



A unique dining experience with a perfect balance between cozy ambience & friendly service, healthy & tasty dishes with wine, sake and whisky pairing option. 8picure is versatile to hold different small private events i.e. corporate functions, wines and whiskys appreciation, Intimate wedding & birthday celebrations etc.

In the kitchen, dishes are meticulously created from the heart using fresh produce & quality ingredients, coupled with refined culinary techniques, to create flavorful taste that brings depth to the palate. Dishes are customizable (upon request) depending on our guests' dietary requirements.



Head Chef, Gabriel Lee

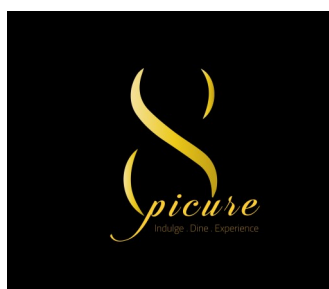
The Menu at 8picure features gourmet European cuisine with an Italian focus. Head Chef's self-curated Chef's Signature (A la-Carte) menu presents a collection of well-loved dishes from his private dining days. Continuous experiment to create new tasty dishes is a key activity at 8picure.

Set dinner menu changes monthly to let our guests continue to enjoy our new creations.

A must-try meat dish:
(photo on the right) Herbs crusted baked Lamb Rack with Cauliflower Puree & Seasonal Vegetables

Our guests' other favorites from the Chef's Signature collections are:

1. Tuna Salsa with Prawn Crackers
2. Capellini Aglio Olio
3. Iberico Pork Jowl



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Tuesday – Sunday:
12noon – 2pm (Last Order 1:30pm)
5:30pm – 10:30pm (Last Order 9:30pm)