



**Dine  
now**



**Stay  
later**

## **TURN A TASTY MEAL INTO A HOTEL STAY TO REMEMBER**

Make your meal more enjoyable and get back 30% of your dining bill as room credit at Azur at Crowne Plaza Changi Airport - you can turn a simple meal into a hotel stay to remember.

With a minimum spend of \$120 (before taxes) at Azur, get a \$40 room credit voucher for use on future hotel stay. Stay by 30 June 2021.

\*Terms and conditions apply.

**ASK OUR STAFF FOR MORE INFORMATION**



# Food for thought.

A La Carte Menu

## UNLIMITED BREAKFAST A LA CARTE

Served daily from 8.00am to 10.00am

\$35 per person

### FRESH BAKES ON THE TABLE

**Baguette / Butter Croissant / Rye Bread / Wholemeal Bread / Multigrain Bread / Danish Pastries / Muffin**  

\*Gluten-free bread is available upon request

Choice of condiments: Butter / Margarine / Orange Marmalade Jam / Strawberry Jam

### COLD SELECTION

**House-made Salad** 

Mixed Greens with Sweet Corn, Cherry Tomatoes and Cucumber

**Smoked Salmon Salad** 

Mixed Greens with Sweet Corn, Cherry Tomatoes, Cucumber and Smoked Salmon

**Chicken Ham Salad**

Mixed Greens with Sweet Corn, Cherry Tomatoes, Cucumber and Breakfast Chicken Ham

**Cheese Platter** 

Gouda and Cream Cheese served with Grapes, Nuts and Crackers

**Cereal Selection (Pre-portioned)**

Cornflakes / Sugar-Free Muesli / Cornflakes / Coco Crunch / Bircher Muesli 

**Yogurt Selection (Pre-portioned)**

Plain Yogurt / Berry Yogurt  

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



Contains  
Pork



Dairy



Lactose  
Free



Contain  
Nuts



Contains  
Seafood



Contains  
Beef



Contains  
Eggs



Gluten  
Free



Vegetarian



Vegan



Contains  
Alcohol

All prices in Singapore Dollars and subject to 10% service charge and prevailing government tax.

### Milk Selection

Fresh Milk / Low-Fat Milk

### Chilled Juice Selection

Apple Juice / Orange Juice

### Fruit Selection

Banana (Whole) / Green Apple (Whole) / Orange (Whole) / Sliced Mixed Fruits

## WESTERN MAINS

### Two Organic Eggs

Choice of Eggs Preparation:

Sunny-Side Up / Scrambled / Over Easy / Poached / Hard Boiled / Soft Boiled

### Three Farm Egg Omelette

Choice of Omelette Fillings:

Chicken Ham and Cheese / Vegetables / Masala

\*Pork Ham and Egg White Omelette are available upon request

### Organic Eggs Benedict


Poached Eggs with Grilled Chicken Ham, English Muffin and Hollandaise Sauce

\*Pork Ham is available upon request

Choice of Brioche French Toast   / Belgian Waffles   / Pancakes  

Topped with Cinnamon Icing, Maple and Berries Compote

Choice of Sides:

Grilled Tomato  / Baked Beans  / Hash Brown  / Sauteed Wild Mushrooms  

Chicken Sausage / Pork Bacon 

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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## ASIAN MAINS

### Breakfast Laksa Noodles

Coconut Shrimp Broth with Sliced Chicken, Prawns, Fishcake, Beansprouts, Thick Vermicelli served with a side of Sambal and Laksa Leaf

### Nasi Lemak

Fragrant Coconut Rice served with Chicken Wings, Crispy Anchovies, Peanuts and Sambal Onion

### Paratha and Curry

Grilled Paratha served with Curry Chicken  
\*Dhall is available upon request as a vegetarian option

### Dim Sum Basket

Steamed Pork Dumplings “Siew Mai”, Prawn Dumplings “Har Gao” and Steamed Pork Bun “Char Siew Pau”

### Chicken Congee

Served with Crispy Chinese Dough Sticks “You Tiao” and Condiments

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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## BREAKFAST A LA CARTE

Served daily from 8.00am to 10.00am

**American Breakfast Set**     \$28

Two Organic Eggs, Pork Bacon, Chicken Sausage, Sautéed Mushrooms, Provencal Tomatoes, Potato Rosti and Fresh Fruit Plate

Choice of Eggs Preparation:

Sunny-Side Up, Over Easy, Poached, Hard Boiled, Soft Boiled, Plain or Egg White Omelette

Choice of Omelette Fillings:

Ham and Cheese, Onions, Mushrooms, Capsicum, Tomatoes or Chilli Pepper

Choice of Three Baked Items:

Plain Bread, Wholemeal Bread, Multigrain Bread, Rye Bread, Baguette, Croissant, Danish Pastries, Chocolate Muffin or Low-fat Muffin  
(Gluten-free options available upon request)

Choice of Beverage:

Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

**Continental Breakfast Set**    \$25

Choice of Belgian Waffles or Pancakes with Cinnamon Icing, Maple Syrup, Berries Compote, Fresh Morning Bakery, Cereal with Milk and Fresh Fruit Plate

Choice of Three Baked Items:

Plain Bread, Wholemeal Bread, Multigrain Bread, Rye Bread, Baguette, Croissant, Danish Pastries, Chocolate Muffin or Low-fat Muffin  
(Gluten-free options available upon request)

Choice of Cereal:

Cornflakes, Coco Crunch, All-Bran, Granola or Sugar-Free Muesli

Choice of Milk :

Full Cream, Low-fat or Sugar-free Soya Milk

Choice of Beverage:

Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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**Stay Strong Breakfast Set** 

\$25

Healthy Bowl, Eggs, Yogurt and Fresh Fruit Plate

Choice of:

Organic Scrambled Egg White with White Truffle Oil, Avocado on Rye Bread or Nutmeg Spinach and Organic Egg White, served with Multigrain Bread

Choice of Yoghurt or Muesli:

Bircher Muesli, Natural Yoghurt, Acai Berries or Warm Organic Muesli

Choice of Beverage:

Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

**Fine Cantonese Breakfast Set** 

\$22

Steamed Pork Dumplings “Siew Mai”, Prawn Dumplings “Har Gao”, Steamed Pork Bun “Char Siew Pau”, Steamed Glutinous Rice with Chicken “Lor Mai Gai”, Hot Congee, Crispy Chinese Dough Sticks and Condiments

Choice of Congee: Chicken or Seafood

Choice of Beverage:

Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

**Local Breakfast Set** 

\$22

Choice of Nasi Lemak or Laksa, Traditional Hainanese Kaya Toast and Soft Boiled Organic Eggs

Choice of Beverage:

Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

**Organic Eggs Prepared in Any Style** 

\$18

Two Organic Eggs, Pork Bacon, Chicken Sausage, Sautéed Mushrooms, Provencal Tomatoes, Potato Rosti and Baked Beans

Choice of Eggs Preparation:

Sunny-Side Up, Over Easy, Poached, Hard Boiled, Soft Boiled, Plain or Egg White Omelette

**Organic Omelette** 

\$21

Three Organic Eggs Omelette, Pork Bacon, Chicken Sausage, Sauteed Mushrooms, Provencal Tomatoes, Potato Rosti and Baked Beans. Egg White Omelette available upon request.

Choice of Omelette Fillings:

Ham and Cheese, Onions, Mushrooms, Capsicum, Tomatoes or Chilli Pepper

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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**Truffle Egg White with Avocado**   \$18



Scrambled Organic Egg White with White Truffle Oil, Fresh Avocado and Rye Bread

**Poached Eggs with Sautéed Spinach**   \$18

Poached Organic Eggs, White Nutmeg Spinach and Multigrain Bread

**Cheeseboard**   \$24

Brie Cheese, Blue Cheese, Cheddar and Herb Cheese, Roasted Nuts, Dried Fruits, Crackers and Fresh Grapes

**Charcuterie Board**   \$24

Italian Salami, Pork Mortadella, Prosciutto, Kalamata Olives, Fresh Cherry Tomatoes, Cornichons and Pickled Artichokes

**Fresh Bakery Basket**    \$10

Choice of Three Baked Items:

Plain Bread, Wholemeal Bread, Multigrain Bread, Rye Bread, Baguette, Croissant, Danish Pastries, Chocolate Muffin or Low-fat Muffin


(Gluten-free options available upon request)

Choice of Spread:

Butter, Margarine, Berry Jam or Orange Marmalade

**Healthy Quinoa Bowl**   \$18

Quinoa, Cucumber, Beetroot, Pomegranate, Avocado, Sunflower Seeds, Almond Flakes and Lemon Vinaigrette Dressing

**Granola Yogurt in Jar**    \$8

Low-fat Greek Yoghurt, Fresh Berries, Homemade Granola and Manuka Honey

**Acai Yoghurt in Jar**    \$10

Low-fat Greek Yogurt, Acai Berries, Homemade Granola, Almond and Sunflower Seeds

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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**Cereal**  \$12

Choice of Cereal:

Cornflakes, Coco Crunch, All-Bran, Granola, Sugar-Free Muesli, Bircher Muesli or Oatmeal Porridge

Choice of Milk :

Full Cream, Low-fat or Sugar-free Soya Milk

**French Brioche Toast**  \$14

Brioche Toast, Eggs, Cinnamon Powder, Icing Sugar, Maple Syrup, Mixed Berries Compote and Almond Flakes

**Banana Pancakes**  \$15

Pancakes, Maple Syrup, Caramelized Banana, Berries Compote and Icing Sugar

**Belgian Waffles**  \$16

Waffles, Spiced Apple Jam, Maple Syrup and Icing Sugar

**Fresh Fruit Platter**  \$13

Seasonal Sliced Fruits and Fresh Berries

**Laksa**  \$15

Thick Rice Vermicelli, Coconut Shrimp Broth, Sliced Chicken, Prawns, Fish Cake, Bean Sprouts, Sambal and Laksa Leaves

**Nasi Lemak**  \$15

Fragrant Coconut Rice, Fried Chicken Wing, Sambal Onion, Sliced Cucumbers, Anchovies, Peanuts and Sunny-Side Up Egg

**Dim Sum Basket**  \$18

Steamed Pork Dumplings “Siew Mai”, Prawn Dumplings “Har Gao”, Steamed Pork Bun “Char Siew Pau” and Steamed Glutinous Rice with Chicken “Lor Mai Gai”

**Congee**  \$15

Choice of Chicken or Seafood Congee with Crispy Chinese Dough Sticks and Condiments

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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## ADD-ON BREAKFAST SIDE DISHES

<b>Pork Bacon</b> 	\$4
<b>Chicken Sausages</b>	\$4
<b>Baked Beans</b> 	\$4
<b>Smoked Salmon</b> 	\$4
<b>Smoked Chicken</b>	\$4
<b>Petite Salad</b> 	\$4
<b>Fruit Compote</b>  	\$4
<b>Prune Compote</b>  	\$4

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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## LUNCH / DINNER

Served daily from 12.00pm to 10.00pm

### SALADS & APPETISERS

#### Organic Quinoa Salad

Entrée \$13

Quinoa, Cucumbers, Beetroot, Pomegranate, Avocado, Sunflower Seeds, Almond Flakes, Feta Cheese and Lemon Oregano Dressing

Main \$19

#### Classic Caesar Salad

Entrée \$13

Romaine Lettuce, Garlic Croutons, Diced Eggs, Parmesan Cheese and House-made Caesar Dressing

Main \$19

#### Greek Salad

Entrée \$12

Garden Salad, Kalamata Olives, Cucumber, Tomato, Red Onion, Feta Cheese, Homemade Lemon Dressing

Main \$18

#### Crowne Healthy Bowl

Entrée \$15

Seasonal Greens, Cherry Tomatoes, Cucumbers, Onions, Capsicums and Kalamata Olives

Main \$20

Choice of Dressing:

Lemon Vinaigrette, Honey Mustard, Thousand Island or Balsamic Vinaigrette

#### Mezze

Entrée \$18

Tabbouleh, Hummus, Pitas, Falafel, Carrots and Cucumbers

Main \$24

#### Hamachi Aburi Sushi

Entrée \$18

Torched Amberjack, Sushi Rice, Mentaiko, Wasabi, Pickled Ginger and Shoyu

Main \$26

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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**Thai Papaya Salad** 

Entrée \$12

Green Papaya, Mangoes, House-made Sweet Coriander and Garlic Dressing and Roasted Crushed Peanuts

Main \$18

**Vietnamese Rice Paper Rolls** 

Entrée \$12

Shrimps, Vegetables, Herbs, Rice Noodles and House-made Dressing

Main \$18

## SOUP

**Minestrone Soup** 

\$12

Chunky Vegetables and Tomato Soup, Bread Rolls and Butter

**Truffle Mushroom Soup** 

\$14

House-made Wild Mushroom Puree, White Truffle Oil, Bread Rolls and Butter

**Winter Melon Soup** 

\$12

Double Boiled Winter Melon Soup and House-made Shrimp and Seaweed Dumplings

## LIGHT MEALS, BURGERS AND SANDWICHES

**Wagyu Beef Burger** 

\$30

Wagyu Beef Patty, Cheddar Cheese, Shaved Onions, Pickled Cucumbers, Lettuce, Brioche Bun and French Fries

**Mediterranean Panini** 

\$15

Ciabatta Loaf, Zucchini, Eggplant, Sun-dried Tomatoes, Artichokes, Olive Tapenade, Mozzarella Cheese, Shaved Onions and French Fries

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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**All-Day Breakfast**  \$18


Choice of Organic Scrambled Eggs or Sunny-side Up, Pork Bacon, Chicken Sausage, Sautéed Mushrooms, Provencal Tomatoes, Potato Rosti and Baked Beans

**Smoked Salmon Charcoal Brioche**  \$17

Charcoal Brioche, Smoked Salmon, Tomatoes, Lettuce, Caper and Dill Cream Cheese and French Fries

**Taco Chips and Salsa**  \$17

Tortilla Corn Chips, Guacamole, Pico de Gallo and Smoked Cheese Sauce

**Satay Panggang**  \$16

Half Dozen of Meat Skewers, House-made Peanut Sauce, Rice Cake, Onions and Cucumbers

Choice of Meat: Chicken or Mutton

**Crowne Club Sandwich**  \$22

House-made Chia Seed Ciabatta, Smoked Chicken, Pork Bacon, Fried Egg, Lettuce, Tomatoes and French Fries

**Avocado and Scrambled Egg Burritos**  \$19

Tortilla Wrap, Organic Scrambled Eggs, Avocado, Parmesan Cheese, Tomato Salsa and French Fries

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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## PLANT-BASED MAINS

**Black Pepper Vegan Burger**  \$22

Grilled Soy-based Meat Patty, Black Pepper Sauce, Lettuce, Shaved Onions Tomatoes, Pickled Cucumbers, Brioche Bun and French Fries

**Vegan Meatball Penne**  \$22

Plant-based Meatballs, Tomato Concasse, Basil and Extra Virgin Olive Oil

**Sweet and Sour Vegan Rice**  \$22

Brown Rice, Sweet and Sour Soy-based Meatballs, Stir-fried Choy Sum, Mushrooms and Tofu Stew

## WESTERN MAINS

**Four Cheese Pizza**   \$22

House-made Pizza Dough, Blue Cheese, Brie Cheese, Feta Cheese, Tomato Basil Puree and Mozzarella Cheese

**Prosciutto Arugula Pizza**   \$30

House-made Pizza Dough, Prosciutto Ham, Rocket Leaves, Tomato Basil Puree and Mozzarella Cheese

**Fruitti di Mare Pizza**   \$28

House-made Pizza Dough, Shrimps, Clams, Mussels, Scallops, Calamari, Tomato Basil Puree and Mozzarella Cheese

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce




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**Bolognese Rigatoni**    \$25

Australian Angus Minced Beef, Vegetables, Crushed Tomatoes, Fresh Herbs, Rigatoni and Extra Virgin Olive Oil

**Wok-fried Linguine Vongole**   \$26

Linguini, Wok-fried Clams, Chinese Wine, Garlic, Chilli Padi and Mushrooms

**Tagliatelle Carbonara**    \$25

Tagliatelle, Pork Bacon, Ham, Onions, Mushrooms Cream Sauce, Eggs and Parmesan Cheese

Gluten free pasta and vegetarian option available upon request

**Beef Tenderloin**  \$48

Grass-fed Australian Beef Tenderloin (200gm)

Choice of Two Dishes:

Truffle Mashed Potatoes, French Fries, Steamed Brown Rice, Fragrant Asian Rice, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Seasonal Greens or Hollandaise Asparagus

Choice of One Sauce:

Red Wine Sauce, Black Pepper Sauce, Blue Cheese Sauce or Mustard Cream Sauce

**Angus Beef Ribeye**  \$44

Australian Angus Beef Ribeye (250gm)

Choice of Two Side Dishes

Truffle Mashed Potatoes, French Fries, Steamed Brown Rice, Fragrant Asian Rice, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Seasonal Greens or Hollandaise Asparagus

Choice of One Sauce:

Red Wine Sauce, Black Pepper Sauce, Blue Cheese Sauce or Mustard Cream Sauce

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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**Organic Grilled Chicken Breast** \$28

Organic Grilled Chicken Breast

Choice of Two Side Dishes:

Truffle Mashed Potatoes, French Fries, Steamed Brown Rice, Fragrant Asian Rice, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Seasonal Greens or Hollandaise Asparagus

Choice of One Sauce:

Red Wine Sauce, Black Pepper Sauce, Blue Cheese Sauce or Mustard Cream Sauce

**Black Pepper Iberico Pork Ribs**   \$29

Black Pepper Barbecue Iberico Pork Ribs, Raisin Coleslaw and French Fries

**Lamb Shanks**   \$30

Stewed Lamb Shanks with Merlot, Rosemary, Root Vegetables and Truffle Mashed Potatoes

**King Salmon**  \$28

Grilled New Zealand King Salmon Fillet

Choice of Two Side Dishes:

Truffle Mashed Potatoes, French Fries, Steamed Brown Rice, Fragrant Asian Rice, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Seasonal Greens or Hollandaise Asparagus

Choice of One Sauce:

Red Wine Sauce, Black Pepper Sauce, Blue Cheese Sauce or Mustard Cream Sauce

Choice of Condiments include:

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## ADD-ON SIDE DISHES

Truffle Mash Potatoes  	\$5
French Fries  	\$5
Steamed Brown Rice  	\$5
Fragrant Asian Rice 	\$5
Healthy Grain Salad  	\$5
Garden Salad  	\$5
Raisin Coleslaw  	\$5
Seasonal Greens 	\$5
Hollandaise Asparagus   	\$5
Red Wine Sauce   	\$5
Black Pepper Sauce 	\$5
Blue Cheese Sauce   	\$5
Mustard Cream Sauce   	\$5
Chimichurri 	\$5


Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce




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## ASIAN MAINS

**Char Kway Teow**  \$18

Rice Noodles, Prawns, Fresh Cockles, Fish Cake, Choy Sum, Bean Sprouts, Chinese Sausages (Spicy or Non-spicy)

**Singapore Laksa**  \$24

Thick Vermicelli, House-made Spicy Coconut Gravy, Slipper Lobster, Fish Cake, Chicken, Beancurd, Bean Sprouts and Quail Eggs

**Poke Salmon Bowl**  \$25

Organic Brown Rice, Marinated Salmon, Marinated Tuna, Tomatoes, Seaweed and Sesame Seeds and Tobiko

**Thai Green Curry Chicken**  \$22

Organic Chicken Leg, Green Curry, Thai Eggplant, Kaffir Lime, Palm Sugar Sweet Basil and Fragrant Asian Rice

**Hainanese Chicken Rice**  \$23

Poached Sakura Chicken, Savoury Hainanese Chicken Rice, Chilli Sauce, Spring Onion Ginger Sauce, Pickled Achar and Clear Soup

**Chicken Makhani**  \$25

Baked Butter Chicken, Creamy Tomato-based Gravy, Basmati Rice, Naan and Papadum

**Nyonya Fried Rice**  \$24

Wok-fried Rice, Vegetables, Spicy Peranakan Belacan Chilli, Fried Turmeric Chicken, Crackers and Sunny-side Up Egg

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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## DESSERTS

**Panna Cotta**  \$12

Soy Milk Panna Cotta, Aloe Vera Compote, Buttered Crumbs and Gula Melaka

**Tiramisu in a Jar**  \$15

Mascarpone Cheese, Ladyfingers, Espresso, Kahlúa and Cocoa Powder

**Warm Banana Crumble**  \$16

Caramelized Banana Crumble, House-made Almond Cream Tart, Salted Caramel and Vanilla Ice Cream

**Burnt Cheesecake**  \$14

Creamy Cheesecake with Crisp Caramelized Surface and Fresh Berries

**Gluten-Free Brownie**  \$13

Flourless Cake and Valrhona chocolate

**Fresh Fruit Platter**  \$13

Seasonal Fruit Selection, served with Fresh Berries

**House-made Gelato (one scoop)**  \$6

Choice of Flavour: Chocolate, Vanilla, Strawberry, Durian or Gula Melaka

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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# Azur Kid's Menu

Available daily

## Mushroom Soup - \$10



Wild mushroom soup topped with cream and olive oil

## Fried Chicken Nuggets and Fries - \$10

Fried chicken nuggets with fries, served with sweet mayo

## Fish Finger and Fries - \$10

Fried fish fingers with fries

## Vegan Slider - \$10



Soy-plant based patties with caramelized onions, lettuce in mini buns, served with fries

## Fried Rice - \$10

Chinese fried rice with vegetables and chicken

## Creamy Spaghetti - \$10



Spaghetti topped with cream sauce and chopped bacon

## Mini Hawaiian - \$10



Ciabatta pizza base topped with ham, pineapple and mozzarella cheese



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Contains Nuts



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Contains Eggs



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## ALCOHOLIC BEVERAGES

### BOTTLED BEER

<b>Tiger</b>	\$14
<b>Heineken</b>	\$14
<b>Sapporo</b>	\$14

### CHAMPAGNE

<b>Veuve Clicquot Yellow Label</b>	
By Glass	\$30
By Bottle	\$140
<b>Moët &amp; Chandon NV Brut Imperial</b>	
By Bottle	\$158

### SPARKLING WINE

<b>Bottega Prosecco Millesimato Brut</b>	
By Glass	\$17
By Bottle	\$60
<b>Bottega Moscato Manzoni Pink NV</b>	
By Bottle	\$70
<b>Bottega Prosecco Gold Plated NV</b>	
By Bottle	\$70

### ROSÉ WINE

<b>Mirabeau Classic Rosé</b>	
France	
A beautiful concentration, with raspberry, strawberry and redcurrant flavours	
By Glass	\$18
By Bottle	\$73

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## RED WINES

### Cloudy Bay Pinot Noir

New Zealand

Rich palate with flavours of cherries, sage and liquorice

By Bottle

\$128

### Cape Mentelle Cabernet Merlot

Australia

By Bottle

\$118

### Torres Altos Ibericos Crianza

Spain

By Bottle

\$90

### Château Loumelat Rogue

France

By Bottle

\$80

### Terraza Altos Del Plata Malbec

Argentina

By Bottle

\$80

## WHITE WINES

### Noblesse Sauvignon Blanc

Chile

Light mineral touch on the nose and balanced in taste.

By Glass

\$16

By Bottle

\$68

### Copperstone Creek Chardonnay

Australia

Fresh tropical and stone fruit notes on the nose, melon and gooseberry freshness with a zesty finish

By Glass

\$16

By Bottle

\$70

### Rive Gauche Colombard Chardonnay

France

Aromas of ripe apple and pears with the chardonnay contributing a hint of tropical fruit

By Glass

\$17

By Bottle

\$70

### Lunardi IGT Veneto Pinot Grigio

Italy

Fruity varietal wine with scents of tropical fruits and enticing floral notes

By Glass

\$17

By Bottle

\$70

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<b>Cloudy Bay Sauvignon Blanc</b> New Zealand Nose of fruit and herbs with long crisp finish By Bottle	\$110
<b>Cape Mentelle Sauvignon Blanc Semillon</b> Australia By Bottle	\$95
<b>Baby Doll Sauvignon Blanc</b> New Zealand By Bottle	\$90
<b>Beringer Main &amp; Vaine Sparkling White Zindafel</b> United States By Bottle	\$87
<b>Torres Vina Esmeralda</b> Spain By Bottle	\$86
<b>Pierre Ferraud &amp; Fils Vin De Pays Chardonnay</b> France By Bottle	\$80
<b>Terrazas Altos Del Plata Chardonnay</b> Argentina By Bottle	\$80

All prices in Singapore Dollars and subject to 10% service charge and prevailing government tax.

## NON-ALCOHOLIC BEVERAGES

### Still Water

Aqua Panna (750ml) \$8

### Sparkling Water

San Pellegrino (250ml) \$4

San Pellegrino (750ml) \$8

### Soda

Coca-cola / Coke Light / Coke Zero / Sprite / Tonic Water / Ginger Ale / Soda Water \$6

### Chilled Juice

Orange / Apple / Tomato / Cranberry \$8

### Freshly Squeezed Juice

Orange / Green Apple / Watermelon / Pineapple \$10

### Espresso

\$6

### Americano

\$7

Decaffeinated option is available upon request.

### Double Espresso / Café Latte/ Cappuccino / Macchiato

\$8

Decaffeinated option is available upon request.

### Hot Chocolate / Chocolate Milk

\$8

### Premium Tea by the Pot

\$9

English Breakfast / Earl Grey / Blackcurrant / Pure Green Tea / Pure Peppermint Leaves /

Pure Chamomile Flowers / Springtime Fragrant Oolong Tie Guan Yin

### Ice-Blended

\$10

Iced Tea/ Iced Blended Coffee/ Iced Blended Chocolate

### Smoothie

\$12

Strawberry / Mango / Banana / Passion Fruit

### Milk Shake

\$12

Strawberry / Chocolate / Vanilla / Banana

### Hot and Cold Milk

\$4

Full Cream / Low Fat / Soya Milk

Choice of Condiments include:

Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



Contains  
Pork



Dairy



Lactose  
Free



Contain  
Nuts



Contains  
Seafood



Contains  
Beef



Contains  
Eggs



Gluten  
Free



Vegetarian



Vegan



Contains  
Alcohol

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