

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.

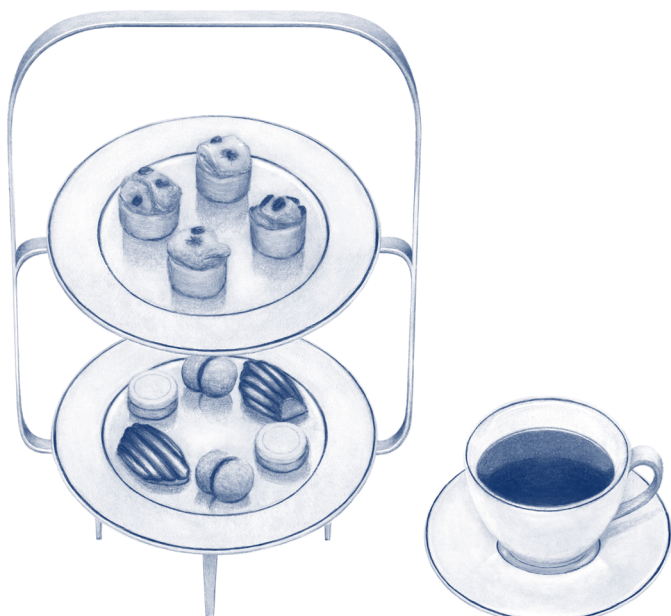
A blend of modernity and history, tradition and innovation, which we hope will ensure your visit is both unique and memorable.

PASTRY TRADITION

12:30 PM – 4 PM

AFTERNOON TEA SELECTION

A ritual that transforms the ordinary into the extraordinary, with pastries 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.



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

12:30 PM – 4 PM

AFTERNOON TEA SELECTION

A selection of madeleines, chocolate pralines, candied fruits, jellies, mini monoportion and savoury canapés to be served with your choice of signature tea or specialty coffee.

A choice of wines and exclusive cocktails is also available as an optional pairing.

Per person

\$ 60

CHAMPAGNE

Glass 125 ml Bottle \$

Billecart-Salmon Brut Reserve, Champagne _____ 30 190
Pinot Noir 30%, Chardonnay 30%, Pinot Meunier 40%

Billecart-Salmon Brut Rosé, Champagne _____ 280
Chardonnay 40%, Pinot Noir 30%, Pinot Meunier 30%

Ruinart Brut Blanc de Blancs, Champagne _____ 300
Chardonnay 100%

COCKTAILS

\$

Mimosa _____ 26
Sparkling wine and fresh orange juice

Bellini _____ 26
Sparkling wine and peach nectar

APERITIVO

FROM 5:30 PM

APERITIVO

The aperitif is a small ritual of pleasure, a moment to slow down and savor surprising flavors.

Selection of savoury canapè

Our selection accompanies this moment with balance: the mushroom and truffle tartlet enchants with earthy aromas, the vol-au-vent with avocado and caviar offers elegance and creaminess. The bun with beef tartare adds a bold note, while the éclair with crème fraîche and salmon closes with a delicate touch.

A glass of Sof Rosé wine is included

We recommend pairing this with our signature focaccia

Minimum for two people

\$ 35 per person

SAVOURY SELECTION

ALL DAY

SIGNATURE

\$

Rucola salad with mushroom and prawns	28
Mixed salad leaves, Blue Swimmer crab and avocado	36
Burrata with marinated zucchini and salad herbs	34
Roasted octopus with pumpkin cream and paprika oil	36
Scallops with cauliflower cream and Oscietra caviar	36
Veal with tuna sauce	30
Beef tartare with parmesan cheese, chives, black truffle and crispy bread	38
Premium Italian culatello, crispy bread and figs	38
Bread basket with Italian extra virgin olive oil	12

FOCACCIA

Burrata and tomatoes	36
Salmon and Oscietra caviar	38
Culatello, figs and brie	40

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.

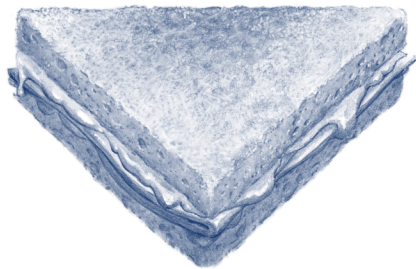
The prices are subject to service charge and prevailing GST.

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.



TOASTS	\$
Sliced cooked ham, Fontina cheese _____	26
Roasted aubergine, mozzarella, sun-dried tomatoes with capers and olives, rich cream cheese, mint and basil _____	28
Club sandwich _____	36
Salmon and avocado club sandwich _____	36

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.

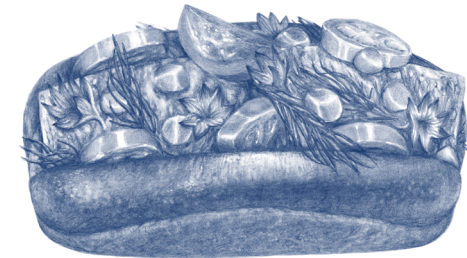
The prices are subject to service charge and prevailing GST.

SAVOURY SELECTION

ALL DAY

SOFT BREAD ROLL

Soft, pillowy bread rolls filled with your choice of delicate salmon, luxurious lobster, or a fresh vegetarian medley. An elegant bite-sized delight, perfect for refined palates and light indulgence.



SOFT BREAD ROLL	\$
Vegetarian roll with burrata, mushroom and truffle _____	28
Salmon roll with crème fraîche and Oscietra caviar _____	34
Lobster roll with dill mayonnaise _____	42

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.

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

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

Raspberry sacher _____ 24

Cocoa and chocolate sponge cake, chocolate creameaux,
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

Mango and passionfruit _____ 24

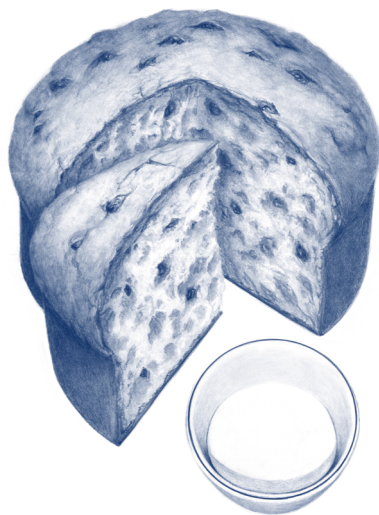
Crumbly biscuit base, almond sponge cake, vanilla Bavarian cream,
white chocolate, mango and passion fruit jelly and cream

PASTRY TRADITION

ALL DAY

ARTISANAL ITALIAN PANETTONE

The Panettone, a traditional Milanese great leavened cake, is offered in delicious variations: classic, chocolate, and candied chestnut. Soft and fragrant, the classic Panettone preserves the authentic and delicate flavor, while the chocolate Panettone is enriched with fine cocoa and the candied chestnut version combines natural sweetness with Bourbon vanilla.



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

SPONGE CAKE

\$

Apricot sacher _____ 24

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

Saint-Honoré _____ 24

Vanilla sponge cake base with zabaglione chantilly cream, enriched with small puff and whipped vanilla cream

Chantilly strawberries _____ 24

Vanilla sponge cake base filled with chantilly cream and a fresh strawberry heart

TARTELETS

Berries tartelet _____ 24

Shortcrust pastry base with a delicate custard cream decorated with berries

PANETTONE *Served with mascarpone cream or crème anglaise*

Classic Panettone _____ 24

Chocolate Panettone _____ 24

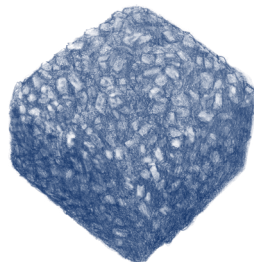
Chestnut Panettone _____ 24

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

WAFFLE

\$

Waffle served with mascarpone cream,
fresh berries and hazelnuts _____ 26

Waffle served with vanilla flavored whipped cream,
warm mou sauce and caramelized hazelnuts _____ 26

PROFITEROLES

Bignè with vanilla cream and hot chocolate sauce _____ 22

JELLIES AND CHOCOLATES

Per piece

Fruit jellies _____ 4
Apricot, strawberry, lemon and apple

Candied fruits _____ 4
Orange, lemon, apple 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 GLACÉ _____ 14

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.

COFFEE AND CHOCOLATES

COFFEE BAR	\$
Espresso _____	7
Macchiato _____	9
Double espresso _____	9
Cappuccino _____	13
Latte _____	12
Iced latte _____	12
Flat white _____	13
Americano _____	10
Cold brew coffee _____	12
<i>Additional oat milk, soy milk or decaffeinated coffee</i> _____	1

HOT AND COLD CHOCOLATE _____ 14

Traditional chocolate with cream
 Raspberry chocolate with cream
 Gingerbread chocolate with cream

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.

\$ 38

TEA AND HERBAL INFUSIONS

TEA AND HERBAL INFUSIONS	\$
English breakfast tea _____	12
Earl grey tea _____	12
Peppermint tea _____	12
Darjeeling tea _____	12
Hibiscus tea _____	12
Pomegranate tea _____	12
Chamomile tea _____	12
Vanilla bourbon _____	12
Fresh pear _____	12
Raspberry green _____	12
SIGNATURE ICED TEA _____	14
Cold brew blueberry and pomegranate tea	
Cold brew Jasmine and peppermint tea	
Cold brew Earl grey tea	
Vanilla bourbon cold brew milk tea	

The prices are subject to service charge and prevailing GST.

TEA RITUAL

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 RITUAL

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

\$ 38

TANGERINE EARL GREY TEA

\$ 38

The prices are subject to service charge and prevailing GST.

DRINKS

SOFT DRINKS	\$
Still water	3
Sparkling water	3
Coke	7
Diet Coke	7
Sprite	7
Ginger ale	7

NECTAR AND JUICES

Pure apple quince juice	14
Pure orange juice	14
Organic mango nectar	14
Peach nectar	14

COCKTAILS

MOCKTAILS	\$
Siam Colada	18
<i>Black tea, salty syrup, pineapple extract</i>	
Hamмам Rosé	18
<i>Hibiscus infusion, rose and clove syrup, grapefruit soda</i>	
Sweet Romance	18
<i>Peach nectar, wine reduction, citrus, sparkling water, strawberry, sweet basil</i>	

COCKTAILS

Spritz Aperol	26
<i>Aperol, prosecco, soda</i>	
Spritz Campari	26
<i>Campari, prosecco, soda</i>	
Paloma	26
<i>Espolon Blanco Tequila, agave syrup, lime juice, grapefruit soda</i>	
Espresso Martini	26
<i>Vodka, espresso, coffee liqueur, spicy vanilla</i>	
Mimosa	26
<i>Sparkling wine and fresh orange juice</i>	
Bellini	26
<i>Sparkling wine and peach nectar</i>	
Margarita	28
<i>Espolon Blanco Tequila, agave syrup, lime juice, Ancho Reyes Verde</i>	

COCKTAILS

SIGNATURE COCKTAILS

Dragon Eye Moonwalk _____ 30
Grand Marnier Cuvée, grapefruit bitter, champagne, blooming flower tea

Olive Sour _____ 30
Gin, grapefruit juice, lemon juice, honey, olive oil and egg white foam

Tiramisù _____ 30
Dark rum, Frangelico, sugar syrup, espresso and mascarpone cream

Red Spritz _____ 30
Italian wine reduction, pomegranate blueberry infused vodka and lemon juice

Lichi Delight _____ 30
Raspberry infused gin, Fabbri Lichi, grapefruit juice, lemon juice, orange bitters, egg white, dash of champagne

The prices are subject to service charge and prevailing GST.

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 \$ 38

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

Green Apple Negroni \$ 38

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

Lemon Negroni \$ 38

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

The prices are subject to service charge and prevailing GST.

WINES

SPARKLING

Glass 125 ml Bottle \$

Ca'del Bosco Cuvee Prestige edizione 46, Franciacorta _____ 150
80%, Pinot Bianco 1%, Pinot Noir 19,0%

Billecart-Salmon Brut Reserve, Champagne _____ 30 190
Pinot Noir 30%, Chardonnay 30%, Pinot Meunier 40%

Billecart-Salmon Brut Rosé, Champagne _____ 280
Chardonnay 40%, Pinot Noir 30%, Pinot Meunier 30%

Ruinart Brut Blanc de Blancs, Champagne _____ 300
Chardonnay 100%

WHITE WINES

Franz Haas Pinot Grigio DOC 2023, Alto Adige _____ 16 90
Pinot Grigio

Giacosa Fratelli Gavi DOCG 2023, Piemonte _____ 90
Cortese

Tenuta Campo di Sasso Occhione Toscana IGT 2022, Veneto _____ 110
Vermentino 90%, other white grape varieties 10%

Roccaleoni Falanghina 2022, Campania _____ 20 120
Falanghina

Benanti Etna bianco DOC 2022, Sicilia _____ 130
Carricante

Vie de Romans Piere sauvignon 2021, Friuli _____ 250
Sauvignon blanc

Giuseppe Quintarelli Bianco secco DOCG 2022, Veneto _____ 250
Chardonnay, Garganega, Sauvignon Blanc, Trebbiano

WINES

RED WINES

Glass 125 ml Bottle \$

Vignamaggio Terre di Prezano
Chianti Classico DOCG 2020, Toscana _____ 18 100
Sangiovese

Conterno Fantino Ginestrino Langhe
Nebbiolo DOC 2020, Piemonte _____ 25 130
Nebbiolo

Franz Haas Pinot Nero DOC 2022, Alto Adige _____ 135
Pinot nero

Mastrojanni Rosso di Montalcino DOC 2021, Toscana _____ 135
Sangiovese

Giacosa Fratelli Barolo DOCG 2020, Piemonte _____ 150
Nebbiolo

Le Serre Nuove dell'Ornellaia 2021, Toscana _____ 235
Bolgheri DOC Rosso, 54% Merlot, 26% Cab.S, 14% Cab.F, 6% P. Verdot

Bertani Amarone della Valpolicella Classico, Veneto _____ 515
80% Corvina Veronese, 20% Rondinella

ROSÉ

Sof Rose IGT Toscana IGT 2023, Toscana _____ 18 120
Cabernet France 50%, Syrah 50%

The prices are subject to service charge and prevailing GST.

PRADA
MILANO