



Lunch, dinner
and everything
in between

SCAN TO ORDER



**BREAKFAST
FROM 6AM TO 11AM**

Freshly-baked artisan breads and pastries

(D | N | V)

Croissant, danish, muffin, toasted sourdough
\$12.00

Granola clusters (N | V)

Fresh fruit, organic honey, natural yoghurt,
blueberry, micro mint
\$12.00

Energising breakfast bowl (N | V)

Berry smoothie, granola, banana, blueberry,
chia seed, flaxseed, natural yoghurt,
organic honey
\$16.00

Seasonal fruit platter (VE)

Selection of fresh sliced fruit
\$18.00

Eggs (P)

Prepared to your preference

Scrambled, fried, omelette, or poached.
Hash browns, roasted tomatoes, baked beans,
pork bacon, chicken sausage
\$18.00

Eggs Benedict

Choice of turkey ham or spinach.
Chicken sausage, poached eggs,
homemade sourdough, hash browns,
roasted tomatoes, hollandaise sauce
\$18.00

Spinach egg white omelette (V)

Arugula, basil, vine-ripened tomato salad,
roasted mushrooms
\$18.00

**Truffle scrambled eggs & pork bacon
sandwich (P)**

Chicken sausage, hash browns,
roasted tomatoes
\$14.00

Smashed avocado on sourdough (V)

Vine-ripened tomatoes, tomato jam,
pomegranate, extra virgin olive oil

\$14.00

Golden pancakes (D | N | V)

Mixed berries, maple syrup, Nutella,
vanilla bean ice cream

\$14.00

Fish congee (S)

Served with century egg, condiments

\$14.00

Nasi lemak (N | S)

Crispy chicken wing, hard-boiled egg,
anchovy, peanut, tomatoes, cucumber, sambal

\$14.00

Food allergies and intolerances:

We welcome enquiries from guests who wish to know whether dishes
contain particular ingredients.

If anyone in your party has a food allergy, kindly inform a member of the
team before placing your order.

*All prices are subject to 10% service charge and prevailing
government taxes.*

ALL DAY
FROM 11AM TO 11PM

LIGHT BITES

Marinated mixed Spanish olives (VE | GF)
Mixed olives in herb oil
\$12.00

Nacho chips with Impossible pork chilli con carne (D | V)
Guacamole dip, mozzarella cheese, jalapeño
\$27.00

Tandoori chicken bites (D | GF)
Mint yoghurt dip, red onion, cucumber
\$20.00

Chicken satay with peanut sauce (N)
Cucumber, onion, pineapple, rice cake
\$16.00

Opus crab cake (D | S)
Jumbo lump crab meat, mango ginger purée,
wasabi mayo, pickled pineapple
\$30.00

Buffalo chicken wings (D)
Served with celery stick, hot sauce
\$17.00

Crispy calamari (D | S)
Served with sriracha mayo
\$20.00

Crispy garden vegetable samosa (V)
Served with mint chutney
\$18.00

Crispy butter chicken samosa
Served with mint chutney
\$22.00

SALADS AND SOUP

Caesar salad (D | S | P)

Salad greens, crispy pancetta,
Parmesan cheese, cage-free onsen egg,
bread stick

1. House-cured salmon (S)

2. Grilled chicken breast

3. Grilled shrimp (S)

\$25.00 | \$20.00 | \$23.00

Buffalo mozzarella rucola salad (D | V)

Tomato medley, mozzarella di Bufala, balsamic,
arugula, bread stick, olive oil caviar
\$23.00

Healthy bowl

Locally-farmed organic lettuce, avocado,
cherry tomatoes, edamame,
buckwheat soba noodle, pickled daikon,
pickled green cucumber, pink ginger dressing

1. Smoked salmon & tamago (S)

2. Crispy tofu (VE)

\$25.00 | \$20.00

Sweet corn crab meat broth (S)

Crab meat, sweet corn kernel, crispy mantou
\$18.00

Portobello mushroom soup (D | V)

Served with sourdough, truffle oil
\$20.00

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SANDWICHES

(Choice of Side Salad or Fries)

Club sandwich (D | P)

Country sourdough, chicken breast,
streaky bacon, cage-free fried egg,
butter lettuce, aioli, tomatoes
\$30.00

Wagyu beef burger 220g (D | P)

Wagyu beef patty, streaky bacon, tomatoes,
caramelised balsamic onion jam, pickles,
smoked cheddar cheese, arugula, brioche bun
\$37.00

Falafel pita (D | V)

Chickpea patty, lettuce, tomatoes, cucumber,
black olives, beetroot hummus, yoghurt tahini, onion
\$25.00

Teriyaki plant-based burger (D | V)

Plant-based pork, teriyaki sauce, cucumber,
cheddar cheese, brioche bun, tamago,
tomatoes
\$30.00

ASIAN

Hong Kong wonton noodles soup (S)

Chicken broth, barbecued char siew,
shrimp dumplings, kai lan, egg noodles
\$25.00

Singapore king prawn laksa (N | S)

Spicy coconut gravy, fish cake, boiled egg,
tau pok, sambal
\$35.00

Singapore char kway teow (S)

Rice noodles, yellow noodles, king prawn,
Chinese chicken sausage, fish cakes
\$25.00

Nasi goreng “à la kampung” (S)

Fried rice, sambal, prawn crackers,
crispy chicken wing, fried egg, achar pickles
\$22.00

Singapore chicken rice

Poached chicken, local greens, pandan &
ginger flavoured rice, condiments
\$22.00

Paneer butter masala & aloo gobi (D | N | V)

With pickles, pappadams, yoghurt,
sliced onion, choice of prata or basmati rice
\$25.00

Butter chicken masala (D | N)

With pickles, pappadams, yoghurt,
sliced onion, choice of prata or basmati rice
\$27.00

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SHARING PLATTER

Classic margherita pizza (D | V)

Cherry tomatoes, mozzarella di Bufala, basil,
oregano
\$23.00

Pepperoni pizza (D)

Cherry tomatoes, spicy beef pepperoni,
mozzarella
\$26.00

Spice-infused lamb pizza (D)

Lamb mince, spices, onion, feta cheese,
coriander
\$26.00

BBQ chicken pizza (D)

Smoked chicken, pineapple, pickled onion,
mozzarella
\$25.00

Lamb kebab platter (D)

Pita bread, beetroot hummus dip, mint yoghurt,
grilled chilli, tomatoes
\$40.00

LARGE PLATES

Classic tomato spaghetti (D | V)

Cherry tomatoes, fresh basil,
Parmesan cheese
\$24.00

Rigatoni carbonara (D | P)

Pancetta lardons, egg yolk, Parmesan cheese,
fresh parsley
\$28.00

Impossible pork Thai green curry tagliatelle (D | V)

Impossible pork, cherry tomatoes, Thai basil,
chilli, Kenya bean, Parmesan cheese
\$32.00

Chilli crab black ink spaghetti (S)

Shredded crab meat, king prawn, chilli,
confit garlic, parsley
\$34.00

Charcoal battered fish & chips (D | S)

Local sea bass, french fries, yuzu koshō tartar,
lemon wasabi, mushy peas
\$30.00

Sous vide half spring chicken (D)

Truffle mashed potato, broccolini,
cherry tomatoes, chicken jus
\$32.00

Wagyu beef cheek (D)

Slow-braised beef cheek in red wine,
mashed potato, broccolini
\$35.00

Smoked salmon-wrapped poached egg (D | S)

Toasted sourdough, smashed avocado,
grilled asparagus, arugula, vine tomatoes,
fig jam, salmon caviar
\$28.00

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Roasted cumin cauliflower steak (VE)

Spiced cauliflower, chickpea purée,
crispy okra, Argentinian chimichurri,
roasted tomatoes

\$22.00

Roasted Hispi cabbage (VE)

Celeriac purée, chilli oil, crispy shallot,
balsamic pearl onions, pink ginger dressing

\$22.00

SIDES

Sautéed wild mushrooms (VE)

\$8.00

Sautéed broccolini & lemon zest (VE)

\$12.00

Mashed potato (D)

\$8.00

Truffle fries (V)

\$12.00

Sweet potato fries (VE)

\$8.00

French fries (VE)

\$8.00

FOR THE LITTLE ONES

Chicken fried rice

With mixed vegetables, egg

\$8.00

Shredded chicken noodle soup

Chicken broth, egg noodles, kai lan

\$8.00

Tomato penne (D | V)

With Parmesan cheese

\$8.00

Bangers and mash (D)

Chicken sausage, chicken jus, mashed potato,
peas

\$8.00

Hawaiian pizza (D)

Turkey ham, pineapple, mozzarella cheese

\$8.00

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A SWEET TREAT

Signature American cheesecake (D | N)

With berry cômposite, mixed berries,
almond streusel

\$10.00

Hazelnut praline gâteau (D | N)

With toasted hazelnuts, chocolate sauce,
green shiso

\$10.00

Seasonal fruit platter (VE)

Selection of fresh sliced fruit

\$10.00

Ice cream (D) per scoop

Madagascar vanilla | Dark chocolate |

Strawberry

\$5.00

Sorbet (GF | VE) per scoop

Raspberry | Yuzu

\$5.00

**LATE NIGHT SNACKS
FROM 11PM TO 6AM**

LIGHT BITES

Buffalo chicken wings (D)

Served with celery stick, hot sauce
\$17.00

Crispy calamari (D | S)

Served with sriracha mayo
\$20.00

SALADS AND SOUP

Caesar salad (D | S | P)

Salad greens, crispy pancetta,
Parmesan cheese, cage-free onsen egg,
bread stick

1. House-cured salmon (S)

2. Grilled chicken breast

\$25.00 | \$20.00

SANDWICHES

(Choice of Side Salad or Fries)

Club sandwich (D | P)

Country sourdough, chicken breast,
streaky bacon, cage-free fried egg,
butter lettuce, aioli, tomatoes
\$30.00

Wagyu beef burger 220g (D | P)

Wagyu beef patty, streaky bacon, tomatoes,
caramelised balsamic onion jam, pickles,
smoked cheddar cheese, arugula, brioche bun
\$37.00

Falafel pita (D | V)

Chickpea patty, lettuce, tomatoes, cucumber,
black olives, beetroot hummus, yoghurt tahini,
onion
\$25.00

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LARGE PLATES

Classic margherita pizza (D | V)

Cherry tomatoes, mozzarella di Bufala, basil,
oregano
\$23.00

Pepperoni pizza (D)

Cherry tomatoes, spicy beef pepperoni,
mozzarella
\$26.00

Paneer butter masala & aloo gobi (D | N | V)

With pickles, pappadams, yoghurt,
sliced onion, choice of prata or basmati rice
\$25.00

Classic tomato spaghetti (D | V)

Cherry tomatoes, fresh basil,
Parmesan cheese
\$24.00

Rigatoni carbonara (D | P)

Pancetta lardons, egg yolk, Parmesan cheese,
fresh parsley
\$28.00

Charcoal battered fish & chips (D | S)

Local sea bass, french fries, yuzu koshō tartar,
lemon wasabi, mushy peas
\$30.00

Sous vide half spring chicken (D)

Truffle mashed potato, broccolini,
cherry tomatoes, chicken jus
\$32.00

SIDES

Sautéed wild mushrooms (VE)

\$8.00

Mashed potato (D)

\$8.00

French fries (VE)

\$8.00

A SWEET TREAT

Signature American cheesecake (D | N)

With berry cômposite, mixed berries,
almond streusel

\$10.00

Hazelnut praline gâteau (D | N)

With toasted hazelnuts, chocolate sauce,
green shiso

\$10.00

Seasonal fruit platter (VE)

Selection of fresh sliced fruit

\$10.00

Ice cream (D) per scoop

Madagascar vanilla | Dark chocolate |

Strawberry

\$5.00

Sorbet (GF | VE) per scoop

Raspberry | Yuzu

\$5.00

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BEVERAGES
AVAILABLE 24 HOURS EXCEPT
WHERE OTHERWISE STATED

CLASSIC COCKTAILS & SPRITZES

(Last orders for cocktails are 10:30pm)

Aperol Spritz

Aperol, prosecco, soda

\$19.00

Daiquiri

Bacardí Rum, lime juice, syrup

\$19.00

Italian G&T

Beefeater London Dry Gin, limoncello,
elderflower syrup, soda

\$19.00

Margarita

Olmecca Gold tequila, Cointreau, lime juice

\$19.00

Negroni

Beefeater London Dry Gin, Campari,
Cocchi sweet vermouth

\$19.00

CRAFT BEER

(Available bottled in 330 ml)

Crossroads Lager

\$16.00

Archipelago Singapore Blonde Ale

\$16.00

CIDER

(Available bottled in 330 ml)

Magners Original Irish Cider

\$14.00

SPIRITS

(Available in standard shots of 30ml.
Last orders for spirits are 10:30pm)

GIN

Beefeater

\$15.00

Bols Genever

\$19.00

Bombay Sapphire

\$18.00

The Botanist

\$21.00

Hendrick's

\$21.00

Monkey 47

\$21.00

Roku

\$20.00

Tanglin Black Powder

\$20.00

Tanglin Singapore

\$19.00

VODKA

Absolut

\$15.00

Belvedere

\$17.00

Grey Goose

\$21.00

TEQUILA

Código 1530 Blanco

\$20.00

Olmecca Reposado

\$18.00

Patron Reposado

\$19.00

MEZCAL

Del Maguey VIDA

\$20.00

RUM

Captain Morgan Spiced

\$19.00

Havana Club 3 Years Old

\$15.00

Havana Club 7 Years Old

\$20.00

BOURBON

Jim Beam

\$19.00

Woodford Reserve

\$21.00

WHISKY

Chivas Regal

\$16.00

Macallan 12 Years Old

\$22.00

Macallan 18 Years Old

\$38.00

Nikka From The Barrel

\$19.00

COGNAC

Martell VSOP

\$19.00

Martell Cordon Bleu

\$28.00

BRANDY

St-Rémy VSOP

\$16.00

WINE

**(Available in standard pours of 150ml
or standard bottles of 750ml)**

RED

Alamos, Malbec, Argentina

\$19.00 | \$88.00

d'Arenberg The Love Grass, Shiraz, Australia

\$21.00 | \$94.00

Château l'Escadre Grande Réserve,

Bordeaux, France

\$100.00

Placido Chianti DOCG, Sangiovese, Italy

\$20.00 | \$90.00

Terre Forti, Merlot, Italy

\$17.00 | \$68.00

WHITE

Alheit Hereafter Here, Chenin Blanc,

South Africa

\$25.00 | \$105.00

Banfi Placido, Pinot Grigio, Italy

\$19.00 | \$88.00

Boschendal, Chardonnay, South Africa

\$98.00

Petit Clos Henri, Sauvignon Blanc,

New Zealand

\$19.00 | \$88.00

Terre Forti, Chardonnay, Italy

\$17.00 | \$68.00

ROSÉ

Antico Rosone Vino Rosato, Italy

\$18.00 | \$78.00

Château d'Estoublon Roseblood, France

\$20.00 | \$108.00

CHAMPAGNE & SPARKLING

**Copenhagen Sparkling Tea Organic GRØN,
Denmark
\$80.00**

**Laurent-Perrier La Cuvée Brut, Champagne,
France
\$28.00 | \$138.00**

**Taittinger Brut Réserve, Champagne, France
\$148.00**

**Tini Prosecco Extra Dry, Veneto, Italy
\$17.00 | \$70.00**

**Veuve du Vernay, Brut Rosé, France
\$18.00 | \$70.00**

ZERO-PROOF WINE

**Bodegas Torres Natureo Garnacha-Syrah,
Spain
\$40.00**

**Bodegas Torres Natureo White Muscat, Spain
\$40.00**

**Bodegas Torres Natureo Sparkling
Semi-Seco, Spain
\$40.00**

NON-ALCOHOLIC BEVERAGES

Hot drink

Americano | espresso | macchiato

\$9.00

Cappuccino | flat white | hot chocolate | latte

\$10.00

TWG loose leaf tea

English breakfast | Earl Grey | Darjeeling |
Jasmine Green | Moroccan mint | chamomile

\$10.00

Soft drink

Coca-Cola Classic | Coca-Cola Zero Sugar |

Monster Energy Mango Loco |

Monster Energy Pipeline Punch | Sprite |

Schweppes soda water |

Schweppes tonic water

\$8.00

Milkshake

Coconut | double chocolate | green tea |

vanilla Oreo

\$12.00

Fresh fruit juice

Apple | orange | watermelon

\$12.00

Mineral water

(Available bottled in 500ml)

S.Pellegrino Sparkling Natural |

Acqua Panna Still Natural

\$9.00