



**Lunch, dinner  
and everything  
in between**

---

**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

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.*

## **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

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.*

## **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

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.*

**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

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.*

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

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.*

## **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

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.*

**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

SCAN TO ORDER

