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.



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



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

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
choice of omelette, scrambled, fried, poached or boiled
side dishes – chicken sausage, mushrooms, 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

Plant-Based Gluten Nuts Dairy Shellfish Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

ALL-DAY BREAKFAST MENU

AVAILABLE 24 HOURS

HEALTHY BREAKFAST — 35

Seasonal Fresh Sliced Fruits

Granola, Soy Milk, Seasonal Berries

Gluten-Free Muffin

Smashed Avocado, Sourdough Bread

Cage-Free Eggs
choice of omelette, scrambled, fried, poached or boiled
side dishes - mushrooms, plum tomatoes, sautéed spinach

Choice of Hot Beverage and Juice

KIDS BREAKFAST — 28

Seasonal Fresh Sliced Fruits

Coco Pop, Full Cream Milk

Pancake
pineapple compote, maple syrup, butter, whipped cream

Cage-Free Eggs
choice of plain omelette, scrambled or fried
side dishes – chicken sausage, plum tomatoes

Hot Chocolate

Plant-Based Gluten Nuts Dairy Shellfish Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

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, pineapple compote, cinnamon, raw sugar

Bircher Muesli — **18**
rolled oats, milk, honey, nuts, apple, berries

Plant-Based Gluten Nuts Dairy Shellfish Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

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
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

Plant-Based Gluten Nuts Dairy Shellfish Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

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, castelvetrano 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

Plant-Based Gluten Nuts Dairy Shellfish Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

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

Mushroom 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

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

Plant-Based Gluten Nuts Dairy Shellfish Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

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

CHINESE SPECIALTIES

Wok-Fried Beef — **45**
mushroom, oyster sauce

Sweet & Sour Chicken — **30**
pineapple, capsicum, onion

Wok-Fried Tiger Prawns — **42**
garlic chive, onion, garlic, chinese parsley, spicy scallop sauce

Mapo Tofu — **28**
pressed tofu, chinese leek, garlic, spring onion, sichuan pepper, hot bean paste

Wok-Fried Baby Choy Sum — **16**
garlic, ginger

Plant-Based Gluten Nuts Dairy Shellfish Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

ALL-DAY DINING MENU

AVAILABLE 11:30 AM – 10:00 PM

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

Plant-Based Gluten Nuts Dairy Shellfish Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

ALL-DAY DINING MENU

AVAILABLE 11:30 AM – 10:00 PM

CURRIES

Butter Chicken — **28**
chicken, spices, coconut milk, organic basmati 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 basmati 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

Plant-Based Gluten Nuts Dairy Shellfish Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

ALL-DAY DINING MENU

AVAILABLE 11:30 AM – 10:00 PM

SIDE DISHES

Steamed Vegetables — 14

Sautéed Mushrooms — 12

Creamed Spinach — 12

Mashed Potatoes — 10

Frites Atelier — 10

Steamed Organic Jasmine Rice — 5

Green Salad — 8

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

Spaghetti or Penne Pasta — 18
pomodoro
bolognese

DESSERTS

Artisanal Italian Cheese Platter — 32
fig jam, walnut, pear compote, dried fruits, sardinian crispy bread

Pete's Tiramisu — 18
mascarpone, savoiardi biscuits, espresso, amaretto

Philadelphia Cheese Cake — 14
berry compote

Sago Gula Melaka — 14
tapioca pearls, coconut milk, palm sugar

Malay Kueh, Half Dozen — 16

Ice Cream, 100ml Cup — 14
madagascan vanilla, belgian chocolate, coconut

Sherbet, 100ml Cup — 14
mango, yuzu-lemon, summer berry

Plant-Based · Gluten · Nuts · Dairy · Shellfish · Alcohol

All prices are in Singapore dollar, and 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

Mushroom 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 in Singapore dollar, and 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 basmati 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 basmati 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

Plant-Based · Gluten · Nuts · Dairy · Shellfish · Alcohol

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

BEVERAGE MENU

AVAILABLE 24 HOURS

WINE BY THE GLASS

Champagne	**GLASS** 180ml	**BOTTLE** 750ml
moët & chandon impérial brut, champagne, france, n.v.	**28**	**130**

White Wine	**GLASS** 180ml	**BOTTLE** 750ml
dog point, sauvignon blanc, marlborough, new zealand, 2025	**19**	**76**
vasse felix 'filius', chardonnay, margaret river, australia, 2024	**22**	**85**
livio felluga, pinot grigio, friuli colli orientali d.o.c.g., Italy, 2023	**23**	**90**

Rosé Wine		
château d'esclans whispering angel rosé, blend, provence, france, 2025	**21**	**80**

Red Wine		
torbreck 'woodcutter's', shiraz, barossa valley, australia, 2024	**22**	**90**
greywacke, pinot noir, marlborough, new zealand, 2023	**24**	**95**
château gros caillou saint-émilion grand cru, blend, bordeaux, france, 2018	**25**	**98**

WINE BY THE BOTTLE

Sparkling Wine	**BOTTLE** 750ml
vietti moscato d'asti d.o.c.g., moscato bianco, piedmont, italy, 2024	**65**

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

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

BEVERAGE MENU

AVAILABLE 24 HOURS

WHITE WINE

	BOTTLE 750ml
schloss johannisberg grünlack spätlese, riesling, rheingau, germany, 2020	**115**
dog point section 94, sauvignon blanc, marlborough, new zealand 2017	**100**
pascal jolivet, sauvignon blanc, sancerre, france, 2024	**100**
rombauer vineyeards, chardonnay, los carneros, usa, 2023	**140**
leeuwin estate 'art series', chardonnay, margaret river, australia, 2022	**220**
domaine olivier leflaive clos saint-marc, chassagne-montrachet 1er cru, france, 2023	**350**

ROSE WINE

miraval, côtes de provence rosé, blend, côtes de provence, france, 2023	**80**

RED WINE

bouchard père & fils, beaune du château, 1er cru rouge, pinot noir, beaune, france, 2021	**140**
felton road 'bannockburn', pinot noir, central otago, new zealand, 2022	**160**
château pichon comtesse, réserve de la comtesse, pauillac, france, 2017	**160**
rockford 'basket press', shiraz, barossa valley, australia, 2019	**225**
vega sicilia 'alion', tempranillo, ribera del duero, spain, 2020	**275**
silver oak, cabernet sauvignon, alexander valley, usa, 2019	**290**
antinori tignanello, blend, toscana i.g.t., italy, 2020	**375**

DESSERT WINE

	BOTTLE 375ml
de bortoli 'noble one' botrytis, semillon, riverina, australia, 2021	**50**
oremus 'late harvest', furmint, tokaji, hungary, 2021	**95**

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

BEVERAGE MENU

AVAILABLE 24 HOURS

SPIRITS

	45ML	BOTTLE
Vodka		
tito's handmade	16	190
nikka coffey		210
belvedere pure		250
Gin		
bombay sapphire	16	190
tanglin singapore		230
hendrick's		250
Rum		
bacardi carta blanca	16	190
nusa cana spiced		200
ron zacapa no. 23		280
Tequila		
salitos gold	16	190
clase azul reposado		788
Bourbon		
jim beam white	16	190
maker's mark		230
Japanese Whiskey		
nikka from the barrel		230
hibiki harmony		400
Blended Scotch Whiskey		
johnnie walker black label	16	190
chivas regal 18		310
Single Malt Whiskey		
glenfiddich 12		260
the macallan sherry oak 12		350
Cognac		
courvoisier vsop	25	280
hennessy xo		830

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

BEVERAGE MENU

AVAILABLE 24 HOURS

BEER

	BOTTLE
Local	
tiger	**14**
International	
asahi, corona, heineken	**14**
Low Carb	
pure blonde	**14**
Non Alcoholic	
heineken 0.0	**12**

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

BEVERAGE MENU

AVAILABLE 24 HOURS

NON-ALCOHOLIC BEVERAGES

Freshly Brewed	A 0% sugar	**POT**
lavazza rainforest alliance certified coffee		**14**

Modify Your Beverage

milk choices:

full cream	C 0% sugar
low fat	B 0% sugar
soy	A 0% sugar
oat milk	B 3% sugar

Selection Of Premium Tea – Monogram By Gryphon morning english, earl grey neroli, uji sencha, shiso mint, jasmine silk pearls, chamomile	A 0% sugar	**12**

Iced Tea		**12**
iced lemon tea	A 0% sugar	
iced lychee tea	D 12% sugar	

Local Singapore Pulled Coffee And Tea		**12**
kopi tarik (condensed milk) or kopi c (evaporated milk)	C 8% sugar	
teh tarik (condensed milk) or teh c (evaporated milk)	C 8% sugar	
teh halia (fresh ginger)	C 6% sugar	

NUTRI-GRADE A B C D

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

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.

BEVERAGE MENU

AVAILABLE 24 HOURS

Other Beverages		**12**
hot chocolate	C 10% sugar	
hot milo	B 5% sugar	
Fresh Thai Coconut	B 3% sugar	**10**
Fresh Juices		**10**
orange	C 8% sugar	
watermelon	C 6% sugar	
green apple	C 8% sugar	
carrot	B 2% sugar	
celery	B 2% sugar	
cucumber	B 1% sugar	
Smoothie		**12**
immunity booster (orange, carrot, ginger)	D 12% sugar	
energiser (green apple, ginger, vanilla)	D 14% sugar	
Milk Shakes		**12**
mixed berries	C 3% sugar	
vanilla	D 11% sugar	
chocolate	D 14% sugar	
Soft Drinks		**9**
coca-cola	D 11% sugar	
coca-cola zero	A 0% sugar	
sprite	B 5% sugar	
100plus	B 5% sugar	
red bull	D 11% sugar	
Fever-Tree Premium Soda		**10**
indian tonic		
soda		
ginger ale		
ginger beer		
Mineral Water		**12**
evian, sparkling, 750ml	A 0% sugar	
evian, still, 750ml	A 0% sugar	
san pellegrino, sparkling, 750ml	A 0% sugar	
acqua panna, still, 750ml	A 0% sugar	

NUTRI-GRADE A B C D

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

All prices are in Singapore dollar, and are subject to 10% service charge and 9% goods and service tax.