

# 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*

## Drinks

**Soft Drinks**  
*Coke, coke light, sprite* \$5.50

**Mineral Water**  
*Evian* \$8  
*Sam Pellegrino* \$9

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

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

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

## Alcohol Drinks

**Champagne**  
*Piper-heidsieck brut (France)* \$130  
*Moet & Chandon brut imperial (France)* \$160

**Sparkling Wine**  
*Prosecco (Italy)* \$90  
*NV Cava Brut (Spain)* \$90

**White Wine**  
*Yvon mau chardonnay 2017 (France)* \$65  
*Baby doll sauvignon blanc 2018 (New Zealand)* \$70

**Red Wine**  
*Yvon mau cabernet sauvignon 2017 (France)* \$65  
*Baby doll pinot noir 2018 (New Zealand)* \$70

**Beer**  
*Tiger* \$11  
*Heineken, corona, hoegarden* \$13  
*Erdinger (white/dark)* \$15