

IN-ROOM DINING MENU

BREAKFAST

6.30 a.m. to 10.00 a.m, daily

SUNRISE BREAKFAST / S\$28

Choice of Egg

poached, omelette, sunny-side up, over-easy, scrambled, hard-boiled or soft-boiled

Choice of Meat

bacon, ham (chicken or pork) or chicken sausage

Baker's Choice (Select Two)

danish pastries, croissants, bread rolls, toasts served with butter, jam or marmalade

Choice of Fresh Fruits

papaya, pineapple, watermelon or mixed fruits

Choice of Fruit Juice

chilled apple juice, orange juice or grapefruit juice

Choice of Hot Beverage

freshly brewed coffee, tea or hot chocolate

CONTINENTAL BREAKFAST / S\$20

Choice of Cereal

cornflakes, muesli, cocoa rice served with hot milk, cold milk or plain yoghurt

Baker's Choice (Select Two)

danish pastries, croissants, bread rolls, toasts served with butter, jam or marmalade

Choice of Fresh Fruits

papaya, pineapple, watermelon or mixed fruits

Choice of Fruit Juice

chilled apple juice, orange juice or grapefruit juice

Choice of Hot Beverage

freshly brewed coffee, tea or hot chocolate

MAINS

Bak Kut Teh / S\$26

peppery pork rib broth, chinese fried dough, braised peanuts, fragrant steamed rice

Eggs Benedict / S\$24

poached egg, hollandaise sauce, chicken ham, spinach, maple-glazed bacon, chicken sausage, hash brown

Club Sandwich / S\$22

focaccia bread, bacon, chicken, egg, fries

Nasi Lemak / S\$22

crispy chicken wing, fried fish, onion omelette, peanuts, fried anchovy, fragrant coconut rice

Wonton Mee (Soup/Dry) / S\$21

egg noodle, sliced barbecued pork, spring onion, chye sim, pork and prawn dumplings, pork broth

French Toast / S\$18

berries, maple butter, fruit compôte

Toast with 2 Farm Fresh Eggs / S\$18

choice of sunny-side up, scrambled, omelette, soft or hard boil

Pancakes / S\$18

berries, caramelised banana, maple butter

Oriental Congee / S\$17

choice of chicken, pork or fish, chinese fried dough, egg



Wonton Mee

IN-ROOM DINING MENU

À LA CARTE

Only items marked with “*” are available 24 hours.

All other items are available from 11a.m. to 11p.m.

TO START

Satay* / S\$19

half a dozen local-style chicken or pork skewers, rice cake, peanut sauce with pineapple purée

Singapore Rojak / S\$16

green mango, cucumber, turnip, pineapple, jellyfish, bean curd puff, chinese fried dough tossed with shrimp paste, crushed peanuts, and assam dressing

add century egg at \$4.00

Calamari / S\$16

deep-fried squid tossed in salt, pepper, chilli

Gado Gado/ S\$16

long beans, boiled potato, cabbage, bean sprouts, boiled egg, fried bean curd, peanut sauce dressing

Caesar Salad* / S\$16

romaine lettuce, crispy bacon, croutons, parmesan cheese

Mesclun Salad* / S\$13

choice of dressing: thousand island, balsamic vinegar, roasted sesame

SOUP

Crab Bisque with Cognac / S\$19

bread roll, cream

Cream of Wild Mushroom* / S\$16

bread roll

Minestrone / S\$16

tomato soup, beans, pasta, potato, carrot, zucchini, cabbage

Wonton Soup / S\$13

pork and prawn dumplings, pork broth



WESTERN DELIGHTS

Angus Ribeye Steak / S\$54

fries, mesclun salad

Beef Stew / S\$34

beef cubes braised in red wine, mashed potatoes

Beef Burger* / S\$32

angus beef patty, brioche bun, bacon, cheddar cheese, caramelised onions, fries, salad



Iberico Pork Belly / S\$35

glazed pork belly, mashed potatoes, seasonal vegetables

Grilled Salmon / S\$32

mashed potatoes, seasonal vegetables, dill sauce

Fish 'N' Chips* / S\$26

crispy battered fish, fries, mixed greens

Chicken Roulade / S\$26

chicken thigh, mashed potatoes, seasonal vegetables

Seafood Marinara / S\$26

spaghetti, tomato concasse, scallops, prawns, squid, clams

Carbonara* / S\$21

penne, white wine cream sauce, streaky bacon, sous vide egg, parmesan cheese

Club Sandwich* / S\$21

focaccia bread, bacon, chicken, egg, fries

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ASIAN DELIGHTS

Bak Kut Teh* / S\$26

peppery pork rib broth, chinese fried dough, braised peanuts, fragrant steamed rice

Beef Hor Fun / S\$26

flat rice noodles, sliced beef, chye sim

Seafood Hor Fun / S\$23

flat rice noodles, scallop, prawn, squid, sliced fish, chye sim

Chicken Karaage / S\$23

garlic fried rice, salad

Nyonya Laksa / S\$21

thick rice vermicelli, prawn, fish cake, bean curd puff, egg, spicy coconut gravy

Special Char Kway Teow / S\$21

flat rice noodles, bean sprouts, chinese pork sausages, egg, prawn, chilli

Sarawak Kolo Mee / S\$21

springy noodle, sliced barbecued pork, spring onion, minced pork, fragrant shallot oil, pork and prawn dumpling

Wonton Mee (Dry/Soup) / S\$21

egg noodle, sliced barbecued pork, spring onion, chye sim, pork and prawn dumplings, pork broth

Vietnamese Pork Chop / S\$26

sunny-side up egg, pickled vegetables, fragrant steamed rice

Oven-baked Pork Chop / S\$23

chef's special sauce, fried rice

Hainanese Chicken Rice / S\$23

boneless poached chicken, fragrant steamed rice, chilli, ginger, dark soy sauce, vegetable broth

Yee Pin Mai Fun / S\$21

thick rice vermicelli, sliced fish, evaporated milk fish head soup, vegetables

Fried Hokkien Mee / S\$21

rice vermicelli, yellow noodles, pork belly strips, squid, prawn, egg

Nasi Goreng Istimewa* / S\$21

indonesian-style fried rice, chicken satay skewers, fried egg, prawn crackers, spicy pickled vegetables

Oriental Congee* / S\$17

choice of chicken, pork or fish, chinese fried dough, egg

VEGETARIAN SPECIALS

(DISHERS MAY CONTAIN EGG AND DAIRY PRODUCTS)

Classic Shroom Burger / S\$21

portobello mushroom, brioche bun, caramelised onions, cheddar cheese, fries, mesclun salad

Aglio Olio* / S\$17

spaghetti, shiitake mushrooms, zucchini, capsicum, garlic, chilli flakes

Wok-fried Bee Hoon / S\$17

rice vermicelli with bean sprouts, carrot, cabbage, sliced mushrooms

Fried Rice / S\$17

assorted fresh vegetables, bean sprouts, garden peas



Aglio Olio

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SWEET ENDINGS



Chocolate Lava Cake

Tropical Fruit Platter* / S\$13
assortment of seasonal fresh fruits

Chocolate Lava Cake / S\$13
vanilla ice cream, berries

Crème Brûlée / S\$13
rich custard base topped with layer of caramelised sugar

Classic Cheesecake* / S\$13
with berries

Banana Split / S\$13
chocolate, strawberry and vanilla ice cream, banana, chocolate sauce, whipped cream, nuts

Cheng Tng (Hot/Cold) / S\$10
longan flavoured soup, dried longans, persimmon, ginkgo nut, lotus seed, jelly strips

Ice Cream
Double Scoop / S\$8
Single Scoop / S\$5
choice of vanilla, chocolate, or strawberry

COLD BEVERAGES

Freshly Squeezed Fruit Juice / S\$11
choice of apple, orange or watermelon

Iced Bandung / S\$9
rose syrup, condensed milk

Lemongrass with Aloe Vera / S\$9

Black and White / S\$9
soya bean milk, grass jelly

Calamansi with Plum / S\$9

Chilled Fruit Juice / S\$9
choice of cranberry, lime or pineapple

Iced Coffee / S\$9

Iced Lemon Tea / S\$8

Fresh or Skimmed Milk / S\$8

Sparkling Perrier Water / S\$8

Soft Drinks / S\$8
choice of coke, coke zero, 7-up or ginger ale

Still Evian Water / S\$8

HOT BEVERAGES

Hot Chocolate / S\$9

Milo / S\$9

Cappuccino / S\$9

Caffè Latte / S\$9

Decaffeinated Coffee / S\$8

Freshly Brewed Coffee / S\$8

Espresso
Double Shot / S\$10
Single Shot / S\$8

Tea Selection / S\$8
choice of tea: english breakfast, chamomile, earl grey, jasmine, moroccan mint or sencha

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RED WINE

2020 Coopers Crossing Shiraz

S\$90.00 / Bottle

Full-bodied, robust and spicy with sweet red cherries and blackberries for a lovely sweet finish.

2019 De Bortoli DB Family Selection Cabernet Sauvignon

S\$19.00 / Glass

S\$82.00 / Bottle

This wine offers a fragrant lift of red cherries, blackberries and an underlying herbaceous note while vanilla undertones give this wine depth and length of flavour.

2020 Pierre Jean Merlot

S\$16.00 / Glass

S\$67.00 / Bottle

Elegant and refined with remarkable fruitiness, the Medium dry Merlot is packed with fresh fruitiness.

WHITE WINE

2021 Urban Riesling QBA

S\$90.00 / Bottle

A high quality and lively acidic Riesling blend with ripe floral aromas.

2021 De Bortoli DB Family Selection Sauvignon Blanc

S\$19.00 / Glass

S\$82.00 / Bottle

Fresh and strong with aromas of passionfruit and green apple that leaves a desire for the next sip.

2020 Pierre Jean Chardonnay

S\$16.00 / Glass

S\$67.00 / Bottle

A brilliant clear pale-yellow colour Chardonnay with hints of gold, and aromas of ripe apple and pears.

SPIRITS

Gordon's Gin / S\$17 per glass

Bacardi Rum / S\$17 per glass

Smirnoff Vodka / S\$17 per glass

Jim Beam Bourbon Whisky / S\$17 per glass

Famous Grouse Scotch Whisky / S\$17 per glass

St-Remy Brandy / S\$17 per glass

BEER

Guinness Stout / S\$17

Heineken / S\$16

Carlsberg / S\$15

Tiger Beer / S\$15

All prices are subject to 10% service charge and prevailing Goods and Services Tax (GST) unless otherwise stated.

Please be advised that some dishes may contain nuts and dairy ingredients.

Under the Liquor Control (Supply and Consumption) (Liquor Licensing) (Amendment) Regulations 2021, sale and consumption of wine, spirits and liquor outside the applicable liquor trading hour is not allowed. Sale and consumption of liquor in our premises beyond 11p.m. is not permissible and is an offence. Patrons found guilty to have breach the regulation shall be liable on conviction to a fine not exceeding S\$10,000.