

IN-PROGRESS



BREAKFAST



A WHOLESOME START

Mixed Berry Compote 5
Fresh assorted berries cooked to a velvety consistency

Yoghurt 5
Natural unsweetened low-fat yoghurt or fruit-flavoured yoghurt

Cereal 5
Cereal: A selection of All-Bran Sugar-Free, Coco Crunch, Cornflakes or Muesli
Milk: A selection of Full-Cream or Skimmed or Soy Milk

Eggs on Toast 8
Choice of eggs: Fried, Poached, Scrambled, Boiled or Omelette* (Regular/All-White)
Choice of 2: Mushroom, Onion, Capsicum, Tomato, Cheese, or Chicken Ham
Choice of 1: White Toast or Wholemeal Toast

**Additional charge of \$2 applies*

Buttermilk Pancake 10
Served with maple syrup, mixed berry compote and whipped cream

Fresh Fruit Platter 10
Assorted cut fruits

Bakery Basket 10
Choice of 3: White Toast, Wholemeal Toast, Sourdough, Baguette, Bavarian Dark Rye, Pain au Chocolat, Vanilla Muffin, Chocolate Muffin or Danish Pastry

Choose your spread
Choice of 3: Strawberry, Marmalade, Honey, Peanut Butter or Nutella
Choice of 1: Salted Butter, Unsalted Butter or Vegetable Oil Spread

Belgian Waffle 13
Served with maple syrup, mixed berry compote and whipped cream

Congee with Condiments 14
Served with chicken floss, braised peanuts, pickled lettuce and olive pickled green mustard

Singapore Fried Rice
Fragrant fried rice, seasoned with soy sauce and garlic
Vegetarian 16
Chicken 18
Prawn 22

Cheese Board Selection 18
Assortment of Cheese

Selection of Cold Cuts 18
Assortment of Cold Cuts

*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

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

Green Salad A mix of sliced cucumber, onion, tomato, and carrot, served with green chilli and a wedge of lemon	11
Mesclun Salad A vibrant assortment of tender baby greens such as arugula, frisée, radicchio, and spinach, tossed in a refreshing coriander vinaigrette	14
Classic Caesar Salad Romaine heart completed with bacon bits, boiled egg, garlic croutons, shaved parmesan cheese, and homemade caesar dressing	16
Classic Caesar	18
Grilled Chicken	22
Grilled Prawn	
Quinoa Salad A nutrient-packed salad with cooked quinoa, cucumber, cherry tomatoes, avocado, and fresh herbs, tossed with a lemon-tahini dressing	16

SOUPS

Cream of Mushroom Soup Rich and fragrant wild mushroom soup served with soft roll	14
Tomato Dhaniya Shorba A light and tangy Indian-style tomato soup, flavoured with fresh coriander, cumin, and a touch of green chilli. Served with croutons	14

APPETISERS & LIGHT BITES

Cocktail Samosa Crispy fried pastry filled with aloo masala, served with tamarind and mint chutney	8
Spring Roll Deep-fried spring roll served with sweet chilli sauce	10
Classic French Fries Deep-fried potato fingers served with garlic mayo and tomato ketchup	12
Secret Masala Fries Golden crispy fries dusted with a house-blended secret spice mix	13
Truffle Fries Deep-fried potato fingers tossed in truffle, parsley and Parmesan served with garlic mayo and tomato ketchup	14
Popcorn Chicken Bite-sized pieces of tender chicken, seasoned with a flavourful spice mix, battered and fried to crispy perfection. Served with a mildly spicy sauce	14
Cajun Spiced Chicken Wrap Cajun-marinated chicken wrapped in a soft flatbread served with fries and dip	15
Fish and Chips Deep-fried kingfish, served with fries and tartar sauce	18
Hot Wings Crispy chicken wings coated in a spicy devil sauce	18
Zaffrani Paneer Tikka Cubes of paneer marinated in saffron and spices, grilled to perfection	20
Chicken Tikka Yoghurt-marinated chicken with lemon and seasoned with Indian spices	20
Ajwaini Fish Tikka Carom seed-marinated fish served with mint chutney and lime	20

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ALL-DAY DINING

FROM
11:30 TO
22:00

INDIAN

Dal Tadka

An Indian lentil dish tempered with ghee and spices

16

Dal Khichadi

A comforting blend of yellow lentils and rice, infused with cumin seeds and spices, served with plain curd

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 Lababdar

Paneer cubes with bell peppers, cooked in tomato gravy

22

Palak Paneer

Paneer cubes cooked in spinach gravy, butter and cream

22

Chicken Tikka Masala

Grilled marinated chicken cooked in onion tomato gravy

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

Fish Alleppey

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

24

Kadhai Chicken

A flavourful North Indian chicken curry cooked in an onion tomato gravy, seasoned with kadhai masala

24

Prawn Moilee

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

25

Mutton Roganjosh

A classic curry made with braised mutton, ginger, garlic, and aromatic spices

28

BREAD & RICE

Plain Rice

Steamed long-grain basmati rice

3

Plain Paratha

Layered Indian flatbread

6

Naan (Plain/Butter)

Soft, leavened bread cooked in a Tandoor

6

Ghee Podi Rice

Steamed rice flavoured with ghee and podis (a mixed of lentils, red chillies, and curry leaves)

6

Coriander Rice

Basmati rice cooked with fresh coriander, cumin seeds, and a hint of green chilli

6

Vegetable Biryani

Aromatic basmati rice layered and cooked with yoghurt-marinated vegetables, Indian spices, served with raita

18

Chicken Biryani

Aromatic basmati rice layered and cooked with spiced chicken, saffron, and herbs, served with raita

22

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ALL-DAY DINING

FROM
11:30 TO
22:00

WESTERN/ASIAN FAVOURITES

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

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

Mee Goreng

Bold savoury stir-fried noodles tossed with yellow egg, garlic chili, fish sauce, soy sauce, and sambal

16

Wagyu Cheese Burger

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

26

SIDES

Sautéed Vegetable

6

Mashed Potato

6

Creamed Spinach

7

Garlic Butter Broccoli

7

DESSERTS

Ice Cream

Selection of two scoops: Vanilla, Chocolate, Strawberry, Coconut (+\$2)

10

Gulab Jamun with Vanilla Ice Cream

An Indian delicacy featuring warm, freshly made gulab jamun served with a scoop of vanilla ice cream

12

Fresh Cut Fruit

A mix of seasonal fruits

12

Rasmalai

An Indian delicacy featuring a cottage cheese chena pie soaked in rich saffron-flavoured creamy milk

12

Chocolate Brownie with Ice Cream

Fudgy chocolate brownie served with vanilla ice cream

12

LATE NIGHT



APPETISERS

Cocktail Samosa Crispy fried pastry filled with aloo masala, served with tamarind and mint chutney	8	Popcorn Chicken Bite-sized chicken, seasoned with a flavorful spice mix, battered and fried to golden perfection, served with a mild spicy dipping sauce	14
Eggs on Toast Choice of eggs: Fried, Poached, Scrambled, Boiled or Omelette* (Regular/All-White) Choice of 2: Mushroom, Onion, Capsicum, Tomato, Cheese, or Chicken Ham Choice of 1: White Toast or Wholemeal Toast <i>*Additional charge of \$2 applies</i>	8	Tomato Dhaniya Shorba A light and tangy Indian-style tomato soup, flavoured with fresh coriander, cumin, and a touch of green chilli. Served with croutons	14
Spring Roll Deep-fried spring roll served with sweet chilli sauce	10	Caesar Salad Romaine heart completed with bacon bits, boiled egg, garlic croutons, shaved parmesan cheese and homemade caesar dressing	
Classic French Fries Deep-fried potato fingers served with garlic mayo and tomato ketchup <i>*Additional charges of \$2 for truffle applies.</i>	12	Classic Caesar Grilled Chicken Grilled Prawn	16 18 22
Secret Masala Fries Golden crispy fries with a house-blend spice mix	13	Hot Wings Crispy chicken wings coated in a spicy devil sauce	18
		Fish and Chips Deep-fried kingfish, served with fries and tartar sauce	18

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LATE NIGHT

FROM
22:00 TO
06:00

MAINS

Dal Tadka

An Indian lentil dish tempered with ghee and spices

16

Dal Khichadi

A comforting blend of yellow lentils and rice, infused with cumin seeds and spices, served with plain curd

16

Chana Masala

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

18

Vegetable Biryani

Aromatic basmati rice layered and cooked with yoghurt-marinated vegetables, Indian spices, served with raita

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22

Palak Paneer

Paneer cubes cooked in spinach gravy, butter and cream

22

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

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

Ham 'N' Cheese Toast

18

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

Falafel Burrito Wrap

20

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

Buttermilk Fried Chicken Burger

22

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

Classic Chicken Club Sandwich

24

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

Wagyu Cheese Burger

26

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

LATE NIGHT

FROM
22:00 TO
06:00

SIDES

Plain Rice	3
Plain Paratha	6
Rice (Jeera/ Coriander)	6
Naan (Plain/ Butter)	6
Sautéed Vegetable	6
Garlic Butter Broccoli	7

DESSERTS

Ice Cream Selection of two scoops: Vanilla, Chocolate, Strawberry	10
Fresh Cut Fruits A mix of seasonal fruits	12
Rasmalai An Indian delicacy featuring a cottage cheese chena pie soaked in rich saffron-flavoured creamy milk	12
Chocolate Brownie with Ice Cream Fudgy chocolate brownie served with vanilla ice cream	12

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BEVERAGES



ALCOHOLIC

Draught Beer

	Half Pint	Full Pint
Kirin	11	15
Tiger	12	16
Guinness		17

Bottled Beer

Tiger		12
Tiger (Bucket of 5)		45
Heineken		12
Heineken (Bucket of 5)		45
Corona		14
Corona (Bucket of 5)		50

White Wine

	Per Glass	Per Bottle
Tempus Two Silver Series Sauvignon Blanc, 2025, Australia	14	60
Oxford Landing Chardonnay, 2023, Australia	14	65
Twin Island Sauvignon Blanc, 2022, New Zealand		75

Red Wine

	Per Glass	Per Bottle
Alamos Cabernet Sauvignon, 2023, Argentina	14	60
Tempus Two Silver Series Merlot, 2022, Australia	14	60
Penfolds Koonunga Hill Shiraz, 2023, Australia	16	75
Yalumba Pinot Noir Y Series, 2021, South Australia		80

Prosecco and Sparkling Wine

	Per Glass	Per Bottle
Scavi & Ray Prosecco Spumante, Italy	14	70

Champagne

	Per Glass	Per Bottle
Pol Roger Brut Réserve, France		148



SCAN FOR NUTRITION INFO



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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 Zero, Sprite, Ginger Ale, Soda Water, Tonic Water

5

Chilled Juices

Apple		Pink Guava		Orange	
Mango		Pineapple		Tomato	

5

Fresh Juice

Lime		Watermelon		Lemon	
Orange					

8

Milk

Full cream, Skimmed or Unsweetened Soya

5

Milk Shakes

Strawberry		Chocolate		Vanilla	
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8

Chocolate

Hot or Iced		Ice-Blended Chocolate	
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8



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: 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.

