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
Choice of Condiments include: Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce

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

LUNCH / DINNER Served daily from 12pm to 10pm

SALADS & APPETISERS

Organic Quinoa Salad
Entrée $13++
Quinoa, Cucumbers, Beetroot, Pomegranate, Avocado, Sunflower Seeds, Almond Flakes, Feta Cheese and Lemon Oregano Dressing

Main $19++

Clas Classic Caesar Salad
Entrée $13++
Romaine Lettuce, Garlic Croutons, Diced Eggs, Parmesan Cheese and House-made Caesar Dressing

Main $19++

Greek Salad
Entrée $12++
Quinoa, Cucumbers, Beetroot, Pomegranate, Avocado, Sunflower Seeds, Almond Flakes, Feta Cheese and Lemon Oregano Dressing

Main $18++

Crowne Healthy Bowl
Entrée $15++
Seasonal Greens, Cherry Tomatoes, Cucumbers, Onions, Capsicums and Kalamata Olives
Choice of Dressing: Lemon Vinaigrette, Honey Mustard, Thousand Island or Balsamic Vinaigrette

Main $20++

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++

Thai Papaya Salad
Entrée $12++
Green Papaya, Mangoes, House-made Sweet Coriander and Garlic Dressing and Roasted Crushed Peanuts

Main $18++

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

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

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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 | Contains Nuts | Contains Seafood | Contains Beef | Contains Egg | Gluten Free | Vegan | Contains Alcohol

All prices in Singapore Dollars and subject to 10% service charge and prevailing government tax.
**BREAKFAST A LA CARTE**
Served daily from 8.00am to 10.00am

**American Breakfast Set**
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**
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

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

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


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

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

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

Three Organic Eggs Omelette, Pork Bacon, Chicken Sausage, Sautéed 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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Choice of Cereal:
- Cornflakes
- Coco Crunch
- All-Bran
- Granola
- Sugar-Free Muesli
- Bircher Muesli
- Oatmeal Porridge

Choice of Milk:
- Full Cream
- Low-fat
- Sugar-free Soya Milk

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

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

Belgian Waffles
- Waffles, Spiced Apple Jam, Maple Syrup and Icing Sugar

Fresh Fruit Platter
- Seasonal Sliced Fruits and Fresh Berries

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

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

Dim Sum Basket
- 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
- 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

Pork Bacon $4
Chicken Sausages $4
Baked Beans $4
Smoked Salmon $4
Smoked Chicken $4
Petite Salad $4
Fruit Compote $4
Prune Compote $4

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  Contains 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.
LUNCH / DINNER  
Served daily from 12.00pm to 10.00pm

SALADS & APPETISERS

Organic Quinoa Salad  
Quinoa, Cucumbers, Beetroot, Pomegranate, Avocado, Sunflower Seeds, Almond Flakes, Feta Cheese and Lemon Oregano Dressing  
Entrée $13  
Main $19

Classic Caesar Salad  
Romaine Lettuce, Garlic Croutons, Diced Eggs, Parmesan Cheese and House-made Caesar Dressing  
Entrée $13  
Main $19

Greek Salad  
Garden Salad, Kalamata Olives, Cucumber, Tomato, Red Onion, Feta Cheese, Homemade Lemon Dressing  
Entrée $12  
Main $18

Crowne Healthy Bowl  
Seasonal Greens, Cherry Tomatoes, Cucumbers, Onions, Capsicums and Kalamata Olives  
Entrée $15  
Main $20

Choice of Dressing:
Lemon Vinaigrette, Honey Mustard, Thousand Island or Balsamic Vinaigrette

Mezze  
Tabbouleh, Hummus, Pitas, Falafel, Carrots and Cucumbers  
Entrée $18  
Main $24

Hamachi Aburi Sushi  
Torched Amberjack, Sushi Rice, Mentaiko, Wasabi, Pickled Ginger and Shoyu  
Entrée $18  
Main $26

Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce

All prices in Singapore Dollars and subject to 10% service charge and prevailing government tax.
Thai Papaya Salad
---
Green Papaya, Mangoes, House-made Sweet Coriander and Garlic Dressing and Roasted Crushed Peanuts

Entrée $12

Vietnamese Rice Paper Rolls
---
Shrimps, Vegetables, Herbs, Rice Noodles and House-made Dressing

Entrée $12

Main $18

SOUP

Minestrone Soup
---
Chunky Vegetables and Tomato Soup, Bread Rolls and Butter

$12

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

$14

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

$12

LIGHT MEALS, BURGERS AND SANDWICHES

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

$30

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

$15

Choice of Condiments include:
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Choice of Condiments include:
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PLANT-BASED MAINS

Black Pepper Vegan Burger

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

Vegan Meatball Penne

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

Sweet and Sour Vegan Rice

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

WESTERN MAINS

Four Cheese Pizza

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

Prosciutto Arugula Pizza

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

Fruitti di Mare Pizza

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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### ADD-ON SIDE DISHES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Truffle Mash Potatoes</td>
<td>$5</td>
</tr>
<tr>
<td>French Fries</td>
<td>$5</td>
</tr>
<tr>
<td>Steamed Brown Rice</td>
<td>$5</td>
</tr>
<tr>
<td>Fragrant Asian Rice</td>
<td>$5</td>
</tr>
<tr>
<td>Healthy Grain Salad</td>
<td>$5</td>
</tr>
<tr>
<td>Garden Salad</td>
<td>$5</td>
</tr>
<tr>
<td>Raisin Coleslaw</td>
<td>$5</td>
</tr>
<tr>
<td>Seasonal Greens</td>
<td>$5</td>
</tr>
<tr>
<td>Hollandaise Asparagus</td>
<td>$5</td>
</tr>
<tr>
<td>Red Wine Sauce</td>
<td>$5</td>
</tr>
<tr>
<td>Black Pepper Sauce</td>
<td>$5</td>
</tr>
<tr>
<td>Blue Cheese Sauce</td>
<td>$5</td>
</tr>
<tr>
<td>Mustard Cream Sauce</td>
<td>$5</td>
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<tr>
<td>Chimichurri</td>
<td>$5</td>
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</tbody>
</table>

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

Contains Pork | Dairy | Lactose Free | Contains Nuts | Contains Seafood | Contains Beef | Contains Eggs | Gluten Free | Vegetarian | Vegan | Contains Alcohol

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ASIAN MAINS

Char Kway Teow 🍜
Rice Noodles, Prawns, Fresh Cockles, Fish Cake, Choy Sum, Bean Sprouts, Chinese Sausages
(Spicy or Non-spicy)  
$18

Singapore Laksa 🍜
Thick Vermicelli, House-made Spicy Coconut Gravy, Slipper Lobster, Fish Cake, Chicken,
Beancurd, Bean Sprouts and Quail Eggs  
$24

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

$25

Thai Green Curry Chicken 🍜
Organic Chicken Leg, Green Curry, Thai Eggplant, Kaffir Lime, Palm Sugar Sweet Basil and Fragrant Asian Rice  
$22

Hainanese Chicken Rice 🍚
Poached Sakura Chicken, Savoury Hainanese Chicken Rice, Chilli Sauce, Spring Onion Ginger Sauce, Pickled Achar and Clear Soup  
$23

Chicken Makhani 🍚
Baked Butter Chicken, Creamy Tomato-based Gravy, Basmati Rice, Naan and Papadum  
$25

Nyonya Fried Rice 🍚
Wok-fried Rice, Vegetables, Spicy Peranakan Belacan Chilli, Fried Turmeric Chicken, Crackers and Sunny-side Up Egg  
$24

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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

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Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce

![Contains Pork](https://example.com/contains_pork) ![Dairy](https://example.com/dairy) ![Lactose Free](https://example.com/lactose_free) ![Contains Nuts](https://example.com/contains_nuts) ![Contains Seafood](https://example.com/contains_seafood) ![Contains Beef](https://example.com/contains_beef) ![Contains Eggs](https://example.com/contains_eggs) ![Gluten Free](https://example.com/gluten_free) ![Vegetarian](https://example.com/vegetarian) ![Vegan](https://example.com/vegan) ![Contains Alcohol](https://example.com/contains_alcohol)

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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

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

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

### BOTTLED BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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<tbody>
<tr>
<td>Tiger</td>
<td>$14</td>
</tr>
<tr>
<td>Heineken</td>
<td>$14</td>
</tr>
<tr>
<td>Sapporo</td>
<td>$14</td>
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### CHAMPAGNE

<table>
<thead>
<tr>
<th>Champagne</th>
<th>Price</th>
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<tbody>
<tr>
<td>Veuve Clicquot Yellow Label By Glass</td>
<td>$30</td>
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<tr>
<td>Veuve Clicquot Yellow Label By Bottle</td>
<td>$140</td>
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<tr>
<td>Moët &amp; Chandon NV Brut Imperial By Bottle</td>
<td>$158</td>
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### SPARKLING WINE

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Bottega Prosecco Millesimato Brut By Glass</td>
<td>$17</td>
</tr>
<tr>
<td>Bottega Moscato Manzoni Pink NV By Bottle</td>
<td>$70</td>
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<tr>
<td>Bottega Prosecco Gold Plated NV By Bottle</td>
<td>$70</td>
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### ROSÉ WINE

<table>
<thead>
<tr>
<th>Rosé Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mirabeau Classic Rosé By Glass</td>
<td>$18</td>
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<tr>
<td>Mirabeau Classic Rosé By Bottle</td>
<td>$73</td>
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</table>

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

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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

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