi (3pcs)

Italian Sushi trio; daily selections. Inquire for today's special choices.

\$24

Hyogo Oysters (6pcs)

Hyogo-sourced, briny freshness, pristine quality, ocean's essence, culinary delicacy

\$28

Zuppe & Brodi

Hearty soups, aromatic broths, Italian warmth,
Japanese depth, comforting fusion.

Seafood Chowder

Creamy broth, mixed seafood, hearty potato, carrots, rich maritime flavors

\$18

Soup of the Day

Chef's daily crafted soup, a fresh blend of seasonal ingredients and flavors.

\$16

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Insalate Fusion

Combining Italian salad ingredients with Japanese elements

Crisp romaine salads, accentuated with pecorino and croutons. Options include delicate shirasu, succulent grilled prawns, or savory ham. Experience variety.



Romaine Salad with Pecorino Cheese & Croutons

\$12

Romaine Salad with Pecorino Cheese & Croutons + Shirasu Fish

\$18

Romaine Salad with Pecorino Cheese & Croutons + Grilled Prawns

\$20

Romaine Salad with Pecorino Cheese & Croutons + Ham

\$22

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Piatti Principali

Main courses fusing Italian techniques with Japanese flavors and inventive twists.

Pesce

Fish & Seafood

Chargrilled Octopus

Tender octopus, chargrilled perfection, smoky aroma, sea's essence, culinary artistry

\$29

Acqua Pazza

Seabass poached in sake lees broth, vegetables, olives harmony

\$32

Grilled Tiger Prawns with Miso Butter

Rich miso butter, savory, umami-packed indulgence

\$38

Carne

Meats

Gourmet Sausage

Savory, premium-quality meat, seasoned to perfection, gourmet culinary experience

\$23

Pork Belly

Pork belly combotta, cannellini beans, rich tomato stew, hearty flavors.

\$36

Miyazaki A4 Wagyu Tagliata 100g/200g

Tagliata-style, exquisite marbling, unmatched flavor

\$78/
\$148

Contorni

Complementary sides elevating and harmonizing with main dishes

French Fries with Genova Sauce

Crispy fries, rich Genova sauce, fusion of classic and Italian

\$12

Italian Cauliflower Popcorns with Grilled Shishito Peppers

Crispy cauliflower popcorns, Italian flair, paired with smoky grilled shishito peppers

\$18

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Pasta

Authentic Italian pastas, perfectly al dente,
melding rich sauces with exquisite flavors
and inventive twists

Peperoncino Pasta, Octopus and Wasabi

Peperoncino pasta with wasabi; featuring
octopus in its raw, authentic essence.

\$25

Peperoncino Pasta Shirasu and Bottarga

Peperoncino pasta, shirasu, bottarga:
delicate umami meets savoury Italian flair

\$28

Crabmeat Pasta

Tagliatella with crab meat, shio kombu, shiso,
in rich crab sauce.

\$32

Seafood Pasta

Seafood medley pasta: scallops, prawns, clams,
and vibrant tomatoes

\$36

Cream Pasta Uni and Seaweed

Creamy pasta harmonized with rich uni and
savory seaweed notes

\$35



Dolci Fusion

Desserts that pair classic Italian treats with Japanese flavors

Tiramisu

Vanilla sponge tiramisu, mascarpone whip, espresso jelly, cocoa dust, floral garnish

\$8

Cassata

Traditional Sicilian cake, layered ricotta, candied fruits, chocolate, sponge cake

\$12

Gelato Mini Cones - 3 types

Trio of mini gelato cones, three distinct, delectable flavors showcased.

\$9



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Italo-Japanese Odyssey 8-Plate Degustation Dinner

Embark on an Italo-Japanese odyssey: an 8-plate degustation, emphasizing flavors over portion, artistry over abundance.

Homemade Crisps

Italian-style Sushi with Fresh Uni

Wild Red Prawn

Soup of the Day

Romaine Salad
with Pecorino Cheese & Croutons

Chargrilled Octopus

Pork Belly Combotta
Or Pasta (Chef's Selection)

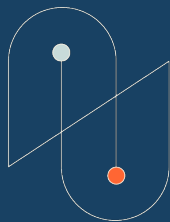
Dessert (Chef's Selection)
or Coffee/Tea

\$88++ per person

(Add \$50++ to upgrade the Pork Belly to Miyazaki A4 Wagyu)

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