

# GO

[ IN-ROOM DINING MENU ]

# GRAND

**Food.**  
**Thoughtfully Sourced.**  
**Carefully Served.**

We are guided by our global philosophy that is focused on sourcing and providing fresh, flavourful, healthy, yet environmentally sustainable and ethical food options. Look for our seafood that is third party certified sustainable or responsible to meet the rigorous standards set by independent labels.

Fisheries certified under the MSC sustainable standard for wild caught seafood or ASC standard for responsibly farmed seafood have been assessed on core principles evaluating the environmental sustainability of the fishery or environmental and social responsibility of the farm.

Enjoy in abundance, by choosing these products you ensure our oceans are teeming with life now and for future generations.



**MSC-C-54472**

Seafood with this mark comes from an MSC certified sustainable fishery.

[www.msc.org](http://www.msc.org)



**ASC-C-00608**

Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. [www.asc-aqua.org](http://www.asc-aqua.org)

# ALL-DAY BREAKFAST MENU

AVAILABLE 24 HOURS

## AMERICAN BREAKFAST

47

Seasonal Fresh Sliced Fruits

Morning Bakeries   

croissant, pain au chocolat, fruit danish, muffin

Cereal Bowl  

choice of cornflakes, rice bubbles, coco pops, muesli, granola or hot oatmeal  
full cream, low fat, soy, oat milk

Cage-Free Eggs  

omelette, scrambled, fried, poached or boiled

*side dishes* - chicken sausage, mushrooms, plum tomatoes, hash brown  
white or brown toast

Choice of Hot Beverage and Juice

## SINGAPORE BREAKFAST

40

Seasonal Fresh Sliced Fruits



Kaya Toast  

white toast bread, coconut spread, butter

Nasi Lemak  

coconut rice, chicken rendang, kuning fish,  
cage-free egg, condiments

or

Mee Goreng  

wok-fried yellow noodles, chicken, black tiger prawns, organic vegetables, chilli, lime

or

Carrot Cake  

radish, turnip, cage-free egg, black tiger prawns, chilli paste, condiments

Choice of Hot Beverage and Juice

## HEALTHY BREAKFAST

35

Seasonal Fresh Sliced Fruits

Granola, Soy Milk, Seasonal Berries  

Gluten-Free Muffin

Smashed Avocado, Sourdough Bread 

Cage-Free Eggs  

omelette, scrambled, fried, poached or boiled







*side dishes* - mushrooms, plum tomatoes, sautéed spinach

Choice of Hot Beverage and Juice

















# ALL-DAY BREAKFAST MENU

AVAILABLE 24 HOURS

## EGG SPECIALS

- Cage-Free Eggs Any Style**   **26**  
served with chicken sausage, mushroom, plum tomatoes, hash brown and choice of toast  
omelette filled with turkey ham, mushroom, onion, peppers, tomatoes, cheddar cheese
- Eggs Benedict**   **25**  
poached cage-free eggs, turkey ham, english muffin, hollandaise sauce
- Singapore Traditional Soft-Boiled Eggs**   **15**  
two soft boiled cage-free eggs, dark sauce, toast




## BREAKFAST SPECIALITIES



- Cheese Platter**    **20**  
hard and soft cheeses, nuts, dried fruits
- Cold Cuts**  **20**  
turkey ham, smoked duck breast, beef salami, beef pastrami
- Smoked Salmon**  **20**  
sour cream, capers, lemon
- Pancakes or Waffles**   **22**  
pineapple compote, maple syrup, butter, whipped cream
- Fruit Platter**  **20**  
seasonal local fruits
- Cereal Bowl**    **15**  
choice of cornflakes, rice bubble, coco pops, muesli or granola  
full cream, low fat milk or oat milk
- Yoghurt**  **10**  
plain, ginger, passion fruit, vanilla bean, coffee
- Hot Oatmeal**   **18**  
rolled oats, oat milk, pineapple compote, cinnamon, raw sugar
- Bircher Muesli**   **18**  
rolled oats, milk, honey, nuts, apple, berries

# ALL-DAY BREAKFAST MENU

AVAILABLE 24 HOURS

## BREAKFAST BAKERY


**Morning Bakeries**    **20**  
croissant, pain au chocolat, muffin, fruit danish  
butter, fruit preserves, honey

**Bread Basket**   **14**  
sourdough bread, rye bread, white toast, brown toast  
butter, fruit preserves, honey



**Kaya Toast**   **14**  
white toast bread, coconut spread, butter



**Gluten-Free Bakeries**  **14**  
multigrain bread, muffin  
butter, fruit preserves, honey

## ASIAN FAVOURITES

**Roti Prata**   **15**  
indian flatbread, vegetable curry

**Rice Congee**  **18**  
plain **18**  
chicken or fish **22**

















**Carrot Cake**   **25**  
radish, turnip, cage-free egg, black tiger prawns, chilli paste, condiments

**Nasi Lemak**   **25**  
coconut rice, chicken rendang, kuning fish, cage-free egg, condiments

# ALL-DAY DINING MENU

AVAILABLE 11:30 AM - 10:00 PM





## APPETISERS

- Garden Salad**   24  
seasonal organic vegetables, lettuce, hazelnut, sun-dried tomato pesto, parmesan cheese, balsamic dressing
- Caesar Salad**   24  
romaine lettuce, anchovies, parmesan cheese, croutons  
*add free-range chicken breast* 12  
*add tiger prawns*  12  
*add crispy bacon (pork)* 6
- Burrata Caprese Salad**   26  
apulian burrata cheese, heirloom tomatoes, basil pesto, arugula, castelvetro olives
- Vitello Tonnato**   28  
cooked sliced veal, tuna sauce, capers
- Prosciutto Di Parma** 28  
24-month aged addobbo parma ham, melon
- Popiah**    12  
braised turnip, black tiger prawns, cage-free egg, bean sprouts, lettuce, peanut, chilli sauce
- Rojak**    20  
crispy dough fritters, local fruits, fried bean curd, peanuts, prawn paste
- Assorted Satay, Half Dozen**  14  
chicken, mutton, beef  
peanut sauce, rice cake, cucumber, onion

# ALL-DAY DINING MENU








AVAILABLE 11:30 AM - 10:00 PM

## SOUPS

- Double-Boiled Chicken Soup**  **25**  
wintermelon, sea cucumber, vegetables, wolfberries
- Pumpkin Soup**   **20**  
bread croutons, sour cream
- Vegetable Minestrone Soup**  **20**  
italian organic vegetable soup, parmesan cheese

## SANDWICHES

served with mixed leaf salad or frites atelier

- Triple Decker**  **28**  
free-range chicken, cage-free egg, lettuce, tomato, mayonnaise
- Tuna Sandwich**  **25**  
celery, cucumber, onion, dill
- Cheese Burger**   **30**  
australian beef, cheddar cheese, lettuce, tomato, dill pickles
- Chicken Burger**   **30**  
crispy fried chicken thigh, lettuce, tomato, dill pickles
- Mushroom Sandwich**  **25**  
avocado, tomato, lettuce







# ALL-DAY DINING MENU

AVAILABLE 11:30 AM - 10:00 PM









## MAIN COURSE

- Steak Frites, 250G**   52  
australian striploin, frites atelier, mushroom sauce
- Pan-Seared Chicken Breast**  38  
steamed vegetables, pesto sauce, lemon
- Pan-Seared Norwegian Salmon Fillet**  38  
steamed vegetables, herb cream sauce, lemon
- Fish and Chips**   32  
crispy battered fish, frites atelier, tartare sauce, lemon

## PASTA

- Penne Arrabiata**   28  
tomato sauce, chilli, garlic, parmesan cheese
- Tagliatelle Bolognese**    30  
slow-cooked beef ragout, parmesan cheese
- Spaghetti Aglio e Olio**  25  
garlic, olive oil, chilli



## PIZZA

- Margherita**   28  
san marzano tomatoes, mozzarella, basil
- Formaggiosa**   28  
mozzarella, taleggio, gorgonzola, scamorza, parmesan cheese, honey, black pepper
- Diavola**   30  
arrabiata sauce, mozzarella, spicy pork salami, pecorino cheese
- Prosciutto Di Parma**   35  
san marzano tomatoes, mozzarella, 24-month aged addobbo parma ham, rocket, parmesan cheese




# ALL-DAY DINING MENU



AVAILABLE 11:30 AM - 10:00 PM

## CURRIES

**Butter Chicken**    **28**  
chicken, spices, coconut milk, organic biryani rice, condiments




**Beef Rendang** **28**  
braised australian beef, lemongrass, grated coconut, steamed organic rice

**Lamb Rogan Josh**    **28**  
slow-cooked australian roaring forties lamb, cream, spices, organic biryani rice



**Dal Tadka**   **20**  
indian yellow lentil stew, spices, herbs, organic basmati rice, papadam




## RICE



**Hainanese Chicken Rice**  **28**  
poached chicken, ginger rice, chicken broth, condiments

**Nasi Goreng**    **28**  
fried organic jasmine rice, chicken, black tiger prawns, cage-free fried egg, satay, prawn crackers

## NOODLES

**Mee Goreng**   **30**  
wok-fried yellow noodles, chicken, black tiger prawns, organic vegetables, chilli, lime








**Laksa Singapura**    **30**  
rice vermicelli, black tiger prawns, fish cake, bean curd, bean sprouts, coconut gravy

**Char Kway Teow**   **30**  
wok-fried flat rice noodles, black tiger prawns, squid, bean sprouts, sweet soy sauce









# ALL-DAY DINING MENU

AVAILABLE 11:30 AM - 10:00 PM












## SIDE DISHES







<b>Steamed Vegetables</b> 	14
<b>Sautéed Mushrooms</b> 	12
<b>Creamed Spinach</b> 	12
<b>Mashed Potatoes</b> 	10
<b>Frites Atelier</b> 	10
<b>Steamed Organic Jasmine Rice</b> 	5
<b>Green Salad</b> 	8

## KID'S MENU

<b>Kid's Cheeseburger</b>  	20
australian beef burger, cheddar cheese, ketchup, frites atelier	
<b>Hainanese Chicken Rice</b> 	20
poached chicken breast, ginger rice, chicken broth, condiments	
<b>Spaghetti or Penne Pasta</b>	18
pomodoro  	
bolognese   	

## DESSERTS

<b>Artisanal Italian Cheese Platter</b>   	32
fig jam, walnut, pear compote, dried fruits, sardinian crispy bread	
<b>Pete's Tiramisu</b>   	18
mascarpone, savoiardi biscuits, espresso, amaretto	
<b>Philadelphia Cheese Cake</b>  	14
berry compote	
<b>Sago Gula Melaka</b> 	14
tapioca pearls, coconut milk, palm sugar	
<b>Malay Kueh, Half Dozen</b>	16
<b>Ice Cream, 100ml Cup</b> 	14
madagascan vanilla, belgian chocolate, coconut	
<b>Sherbet, 100ml Cup</b> 	14
mango, yuzu-lemon, summer berry	

 Plant-Based  Gluten  Nuts  Dairy  Shellfish  Alcohol

All prices are subject to 10% service charge and 9% goods and service tax.

# NIGHT-TIME DINING MENU

AVAILABLE 10:00 PM - 6:30 AM

## APPETISERS

- Popiah** 🍷 🍤 🌿 12  
braised turnip, black tiger prawns, cage-free egg, bean sprouts, lettuce, peanut, chilli sauce
- Rojak** 🍷 🍤 🌿 20  
crispy dough fritters, local fruits, fried bean curd, peanuts, prawn paste
- Assorted Satay, Half Dozen** 🍷 14  
chicken, mutton, beef  
peanut sauce, rice cake, cucumber, onion
- Caesar Salad** 🍷 🌿 24  
romaine lettuce, anchovies, parmesan cheese, croutons  
*add free-range chicken breast* 12  
*add tiger prawns* 🍤 12  
*add crispy bacon (pork)* 6

## SOUPS

- Double-Boiled Chicken Soup** 🍤 25  
wintermelon, sea cucumber, vegetables, wolfberries
- Pumpkin Soup** 🍷 🌿 20  
bread croutons, sour cream







## SANDWICHES

served with mixed leaf salad or frites atelier

- Triple Decker** 🌿 28  
free-range chicken, cage-free egg, lettuce, tomato, mayonnaise
- Cheese Burger** 🍷 🌿 30  
australian beef, cheddar cheese, lettuce, tomato, dill pickles
- Mushroom Sandwich** 🌿 25  
avocado, tomato, lettuce

## MAIN COURSE

- Pan-Seared Chicken Breast** 🍷 38  
steamed vegetables, pesto sauce, lemon
- Pan-Seared Norwegian Salmon Fillet** 🍷 38  
steamed vegetables, herb cream sauce, lemon
- Fish and Chips** 🍷 🌿 32  
crispy battered fish, frites atelier, tartare sauce, lemon









 Plant-Based  Gluten  Nuts  Dairy  Shellfish  Alcohol

All prices are subject to 10% service charge and 9% goods and service tax.




# NIGHT-TIME DINING MENU

AVAILABLE 10:00 PM - 6:30 AM








## CURRIES

- Butter Chicken**    28  
chicken, spices, coconut milk, organic biryani rice, condiments
- Beef Rendang** 28  
braised australian beef, lemongrass, grated coconut, steamed organic rice
- Lamb Rogan Josh**    28  
slow-cooked australian roaring forties lamb, cream, spices, organic biryani rice
- Dal Tadka**   20  
indian yellow lentil stew, spices, herbs, organic basmathi rice, papadam




## RICE

- Nasi Goreng**    28  
fried organic jasmine rice, chicken, black tiger prawns, cage-free fried egg, satay, prawn crackers






## NOODLES

- Mee Goreng**   30  
wok-fried yellow noodles, chicken, black tiger prawns, organic vegetables, chilli, lime
- Laksa Singapura**    30  
rice vermicelli, black tiger prawns, fish cake, bean curd, bean sprouts, coconut gravy, condiments
- Char Kway Teow**   30  
wok-fried flat rice noodles, black tiger prawns, squid, bean sprouts, sweet soy sauce

## KID'S MENU

- Kid's Cheeseburger**   20  
australian beef burger, cheddar cheese, ketchup, frites atelier
- Hainanese Chicken Rice**  20  
poached chicken breast, ginger rice, chicken broth, condiments

## DESSERTS

- Philadelphia Cheese Cake**   14  
berry compote
- Sago Gula Melaka**  14  
tapioca pearls, coconut milk, palm sugar
- Ice Cream, 100ml Cup**  14  
madagascar vanilla, belgian chocolate, coconut
- Sherbet, 100ml Cup**  14  
mango, yuzu-lemon, summer berry

# BEVERAGE MENU

AVAILABLE 24 HOURS

## WINE BY THE GLASS

### Champagne

	GLASS 180ml	BOTTLE 750ml
moët & chandon impérial brut, champagne, france, n.v.	<b>28</b>	<b>130</b>

### White Wine

	GLASS 180ml	BOTTLE 750ml
greywacke, sauvignon blanc, marlborough, new zealand, 2023	<b>18</b>	<b>70</b>
vasse felix 'filius', chardonnay, margaret river, australia, 2022	<b>20</b>	<b>80</b>
st. michael-eppan appiano, pinot grigio, südtirol - alto adige, italy, 2022	<b>22</b>	<b>90</b>

### Rosé Wine

château d'esclans whispering angel rosé, blend, provence, france, 2023	<b>19</b>	<b>75</b>
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### Red Wine

torbreck 'woodcutter's', shiraz, barossa valley, australia, 2021	<b>21</b>	<b>85</b>
ata rangi 'crimson', pinot noir, martinborough, new zealand, 2019	<b>24</b>	<b>95</b>
château gros caillou saint-émilion grand cru, blend, bordeaux, france, 2016	<b>25</b>	<b>98</b>

## WINE BY THE BOTTLE

### Sparkling Wine

	BOTTLE 750ml
vietti moscato d'asti d.o.c.g., moscato bianco, piedmont, italy, 2021	<b>65</b>
rockford 'black shiraz', shiraz, barossa valley, australia, n.v.	<b>220</b>

### Champagne

moët & chandon impérial brut rose, épernay, france, n.v.	<b>135</b>
laurent-perrier la cuvée brut, tours-sur-marne, france, n.v.	<b>170</b>
pol roger réserve brut, épernay france, n.v.	<b>170</b>
bollinger special cuvee brut, aÿ, france, n.v.	<b>185</b>
billecart-salmon brut sous bois, mareuil-sur-aÿ, france, n.v.	<b>200</b>
billecart-salmon brut rosé, mareuil-sur-aÿ, france, n.v.	<b>225</b>
ruinart blanc de blancs, reims, france, n.v.	<b>250</b>
ruinart brut rosé, reims, france, n.v.	<b>250</b>
laurent-perrier cuvée rosé, tours-sur-marne, france, n.v.	<b>300</b>
dom pérignon brut, épernay, france, 2015	<b>550</b>
louis roederer 'cristal' brut, épernay, france, 2015	<b>818</b>
dom pérignon brut rosé, épernay, france, 2009	<b>888</b>

# BEVERAGE MENU

AVAILABLE 24 HOURS

## WHITE WINE

	<b>BOTTLE</b> 750ml
schloss johannisberg gelblack trocken, riesling, rheingau, germany, 2021	<b>95</b>
dog point section 94, sauvignon blanc, marlborough, new zealand 2017	<b>95</b>
pascal jolivet, sauvignon blanc, sancerre, france, 2022	<b>100</b>
rombauer vineyards, chardonnay, los carneros, usa, 2021	<b>140</b>
leeuwin estate 'art series', chardonnay, margaret river, australia, 2020	<b>220</b>

## ROSE WINE

miraval, côtes de provence rosé, blend, côtes de provence, france, 2023	<b>80</b>
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## RED WINE

bouchard père & fils, beaune du château, 1er cru rouge, pinot noir, beaune, france, 2021	<b>140</b>
felton road 'bannockburn', pinot noir, central otago, new zealand, 2021	<b>160</b>
pichon comtesse réserve, blend, pauillac, france, 2017	<b>160</b>
rockford 'basket press', shiraz, barossa valley, australia, 2016	<b>225</b>
vega sicilia 'alio', tempranillo, ribera del duero, spain, 2018	<b>275</b>
silver oak, cabernet sauvignon, alexander valley, usa, 2019	<b>290</b>
antinori tignanello, blend, toscana i.g.t., italy, 2019	<b>375</b>

## DESSERT WINE

	<b>BOTTLE</b> 375ml
de bortoli 'noble one' botrytis, semillon, riverina, australia, 2019	<b>60</b>
inniskillin 'vidal icewine', vidal, niagara peninsula, canada, 2021	<b>210</b>

# BEVERAGE MENU

AVAILABLE 24 HOURS

## SPIRITS

	45ML	BOTTLE
<b>Vodka</b>		
tito's handmade	16	190
nikka coffey		210
belvedere pure		250
<b>Gin</b>		
bombay sapphire	16	190
tanglin singapore		230
hendrick's		250
<b>Rum</b>		
bacardi carta blanca	16	190
nusa cana spiced		200
ron zacapa no. 23		280
<b>Tequila</b>		
olmeca reposado	16	190
clase azul reposado		788
<b>Bourbon</b>		
jim beam white	16	190
maker's mark		230
<b>Japanese Whiskey</b>		
nikka from the barrel		230
hibiki 17		3,588
<b>Blended Scotch Whiskey</b>		
johnnie walker black label	16	190
chivas regal 18		310
<b>Single Malt Whiskey</b>		
glenfiddich 12		260
the macallan sherry oak 18		999
<b>Cognac</b>		
courvoisier vsop	25	280
hennessy xo		830
<b>Port</b>		
penfolds grandfather 20 years old rare tawny	90ML 26	BOTTLE 260

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# BEVERAGE MENU

AVAILABLE 24 HOURS

## BEER

### Local

tiger

BOTTLE

14

### International

asahi, corona, heineken, guinness stout

14

### Low Carb

pure blonde

14

### Non Alcoholic

heineken 0.0

12

# BEVERAGE MENU

AVAILABLE 24 HOURS

## NON-ALCOHOLIC BEVERAGES

### Freshly Brewed

lavazza rainforest alliance certified coffee



POT

12

### Modify Your Beverage

milk choices:

full cream

low fat

soy

oat milk



### Selection Of Premium Tea - Monogram By Gryphon

morning english, earl grey neroli, uji sencha, shiso mint, jasmine silk pearls, chamomile



10

### Botany Tea Selection - By Gryphon

bullseye - yerba mate, gaba green tea ginseng (natural caffeine)  
wonderlust - yerba mate, ginseng & passionfruit (natural caffeine)  
aromatherapy in a cup - lemon verbena, rose hip & mulberry (caffeine-free)  
calming spirit - chamomile, rose hip & juniper berry (caffeine-free)



12

### Iced Tea

iced lemon tea

iced lychee tea



12

### Local Singapore Pulled Coffee And Tea

kopi tarik (condensed milk) or kopi c (evaporated milk)

teh tarik (condensed milk) or teh c (evaporated milk)

teh halia (fresh ginger)



10



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

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# BEVERAGE MENU

AVAILABLE 24 HOURS

## Other Beverages

10

hot chocolate



hot milo



warm milk

## 100% Hand-Brewed Kombucha Made In Singapore - By Fizzicle

gold moscato oolong 280ml

12

brewed exclusively for grand hyatt singapore

## Fresh Thai Coconut



10

## Fresh Juices

10

orange



watermelon



green apple



carrot



celery



cucumber



## Smoothie

12

immunity booster (orange, carrot, ginger)



energiser (green apple, ginger, vanilla)



## Milk Shakes

12

mixed berries



vanilla



chocolate



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# BEVERAGE MENU

AVAILABLE 24 HOURS

## Soft Drinks

6

- coca-cola
- coca-cola zero
- sprite
- 100plus
- red bull
- cove zero sugar probiotic soda - lemon & lime, grape



## Fever-Tree Premium Soda

8

- indian tonic
- soda
- ginger ale

## Mineral Water

12

- san pellegrino, sparkling, 750ml
- acqua panna, still, 750ml



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