

# IN-ROOM DINING



# BREAKFAST

FROM  
06:00 TO  
11:30

## A WHOLESOME START

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<b>Mixed Berry Compote</b> Fresh assorted berries cooked to a velvety consistency	5	<b>Bakery Basket</b> <b>Choice of 3:</b> White Toast, Wholemeal Toast, Sourdough, Baguette, Bavarian Dark Rye, Pain au Chocolat, Vanilla Muffin, Chocolate Muffin or Danish Pastry <b>Choose your spread</b> <b>Choice of 3:</b> Strawberry, Marmalade, Honey, Peanut Butter or Nutella <b>Choice of 1:</b> Salted Butter, Unsalted Butter or Vegetable Oil Spread	10
<b>Yoghurt</b> Natural unsweetened low-fat yoghurt or fruit-flavoured yoghurt	5	<b>Belgian Waffle</b> Served with maple syrup, mixed berry compote and whipped cream	13
<b>Cereal</b> <b>Cereal:</b> A selection of All-Bran Sugar-Free, Coco Crunch, Cornflakes or Muesli <b>Milk:</b> A selection of Full-Cream or Skimmed or Soy Milk	5	<b>Congee with Condiments</b> Served with chicken floss, braised peanuts, pickled lettuce and olive pickled green mustard	14
<b>Eggs on Toast</b> <b>Choice of eggs:</b> Fried, Poached, Scrambled, Boiled or Omelette* (Regular/All-White) <b>Choice of 2:</b> Mushroom, Onion, Capsicum, Tomato, Cheese, or Chicken Ham <b>Choice of 1:</b> White Toast or Wholemeal Toast	8	<b>Singapore Fried Rice</b> Fragrant fried rice, seasoned with soy sauce and garlic	
<i>*additional charge of \$2 applies</i>		<b>Vegetarian</b> <b>Chicken</b> <b>Prawn</b>	16 18 22
<b>Buttermilk Pancake</b> Served with maple syrup, mixed berry compote and whipped cream	10	<b>Cheese Board Selection</b> Assortment of Cheese	18
<b>Fresh Fruit Platter</b> Assorted cut fruits	10	<b>Selection of Cold Cuts</b> Assortment of Cold Cuts	18

\*NOTICE: Our dishes may contain nuts, dairy and eggs, please ask our team for more details on allergens. Prices are in Singapore Dollars (SGD) and subjected to 10% service charge and prevailing government taxes.



# BREAKFAST

FROM  
06:00 TO  
11:30

## FROM THE GRIDDLE

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### Continental Breakfast Set

20

**Choice of 2:** Croissant, Pain au Chocolat, Bavarian Dark Rye, White Toast, Wholemeal Toast, Muffin or Blueberry Danish

#### Choose your spread

**Choice of 3:** Strawberry, Marmalade, Honey, Peanut Butter or Nutella

**Choice of 1:** Salted Butter, Unsalted Butter or Vegetable Oil Spread

**Choice of 1:** Sliced Seasonal Fruit, Natural Yoghurt or Fruit-Flavoured Yoghurt

**Choice of 1:** Juice (Orange/Apple), Coffee or Tea

### Local Breakfast Set

22

Congee with condiments, kaya toast, poached egg and curry of the day

**Choice of 1:** Pandan kaya pau or Chicken & mushroom Siew Mai

### American Breakfast Set

28

Served with grilled tomatoes, sautéed mushrooms, baked beans, hash brown and sliced seasonal fruits

**Choice of eggs:** Fried, Poached, Scrambled, Boiled or Omelette\* (Regular/All-White)

**Select any 2 condiments for Omelette:** Mushroom, Onion, Capsicum, Tomato, Cheese or Chicken Ham

**Choice of 2:** Chicken Sausage, Pork Sausage or Bacon

**Choice of 1:** Juice (Orange/Apple), Coffee or Tea

*\*additional charge of \$2 applies*

### Indian Breakfast Set

24

Served with sambar, coconut chutney, tomato chutney and podi masala

**Choice of 1:** Steamed Idli (2 pieces) or Vada (2 pieces)

**Choice of 1:** Plain/Masala Uttapam (2 pieces) or Paratha (2 pieces)

**Choice of 1:** Masala Tea/Coffee

# ALL-DAY DINING



## SALADS

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**Green Salad** 11  
A mix of sliced cucumber, onion, tomato, and carrot, served with green chilli and a wedge of lemon

**Mesclun Salad** 14  
A vibrant assortment of tender baby greens such as arugula, frisée, radicchio, and spinach, tossed in a refreshing coriander vinaigrette

**Classic Caesar Salad**  
Romaine heart completed with bacon bits, boiled egg, garlic croutons, shaved parmesan cheese, and homemade caesar dressing

**Classic Caesar** 16  
**Grilled Chicken** 18  
**Grilled Prawn** 22

**Quinoa Salad** 16  
A nutrient-packed salad with cooked quinoa, cucumber, cherry tomatoes, avocado, and fresh herbs, tossed with a lemon-tahini dressing

**Mango Salad** 16  
A refreshing mix of ripe mango, shredded carrots, cucumber, and fresh herbs, with a tangy lime dressing and crushed peanuts

## SOUPS

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**Cream of Mushroom Soup** 14  
Rich and fragrant wild mushroom soup served with soft roll

**Tomato Dhaniya Shorba** 14  
A light and tangy Indian-style tomato soup, flavoured with fresh coriander, cumin, and a touch of green chilli. Served with croutons

## APPETISERS & LIGHT BITES

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**Spring Roll** 10  
Deep-fried spring roll served with sweet chilli sauce

**Classic French Fries** 12  
Deep-fried potato fingers served with garlic mayo and tomato ketchup

**Secret Masala Fries** 13  
Golden crispy fries dusted with a house-blended secret spice mix

**Truffle Fries** 14  
Deep-fried potato fingers tossed in truffle, parsley and Parmesan served with garlic mayo and tomato ketchup

**Popcorn Chicken** 14  
Bite-sized pieces of tender chicken, seasoned with a flavourful spice mix, battered and fried to crispy perfection. Served with a mildly spicy sauce

**Cajun Spiced Chicken Wrap** 15  
Cajun-marinated chicken wrapped in a soft flatbread served with fries and dip

**Fish and Chips** 18  
Deep-fried kingfish, served with fries and tartar sauce

**Amritsari Fish Fingers** 18  
A Punjabi fish finger dish marinated in a blend of spices, coated and deep-fried

**Hot Wings** 18  
Crispy chicken wings coated in a spicy devil sauce

**Zaffrani Paneer Tikka** 20  
Cubes of paneer marinated in saffron and spices, grilled to perfection



# ALL-DAY DINING

FROM  
11:30 TO  
22:00

## INDIAN

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### Dal Tadka

An Indian lentil dish tempered with ghee and spices

16

### Kashmiri Dum Aloo

Baby potatoes cooked in a rich and flavourful kashmiri gravy made with yoghurt, spices and a hint of fennel

16

### Chana Masala

Chickpeas simmered in a spicy tomato-onion gravy, flavoured with garam masala, and fresh coriander

18

### Dal Makhani

A rich and creamy lentil dish slow-cooked with butter, cream, tomatoes and spices

18

### Paneer Khurchan

A North Indian dish made with shredded paneer, bell peppers, and onions, stir-fried with spices

20

### Chicken Khurchan

A North Indian dish made with shredded chicken, bell peppers and onions, stir-fried with spices

20

### Smoked Butter Chicken

A classic Indian dish of tender chicken pieces cooked in a rich and creamy tomato-based gravy, infused with a smoked ghee

24

### Fish Alleppey

A Kerala-style fish curry made with coconut milk, raw mangoes and a blend of spices

24

### Prawn Moilee

A mild and creamy South Indian curry made with prawns, coconut milk, and aromatic spices

25

### Chicken Ghee Roast

A spicy South Indian slow-roasted chicken in ghee, with red chillies, garlic, and a blend of aromatic spices

26

### Railway Mutton Curry

A slow-cooked colonial-era mutton dish in a spicy tomato and onion gravy, flavoured with black pepper

28

# ALL-DAY DINING



## WESTERN/ASIAN FAVOURITES

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### Singapore Fried Rice

Fragrant fried rice seasoned with soy sauce and garlic

Vegetarian	16
Chicken	18
Prawn	22

### Spaghetti Primavera

Spaghetti tossed in olive oil, garlic, and chilli flakes, with spring vegetables

Vegetable	16
Chicken	18
Prawn	22

### Penne Arrabbiata

Penne pasta in a spicy tomato sauce, topped with parmesan and choice of grilled chicken or prawn

Vegetable	16
Chicken	18
Prawn	22

### Mac 'n' Cheese

Classic baked macaroni in a creamy cheese sauce, topped with breadcrumbs

18

### Ham 'n' Cheese Toast

Grilled sandwich filled with sliced ham and melted cheese, served with a side of fries or salad

18

### Singapore Laksa

A bold, vibrant, spicy Singapore's dish made with prawn, fishcake, and egg

20

### Falafel Buritto Wrap

Crispy falafel balls wrapped in a tortilla with hummus, lettuce, tomatoes, and pickled vegetables, drizzled with tahini sauce

20

### Buttermilk Fried Chicken Burger

Juicy fried chicken marinated in buttermilk, served on a toasted bun with lettuce, tomato, onion, half-fried egg, and a spicy mayo sauce

22

### Classic Chicken Club Sandwich

Triple-decker sandwich with grilled chicken, lettuce, tomato, bacon, mayonnaise, and served with a side of fries or salad

24

### Wagyu Cheese Burger

Juicy beef patty topped with melted cheese, lettuce, tomato, and onions, served on a toasted bun with fries

26

### Nasi Goreng Istimewa

Rice cooked with egg, sambal, chicken wing, shrimp, achar, chicken satay, cucumber, and served with papadam

26

# ALL-DAY DINING

FROM  
11:30 TO  
22:00

## SIDES

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<b>Sautéed Vegetable</b>	6
<b>Mashed Potato</b>	6
<b>French Fries</b>	7
<b>Creamed Spinach</b>	7
<b>Garlic Butter Broccoli</b>	7

## BREAD & RICE

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<b>Plain Rice</b> Steamed long-grain basmati rice	3
<b>Plain Paratha</b> Layered Indian flatbread	6
<b>Naan (Plain/Butter)</b> Soft, leavened Bread cooked in a Tandoor	6
<b>Ghee Podi Rice</b> Steamed rice flavoured with ghee and podis (a mixed of lentils, red chillies, and curry leaves)	6
<b>Coriander Rice</b> Basmati rice cooked with fresh coriander, cumin seeds, and a hint of green chilli	6
<b>Chicken Biryani</b> Aromatic basmati rice layered and cooked with spiced chicken, saffron, and herbs, served with raita	22

## DESSERTS

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<b>Ice Cream</b> Selection of two scoops: Vanilla, Chocolate, Strawberry, Coconut (+\$2)	10
<b>Gulab Jamun with Vanilla Ice Cream</b> Indian delicacy a combination of fresh and hot Gulab Jamun served with a scoop of vanilla ice cream	12
<b>Fresh Cut Fruit with Rooh Afza</b> A mix of seasonal fruits drizzled with Rooh Afza	12
<b>Rasmalai</b> An Indian delicacy featuring a cottage cheese chena pie soaked in rich saffron-flavoured creamy milk	12



# LATE NIGHT

FROM  
22:00 TO  
06:00

## APPETISERS

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<b>Spring Roll</b> Deep-fried spring roll served with sweet chilli sauce	10
<b>Secret Masala Fries</b> Golden crispy fries with a house-blend spice mix	13
<b>Truffle Fries</b> Deep-fried potato fingers tossed in truffle, parsley and Parmesan served with garlic mayo and tomato ketchup	14
<b>Popcorn Chicken</b> Bite-sized chicken, seasoned with a flavorful spice mix, battered and fried to golden perfection, served with a mild spicy dipping sauce	14
<b>Tomato Dhaniya Shorba</b> A light and tangy Indian-style tomato soup, flavoured with fresh coriander, cumin, and a touch of green chilli. Served with croutons	14
<b>Fried Calamari</b> Deep-fried squid rings served with a side of tangy dipping sauce	16
<b>Caesar Salad</b> Romaine heart completed with bacon bits, boiled egg, garlic croutons, shaved parmesan cheese and homemade caesar dressing	
<b>Classic Caesar</b>	16
<b>Grilled Chicken</b>	18
<b>Grilled Prawn</b>	22
<b>Hot Wings</b> Crispy chicken wings coated in a spicy devil sauce	18
<b>Fish and Chips</b> Deep-fried kingfish, served with fries and tartar sauce	18

## DESSERTS

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<b>Ice Cream</b> Selection of two scoops: Vanilla, Chocolate, Strawberry, Coconut (+\$2)	10
<b>Fresh Cut Fruit with Rooh Afza</b> A mix of seasonal fruits drizzled with Rooh Afza	12
<b>Rasmalai</b> An Indian delicacy featuring a cottage cheese chena pie soaked in rich saffron-flavoured creamy milk	12

# LATE NIGHT

FROM  
22:00 TO  
06:00

## MAINS

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### Singapore Fried Rice

Fragrant fried rice, seasoned with soy sauce and garlic

Vegetarian	16
Chicken	18
Prawn	22

### Penne Arrabbiata

Penne pasta in a spicy tomato sauce, topped with parmesan and choice of grilled chicken or prawn

Vegetable	16
Chicken	18
Prawn	22

### Dal Tadka

An Indian lentil dish tempered with ghee and spices

16

### Chana Masala

Chickpeas simmered in a spicy tomato-onion gravy, flavoured with garam masala, and fresh coriander

18

### Ham 'N' Cheese Toast

Grilled sandwich filled with sliced ham and melted cheese, served with a side of fries or salad

18

### Falafel Burrito Wrap

Crispy falafel balls wrapped in a tortilla with hummus, lettuce, tomatoes, and pickled vegetables, drizzled with tahini sauce

20

### Buttermilk Fried Chicken Burger

Juicy fried chicken marinated in buttermilk, served on a toasted bun with lettuce, tomato, onion, half-fried egg, and a spicy mayo sauce

22

### Classic Chicken Club Sandwich

Triple-decker sandwich with grilled chicken, lettuce, tomato, bacon, mayonnaise, and served with a side of fries or salad

24

### Smoked Butter Chicken

A classic Indian dish of tender chicken pieces cooked in a rich and creamy tomato-based gravy, infused with a smoked ghee

24

### Wagyu Cheese Burger

Juicy beef patty topped with melted cheese, lettuce, tomato, and onions, served on a toasted bun with fries

26

## SIDES

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### Plain Rice

3

### Plain Paratha

6

### Rice (Jeera/ Coriander)

6

### Naan (Plain/ Butter)

6

### Sautéed Vegetable

6

### French Fries

7

### Garlic Butter Broccoli

7

# BUNDLE MEALS

FROM  
11:30 TO  
22:00

## Double Double Asian Flavours

**58**  
(U.P. \$70)

### Appetisers

Hot Wings  
Mango Salad

### Mains

Laksa  
Chicken Curry with Rice

## Double Double Indian

**75**  
(U.P. \$94)

### Appetisers

Amritsari Fish Fingers  
Zaffrani Paneer Tikka

### Mains

Paneer Khurchan with Butter Naan  
Smoked Butter Chicken with Rice

## Family Feast

**57**  
(U.P. \$71)

### Kids Meals

Classic Fries  
Penne Arrabbiata

### Mains

Falafel Burrito Wrap  
Buttermilk Fried Chicken Burger

## Something For Everyone

**47**  
(U.P. \$58)

### Appetiser

Popcorn Chicken

### Side

Caesar Salad

### Main

Nasi Goreng Istimewa

### Dessert (Choice of 2 scoops)

Vanilla, Strawberry or Chocolate Ice Cream

## Night In Delight

**24**  
(U.P. \$29)

### Appetisers

Popcorn Chicken  
Secret Masala Fries

### Add on Bucket of 5 Corona Beers

**+45**

## Detox Delight

**33**  
(U.P. \$41)

### Soup

Tomato Dhaniya Shorba

### Salad

Quinoa Salad

### Fruit Platter

Seasonal Fruit Platter

## BEVERAGES

Indulge in exclusive prices with every bundle purchased

### Soft Drinks

**3**

Sprite  
Coke  
Coke Zero

### Juices

**3**

Apple   
Orange   
Pineapple 

### Coffee/Tea

**3**

### Pint of Tiger/Heineken

**12**

### House Pour Wines

**12**

Gayda T'Air d'Oc Syrah, 2022, France  
Gayda T'Air d'Oc Sauvignon Blanc, 2022, France

\*NOTICE: Our dishes may contain nuts, dairy and eggs, please ask our team for more details on allergens.

\*Self-serve ice available from Level 12 pantry

\*All orders are delivered in environmentally-friendly disposable BioPak packaging.



SCAN FOR  
NUTRITION INFO



Nutri-Grade is based on default preparation (before addition of ice).



# BEVERAGES

24 HOURS

## ALCOHOLIC

### Draught Beer

	Half Pint	Full Pint
Tiger	12	16
Heineken	12	16
Guinness		17

### Bottled Beer

Corona		12
Corona (Bucket of 5)		45

### White Wine

	Per Glass	Per Bottle
Gayda T'Air d'Oc Sauvignon Blanc, 2022, France	14	65
Oxford Landing Chardonnay, 2023, Australia	14	65
Twin Island Sauvignon Blanc, 2022, New Zealand		75
Yalumba Y Series Pinot Grigio, 2022, South Australia		80

### Red Wine

	Per Glass	Per Bottle
Gayda T'Air d'Oc Syrah, 2022, France	14	65
Tyrrell's Old Winery Shiraz Australia Hunter Valley 2021	15	72
Terrazas Reserva, Cabernet Sauvignon, 2021, Mendoza, Argentina		78
Yalumba Pinot Noir Y Series 2021 South Australia		80

### Prosecco and Sparkling Wine

	Per Glass	Per Bottle
Belstar Prosecco Bisol DOC, Non - Vintage, Italy	14	70
Bisol Belstar Cuvee Rose, Non - Vintage Italy	16	70

### Champagne

	Per Glass	Per Bottle
Laurent-Perrier Brut La Cuvée, France		188



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# BEVERAGES



24 HOURS

## NON-ALCOHOLIC

### Coffee

Espresso		4.50
Double Espresso		5
Black Coffee		6
Decaffeinated Coffee		6
Café Latte		6
Cappuccino		6
Iced Coffee		8
Iced Blended Coffee		8

### Tea

Masala Chai		7
Selection of English Breakfast, Earl Grey, Chamomile, Jasmine Green Tea, Rose with French Vanilla, or Peppermint		7

### Still / Sparkling Water

Selection of Acqua Panna (Still) or San Pellegrino (Sparkling)		7
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### Soft Drink

Selection of Coke, Coke Light, Coke Zero, Sprite, Ginger Ale, Soda Water, Tonic Water, Bitter Lemon		5
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### Chilled Juices

Apple		Pink Guava		Tomato		5
Orange		Pineapple		Mango		

### Fresh Juice

Lime		Watermelon		Lemon		8
Orange		Pineapple				

### Milk

Full cream, Skimmed or Unsweetened Soya		5
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### Milk Shakes

Strawberry		Chocolate		Vanilla		8
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### Chocolate

Hot or Iced		Ice-Blended Chocolate		8
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### Cold-Pressed Juice

All Things Good		10
180ml cold-pressed juice with turmeric, ginger, pineapple and green apple		
Beat the Heat		
180ml cold-pressed juice with orange, beetroot, carrot and pineapple		
Kale Me Up		
180ml cold-pressed juice with kale, cucumber, celery, green apple and lemon		



SCAN FOR NUTRITION INFO



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Dear Valued Guests,

To place an order, please scan the Digital Concierge QR code or press the In-Room Dining button on your in-room phone.

**Serving hours:**

Breakfast Menu: 06:00 to 11:30

All-Day Dining/ Bundle: 11:30 to 22:00

Late-Night Menu: 22:00 to 06:00

Should you have any dietary restrictions, please share with us during the time of ordering.



**Holiday Inn**

AN IHG HOTEL

SINGAPORE LITTLE INDIA