

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 noodles, minced pork & prawn dumplings, sliced
barbecued pork, vegetables

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

Seafood Couscous Salad / S\$21

prawn, scallop, squid, sliced fish, mango salsa dressing

Satay* / S\$19

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

Calamari / S\$16

deep-fried squid tossed in salt, pepper, and 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

mixed greens, choice of dressing: french, thousand island, italian, or sesame soya

SOUP

Crab Bisque with Cognac / S\$19

garlic bread, cream

Cream of Wild Mushroom* / S\$16

garlic bread, cream

Minestrone* / S\$16

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

Wanton Soup / S\$13

minced pork and prawn dumplings, pork broth



Crab Bisque

WESTERN DELIGHTS

Ribeye Steak / S\$54

carbon-neutral premium beef ribeye, potato gratin, seasonal vegetables

Beef Stew / S\$34

carbon-neutral premium beef cubes braised in red wine, mashed potatoes

Beef Burger / S\$30

charcoal bun, beef patty, omelette, caramelised onions, fries, salad



Beef Stew

Iberico Pork Belly / S\$35

glazed pork belly, mashed potatoes, asparagus, broccolini, baby carrots

Grilled Salmon / S\$30

potato gratin, seasonal vegetables, dill sauce

Fish 'N' Chips* / S\$26

crispy battered fish, mixed greens, fries

Chicken Roulade / S\$26

chicken thigh, mashed potatoes, asparagus, broccolini, baby carrots

Seafood Marinara* / S\$26

tomato concasse, scallop, prawn, squid, clams

Carbonara Fettucine* / S\$21

parma ham, parmesan cheese, butter, egg yolk

Club Sandwich* / S\$21

focaccia bread, bacon, chicken, egg, fries

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ASIAN DELIGHTS

Thai Green Curry / S\$26

chicken simmered in coconut-based curry, silver fish omelette, 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

Hainanese Chicken Rice / S\$23

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

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

Special Char Kway Teow / S\$21

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

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

egg noodles, minced pork & prawn dumplings, sliced barbecued pork, vegetables

Bak Kut Teh* / S\$26

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

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

Chicken Karaage / S\$23

garlic fried rice, salad

Butter Chicken / S\$21

papadum, indian pulao rice

Nasi Goreng Istimewa* / S\$21

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

Fried Hokkien Mee / S\$21

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

Oriental Congee / S\$17

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

VEGETARIAN SPECIALS

(DISHERS MAY CONTAIN EGG AND DAIRY PRODUCTS)

Green Burger / S\$19

charcoal bun, portobello mushroom, zucchini, pesto mayo dressing

Aglio Olio* / S\$17

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

Paneer Tikka / S\$17

raita, papadum

Wok-fried Bee Hoon / S\$17

rice vermicelli with bean sprouts, carrot, cabbage, mushrooms

Yellow Noodle Soup / S\$17

yellow noodles, clear broth, mushrooms, tomato, assorted vegetables

Fried Rice / S\$17

assorted fresh vegetables, bean sprouts, garden peas



Green Burger

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SWEET ENDINGS



Chocolate Lava Cake

Fruit Platter* / S\$15

watermelon, honeydew, dragon fruit, kiwi, mango, berries

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).

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.