

# SHUTTERS

In-Room Dining Menu (1/3)

## All-Day Breakfast

 Eggs Benedict with Smoked Salmon / Pork Bacon / Ham \$19  
*English muffin, poached eggs, sauteed spinach, hollandaise sauce*

Eggs with Avocado \$19  
*Scrambled eggs, avocado, yogurt with granola and mixed berries*

English Breakfast Set \$28  
*Pork sausage, bacon, fried egg, grilled tomatoes, portobello mushrooms and baked beans with choice of coffee or tea*

 Nasi Lemak \$28  
*Sambal prawns, fish fillet, fried chicken, boiled egg, fried anchovies, peanuts, fragrant coconut rice, sambal chilli*

 Bak Chor Mee \$28  
*Choice of dry (chili) or soup, marinated minced pork, sliced pork, pork balls, fishcake,*

French Toast \$19  
*Brioche bread, eggs, berries*

Pancakes \$19  
*Pancakes, maple butter, berries*

## Soups & Salad

Wild Mushroom Soup \$18  
*Field mushrooms, whipped cream, mint leaves, truffle oil, bruschetta*

Caesar Salad \$18  
*Baby romaine, cherry tomato, bacon bits, boiled egg, garlic croutons, dressing, shaved parmesan*

Add-on:  
Chicken \$21  
Salmon \$23  
Prawns \$26

Lobster Bisque \$23  
*Crab meat, creme fraiche*

## Land & Sea

Garlic with Cilano Chicken Chop \$28  
*Boneless chicken leg, roasted potato, buttered corn, honshimeiji mushroom*

Pan-Roasted Salmon Fillet \$35  
*Cauliflower florets, fennel, pine nuts and bonito sauce*

Rib Eye Steak (220g) \$51  
*US Angus beef, country vegetables, sweet potato puree*

Tenderloin (220g) \$75  
*US Angus beef, country vegetables, sweet potato puree*

## Pasta

Carbonara \$25  
*pancetta, swiss mushroom, egg, shaved parmesan, ham*

Spicy Seafood Aglio Olio \$31  
*Scallop, prawn, blue mussel, squid, white wine, basil, garlic, chilli padi*

 Seafood Cioppino \$35  
*Scallop, prawn, blue mussel, squid, pernod wine, basil, garlic, tomato sauce*

## Sandwiches & Burgers

Island Club Sandwich \$28  
*Marinated grilled chicken, tomato, smoked bacon, fried egg mayo, chunky fries*

 Texas Chicken Burger \$28  
*Tender chicken, swiss cheese, tomato, sesame burger bun, chunky fries, portobello mushroom*

 Chairman's Beef Burger \$35  
*Freshly minced beef patty, garden herbs, swiss cheese, tomato, sesame burger bun, chunky fries, portobello mushroom*

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# S H U T T E R S

In-Room Dining Menu (2/3)

## Singapore Local Delights

Local Chicken Curry	\$28
<i>Chicken, potato, lady's fingers, steamed rice, fried egg</i>	
Hainanese Chicken Rice	\$28
<i>Poached chicken, vegetables, fish maw soup, fragrant chicken rice, ginger, chilli, dark soy sauce</i>	
XO Seafood Fried Rice	\$28
<i>Scallop, prawn, squid, fried egg, garlic, homemade xo sauce</i>	
👑 Fried Hokkien Mee	\$28
<i>Prawn, squid, roast pork, wheat noodles, bone broth, sambal balachan chilli</i>	
👑 Seafood Hor Fun / Mui Fun	\$28
<i>Scallop, prawn, fish, squid, fish cake, ginger, spring onion, mushroom, rice noodles, superior oyster sauce</i>	
Laksa	\$28
<i>Fish cake, boiled egg, dried beancurd, spicy coconut broth, rice vermicelli</i>	
👑 Kentoh Pork Chop	\$28
<i>Oriental marinated pork with sweet &amp; Sour pineapple sauce, steamed rice</i>	

## Colonial Specials

Mulligatawny Soup	\$18
<i>Diced chicken, vegetables, apple, mango chutney, sour cream, curry powder, garlic bread</i>	
Classic Fish & Chips	\$28
<i>White fish fillet, potato fries, tartar sauce, mod vinegar</i>	
Hainanese Pork Chop	\$28
<i>Breaded pork chop, potato wedges, green peas, diced pineapple, onion, tomato gravy</i>	
Ox-Tail Stew	\$35
<i>Ox-tail, root vegetables, red wine, beef jus, mashed potato, fresh herbs</i>	

## Kids Menu

Finding Nemo	\$18
<i>Fish fingers, tomato mayonnaise, fries, cup corn</i>	
Ma 'Mee'	\$18
<i>Spaghetti, chicken ham, mushroom, cream sauce, parmesan cheese</i>	
Junior Burger	\$18
<i>Beef patty, sesame burger bun</i>	

## Farm To Table

👑 Garden California Salad	\$35
<i>Grilled beef, basil, swiss mushroom, orange and grapefruit segments, hard-boiled egg, avocado with balsamic vinegar</i>	

Cantonese Supreme Soya Sea Bass	\$35
<i>Steamed sea bass, stir-fried vegetables and steamed rice</i>	

## Dessert

Aloe Vera with Strawberries	\$11
<i>Aloe vera, strawberry, red dates</i>	

Lemon Ginger Jelly with Blue Pea Jasmine	\$11
<i>Blue pea jasmine flower, lemon &amp; ginger tea bag, raspberry, gooseberry, blackberry</i>	

Chempedak Crème Brûlée	\$18
<i>Jackfruit puree, french custard</i>	

Chilled Mango Pudding	\$18
<i>Mango cream sauce, berries</i>	

Sticky Toffee Pudding with Garden Berries	\$18
<i>finely chopped dates, toffee sauce, vanilla ice-cream</i>	

Banana Split	\$18
<i>Banana, ice cream, whipped cream, chocolate sauce, almond flakes</i>	

Selection of Ice Cream:	Single	\$8
<i>Chocolate, vanilla, strawberry</i>	Double	\$12

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# S H U T T E R S

In-Room Dining Menu (3/3)

## Drinks

### Soft Drinks

Coke, coke light, sprite

\$8.50

### Chilled Juice

Apple, lime, orange, pineapple

\$10

### Freshly squeezed juice

Apple, orange, honeydew, pineapple, watermelon

\$15

### Mineral Water

Evian

\$11

Sam Pellegrino

\$13

### Coffee & Tea

Long black, single espresso

\$11

Double espresso, cappucino, latte, hot chocolate

\$12

Chamomile, earl grey, english breakfast, jasmine green tea, peppermint tea

\$12

Iced latte, iced coffee/tea, ice sanctuary tea

\$14

## Signature Cocktails

### Passion De-Light

Cucumber infused vodka, lime, passionfruit

\$19

### I am Coconuts

Red chili & kaffir lime infused white rum, lime, apple, coconut syrup

\$19

### Bloody Mary

Vodka, ruby port, tomato juice, lemon, laiba mary mix

\$20

### In Love with Rose Mary

Strawberry & rosemary infused gin, lemon, orange liqueur, apple, rosemary syrup

\$20

### Cold Brew Martini

Vanilla infused vodka, black rum, cold brew coffee, salted caramel

\$20

### Twisted Negroni

Strawberry & rosemary infused gin, vermouth, bitters

\$20

### Earl's Old Fashioned

Earl grey tea infused orange whiskey, vanilla salted caramel, bitters

\$21

### Laiba Sour

Whiskey, lemon, nutmeg & hazelnut infused salted caramel, bitters

\$21

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# S H U T T E R S

*In-Room Dining Wine Menu*

## House Pour

Casa Silva Chardonnay  
*Chile*

Andantino Pinot Grigio  
*Italy*

Casa Silva Merlot  
*Chile*

Andantino Sangiovese  
*Italy*

## Champagne

Moet & Chandon Imperial N.V  
*Epernay*

Veuve Clicquot Yellow Label N.V  
*Reims*

Moet & Chandon Rose Imperial N.V  
*Epernay*

Veuve Clicquot Rose N.V  
*Reims*

Dom Perignon 2010  
*Epernay*

Glass    Bottle

\$21    \$91

\$21    \$91

\$23    \$101

\$23    \$101

Bottle

\$171

\$191

\$201

\$241

\$531

## White Wine

Karri Oak  
*Austria*

Domaine Gobelsburg  
*Austria*

Xavier, Cotes Du Rhone Blanc  
*France*

Babich  
*New Zealand*

Astoria, Alisia  
*Italy*

d'Arenberg The Broken Fishplate 2019  
*Australia*

Mandrarossa -Sentiero  
Delle Gerle  
*Italy*

Vik La Piu Belle Rose 2019  
*Chile*

## Red Wine

d'Arenberg The Stump Jump Shiraz  
*Australia*

Xavier, Cotes Du Rhone Rouge  
*France*

IL Poggione Rosso di  
Toscana Cabernet Merlot  
*Italy*

Pask Instinct Velvet  
*New Zealand*

Heartland Estate  
*South Austra*

Decero - Single Vineyard  
*Argentina*

Castello Monsanto Chianti Monrosso  
*Italy*

Edmond de Rothschild Croix des Laurets  
*France*

Bottle

\$88

\$90

\$90

\$92

\$92

\$98

\$108

\$128

Bottle

\$102

\$105

\$105

\$109

\$111

\$121

\$121

\$131