IN-ROOM DINING MENU

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

AMERICAN BREAKFAST SET / 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 SET / 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

VEGETARIAN BREAKFAST SET / S$29

Choice of Main
Naan and Dhal Makhani

or

Chapatti with Palak Paneer

or
Vegetarian Bee Hoon

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 or tea

BREAKFAST (MAINS)

Bak Kut Teh* / S$27
peppery pork rib broth, braised salted vegetable, crispy dough fritter, braised peanuts, steamed rice

Smoked Salmon and Poached Egg / S$27
guacamole, focaccia toast, hashbrown, grilled tomato, mesclun salad

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

Naan and Dhal Makhani / S$18
lentil stew, cucumber raita

Chapatti with Palak Paneer / S$18
spinach curry, Indian cottage cheese, cucumber raita


Wanton 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

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

Deep-fried Hokkien Prawn Roll/ S$17
minced pork and prawn, water chestnut, sweet sauce

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

Roasted Pumpkin and Carrot Soup/ S$17
with green cardamon, croutons

Wanton 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

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, lemon wedge

Pan-roasted Chicken Thigh / S$27
mediterranean olive and cherry tomato salsa, seasonal vegetables, roasted potato

Grilled 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
spaghetti, white wine cream, streaky bacon, chicken ham, mushroom, sous vide egg, parmesan cheese

Club Sandwich* / S$22
toasted white bread, bacon, smoked chicken, fried egg, lettuce, fries

IN-ROOM DINING MENU

À LA CARTE
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ASIAN DELIGHTS

Beef Hor Fun / S$27
wok-fried flat rice noodles, sirloin beef, chye sim

Seafood Hor Fun / S$24
wok-fried flat rice noodles, prawn, squid, fish, 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, braised salted vegetable, 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

Hainanese Pork Chop / S$24
crispy fries, sweet and sour sauce, steamed 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, peanut sauce, fried chicken drumlets, prawn cracker, fried egg, spicy pickled vegetables

Claypot Fish Head Soup with Yam / S$24
deep-fried Angoli fish head, yam, napa cabbage, sour plum, steamed rice

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
(DISHES MAY CONTAIN EGG AND DAIRY PRODUCTS)

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

Chapatti with Palak Paneer* / S$18
spinach curry, Indian cottage cheese, 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, and crushed peanuts

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, crushed peanuts, and berries

Cheng Tng (Hot/Cold) / S$11
longan flavoured soup, dried longans, persimmon, gingko 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

OTHER BEVERAGES

Apple Juice / S$11.50

Watermelon Juice / S$11.50

Orange Juice / S$11.50

Milo Dinosaur / S$10.50

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

Plum Citrus Soda / S$9.50
plum, lime, soda

Ice Lemon Tea / S$9.50

Fresh Milk / S$8.50

Skimmed Milk / S$8.50

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

YORK HOTEL
SINGAPORE

IN-ROOM DINING MENU



RED WINE

Lake Breeze Bull Ant, Shiraz
S$88 / Bottle
A ripe, full-bodied wine with aromas of plum and dark chocolate, complemented by subtle earthy notes and a warm, spicy finish.

Michel Lynch, Merlot & Cabernet Sauvignon
S$88 / Bottle
A full-bodied, supple Bordeaux rich with dark forest berries and juicy cherry, with a hint of warm spice and a characteristically silky texture.

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

Mionetto 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

Heineken / S$17 per bottle

Tiger Beer/ S$16 per bottle

Kirin Ichiban / S$16 per bottle

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

YORK HOTEL
SINGAPORE