

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 or orange 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 or orange 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\$21

toasted bread, bacon, chicken, egg, fries

Roti Prata with Chicken Curry / S\$21

buttery flat bread, tender chicken and potatoes simmered in chef's blend of spices

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

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

Toast with 2 Farm Fresh Eggs / S\$18

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

French Toast / S\$18

berries, maple butter, fruit compôte

Pancakes / S\$18

berries, caramelised banana, maple butter

Oriental Congee* / S\$17

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



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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

New England Clam Chowder / S\$19

cream, bread roll

Cream of Wild Mushroom* / S\$16

alba truffle oil, bread roll

Chicken Borscht Soup/ S\$16

chicken cubes, beet root, potatoes, cabbage, carrot, bread roll

Wonton Soup / S\$13

pork and prawn dumplings, chye sim



Nyonya Laksa

WESTERN DELIGHTS

Angus Ribeye Steak / S\$50

fries, mesclun salad

Beef Cheek/ S\$40

bordelaise sauce, mashed potato, seasonal vegetable

Beef Burger* / S\$32

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



Fish 'n' Chips

Pulled Pork Burger / S\$32

balsamic honey glaze, onion, sliced gherkins, cheddar cheese, lettuce, tomato slice, fries, salad

Grilled Salmon / S\$32

mashed potatoes, seasonal vegetables, dill sauce

Fish 'N' Chips* / S\$26

crispy battered fish, fries, mixed greens

Chicken Parmigiana / S\$26

chicken thigh, pomodoro sauce with melted cheese, fries, mesclun salad

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

toasted 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

Special Char Kway Teow / S\$21

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

Fried Hokkien Mee / S\$21

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

Sarawak Kolo Mee / S\$21

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

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

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

Nasi Goreng Istimewa* / S\$23

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

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

Yang Chow Fried Rice / S\$21

pork char siew, shrimp, egg, french beans, spring onion

Yee Pin Mai Fun / S\$21

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

Nyonya Laksa / S\$21

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

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, truffle mayo

Claypot Bean Curd Stew / S\$21

mushrooms, sweet pea, carrot, fragrant steamed rice

Wok-fried Vegetarian Bee Hoon / S\$17

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

Aglio Olio* / S\$17

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

Naan Bread Dhall Makhani / S\$17

Indian flat bread, lentil stew, cucumber raita

Indian Mee Goreng / S\$17

yellow noodle, bean sprouts, tomato, bean curd cubes, onion, green chillies, egg, potatoes

SWEET ENDINGS

Tropical Fruit Platter* / S\$13

assortment of seasonal fresh fruits

Chocolate Lava Cake / S\$13

vanilla ice cream, berries

Crème Brulee / S\$13

rich custard base topped with layer of caramelised sugar

Classic Cheesecake* / S\$13

with berries

Warm Apple Crumble / S\$13

vanilla ice cream, berries

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

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COFFEE

Espresso	
Double Shot / S\$10	
Single Shot / S\$8	
Cappuccino / S\$9	
Caffè Latte / S\$9	
Iced Coffee / S\$9	
Black Coffee / S\$8	
Decaffeinated Coffee / S\$8	

TEA

English Breakfast Tea / S\$8	
Chamomile Tea / S\$8	
Earl Grey Tea / S\$8	
Jasmine Tea / S\$8	
Peppermint Tea / S\$8	
Sencha / S\$8	
Iced Lemon Tea / S\$8	

OTHER BEVERAGES

Apple Juice / S\$11		Iced Bandung / S\$9	
Watermelon Juice / S\$11		rose syrup, condensed milk	
Orange Juice / S\$11		Hot Milo / S\$9	
Lemongrass with Aloe Vera / S\$9		Hot Chocolate / S\$9	
Calamansi with Plum / S\$9		Fresh Milk / S\$8	
Black and White / S\$9		Skimmed Milk / S\$8	
soya bean milk, grass jelly			

SOFT DRINKS AND WATER

Sparkling Perrier Water / S\$8	
Still Evian Water / S\$8	
Coke Zero / S\$8	
Coke / S\$8	
7-Up / S\$8	
Ginger Ale / S\$8	

TO FIND OUT MORE ABOUT THE
NUTRITIONAL INFORMATION OF ALL
BEVERAGES, PLEASE SCAN THE QR
CODE BELOW.



IN-ROOM DINING MENU



RED WINE

Coopers Crossing Shiraz

S\$90.00 / Bottle

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

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.

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

Urban Riesling QBA

S\$90.00 / Bottle

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

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.

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.