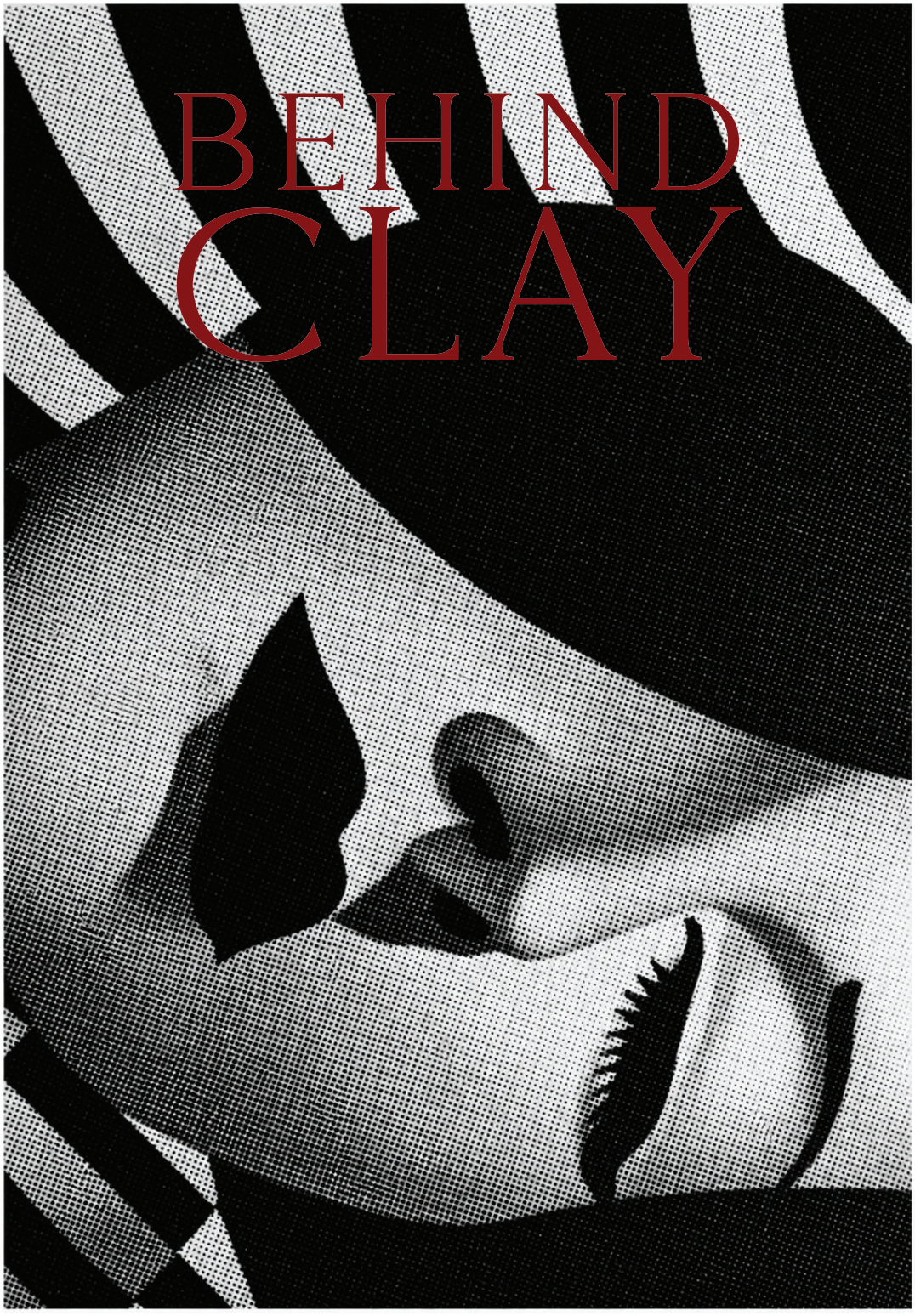
BEHIND CLAY



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) HURAIDEU 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.

(SPICY) ROYALE GOLDEN CRAB ROE 29 NEW
Rich crab roe, blue crab meat, XO sauce and parmesan chip, served with golden crispy pinsa.

(SPICY) MALA CHICKEN PINSA 18 NEW
Crispy pinsa topped with mala pulled chicken, melted smoked provolone and tangy pickled red onion, micro herbs.

(SPICY) XO GLAZED PORK BELLY 22 NEW
Roasted smoked pork belly with savoury XO sauce, spinach and pistachio cream, and vibrant gremolata oil.

(SPICY) THE BOLD SHORT RIB 36 NEW
Sous vide boneless beef short rib glazed with black pepper and chili jam, paired with spinach pistachio sauce, tangy pickled cabbage and a touch of Sriracha.

Chef's recommendation

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)
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.

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





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.

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

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



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

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.

BEER

HOUSE BEER — 330ml
(Fixed flavour)
HAPPY HOUR MON-THU
5:30PM - 6:29PM SGD 5.50
6:30PM - 7:30PM SGD 6.50

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

BUTTER BEER 18

BOTTLED BEER

MENABREA LAGER — 330ml 12

MENABREA ARTE
IN BOTTIGLIA UNFILTERED — 330ml 13

MENABREA AMBER — 330ml 14

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



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 688

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

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

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