

ALL DAY DINING.

# FORTUNA TERRAZZA

# ABOUT US

Founded by The Fortuna Group — one of Singapore's most exciting hospitality collectives — Fortuna Terrazza is led by the "Three Musketeers" of the Italian culinary scene: Master Pizzaiolo Giorgio Sorce, Chef Omar Tutino, and operations expert Egon Marzaioli. Rooted in authentic Southern Italian tradition, the group is known for combining time-honoured techniques with contemporary flair. From their signature 50-hour fermented dough to thoughtfully curated menus and vibrant dining experiences, Fortuna embodies the warmth, energy, and soul of Italy in a modern setting.

# OUR LOCATION

Nestled in the heart of Tanjong Pagar, Fortuna Terrazza Café is an Amalfi Coast-inspired venue that blends relaxed European charm with refined hospitality. With its stylish interiors, warm ambience, and lively atmosphere, Fortuna Terrazza provides the perfect backdrop for intimate celebrations, social gatherings, and curated events.





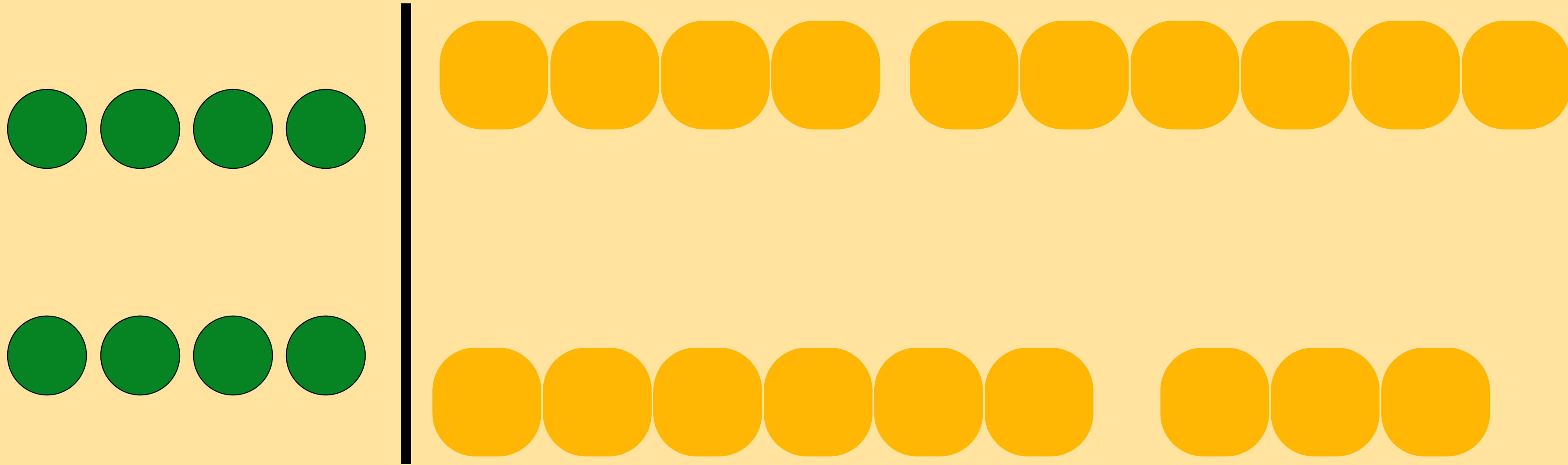


**ALFRESCO TERRACE**



**MAIN DINING AREA**

# FLOOR PLAN



Outdoor: 

16 seated

20 standing

Indoor: 

40 seated

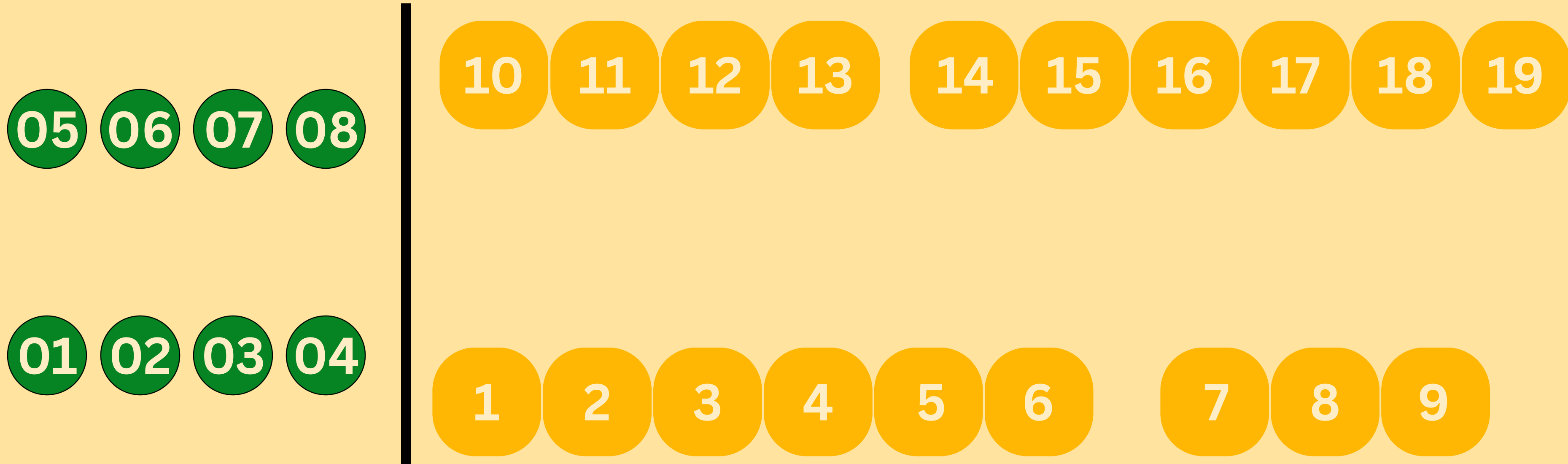
70 standing



Total:

56 seated

90 standing

# FLOOR PLAN



Outdoor:		Indoor:		Total:
16 seated		40 seated		56 seated
20 standing		70 standing		90 standing

# AVAILABILITY

MONDAY  
TO THURSDAY

LUNCH  
\$3000 MIN SPEND

DINNER  
\$5000 MIN SPEND

FRIDAY  
TO SUNDAY

\$5000 MIN SPEND

\$7000 MIN SPEND

## SECTION HIRE

Bookable until 12am  
*Minimum 2-hour slot*

## CAPACITY

56 Seated - 90 Standing







**Bring your**  
*Best friend*

FORTUNA TERRAZZA IS PROUDLY PET FRIENDLY. BRING YOUR DOG ALONG TO THE TERRACE AND ENJOY YOUR BRUNCH WITH YOUR BEST PAL.





# AL FRESCO TERRAZZA



The outdoor terrace at Fortuna Terrazza Café captures the effortless charm of the Amalfi Coast in the heart of Tanjong Pagar. Vibrant yet refined, the pet-friendly space is framed by sun-washed lemon tones, cascading pink bougainvillea, and lush Mediterranean-inspired greenery, creating a warm and transportive atmosphere.

Thoughtfully designed for both comfort and style, the terrace is fully sheltered beneath a statement yellow awning and fitted with cooling wall fans, offering an airy all-day dining experience. Paired with chic woven seating and a bright coastal aesthetic, the space serves as the perfect backdrop for relaxed brunches, intimate gatherings, and elevated social events with your furry companions welcome alongside you.







# FACILITIES

## DJ SET

\$250 PER HOUR

## DJ EQUIPMENT

\$1500



Additional

**LED SCREENS**

**VIDEO WALLS**

**PORTABLE PA SPEAKER**

**WIRELESS MICROPHONE**

**ADDITIONAL LIGHTING**

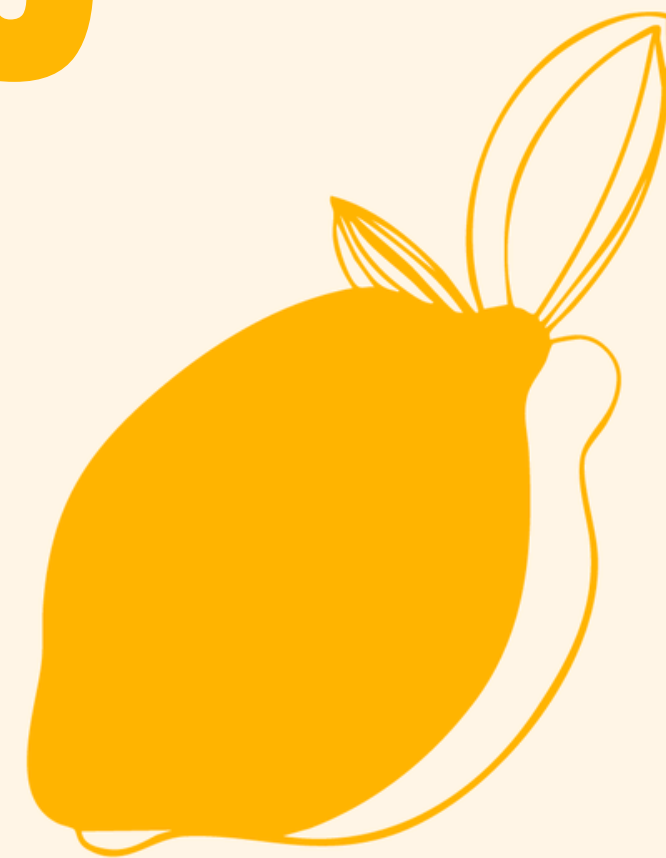


ALL DAY DINING.  
**FORTUNA  
TERRAZZA**

FOR ENQUIRY EMAIL:  
[EVENT@FORTUNITALIAGROUP.COM](mailto:EVENT@FORTUNITALIAGROUP.COM)

WHATSAPP :  
+65 8127 4987

# MENU PACKAGES



# THE AMALFI WAY SET MENU

\$89++ Brunch Set PP

ALL INCLUDED - SHARING BETWEEN 5 GUESTS

## FREE FLOW DRINKS (1.45 Hours)

FORTUNA SPRITZ  
SPARKLING WINE PROSECCO  
PREMIUM RED WINE  
PREMIUM WHITE WINE  
NASTRO AZZURRO PERONI BEER  
JUICES  
MOLECOLA ORIGINAL / ZERO  
ICED TEA

## ALL TO SHARE

### CHOPPED CAESAR SALAD

Shaved Parmigiano, Caesar Dressing, Garlic Croutons,  
Crispy Prosciutto, Cured Egg Yolk

### CAULIFLOWER & CORN FRITTER

Crispy Cauliflower & Corn Fritters, Pancetta,  
Lemon Aioli, Fresh Herbs, Chilli Flakes

### CRAB CAKE BENEDICT

House Crab Cake, Lemon Butter Hollandaise, Fried Eggs,  
Pickled Cucumber, Dill, Brioche, Chilli Oil, Chives

### FOLDED CAPRESE PIZZA

Oven-Baked Panuozzo Bread, Fior di Latte, Ox Heart Tomatoes,  
Basil Pesto, Aged Balsamic, Fresh Basil

### FUSILLI PASTA AL PESTO

Basil Pesto, Fresh Basil, Parmigiano

### ITALIAN FRIED CHICKEN

Italian Style Marinated Chicken, Cornflakes Crumbed, Herbs  
Mayo, Shredded Apple Coleslaw, Provolone Cheese,  
Wood Fired Bread

### ITALIAN TRUFFLE FRIES

Truffle Oil, Truffle Paste, Parmigiano, Freshly Shaved Truffle

### PAN-CAKE & PEARS

Pan Cake, Poached Pears, Vanilla Custard, Hazelnut Crumble

# FAMIGLIA ITALIANA SET MENU

ALL INCLUDED - SHARING BETWEEN 5 GUESTS

## FREE FLOW DRINKS (1.45 Hours)

APEROL SPRITZ

SPARKLING WINE PROSECCO

PREMIUM RED WINE

PREMIUM WHITE WINE

NASTRO AZZURRO PERONI BEER

JUICES

MOLECOLA ORIGINAL / ZERO

ICED TEA

\$129++ Brunch Set PP

## ALL TO SHARE

### CHOPPED CAESAR SALAD

Shaved Parmigiano, Caesar Dressing, Garlic Croutons,  
Crispy Prosciutto, Cured Egg Yolk

### CRAB CAKE BENEDICT

House Crab Cake, Lemon Butter  
Hollandaise, Fried Eggs, Pickled Cucumber,  
Dill, Brioche, Chilli Oil, Chives

### TRUFFLE MUSHROOM BOWL

Wild Rice, Barley, Quiona, Assorted  
mushrooms, Black Truffle Paste, Parmigiano  
Crisp, Soft Poached Egg, Fresh Herbs

### FOLDED MORTADELLA PIZZA

20 Oven-Baked Panuozzo Bread, Stracciatella,  
Mortadella, Basil Pesto, Pistachio Crumb

### BUONGIORNO TOAST

Thick Cut Maple Glazed Bacon, Folded Egg, Provolone  
Cheese, Truffle Mayonnaise, Served on Sourdough

### AMALFI LINGUINE

Crab Meat, Tomato Seafood Sauce, Cherry Tomatoes,  
Garlic, Lemon Pangratato, Parsley

### STEAK AND FRIES

Rump Cap Minutes Steak, Fried Egg,  
Roasted Cherry Tomatoes, Rockets, Fries, Parmigiano

## DESSERTS

### PAN-CAKE & PEARS

Pan Cake, Poached Pears, Vanilla Custard, Hazelnut Crumble

### TIRAMISU FRENCH TOAST

Brioche Bun, Mascarpone Cream, Bialetti Espresso, Cocoa  
Powder, Malt Crumbs

# 4 COURSE SET MENU

\$129/Pax

MIN. 10 PAX

## STARTERS

### Gamberi Aglio Olio E Peperoncino

King Prawns Sauteed in Rich Olive Oil, Sliced Garlic, hint of chili served with Grilled Ciabatta

## ENTREE

### Pumpkin Ravioli

Handmade Pumpkin Ravioli, Crispy Sage, Buttery Pumpkin Sauce, Amaretti Crumbs

## MAIN

### Tagliata di Manzo

Seared Sirloin Steak, Roasted Baby Potatoes, Arugula, Topped with Aged Parmigiano, Cherry Tomatoes & Lemon Wedge

or

### Branzino Al Cartoccio

Mediterranean Sea Bass baked with parchment paper. Sliced lemons, Capers, Cherry Tomatoes, Olives & Charred Asparagus

## DESSERT

### Panna Cotta

Rosewater & Raspberry Panna Cotta with Candied Pistachio

# WEEKDAY \$129++PP SET LUNCH

MONDAY - FRIDAY | 12PM ONWARDS

## STARTER TO SHARE

SOURDOUGH BREAD & BUTTER

## ANTIPASTO

CHOOSE 1 PER PERSON

### CURED OCEAN TROUT

Cured Ocean Trout, Maple Yoghurt, Pickled Radish, Chives

### BURRATA

Burrata, Basil Pesto, Cherry Tomato, Half Burrata, Walnuts, Prosciutto\* (+\$5)

### ARANCINE

Smoked Mac & Cheese Arancine, Mozzarella, Parmesan, Provolone, Smoked Paprika

## CHOOSE 1 PER PERSON

BETWEEN BRUNCH, PASTA, MAINS & SALAD

NOT WHAT YOU LIKE HERE? PICK ANY DISH FROM A LA CARTE MENU FOR \$5 EXTRA

## BRUNCH

### CRAB CAKE BENEDICT

Crab Cake, Hollandaise, Fried Egg, Pickled Cucumber, Dill, Brioche, Chilli Oil, Chives

### OCEAN TROUT ROSTI

Potato Rosti, Hollandaise, Cured Ocean Trout, Capers, Pickled Red Onion

### DIAVOLA FOLDED EGGS

Folded Eggs, Salamino Napoletano, Crispy Shallots, Ricotta, Chilli Threads, Wilted Spinach, Paprika, Served on Fortuna Fried Pizzetta

## PASTA

### FUSILLI AL PESTO

Basil Pesto, Fresh Basil, Parmigiano

### AMALFI LINGUINE +\$6

Crab Meat, Tomato Seafood Sauce, Cherry Tomatoes, Garlic, Breadcrumbs, Parsley

## MAINS

### STEAK & FRIES +\$10

Rump Steak, Fried Egg, Roasted Cherry Tomatoes, Rockets, Fries, Parmigiano

### KING SALMON FILLET +\$10

Sauteed Spinach, Mash Potatoes, Beurre Blanc

## SALAD

### TRUFFLE MUSHROOMS BOWL

Wild Rice, Barley, Quinoa, Mushrooms, Black Truffle, Parmigiano Crisps, Poached Egg

### CHOPPED CAESAR SALAD

Shaved Parmigiano, Caesar Dressing, Garlic Croutons, Crispy Prosciutto, Cured Egg Yolk

# WEEKDAY \$129++PP SET LUNCH

MONDAY - FRIDAY | 12PM ONWARDS

## SALADS

### TRUFFLE MUSHROOMS BOWL

Wild Rice, Barley, Quinoa, Mushrooms, Black Truffle,  
Parmigiano Crisps, Poached Egg

### CHOPPED CAESAR SALAD

Shaved Parmigiano, Caesar Dressing, Garlic  
Croutons, Crispy Prosciutto, Cured Egg Yolk

## SWEETS & COFFEE +\$10

### TIRAMISU FRENCH TOAST

Brioche Bun, Mascarpone Cream, Bialetti Espresso,  
Cocoa Powder, Malt Crumbs

### PANCAKE & PEARS

Pan Cake, Poached Pears, Vanilla Custard,  
Hazelnut Crumble

## POUR DEALS

### FREE FLOW

STILL WATER

SPARKLING WATER

### HOUSE SOFT +\$5

GALVANINA LIMONATA

MOLECOLA COLA

### HOUSE WINES +\$10

PROSECCO

WHITE WINE

RED WINE

### HOUSE BEER +\$8

NASTRO AZZURRO PERONI BEER

### HOUSE BELLINIS +\$5

LYCHEE

PEACH

BASIL

AMALFI LEMON

# CANAPE MENU

Any 6 - \$69 (2hr) | \$90 (4hr)

Any 10 - \$89 (2hr) | \$120 (4hr)

Min. 30 Pax

## COLD CANAPES

Mini Truffle Egg Mayo Tart (V)

Lobster & Potato Vol-au-vent

Truffle Mushroom Bruschetta (V)

Heirloom Tomato Brushchetta(V)

Mixed Charcuterie Plate

Mozzarella Balls / Basil / Cherry Tomatoes (V)

Tiger Prawn Orrecchiette Pesto Pasta

Cold Uni Pasta / Kombu / Ikura

## HOT CANAPES

Fried Olives (Ascolana) (V)

Arancini Rice Balls / Spicy Mayo (V)

Mini Wagyu Beef Sliders / Tomatoes / Brioche Bun

Chicken Roulade / Spicy Arrabiatta / Basil Cress

Smoked Duck Pizza Slices / Scallions / Fig Jam / Goat Cheese Mousse

Pulled Beef Cheek Pizza / Caramelised Onions

Not a 4 Cheese Pizza / Figs (V)

## DESSERTS

Mini Lemon Curd Tarts (V)

“Rum & Raisin” Bread Butter Pudding (V)

Chocolate & Salted Caramel Tart (V)

Fortunamisu (V)

Mini Nutella Donuts (V)

# BEVERAGE PACKAGES



## SILVER PACKAGE

\$55++ PER PERSON 2 HOURS

Aperol Spritz  
Fortuna Spritz  
Red Wine (Vivolo)  
White Wine (Vivolo)  
Prosecco  
Nastro Azzurro Peroni Beer  
Juices  
Soft Drinks

## GOLD PACKAGE

\$89++ PER PERSON 2 HOURS

Aperol Spritz  
Fortuna Spritz  
Limoncello Spritz  
Premium Red Wine (Doppio Passo)  
Premium White Wine (Inzolia)  
Prosecco  
Nastro Azzurro Peroni Beer  
Espresso Martini  
Juices  
Soft Drinks

## SPIRITS

\$35++ PER PERSON

VODKA BELVEDERE  
GIN HENDRICKS  
TEQUILA

### CORKAGE CHARGES

Cake Corkage  
> \$30 / Cake (waived with purchased dessert)  
Wine Corkage  
> \$65 / Bottle  
Alcohol Corkage  
> \$100 / Bottle  
Wine 1 for 1  
> Buy 1 bottle of wine / Bring 1 bottle of wine

# GENERAL POLICIES

- A 50% deposit is required to secure the booking and confirm the event date. Full payment must be completed prior to or on the day of the event.
- All food, beverage, guest count, styling selections, and operational requirements must be finalised no later than 7 days prior to the event date. Final guaranteed guest numbers must be confirmed 24 hours before the event.
- Cancellation requests must be submitted in writing. Cancellations made more than 7 days prior to the event will receive a full refund of the deposit. Cancellations made within 48 hours of the event will result in forfeiture of all monies paid.
- Fortuna Terrazza reserves the right to manage all music, entertainment, and noise levels in accordance with venue regulations and licensing requirements.
- Fortuna Terrazza practices responsible service of alcohol and reserves the right to refuse service to intoxicated guests.
- Clients are responsible for ensuring the venue provides adequate access, power supply, and any necessary approvals or permits.
- Any damages caused to venue property, furnishings, or equipment by guests, vendors, or external parties during the event will be chargeable to the client.
- Confetti, glitter, adhesives, excessive spills, or specialised cleaning requirements may incur a mandatory post-event cleaning fee.
- Fortuna Terrazza accepts no responsibility for loss or damage to personal belongings, merchandise, décor, or equipment brought into the venue.
- Deliveries and collections must be arranged in advance and are only permitted on the day of the event unless otherwise approved.
- Fortuna Terrazza reserves the right to photograph or document the event for portfolio and marketing purposes unless otherwise requested in writing by the client.
- Fortuna Terrazza shall not be held liable for delays, cancellations, or inability to fulfil obligations due to circumstances beyond reasonable control, including force majeure events.



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**EVENTSFORTUNAGROUP@GMAIL.COM**