

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.

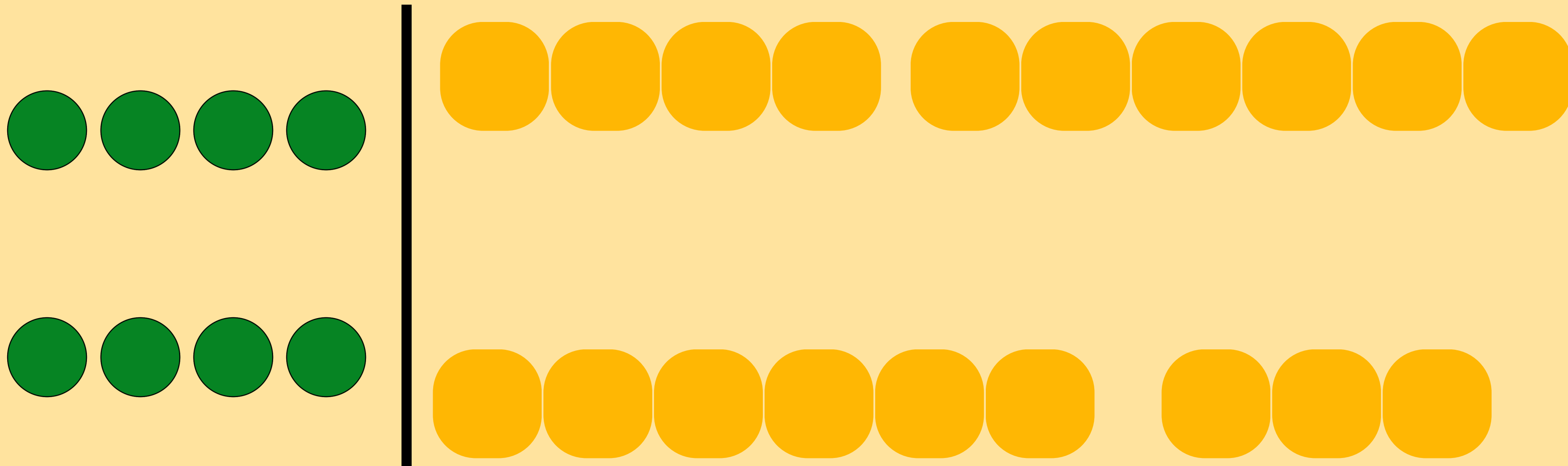
With its stylish interiors, warm ambience, and lively atmosphere, Fortuna Terrazza provides the perfect backdrop for intimate celebrations, social gatherings, and curated events.





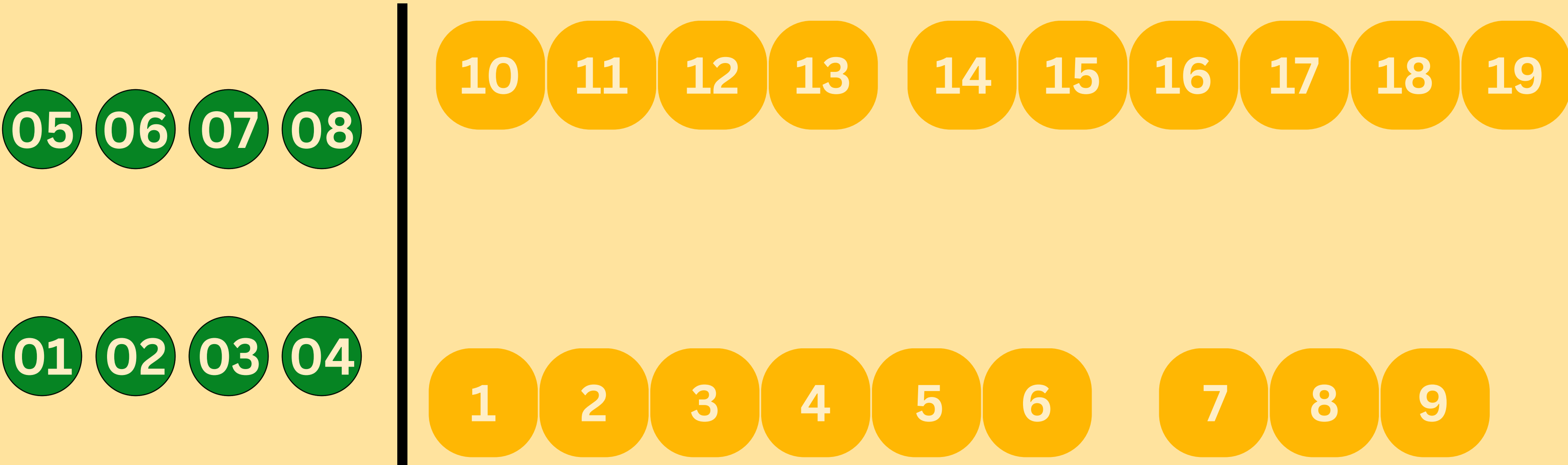


FLOOR PLAN



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

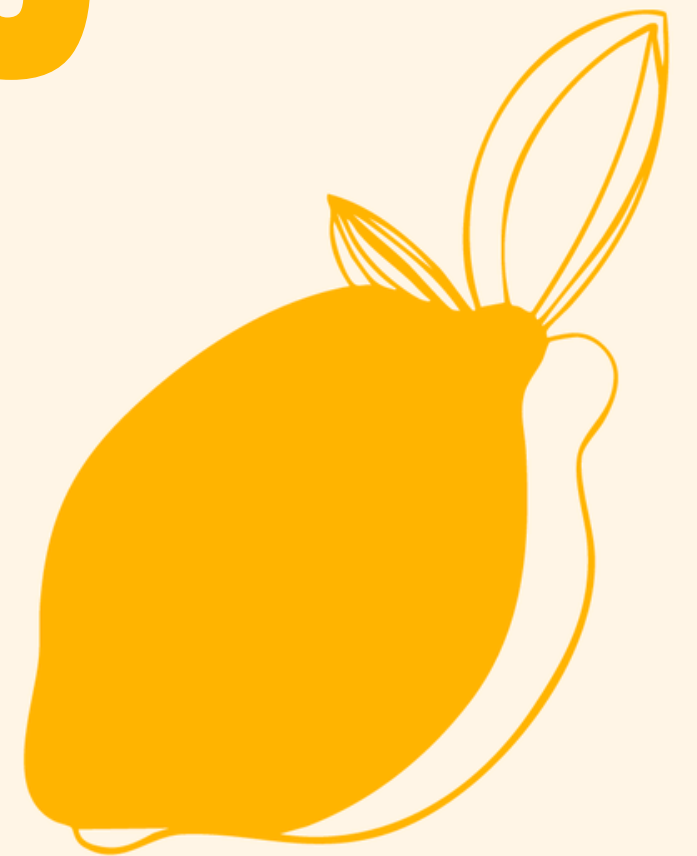


ALL DAY DINING.
**FORTUNA
TERRAZZA**

FOR ENQUIRY EMAIL:
EVENT@FORTUNITALIAGROUP.COM

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

FOLDED CAPRESE PIZZA

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

CAULIFLOWER & CORN FRITTER

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

FUSILLI PASTA AL PESTO

Basil Pesto, Fresh Basil, Parmigiano

CRAB CAKE BENEDICT

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

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

WEEKDAY SET LUNCH

\$29.90++PP

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

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BURRATA

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

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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

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OCEAN TROUT ROSTI

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

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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

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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

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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

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CHOPPED CAESAR SALAD

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

WEEKDAY **\$29.90++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

CANAPÉ MENU

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

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

Min. 30 Pax

HOT CANAPES

Potato Croquettes

Pizza slices of choice*

Fried Olives (Ascolana) (V)

Arancini Rice Balls / Spicy Arriabiatta (V)

Mushroom Aranchini with Truffle Mayo (V)

Mini Wagyu Beef Sliders / Tomatoes / Brioche Bun

Rigatoni/ Marzano Tomatoe/ Strachetella / Cherry Tomatoes

Mini Pinza / Mortadella / Stracciatella / Pistachio / Basil Pesto

Polpette / Beef & Pork Meatballs / Crispy Guanciale / San Marzano Tomato / Provolone

Mini Suppli / Roman Rice Croquettes / Tomato Pomodoro / Fior di Latte / Pecorino Fondue

COLD CANAPES

Mini Truffle Egg Mayo Tart (V)

Truffle Mushroom Bruschetta (V)

Heirloom Tomato Bruschetta (V)

Mozzarella Balls / Basil / Cherry Tomatoes (V)

Pesto Fusilloni / Cherry Tomatoes / Bocconcini (V)

Tiger Prawn Orecchiette Pesto Pasta

Beef Tartare / Capers / Chives Crostini

Tuna Tartare / Toast / Salmon Roe / Chives

Rockmelon and Parma

DESSERTS

Tiramisu

Mini Nutella Donuts (V)

Mini Lemon Curd Tarts (V)

Chocolate & Salted Caramel Tart (V)

“Rum & Raisin” Bread Butter Pudding (V)

PIZZA CHOICES

for Canapé menu

PIZZE CLASSICHE

MARGHERITA

Tomato San Marzano, Fior di Latte,
Parmigiano, Evo, Basil

DIAVOLA

Tomato San Marzano, Fior di Latte,
Salamino Napoli, Parmigiano, Chilli
Oil, Basil

PROSCIUTTO

Tomato San Marzano, Fior di Latte,
Prosciutto S.Daniele 24M, Rocket,
Parmigiano & Evo

PIZZE SPECIALI

PUMPKIN FEAST

Fior di Latte, Roasted Pumpkin,
Puree, Pancetta, Hazelnuts, Crispy
Sage

COCKTAIL PRAWN

Fior di Latte, Pink Sauce, Orange
Segments, Shaved Lettuce, Extra
Virgin Olive Oil

GREEN DREAM

Fior di Latte, Pesto, Spinach, Goat
Mousse Cheese, Pinenuts, Sundried
Tomatoes, Basil

A MUSHROOMS TRIP

Fior di Latte, Truffle Sauce, Wild
Forest Mushrooms, Crispy Enoki,
Truffle Mayo, Basil

NOT JUST 4 CHEESES

Mozzarella, Ricotta Stuffed Crust,
Gorgonzola, Mascarpone,
Parmigiano Chips, Marmelade

MEAT LOVER

San Marzano, Fior di Latte, Salame,
Prosciutto Cotto, Sausage, Basil,
Caramelised Onion

VEGETARIAN OPTIONS

STARTERS

BURRATA

HALF BURRATINA, BASIL PESTO, CHERRY TOMATOES *(REMOVE PROSCUITTO)*

TRUFFLE FRIES

FRIES, PARMIGIANO, TRUFFLE

MAC & CHEESE ARANCINI

MAC & CHEESE ARANCINI, PAPRIKA AIOLI, CHIVES, PARMIGIANO

BRUNCH

EGGS YOUR WAY

POACHED/SCRAMBLED/OMELETTE/FRIED - ON A SOURDOUGH TOAST & HERBS

AVOCADO BRUSCHETTA

SOURDOUGH, BASIL PESTO, GUACAMOLE, BURRATA, MARINATED TOMATOES

CAULIFLOWER & CORN FRITTERS

CAULIFLOWER & CORN FRITTERS, LEMON AIOLI, HERBS, CHILLI FLAKES *(REMOVE BACON)*

DIAVOLA FOLDED EGGS

FOLDED EGGS, CRISPY SHALLOTS, RICOTTA, CHILLI THREADS, SPINACH, PAPRIKA ON FRIED PEZZETA *(REMOVE SALAME)*

PASTA & PANINI

FUSILLI AL PESTO

BASIL PESTO, FRESH BASIL, PARMIGIANO

FOLDED CAPRESE PIZZA

OVEN-BAKED PIZZA, MOZZARELLA, TOMATOES, BASIL PESTO, BALSAMIC, FRESH BASIL

SALAD

TRUFFLE MUSHROOM BOWL

WILD RICE, BARLEY, QUINOA, MUSHROOMS, BLACK TRUFFLE, PARMIGIANO CRISPS, POACHED EGG

BEVERAGE PACKAGES

SILVER PACKAGE

\$55++ PER PERSON 2 HOURS

Aperol Spritz
Merlot (Vivolo)
Pinot Grigio (Vivolo)
Spumante
Nastro Azzurro Peroni Beer
Soft Drinks & Juices

GOLD PACKAGE

\$89++ PER PERSON 2 HOURS

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

SPIRITS

\$35++ PER PERSON

Zubrowka Vodka
Gordon's Gin
Jose Cuervo Reposado Gold

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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EVENT@FORTUNAITALIAGROUP.COM