



Laurus Table at Resorts World Sentosa: Match the Menu to the Meal

Description

Laurus Table serves breakfast from 7am to 11am, lunch from noon to 2.30pm and dinner from 5.30pm to 10pm daily. Chef Fabrizio Ferrari combines Amalfi Coast references with Singapore seafood through dishes including Branzino, Catalana di Gamberi and Scialatielli. [The Laurus official dining page](#). [Resorts World Sentosa Laurus Table page](#).

Choose the branch that matches your case

Situation	Next step
Want the resort's morning service	Book breakfast between 7am and 11am
Need a focused midday meeting	Use the noon to 2.30pm lunch window
Seafood and pasta are the occasion	Choose dinner and confirm current signature dishes
Primarily want drinks	Compare Collector's Bar or Pool Bar instead

Start with the right meal window

The published dining hours split the day clearly: breakfast 7am to 11am, lunch noon to 2.30pm and dinner 5.30pm to 10pm. [The Laurus official dining page](#).

A restaurant closing time is not a last-order promise. Confirm the reservation time and how long the table is held, especially after an attraction or show.

Read the menu as an Italian-Singapore conversation

The official description draws on the Amalfi Coast while using Singapore seafood and produce. That makes the useful question less about strict regional authenticity and more about how the kitchen connects place and ingredient. [Resorts World Sentosa Laurus Table page](#).

This guide reports the restaurant's menu language and does not claim a tasting, portion, queue or service experience.

Build a seafood-led order

Branzino, Catalana di Gamberi and Panzanella di Polpo provide three different seafood formats: fish, prawns and octopus-led salad.

Ask about current preparation, allergens and sharing size. Menu names can stay while garnish, source and availability change.



The dining room at Laurus Table in Resorts World Sentosa, supporting view 1. Image: Resorts World Sentosa official restaurant asset.

Use pasta to anchor a mixed table

Mafaldine and Scialatielli offer pasta choices that can give the table a central starch before adding seafood and vegetables.

Confirm whether a dish is vegetarian, contains shellfish stock or can be adapted. Do not infer dietary suitability from the title alone.

Treat breakfast as a separate product

The official page highlights a signature yoghurt among morning items. A resort breakfast serves a different reader job from dinner: speed, coffee, dietary range and timing before Sentosa plans.

Non-hotel guests should confirm access, reservation and breakfast pricing before travelling.



The dining room at Laurus Table in Resorts World Sentosa, supporting view 2. Image: Resorts World Sentosa official restaurant asset.

Choose the right room for the occasion

Laurus Table is the main restaurant, while Collectorâ??s Bar and the Pool Bar answer different needs. A group wanting cocktails or a short meeting may not need a full meal reservation.

Check whether each venue admits non-staying guests, its current hours and any minimum spend or dress guidance.

Plan Sentosa access and return time

The Laurus is within Resorts World Sentosa. Add walking from the chosen transport stop, resort wayfinding and the last convenient connection home.

For a dinner after an attraction, leave buffer rather than booking at the exact show end. Resort crowds can change walking time.



The dining room at Laurus Table in Resorts World Sentosa, supporting view 3. Image: Resorts World Sentosa official restaurant asset.

Confirm current prices and dietary details

The official dining page names dishes and hours but the live menu and booking engine should control current prices, availability and special terms.

Put allergies in the reservation and repeat them on arrival. An online note is not a substitute for speaking to staff.

Build a dated decision record

Write down the exact outcome you need: match the published dishes and service window to the group without pretending an official menu is a taste review. Keep the household, company, product, trip or

booking facts that produced the result beside it. A result based on different facts is not a precedent, even when the headline issue looks similar.

Record the date and the controlling page you checked. For this decision, the source set is The Laurus official dining page; Resorts World Sentosa Laurus Table page. Save the relevant reference number, model, class, property detail, deadline, service route or ticket choice. That makes it possible to reconstruct the decision if a rule, inventory position or personal fact changes.

Use two working aids instead of a single yes-or-no note. First, make a meal-window and occasion matrix. Second, add a seafood-and-allergen order-building checklist. The first shows how the facts map to the official rule or live service; the second exposes the timing, cost, trade-off or follow-up action that a simple eligibility answer can hide.

Set a stop condition before acting. Pause if you encounter treating official copy as a review, assuming dish names prove allergens, using dinner hours as last orders, or if any fact no longer matches the source you checked. Re-run the relevant official tool or contact the competent organisation. The purpose of the record is not paperwork for its own sake. It prevents an old screenshot, rough estimate or remembered rule from becoming an expensive assumption.

Work the example before the real decision

A table of four wants seafood but one diner avoids shellfish. The group asks whether Branzino can anchor the meal, treats Catalana di Gamberi and octopus dishes as separate choices, confirms stocks and sauces, and uses pasta only after checking allergens. No dish is assumed safe from its name.

Reader checklist

1. Choose breakfast, lunch or dinner
2. Open the current menu
3. Confirm prices and availability
4. State allergies directly
5. Allow Sentosa travel time
6. Check bar alternatives
7. Save the reservation terms

Mistakes to avoid

- Treating official copy as a review
- Assuming dish names prove allergens
- Using dinner hours as last orders
- Ignoring non-guest access
- Booking at the exact end of an attraction

Related next reads

After match the published dishes and service window to the group without pretending an official menu is a taste review, [compare another hotel restaurant](#). You can also [choose another special-occasion venue](#).

Questions readers ask

What are the dinner hours?

The official page lists 5.30pm to 10pm daily.

Who leads the kitchen?

Chef Fabrizio Ferrari.

Is this a first-hand review?

No. It is a source-led menu and occasion guide.

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