

Enjoying Italian cuisine with Singapore flavours at 8picure

Description

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I was recently invited to a media lunch tasting at 8picure, located in Loft@Nathan along River Valley Road. Though Iâ??ve probably driven past it many times, I hadnâ??t noticed it before. Loft@Nathan is a condominium complex with commercial spaces on its first floor.


8picure
Italian Fusion Dining
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Open
SPECIAL LUNCH SET
FROM TUESDAY TO SATURDAY 12PM-2PM
Chef's Special
picure
Indulge . Dine . Experience
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HONOR Magic V3

The restaurant recently underwent a renovation, giving it a fresh new look. I especially loved the choice of dark green accents, which added to its cozy ambiance.

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8picure is helmed by Chef Gabriel, who brings his unique take on Italian cuisine. His dishes combine Italian cooking philosophy with flavours inspired by his own heritage and culture, creating a menu thatâ??s distinctly his own. With experience in Italy and the United Kingdom, Chef Gabrielâ??s passion for cooking shines through in every dish.

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Chef
Academy


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For our media tasting, the degustation menu had flavors with an Asian twist, which added a familiar touch. I was excited to see what was in store. Hereâ??s what we enjoyed:

Note: The portions we had were tasting sizes and not the full servings.

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Italian-Asian Tuna Salsa with Prawn Crackers.

The prawn crackers, made with extra prawns for a more intense flavour, paired well with the tuna salsa. An excellent start to the meal.

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Chilled Pesto Capellini with Hokkaido Sashimi Scallop.

This dish let the fresh, sashimi-grade scallop shine. It was kept simple, allowing us to fully appreciate the delicate flavours.

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8picurean Crabcake with Chilli Crab Sauce.

This Singaporean-Italian fusion dish is a must for any chilli crab lover!

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The crabcake was packed with chunks of real crab meat, though I felt it could have used a bit of crunch. Perhaps a small mantou on the side would complete it?

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Sakura Ebi Capellini (Shio Kombu, White Wine, and Sakura Ebi).

Packed with distinctly Asian flavours, this capellini was a standout.

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Herb-Crusted Cod Fish with Roasted Bell Pepper Sauce and Seasonal Vegetables.

The cod was perfectly cooked, complemented by a rich roasted bell pepper sauce and a side of fresh vegetables.

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8picurean Tiramisu.

This tiramisu is truly one-of-a-kind. Made with mascarpone mousse, coffee- and liquor-soaked savoiardi, and roasted almond flakes, it managed to be crispy without being soggy. I noticed a slight hint of pesto flavor, which we later identified as sweet basil, a unique touch that made it memorable.

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If youâ??re looking for Italian cuisine with a Singaporean twist, add 8picure to your list of must-try restaurants!

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