

# BEHIND CLAY



BEHIND - because not every guest finds it.  
CLAY - because fire transforms everything it touches.

Through the door,  
two traditions meet over fire.  
**Chef Ciro** brings Naples, his pizzeria already  
ranked among the world's best.

**Chef Yip** brings Shanghai, twenty years  
of precision and patience at the wok.

This is not fusion.  
This is a conversation.

You are here because someone told you,  
or because you found us.  
**Either way, welcome.**

# ORDER EVERYTHING

## **(SPICY) SHRIMP CARPACCIO 28**

Pork lard, sour cream, chilli oil, chives, gremolata oil, Assam sauce. Served cold.

## **FRIED QUAIL 29**

Whole quail, charred leeks, Sriracha sauce, flambé Chinese wine.

## **(SPICY) MALA SHAKER PORK BELLY 20**

Pickled vegetables, charred leeks, Sichuan pepper, chilli flakes.

## **SLOW COOKED BEEF SHORT RIBS 36**

Pickled cabbage, chives, Char Siu sauce.

## **(SPICY) HURAUDEU CHICKEN 19**

Fried chicken bites, pickled veggies, charred leeks, Sriracha sauce, gremolata oil.

## **BURNT CABBAGE 19**

Coconut sauce, peperonata purée, pistachio, ham, gremolata oil, dry chilli.

## **(SPICY) HAE BEE HIAM CALAMARI 22**

Spicy dried shrimps chilli, pork floss, tamarind sauce.

## **ROASTED BONE MARROW 39**

Pan seared foie gras, garlic butter escargot, pickled shallot, fennel, flatbread.

*All prices are subject to 10% Service Charge and prevailing government taxes.*

**(VEGETARIAN) WHITE PEAR CORN KERNEL 19**

Chargrilled smoked white corn, parmesan, sour cream, Peperonata puree.

**(VEGETARIAN) DEEP FRIED CAMEMBERT CHEESE (5PCS) 22**

Served with cranberry sauce.

**SMOKED CHEESE STRINGS 18**

Smoked cheese, hand-torn

**SEASONAL OYSTER (HALF DOZEN) 36**

Chef selection seasonal oyster.

**SEASONAL OYSTER (ONE DOZEN) 66**

Chef selection seasonal oyster.

## DESSERT

**FLAMBÉ BOMBE ALASKA 26**

Layered meringue ice-cream cake, flambé rum.

**GELATO CREMOSO 17**

Champagne vanilla gelato, mascarpone, honeycomb candy, cookie crumbs.

**BURRATA BURNT CHEESECAKE 19**

Burnt basque cheesecake, fire torche burrata brûlée.

## PIZZA

small large

**(SPICY) BUTTERNUT CHICKEN 26 / 39**

Pumpkin puree, Fior di latte, butternut chicken curry, parmesan, pork floss, green peppercorn sauce.

**FOIE GRAS PATE 38 / 56**

Tamarind sauce, Fior di latte, duck foie gras pate, pineapple puree, pistachio.

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# COCKTAIL

## **IBISCO 22**

Tequila, pamplemousse liqueur, saline, grapefruit juice, tonic.

## **SPRITZ 22**

Aperol, fabbri bergamot, prosecco, soda.

## **LA PESCA 22**

Peach purée, rose water, citrus, prosecco.

## **OLIVA PIZZA 24**

Gin, olive brine, saline, basil syrup, tomato water, citrus, cheese foam.

## **CHIANTI SOUR 22**

Whisky, citrus, white wine shrubs, chianti red wine.

## **CAFÉ 24**

Rum, espresso, Mr Black, orgeat, spiced chocolate bitters.

## **GIAPONNE 22**

Ghost sake, yuzu liqueur, bergamot, grenadine syrup, citrus, egg white foam.

## **IL CLAY SUNSET 22**

Tequila, orange juice, grand marnier, lime, citrus, syrup, grenadine, salt.

## **BREATHLESS 24**

Gin, mint leaves, citrus, bergamot. Paired with pan-seared sea scallop with green olive and peperonata puree.

## **CAPO DEI CAPI 27**

Whisky, amaretto, Mr Black, coffee smoke, bitters. Paired with pan-seared sea scallop with green olive and peperonata puree.

## **LIMONE DI AMALFI 25**

Sorbetto al limone, cocktail al limoncello.

## **VIOLA 26**

Blueberry, Limoncello. Paired with grilled pineapple, charred octopus leg, Muhammara sauce, green olive.

## **NEBBIA 25**

Matcha, Gin, Vodka, Coconut water. Paired with pani-puri shell, caramel apple jam, vanilla ice cream.

## **PERLA 27**

Lychee, Osmanthus, Gin. Paired with mozzarella pearl, cocktail onion, basil leaf, salami rosette.

## **COCKTAIL OF THE MONTH 18**

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# BEER

## **PIZZATINI 18 – REGINA MARGHERITA 68**

Oliva pizza, regina.  
Add cheese platter +\$29

## **PIZZATINI 18 – SOFIA LOREN 108**

Oliva pizza, mela verde, tramonto.  
Add cheese platter +\$29

**ILCLAY BEER (Wheat Beer) 320ml 11**

**HAPPY HOUR MON-THU**  
**5:30PM - 6:29PM SGD 5.50**  
**6:30PM - 7:30PM SGD 6.50**

# MOCKTAIL

## **ACQUA ROSA 14**

Fabbri grenadine, rose water,  
cranberry, citrus.

## **FRUTTA 14**

Vanilla, fabbri peschabianco, black tea, citrus.

## **FIORE 14**

Fabbri fiori de sambuco,  
lychee, citrus, tonic water.

## **MELA VERDE 14**

Fabbri mela verde, apple juice, lime.

## **ROTATING CRAFT BEER**

Please ask our team for today's selection  
complimentary tasting available.

**BUTTER COOKIE STOUT BEER 18**

**BUTTER BEER 18**

**MARGHERITA BEER 18**

**MENABREA LAGER — 330ml 12**

**MENABREA ARTE**  
**IN BOTTIGLIA UNFILTERED — 330ml 13**

**MENABREA AMBER — 330ml 14**

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## WINE – SPARKLING

PIZZOLATO, SPUMANTE PROSECCO  
SUPERIORE VALDOBBIADENE BRUT  
16 / 89

Italy

BERSANO MOSCATO D'ASTI 16 / 89

Italy

CHAMPAGNE DAMIEN-BUFFET  
BRUT PRESTIGE PREMIER CRU 186

REMI LEROY ROSÉ  
CHAMPAGNE N.V. 195

CHAMPAGNE DAMIEN-BUFFET  
L'ELIXIR FUT DE CHÊNE 300

CHAMPAGNE DOM PÉRIGNON  
VINTAGE 888

## WINE – WHITE

HOUSE POURING WHITE  
13 / 16 glass — 60 / 89 bottle

TULLOCH VINEYARD SELECTION  
VERDEJO 2020 95

Australia

CASTELL D'AGE FRAGMENT TEMPRANILLO 2017  
BLANC DE BLANCS 108

Spain

WILLAKENZIE "ESTATE GROWN"  
PINOT GRIS 2011, OREGON 108

USA

SUAVIA SOAVE CLASSICO 2022 118

Italy

WEHLENER SONNENUHR  
RIESLING SPÄTLESE 2010 135

Germany, Mosel Valley

CLEMENT & FLORIAN BERTHIER  
POUILLY FUMÉ 2022 129

France

CHATEAU DE SAINT COSME CONDRIEU 2010 204

France

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# WINE – RED

HOUSE POURING RED  
13 / 16 glass — 60 / 89 bottle

VELENOSI LACRIMA DI MORRO  
D'ALBA SUPERIORE DOC 62  
Italy

HEWITSON BAROSSA VALLEY 2011 93  
Australia

CASTELL D'AGE TEMPRANILLO  
FRAGMENTS 2017 111  
Spain

VELENOSI ROGGIO DEL FILARE 122  
Italy

DOMAINE DE PALLUS  
CHINON 2008 135  
France

WILLAKENZIE PINOT  
NOIR ALIETTE 2009 195  
USA

GOULEE BY CHATEAU  
COS D'ESTOURNEL 2006 195  
France

TOMMASI AMARONE DELLA  
VALPOLICELLA CLASSICO DOCG 2019 218  
Italy

CHATEAU PORTE CHIC 2018 258  
France

CHATEAU DE SAINT COSME  
CHATEAUNEUF-DU-PAPE 2010 324  
France

# TEQUILA

TEQUILA ROSE STRAWBERRY CREAM  
13 / 105

JOSE CUERVO ESPECIAL GOLD 14 / 130

PATRON XO CAFÉ 219

JIANG TEQUILA 168

CLASE AZUL PLATA 705

CLASE AZUL REPOSADO 987

CASA ELEMENTAL MINA  
DE COBRE REPOSADO 100% AGAVE 210

# RUM

BACARDI 15 / 111

CAPTAIN MORGAN DARK 15 / 117

MYERS 15 / 129

PITU CACHACA AQUARDIENTE 120

ANGOSTURA 3YO WHITE RESERVA 120

CAPTAIN MORGAN SPICED 117

GOSLINGS BLACK SEAL 174

KRAKEN BLACK SPICED 165

SAILOR JERRY 150

RON ZACAPA 23YO 288

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# WHISKY

MONKEY SHOULDER 19 / 192

JOHNNIE WALKER BLACK LABEL 16 / 153

GLENFIDDICH 12YO SINGLE MALT 201

GLENFIDDICH 15YO SINGLE MALT 294

GLENFIDDICH 18YO SINGLE MALT 387

GLENLIVET 15YO SINGLE MALT 288

GLENLIVET 18YO BATCH RESERVE  
SINGLE MALT 429

LAGAVULIN 16YO SINGLE MALT 435

LAPHROAIG 10YO SINGLE MALT 255

MACALLAN 12YO DOUBLE CASK SINGLE  
MALT 417

MACALLAN 12YO SHERRY OAK SINGLE  
MALT 525

HIBIKI HARMONY JAPANESE 480

NIKKA FROM THE BARREL JAPANESE 186

BALVENIE 12YO DOUBLEWOOD  
SINGLE MALT 345

JOHNNIE WALKER GOLD LABEL RESERVE 210

JOHNNIE WALKER BLUE LABEL 588

CHIVAS REGAL 18YO 270

CHIVAS REGAL 21YO ROYAL SALUTE  
THE SIGNATURE BLEND 429

# BOURBON

JIM BEAM BOURBON 13 / 118

MAKER'S MARK 16 / 177

JOHN JAMESON IRISH WHISKEY 16 / 141

JACK DANIELS BOURBON 150

BUFFALO TRACE BOURBON 165

## **GIN**

GORDON'S 14 / 112

ROKU 17 / 163

HENDRICK'S 19 / 198

BULLDOG 147

VANTIGUARD MARE MEDITERRANEAN 210

MONKEY 47 DRY 189

TANQUERAY 144

TANQUERAY NO.10 198

## **APERITIF & DIGESTIF**

GRAND MARNIER 14 / 165

LIMONCELLO DI CAPRI 13 / 118

CAMPARI BITTER 123

DISARONNO AMARETTO 135

APEROL APERITIVO 78

## **VODKA**

SMIRNOFF 14 / 108

ABSOLUT 15 / 123

GREY GOOSE 17 / 168

BELVEDERE 189

NORDIN GIN HOUSE - BIVROST 174

KETEL ONE 147

## **BRANDY & COGNAC**

MARTELL VSOP AGED  
IN RED BARREL 245

MARTELL CORDON BLEU 639

MARTELL EXTRA OLD XO 708

HENNESSY VSOP 270

REMY MARTIN VSOP 221

CORNERSTONE VSOP 108

*All prices are subject to 10% Service Charge and prevailing government taxes.*



## COFFEE

ESPRESSO 6

AMERICANO 7 / 8

CAPPUCCINO\* 8

CAFFÈ LATTE\* 8 / 9

AFFOGATO 11

(\* )Using low-fat milk

## TEA

ENGLISH BREAKFAST 8

EARL GREY 8

EARL GREY LAVENDER 8

CHAMOMILE 8

PEPPERMINT 8

## JUICE

CRANBERRY 8

ORANGE 8

APPLE 8

LIME 8

## SODA

COKE / COKE ZERO 8

SPRITE 8

SODA 8

GINGER ALE 8

FEVER TREE MEDITERRANEAN TONIC  
/ FEVER TREE INDIAN TONIC 9

## MINERAL WATER

VICHY CATALAN SPARKLING — 1L 12  
SOLAN DE CABRAS STILL — 1L 12