

# In-room Dining

Each dish is carefully prepared by our Chefs upon order. Enjoy!

**\*\*All eggs used are certified cage-free\*\***

## BREAKFAST SETS

- PLEASE CHOOSE ONE -

### BREAKFAST CLASSICS

#### SET A: Cage-Free Scrambled Eggs

Chicken Chipolata, Pork Bacon, Hash Brown, Baked Beans,  
Confit Tomato, Sautéed Local Mushroom, Vegetables

#### SET B: Cage-Free Eggs Sunny Side-Up

Chicken Chipolata, Pork Bacon, Hash Brown, Baked Beans,  
Confit Tomato, Sautéed Local Mushroom, Vegetables

#### SET C: Cage-Free Poached Egg Benedict

Choice of Smoked Salmon or Paris Ham  
Hash Brown, Confit Tomato, Baked Beans, English Muffin,  
Sautéed Local Mushroom, Vegetables

#### SET D: Healthier Choice

Cage-Free Scrambled Egg White, Baked Beans, Hash Brown,  
Confit Tomato, Sautéed Local Mushroom, Vegetables,  
Local Kale, Avocado

#### SET E: Buttermilk Waffles

Berry Compôte, Maple Syrup, Whipped Cream

#### SET F: Pancake

Vanilla Pancake, Berry Compôte, Maple Syrup

#### SET G: Vegan Toast

Chickpea Hummus, Beetroot, Roasted Mushrooms, Sourdough,  
Hashbrown, Confit Tomato, Baked Beans

### LOCAL DELIGHTS

#### SET H: Nasi Lemak

Crispy Chicken Wing, Cage-Free Sunny Side-up, Prawn Sambal,  
Peanuts, Fried Anchovy, Local Cucumber,  
Coconut Milk & Pandan-scented Rice

#### SET I: Laksa

Rice Vermicelli, Spicy Coconut Gravy, Prawns,  
Fish Cake, Local Quail Eggs, Bean Curd Puff,  
Cucumber, Kesom Leaf

#### SET J: Roti Prata

Pan-fried Flat Bread, Chicken Curry, Vegetable Sambar

#### SET K: Chicken Congee

Crispy Vermicelli, Dough Cruller, Scallions, Crispy Shallot

#### SET L: Seafood Congee

Prawn, Fish, Swimmer Crab Meat, Crispy Vermicelli,  
Dough Cruller, Scallions, Crispy Shallot

#### SET M: Vegetarian Wok-fried Vermicelli

Wok-fried Vermicelli, Seasonal Vegetables, Mushroom,  
Crispy Bean Curd Skin

### ACCOMPANIMENTS

#### Artisanal Bakery Basket

Croissant, Danish Pastry, Muffin

#### Yoghurt

Plain, Apricot, Blueberry, Strawberry

#### Seasonal Fruit

Freshly Sliced Assorted Fruit Platter

#### Juice

Apple, Cranberry, Orange or  
Pineapple

#### Hot Beverage

Coffee, Cappuccino, Latte,  
Mocha, Macchiato, Espresso,  
English Breakfast, Earl Grey,  
Darjeeling, Green Tea,  
Mint, Jasmine, Chamomile

#### Choice of Milk

Fresh, Low Fat,  
Soy, Oat, Almond



CONTAINS PORK



VEGETARIAN

| OUR STAFF WILL BE PLEASED TO ASSIST WITH DIETARY REQUIREMENTS.

MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

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## STARTERS

ONION SOUP	24
Beef Stock, Caramelised Onions, Gruyere, Sourdough	
MUSHROOM VELOUTÉ 	26
White Truffle Oil, Mushroom Duxelles, Local Oyster Mushrooms, Herb Croutons	
BEETROOT AND ORANGE SALAD	24
Local Lettuce, Endives, Orange, Beetroot, Organic Quinoa, Raspberry Vinaigrette	
Add-on:	
SMOKED DUCK	32
CAESAR SALAD 	26
Local Lettuce, Caesar Dressing, Shaved Parmesan Bacon, Anchovies, Croutons, Poached Cage-free Egg	
Add-on:	
CHARRED CHICKEN BREAST	29
GRILLED PRAWNS (6 pieces)	32
SMOKED SALMON	34

In line with our sustainability efforts, we offer a selection of seafood from sustainable sources.

Our dishes also showcase freshly grown herbs from our very own Fullerton Farm, whenever possible.

## WESTERN SPECIALS

BLACK ONYX TENDERLOIN	98
Pomme Purée, Asparagus, Vine Tomatoes, Red Wine Sauce, Local Rosemary	
AUSTRALIAN KIDMAN STRIPLOIN	48
Pomme Puree, Asparagus, Vine Tomatoes, Red Wine Sauce, Local Rosemary	
BEEF BURGER	42
Angus Patty, Argentinian Spice, Pickled Cabbage, Mustard Seeds, Cheese Ranch, Pommes Frites	
CLUB SANDWICH 	32
Turkey Ham, Cage-free Egg, Bacon, Local Lettuce, Tomato, Mustard Mayonnaise, Pommes Frites	
LOBSTER ROLL	43
Boston Lobster, Lime, Espelette, Local Coral Lettuce, Celeriac Remoulade, Pommes Frites	
GRILLED STEAK SANDWICH	42
Carbon-neutral Angus Striploin, Horseradish, Ponzu Mayonnaise, Cage-free Egg, Pommes Frites	
TEMASEK SEABASS	45
Fennel Tomato Salad, Lemon Vierge	
BEEF BOLOGNESE	31
Spaghetti, Beef Ragoût, Aged Parmesan, Vine Tomatoes, Local Basil, Extra Virgin Olive Oil	
SPAGHETTI GRANCHIO	42
Spaghetti, Jumbo Lump Crab, Aurora Sauce, Local Oregano, White Wine	
PENNE CARBONARA AMERICAINE 	32
Penne, Streaky Bacon, Cream, Sous Vide Cage-free Egg, Pecorino	

## ASIAN SIGNATURES

CHICKEN, BEEF OR MIXED SATAY	24
Rice Cake, Local Cucumber, Onion, Peanut Sauce (6 sticks)	
HAINANESE CHICKEN RICE	30
Boneless Simmered Chicken, Fragrant Rice, Local Xiao Bai Cai	
BAK KUT TEH 	37
Peppery Pork Ribs, Herbal Broth, Fragrant Rice Chinese Dough Fritter	
THE PIER'S PRAWN LAKSA	32
Prawns, Rice Vermicelli, Local Quail Eggs, Bean Curd Puff, Spicy Coconut Gravy	
MEE GORENG	31
Wok-fried Yellow Noodles, Sliced Fish Cakes, Bean Sprouts, Vegetables, Prawns, Sambal Chilli	
NASI GORENG ISTIMEWA	32
Indonesian-style Fried Rice, Sambal, Ikan Bilis, Fried Cage-free Egg, Chicken Drumettes, Chicken Satay, Prawn Crackers, Pickled Vegetables	
WANTON NOODLE (SOUP) 	32
Egg Noodle, Shrimp Pork Wantons, Barbecued Pork, Spring Onions, Local Xiao Bai Cai	

## VEGETARIAN DELIGHTS

OMNI CRAB CAKES	26
Mango Salsa, Avocado	
IMPOSSIBLE™ BURGER	32
Plant-based Patty, Vegan Aioli, Caramelised Onions, Cheese, Local Lettuce, Pommes Frites, Salad	
VEGAN FRIED RICE	20
Mushroom, Tindle Vegan Meat, Asparagus, Bean Curd Skin, Jasmine Rice	
FETTUCINE PESTO	25
Fettucine, Local Fresh Basil Pesto, Pine Nuts, Aged Parmesan, Extra Virgin Olive Oil	

## SIDES

FRENCH FRIES	12
Ketchup	
TRUFFLE FRIES	18
Truffle Mayonnaise, Parmesan	
MUSHROOM CROQUETTAS	18
Marinara Sauce, Local Oregano	
VEGETABLE SPRING ROLL 	18
Thai Chilli Sauce	
FRIED CHICKEN	25
Truffle Maple	

## KIDS' MENU

LITTLE MERMAID	15
Crispy Battered White Fish Fillet, Fries, Lemon Wedges, Tartar Sauce	
CHICKY PLATTER	15
Crispy Chicken Nuggets, Fries, Ketchup	
CAPTAIN CARBO	15
Spaghetti, Meat Sauce, Parmesan	
SPAGHETTI 	15
Cherry Tomato Sauce	

## DESSERTS

HAZELNUT ROYALTINE	13
Chocolate Hazelnut Mousse, Crunchy Praline Feuilletine, Raspberry Sorbet	
CLASSIC CHURROS	16
Dark Chocolate Sauce, Caramel Sauce	
ICE CREAM OR SORBET	18
Vanilla, Chocolate, or Strawberry	
FRUIT PLATTER	15
Assorted Seasonal Fruits & Berries	



GLUTEN-FREE



VEGETARIAN



CONTAINS PORK | OUR STAFF WILL BE PLEASED TO ASSIST WITH DIETARY REQUIREMENTS. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

PRICES ARE IN SINGAPORE DOLLARS, SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES.



# In-room Dining:

## LA BRASSERIE



Each dish is carefully prepared by our Chefs upon order. Enjoy!

### LUNCH & DINNER

12:00 P.M. TO 2.30 P.M.

6:30 P.M. TO 9.30 P.M.

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### STARTERS

CRAB 32

Swimmer Crab, Beetroot, Ginger, Fennel,  
Local Fennel Cress, Apple Cider

ALBROLHOS OCTOPUS 26

Sarriette de Garrigues, Corn, Prawn Oil,  
Local Coriander Cress

ENDIVES  20

Local Kale, Rocket, Pear, Walnut,  
Fermented Soybean, Honey

### MAINS

LUMINA LAMB 58

Leeks Soubise, Black Garlic, Sherry, Shallots,  
Local Moringa Oil

BANGALOW PORK BELLY  42

Coffee, Eggplant, Paprika, Citrus, Rosella Flowers,  
Local Vanilla Bean

TOOTHFISH 45

Toothfish, Anchovy Carrot Velouté, Spring Peas,  
Baby Leeks, Sakura Ebi, Cajun

### VEGETARIAN DELIGHTS


KABOCHA SQUASH 28

Potato Gnocchi, Sage, Maitake, Parmesan,  
Local Blue and Pink Oyster Mushrooms

IMPOSSIBLE™ STEAK 32

Beetroot, Shallot Confit, Mushroom Jus

### SIDES

PURÉE DE POMMES  15

Smoked Pancetta, Garlic Confit, Local Chives

WILD MUSHROOMS 16

Local Mushrooms, Pearl Onion, Shio Kombu

BABY CARROTS 16

Burrata, Beets, Marjoram, Sherry, Maple,  
Macadamia, Local Sage

### DESSERTS

CITRUS 18

Lemon Crème, Streusel, Orange, Mango Gel,  
Yoghurt Meringue, Local Vanilla, Blue Pea Flower

LAVENDER CRÈME BRÛLÉE 18

Lavender Crème, Blueberry Ice Cream,  
Local Vanilla Tuile



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# In-room Dining: Midnight

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## STARTERS

<b>ONION SOUP</b> Beef Stock, Caramelised Onions, Gruyere, Sourdough	24
<b>MUSHROOM VELOUTÉ</b>  White Truffle Oil, Mushroom Duxelles, Local Oyster Mushrooms, Herb Croutons	26
<b>BEETROOT AND ORANGE SALAD</b> Local Lettuce, Endives, Orange, Beetroot, Organic Quinoa, Raspberry Vinaigrette	24
<b>Add-on:</b> <b>SMOKED DUCK</b>	32
<b>CAESAR SALAD</b>  Local Lettuce, Caesar Dressing, Shaved Parmesan Bacon, Anchovies, Croutons, Poached Cage-free Egg	26
<b>Add-on:</b> <b>CHARRED CHICKEN BREAST</b>	29
<b>GRILLED PRAWNS (6 pieces)</b>	32
<b>SMOKED SALMON</b>	34

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## WESTERN SPECIALS

<b>BEEF BURGER</b> Angus Patty, Argentinian Spice, Pickled Cabbage, Mustard Seeds, Cheese Ranch, Pommes Frites	42
<b>CLUB SANDWICH</b>  Turkey Ham, Cage-free Egg, Bacon, Local Lettuce, Tomato, Mustard Mayonnaise, Pomme Frites	32
<b>LOBSTER ROLL</b> Boston Lobster, Lime, Espelette, Local Coral Lettuce, Celeriac Remoulade, Pommes Frites	43
<b>IMPOSSIBLE™ BURGER</b>  Plant-based Patty, Vegan Aioli, Caramelised Onions, Cheese, Local Lettuce, Pommes Frites, Salad	32
<b>BEEF BOLOGNESE</b> Spaghetti, Beef Ragoût, Aged Parmesan, Vine Tomatoes, Local Basil, Extra Virgin Olive Oil	31
<b>FETTUCINE PESTO</b>  Fettucine, Local Fresh Basil Pesto, Pine Nuts, Aged Parmesan, Extra Virgin Olive Oil	25
<b>PENNE CARBONARA AMERICAINE</b>  Penne, Streaky Bacon, Cream, Cage-free Sous Vide Egg, Pecorino	32

## ASIAN SIGNATURES

<b>CHICKEN, BEEF OR MIXED SATAY</b> Rice Cake, Local Cucumber, Onion, Peanut Sauce	24 (6 sticks)
<b>BAK KUT TEH</b>  Peppery Pork Ribs, Herbal Broth, Fragrant Rice, Chinese Dough Fritter	37
<b>NASI GORENG ISTIMEWA</b> Indonesian-style Fried Rice, Sambal, Ikan Bilis, Fried Cage-free Egg, Chicken Drumettes, Chicken Satay, Prawn Crackers, Pickled Vegetables	32
<b>WANTON NOODLE (SOUP)</b>  Egg Noodle, Shrimp Pork Wantons, Barbecued Pork, Spring Onions, Local Xiao Bai Cai	32
<b>VEGAN FRIED RICE</b> Mushroom, Tindle Vegan Meat, Asparagus, Jasmine Rice, Beancurd Skin	25

## SIDES

<b>FRENCH FRIES</b> Ketchup	12
<b>TRUFFLE FRIES</b> Truffle Mayonnaise, Parmesan	18
<b>MUSHROOM CROQUETTAS</b> Marinara Sauce, Local Oregano	18
<b>VEGETABLE SPRING ROLLS</b>  Thai Chilli Sauce	18
<b>FRIED CHICKEN</b> Truffle Maple	25

## DESSERTS

<b>HAZELNUT ROYALTINE</b> Chocolate Hazelnut Mousse, Crunchy Praline Feuilletine, Raspberry Sorbet	13
<b>CLASSIC CHURROS</b> Dark Chocolate Sauce, Caramel Sauce	16
<b>ICE CREAM OR SORBET</b> Vanilla, Chocolate, or Strawberry	18
<b>FRUIT PLATTER</b> Assorted Seasonal Fruits & Berries	15

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