


IN-ROOM DINING

BREAKFAST

BREAKFAST SETS

Continental V

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple,
Watermelon, Carrot or Celery 

Select one cereal (35g):

Cornflakes, Honey Oats with Strawberries
or Gluten-Free Cocoa Pebbles

Served with Fresh Milk, Low-Fat Milk, Fat-Free Milk or Soy Milk D L

Select one *Ferme des Peupliers* yoghurt jar: D L V

Natural, Strawberry, Blueberry, Raspberry or Apricot

Select three items: D G L

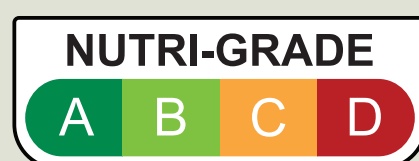
White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant,
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread

Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea

\$38



A ALCOHOL D DAIRY G GLUTEN L LACTOSE


P PORK SB SUSTAINABLE SF SEAFOOD SH SHELLFISH V VEGETARIAN

Prices are subject to 10% service charge and prevailing goods and services tax.

IN-ROOM DINING BREAKFAST

American

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple,
Watermelon, Carrot or Celery 

Choice of two organic eggs in any style:

Fried, Scrambled, Poached, Boiled or Omelette
Served with Hash Browns, Molasses Baked Beans,
Cherry Tomato & Sautéed Button Mushrooms

Select three fillings for Omelette or Scrambled Eggs:

Parma Ham, ASC-Certified Smoked Salmon, Honey Ham, Bell Peppers,
Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar
Cheese

Select one accompaniment:

Applewood-Smoked Bacon, Grilled Ham, Chicken Sausages
or Pork Sausages

Select three items:

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant,
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread
Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea
\$52



 ALCOHOL  DAIRY  GLUTEN  LACTOSE
 PORK  SUSTAINABLE  SEAFOOD  SHELLFISH  VEGETARIAN

Prices are subject to 10% service charge and prevailing goods and services tax.

IN-ROOM DINING

BREAKFAST

English D G P

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon,
Carrot or Celery 

Two Soft Poached Organic Eggs on Toasted Sourdough with Pork
Sausages, Hash Browns, Molasses Baked Beans, Cherry Tomato &
Sautéed Button Mushrooms

Fresh Pink Grapefruit or Grapefruit Baked with Demerara Sugar

Select three items: D G L

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant,
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread
Served with Honey, Marmalade, Preserves & Butter

Freshly Brewed Coffee or Tea

\$52



- A ALCOHOLD DAIRYG GLUTENL LACTOSE
- P PORKSB SUSTAINABLESF SEAFOODSH SHELLFISHV VEGETARIAN

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IN-ROOM DINING BREAKFAST

Chinese D G L P SB SF SH

Choice of Plain, Shredded Chicken or White Fish Congee

Served with Dough Fritter, Preserved Vegetables,
Braised Peanuts, Spring Onion & Ginger

Trio of Dim Sum

Chicken Char Siew Pau, Pork Siew Mai & Har Gow (Shrimp Dumpling)

Sliced Seasonal Fresh Fruits & Chinese Bread
(Black Sesame, Bak Kwa & Soft Kaya Bun)

Hot or Chilled Soy Milk

Freshly Brewed Coffee or Tea
\$52

Japanese D G SB SF SH

Teriyaki ASC-Certified Salmon, Egg Roll Omelette, Steamed Rice,
Miso Soup with Tofu & Seaweed

Served with Natto Beans, Pickled Vegetables & Furikake (Dry Seasoning)

Sliced Seasonal Fresh Fruits

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon,
Carrot or Celery 

Freshly Brewed Coffee or Japanese Sencha Tea
\$52



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P PORK SB SUSTAINABLE SF SEAFOOD SH SHELLFISH V VEGETARIAN

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IN-ROOM DINING

BREAKFAST

MON – FRI: 5AM – 11AM | SAT & SUN: 5AM – 12PM

Heathy Start DGLV

Egg White Omelette Made from Three Organic Eggs with Baby Spinach

Hot Oatmeal with Fresh Berries & Nuts

Bagel with Low-Fat Cream Cheese or Wheat Toast

Select one smoothie:

Banana, Strawberry, Mango or Mixed Berries

Freshly Brewed Coffee or Tea

\$52

À LA CARTE BREAKFAST

Cereal Selection (35g) DGW

Cornflakes, Honey Oats with Strawberries
or Gluten-Free Cocoa Pebbles

Served with Fresh Milk, Low-Fat Milk, Fat-Free Milk or Soy Milk DL

\$8

Baker's Basket DGLV

Select six items:

White Toast, Whole Wheat Toast, Baguette, Danish Pastry, Croissant,
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread

Served with Honey, Marmalade, Preserves & Butter

\$18

- A ALCOHOLD DAIRYG GLUTENL LACTOSE
- P PORKSB SUSTAINABLESF SEAFOODSH SHELLFISHV VEGETARIAN

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IN-ROOM DINING

BREAKFAST

Ferme des Peupliers Yoghurt Jar DLV

Natural, Strawberry, Blueberry, Raspberry or Apricot

Served with Mixed Berries

\$15

Buttermilk Pancakes DGLV

Served with Mixed Berries, Whipped Cream, Chocolate Sauce & Maple Syrup

\$19

Raisin Brioche French Toast with Cinnamon Sugar DGLV

Served with Mixed Berries, Whipped Cream, Chocolate Sauce & Maple Syrup

\$19

Golden Waffles DGLV

Served with Mixed Berries, Whipped Cream, Chocolate Sauce & Maple Syrup

\$19

Eggs Benedict DG

Two Soft Poached Eggs on Homemade English Muffin

Served with Glazed Hollandaise Sauce, Hash Browns,

Molasses Baked Beans & Vine-Ripened Tomato

Select one accompaniment: PSF

Grilled Back Bacon, ASC-Certified Smoked Salmon or Wilted Baby Spinach

\$42

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IN-ROOM DINING BREAKFAST

Two Organic Eggs in Any Style

Fried, Scrambled, Poached, Boiled, Omelette or Egg White Omelette

Served with Hash Browns, Molasses Baked Beans, Cherry Tomato
& Sautéed Button Mushrooms

Select three fillings for Omelette or Scrambled Eggs: D L P SF

Parma Ham, ASC-Certified Smoked Salmon, Honey Ham, Bell Peppers,
Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar Cheese

Select one accompaniment: P

Applewood-Smoked Bacon, Grilled Ham, Chicken Sausages or Pork Sausages

Choice of Bread: D G L V

White or Wheat

\$42

Singapore Kopitiam-Style Kaya Toast G V

Served with Soft-Boiled Egg

\$18

Steamed Glutinous Rice Wrapped in Lotus Leaf G SF

\$16

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