

# IN-ROOM DINING MENU

## BREAKFAST

Daily from 6.30 a.m. to 10.00 a.m.

### AMERICAN BREAKFAST / S\$29

#### Choice of Egg

poached, omelette, sunny-side up, over-easy, scrambled, hard-boiled or soft-boiled accompanied with hash brown and grilled tomato

#### Choice of Meat

pork bacon, chicken ham or chicken chipolata sausage

#### Baker's Choice (Select Two)

danish pastries, croissants, bread rolls, and toast, 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\$21

#### 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, and toast, 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

## BREAKFAST (MAINS)

### Bak Kut Teh\* / S\$27

peppery pork rib broth, crispy dough fritter, braised peanuts, steamed rice

### Eggs Benedict / S\$25

poached egg, hollandaise sauce, chicken ham, spinach, maple-glazed bacon, chicken sausage, hashbrown and grilled tomato

### Club Sandwich\* / S\$22

toasted white bread, bacon, smoked chicken, fried egg, lettuce, fries

### Roti Prata with Chicken Curry / S\$22

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

### Wanton Mee (Soup/Dry) / S\$22

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

### Toast with 2 Farm Fresh Eggs / S\$19

choice of sunny-side up, scrambled, omelette, soft or hard boil egg, hashbrown and grilled tomato

### French Toast / S\$19

mixed forest berries, maple syrup and butter, fruit jam

### Golden Pancakes with Vermont Maple Syrup / S\$19

mixed forest berries, maple syrup and butter, fruit jam

### Oriental Congee\* / S\$18

choice of chicken, minced pork or fish, egg, crispy dough fritter, fried shallot, scallion, ginger, preserved vegetables



# 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

#### Satay\* / S\$20

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

#### Singapore Rojak / S\$17

jellyfish, green mango, cucumber, turnip, pineapple, bean curd puff, crispy dough fritter tossed with shrimp paste, crushed peanuts, torch ginger flower, assam dressing

**add century egg at S\$3**

#### Salt and Chilli Calamari / S\$17

crispy squid tossed in salt, pepper, chilli

#### Gado Gado/ S\$17

boiled long beans, potato, cabbage, beansprouts, and egg, fried bean curd, peanut sauce dressing

#### Romaine Lettuce Salad\* / S\$17

cherry tomato, Japanese cucumber, roasted almond, sunflower seed, dried cranberry  
choice of dressing: thousand island, balsamic vinegar, roasted sesame

**add smoked chicken at S\$3**

#### Classic Caesar Salad\* / S\$17

romaine lettuce, egg wedges, streaky bacon, croutons, grated parmesan cheese

**add smoked salmon at S\$3**

### SOUP

#### New England Clam Chowder / S\$20

smoked bacon, clam, vegetables, potato, bread roll

#### Cream of Wild Mushroom\* / S\$17

alba truffle oil, bread roll

#### Chicken Borscht Soup/ S\$17

chicken, beet root, potato, cabbage, carrot, sour cream, bread roll

#### Wonton Soup / S\$14

pork and prawn dumplings, chye sim with chicken broth



Nyonya Laksa

## WESTERN FUSION DELIGHTS

#### Black Angus Sirloin Steak / S\$42

250g Australian Angus beef sirloin, peri-peri butter, fries, mixed green salad

#### Grilled Pork Chop / S\$33

with sage onion sauce, mashed potato, seasonal vegetables, lime wedge

#### Angus Beef Burger\* / S\$33

Homemade beef patty, bacon, cheese, gherkins, tomato, lettuce, caramelised onion, brioche bun, fries, mixed green salad



Fish 'n' Chips

#### Pork Bulgogi Burger / S\$33

soy marinated streaky pork, kimchi, tomato, lettuce, brioche bun, fries, mixed green salad

#### Grilled Nordic Salmon / S\$33

mashed potato, seasonal vegetables, chardonnay dill cream sauce

#### Fish 'N' Chips\* / S\$27

crispy battered fish fillet, fries, mixed green salad, tartar sauce

#### Chicken Parmigiana / S\$27

chicken thigh, pomodoro sauce with melted cheese, fries, mixed green salad

#### Seafood Marinara\* / S\$27

spaghetti, tomato concasse, prawns, squid, clams

#### Carbonara / S\$22

penne, white wine cream, streaky bacon, sous vide egg, grated parmesan cheese

#### Club Sandwich\* / S\$22

toasted white bread, bacon, smoked chicken, fried egg, lettuce, fries

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### ASIAN DELIGHTS

#### Beef Hor Fun / S\$27

wok-fried flat rice noodles, sirloin beef, chye sim

#### Wat Tan Hor / S\$24

wok-fried flat rice noodles, pork, prawn, squid, fish, chye sim in silky egg gravy

#### Special Char Kway Teow / S\$22

wok-fried flat rice noodles, beansprouts, chinese pork sausage, prawn, egg, chilli

#### Fried Hokkien Mee / S\$22

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

#### Sarawak Kolo Mee / S\$22

springy noodle, barbecued pork, minced pork, spring onion, fragrant shallot oil, served with pork and prawn dumpling soup

#### Wanton Mee (Dry/Soup) / S\$22

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

#### Nyonya Laksa / S\$22

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

#### Yee Pin Mai Fun / S\$22

thick rice vermicelli, fish slices, Asian greens, spring onion in milky fish broth

#### Chinese Noodle Soup / S\$22

shredded chicken, minced pork, fish cake, chye sim, spring onion, crispy garlic in chicken broth  
Choice of noodle: thin flat rice noodle or rice vermicelli

#### Bak Kut Teh\* / S\$27

peppery pork rib broth, crispy dough fritter, braised peanuts, steamed rice

#### Claypot Chicken Rice / S\$24

marinated chicken, flower mushrooms, salted fish, sliced Chinese pork sausage, Asian greens

#### Hainanese Chicken Rice / S\$24

slow-poached boneless chicken, fragrant steamed rice, classic condiments (chilli, ginger, and dark soy sauce), clear vegetable broth

#### Cantonese Mui Fan / S\$24

seafood stew, vegetables, mushrooms, silky gravy over egg fried rice

#### Oven-baked Pork Chop / S\$24

wok-fried rice with Chef's special sauce

#### Nasi Goreng Istimewa\* / S\$24

indonesian-style fried rice, chicken satay, fried chicken drumlets, prawn cracker, fried egg, spicy pickled vegetables

#### Yang Chow Fried Rice / S\$22

wok-fried rice, pork char siew, shrimp, egg, french beans, lettuce

#### Oriental Congee\* / S\$18

choice of chicken, minced pork or fish, egg, crispy dough fritter, fried shallot, scallion, ginger, preserved vegetables

### VEGETARIAN SPECIALS

(DISHERS MAY CONTAIN EGG AND DAIRY PRODUCTS)

#### Teriyaki Mushroom Burger\* / S\$23

king oyster mushroom, button mushroom, shiitake mushroom, caramelised onion, cheese, teriyaki sauce, brioche bun, fries, mixed green salad

#### Claypot Bean Curd / S\$22

mushrooms, sweet pea, carrot, steamed rice

#### Aglio Olio\* / S\$20

spaghetti, mushrooms, capsicum, garlic, chilli flakes, grated parmesan cheese

#### Vegetarian Bee Hoon / S\$18

rice vermicelli, beansprouts, carrot, cabbage, mushrooms

#### Naan and Dhal Makhani\* / S\$18

lentil stew, cucumber raita

#### Indian Mee Goreng / S\$18

stir-fried yellow noodles, beansprouts, tomato, bean curd cubes, potato, onion, green chilli, egg

### SWEET ENDINGS

#### Tropical Fruit Platter\* / S\$14

assortment of seasonal fresh fruits

#### Chocolate Lava Cake / S\$14

with vanilla ice cream, berries

#### Crème Brulee / S\$14

rich custard base topped with layer of caramelised sugar

#### Classic Marble Cheesecake\* / S\$14

with berries

#### Apple Crumble\* / S\$14

served warm with vanilla ice cream and berries

#### Cheng Tng (Hot/Cold) / S\$11

longan flavoured soup, dried longans, persimmon, ginkgo nut, lotus seed, jelly strips

#### Ice Cream\*

##### Double Scoop / S\$9

##### Single Scoop / S\$6



choice of vanilla, chocolate, or strawberry

# IN-ROOM DINING MENU

## À LA CARTE

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### HOT COFFEE

Espresso	
Double Shot / S\$10.50	
Single Shot / S\$8.50	
Mocha / S\$10	
Cappuccino / S\$9.50	
Caffè Latte / S\$9.50	
Black Coffee / S\$8.50	
Decaffeinated Coffee / S\$8.50	







### ICED COFFEE

Mocha / S\$10.50	
Cappuccino / S\$10	
Caffè Latte / S\$10	
Black Coffee / S\$9	
Decaffeinated Coffee / S\$9	














### 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	

### SOFT DRINKS AND WATER

Sparkling Perrier Water / S\$8.50	
Still Evian Water / S\$8.50	
Coke Zero / S\$8.50	
Coke / S\$8.50	
7-Up / S\$8.50	
Ginger Ale / S\$8.50	

### OTHER BEVERAGES

Apple Juice / S\$11.50		Plum Citrus Soda / S\$9.50 plum, lime, soda	
Watermelon Juice / S\$11.50		Ice Lemon Tea / S\$9.50	
Orange Juice / S\$11.50		Fresh Milk / S\$8.50	
Milo Dinosaur / S\$10.50		Skimmed Milk / S\$8.50	
Iced Chocolate / S\$10.50			
Hot Milo / S\$9.50			
Hot Chocolate / S\$9.50			
Lemongrass with Aloe Vera / S\$9.50			
Calamansi with Plum / S\$9.50			

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



# IN-ROOM DINING MENU



## RED WINE

**Marrenon, Pinot Noir Les Grains Cuvée Rare**  
**S\$88 / Bottle**

An elegant and silky red wine with vibrant red berry aromas, delicate floral notes, and a touch of spice.

**Valade La Clape Rouge, Mourvèdre & Syrah**  
**S\$88 / Bottle**

A robust and aromatic red blend featuring dark fruit, earthy undertones, and hints of peppery spice.

**Santa Helena Merlot**  
**S\$68 / Bottle**  
**S\$17 / Glass**

A smooth and medium-bodied red wine with ripe plum, cherry, and subtle spice notes, finishing with soft, velvety tannins.

## WHITE & SPARKLING WINE

**Moinetto Prosecco DOC Treviso Brut**  
**S\$88 / Bottle**

A lively and refreshing sparkling wine with crisp apple, pear, and citrus notes, finishing with fine, persistent bubbles.

**Oyster Bay, Sauvignon Blanc**  
**S\$88 / Bottle**

A crisp and refreshing white wine with zesty citrus, passionfruit, and herbal notes, delivering a bright and lively finish.

**Santa Helena, Chardonnay**  
**S\$68 / Bottle**  
**S\$17 / Glass**

A vibrant, medium-bodied white wine with notes of tropical fruit, citrus, and a hint of vanilla, offering a refreshing and smooth finish.

## SPIRITS

Gordon's Gin / S\$18 per glass

Bacardi Rum / S\$18 per glass

Smirnoff Vodka / S\$18 per glass

Jim Beam Bourbon Whisky / S\$18 per glass

Famous Grouse Scotch Whisky / S\$18 per glass

St-Remy Brandy / S\$18 per glass

## BEER

Guinness Stout / S\$18

Heineken / S\$17

Carlsberg / S\$16

Tiger Beer / S\$16

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.