

S H U T T E R S

In-Room Dining Menu (1/2)

All-Day Breakfast

English Breakfast Set \$26
Pork sausage, bacon, fried egg, grilled tomatoes, portobello mushrooms and baked beans with choice of coffee or tea

Singapore Breakfast Set \$13
Soft boiled eggs and kaya butter toast with choice of coffee or tea

Eggs Benedict with Smoked Salmon \$18
English muffin, poached eggs, smoked salmon, sauteed spinach, hollandaise sauce

Eggs with Avocado \$18
Scrambled eggs, avocado, yogurt with granola and mixed berries

Croque Monsieur \$20
Brioche bread, honey ham, emmental cheese, chunky fries

French Toast \$18
Brioche bread, eggs, berries

Breakfast Crepes with Smoked Salmon \$18
Smoked salmon, scrambled eggs, crepe fraiche, lemon wrapped in crepes

Pancakes \$18
Pancakes, maple butter, berries

Salads & Soups

Caesar Salad \$15
Baby romaine, cherry tomato, bacon bits, boiled egg, garlic croutons, fresh herb dressing, shaved parmesan

Wild Mushroom Soup (V) \$12
Field mushrooms, whipped cream, mint leaves, truffle oil, bruschetta

Lobster Bisque \$15
Crab meat, creme fraiche

Sandwiches & Burgers

Oriental Club Sandwich \$24
Teriyaki chicken, vine-ripened tomato, smoked bacon, spicy egg mayo, chunky fries

House Herbs Beef Burger \$25
Freshly minced beef patty, garden herbs, swiss cheese, tomato, sesame bun, chunky fries

Chicken Burger \$22
Crispy chicken, swiss cheese, tomato, sesame bun, chunky fries

Singaporean Local Delights

Nonya Chicken Curry \$20
Chicken, potato, lady's fingers, steamed rice, papadam

Hainanese Chicken Rice \$21
Steamed chicken, vegetables, fish maw soup, fragrant rice, ginger, chilli, dark soy sauce

Nasi Lemak \$21
Sambal prawns, fish fillet, fried chicken, boiled egg, fried anchovies, peanuts, fragrant coconut rice, sambal chilli

XO Seafood Fried Rice \$24
Scallop, prawn, squid, fried egg, garlic, homemade xo sauce

Wok Fried Hokkien Mee \$24
Prawn, squid, roast pork, wheat noodles, bone broth, sambal balachan chilli

Seafood Hor Fun \$22
Scallop, prawn, fish, squid, fish cake, ginger, spring onion, mushroom, rice noodles, superior oyster sauce

Laksa \$20
Fish cake, boiled egg, dried beancurd, spicy coconut broth, rice vermicelli

Pasta

Spicy Seafood Aglio Olio \$24
Scallop, prawn, blue mussel, squid, white wine, basil, garlic, chilli padi

Seafood Marinara \$24
Scallop, prawn, blue mussel, squid, white wine, basil, garlic, tomato sauce

Land & Sea

Rosemary Garlic Roasted Chicken \$24
Half pullet, roasted potato, spicy corn on cob, haricot, natural jus

Pan-Roasted Salmon Fillet \$30
Cauliflower florets, fennel, hazelnut oil, balsamic dressing

Chargrilled Rib Eye Steak (200g) \$34
Grain-fed beef, seasonal vegetables, potato puree

All information is correct at time of print and subject to change without prior notice.
All prices are subject to prevailing government taxes and 10% service charge.

S H U T T E R S

In-Room Dining Menu (2/2)

Colonial Specials

Mulligatawny Soup \$14
Diced chicken, vegetables, apple, mango chutney, sour cream, curry powder, garlic bread

Classic Fish & Chips \$24
White fish fillet, potato fries, tartar sauce, white vinegar

Hainanese Pork Chop \$24
Breaded pork chop, potato wedges, green peas, diced pineapple, onion, tomato gravy

Ox-Tail Stew \$26
Ox tail, root vegetables, red wine, beef jus, mashed potato, fresh herbs

Kids Menu

Finding Nemo \$14
fish fingers, tomato mayonnaise, fries, cup corn

Ma 'Mee' \$14
spaghetti, chicken ham, mushroom, cream sauce, parmesan cheese

Dessert

Chempedak Crème Brûlée \$14
Jackfruit puree, french custard

Chilled Mango Pudding \$12
Mango cream sauce, berries

Aloe Vera with Strawberries \$11
Aloe vera, strawberry, red dates

Lemon Ginger Jelly with Blue Pea Jasmine \$11
Blue pea jasmine flower, lemon & ginger tea bag, raspberry, gooseberry, blackberry

Lemongrass Jelly in Young Coconut \$13
Botak coconut, longan, mandarin orange, chia seed, yuzu, lemongrass jelly

Drinks

Soft Drinks
Coke, coke light, sprite \$5.50

Chilled Juice
Apple, lime, orange, pineapple \$7

Freshly squeezed juice
Apple, orange, honeydew, pineapple, watermelon \$8

Mineral Water
Evian \$8
Sam Pellegrino \$9

Coffee & Tea
Long black, single espresso \$6
Double espresso, cappuccino, latte, hot chocolate \$7
Chamomile, earl grey, english breakfast, jasmine green tea, peppermint tea \$7
Iced latte, iced coffee/tea, ice sanctuary tea \$8

Alcohol Drinks

Signature Cocktails
Passion De-Light \$16
Bloody Mary \$17
In Love with Rose Mary \$17
Laiba Sour \$18
I am Coconuts \$16
Cold Brew Martini \$17
Earl's Old Fashioned \$18
Twisted Negroni \$17

Champagne
Piper-heidsieck Brut (France) \$130
Moët & Chandon Brut Imperial (France) \$160

Sparkling Wine
Prosecco (Italy) \$90
NV Cava Brut Nature Anne-Marie (Spain) \$90

White Wine
Yvon Mau Chardonnay 2016 (France) \$65
Baby Doll Sauvignon Blanc 2018 (New Zealand) \$70

Red Wine
Yvon Mau Cabernet Sauvignon 2016 (France) \$65
Baby Doll Pinot Noir 2018 (New Zealand) \$70

House Spirits
Gordon's gin, skyy vodka, mount gay white rum, sauza gold tequila, grants whisky, jim beam bourbon \$14

Beer
Tiger \$11
Heineken, Corona, Hoegaarden \$13
Erdinger (White/Dark) \$15