

# **Breakfast**From 6am to 11am on weekdays & 6am to 12pm on weekends

To safeguard the well-being of our staff and guests, delivery of your order will be contactless. Our servers will be placing your order on a trolley outside your room for your retrieval. Thank you for your kind understanding.

Press "In-Room Dining" on your phone to place an order.

# **Breakfast Sets**

# curated for Club/Suite guests

# Western

# Choice of two organic eggs in any style:

Fried, Scrambled, Poached, Benedict, Boiled or Omelette

served with Hash Browns, Molasses Baked Beans & Vine-ripened Tomato

# **Select three fillings for Omelette or Scrambled Eggs:**

Parma Ham, ASC-certified Smoked Salmon, Honey Ham,

Bell Peppers, Chives, Mushrooms, or Cheddar Cheese

#### **Select one accompaniment:**

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

# Select three breads as part of your Viennoiserie basket:

White Toast, Whole Wheat Toast, Baguette, Multigrain Bread, Rye Bread, Soft Roll, Danish pastry, Croissant,

**Breakfast Muffin** 

served with Honey, Fruit Preserves & Butter

Sliced Fresh Seasonal Fruit

Freshly Brewed Coffee or Tea

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

# **Chinese**

Choice of Plain Congee or Congee topped with Shredded Chicken or White Fish

served with Century Egg, Dough Fritter, Crispy Bee Hoon, Preserved Vegetables, Spring Onions, Ginger & Crispy Shallots

#### **Trio of Dim Sum**

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

# Select three breads as part of your Viennoiserie basket:

White Toast, Whole Wheat Toast, Baguette, Multigrain Bread, Rye Bread, Soft Roll, Danish pastry, Croissant,

**Breakfast Muffin** 

served with Honey, Fruit Preserves & Butter

Sliced Fresh Seasonal Fruit

Freshly Brewed Coffee or Tea

Hot Soya Milk or Cold Soya Milk

# **Local**

#### **Nasi Lemak**

Coconut & Pandan Scented Rice with Sunny-Side Up Egg, Otah-Otah, Chicken Rendang, Deep-fried Anchovies, Cucumber, Sambal Chili & Fried Peanuts

or

#### **Roti Paratha**

Southern Indian Pan-fried Bread, Vegetable Sambhar & Channa Masala (Chickpea Curry)

# Select three breads as part of your Viennoiserie basket:

White Toast, Whole Wheat Toast, Baguette, Multigrain Bread, Rye Bread, Soft Roll, Danish pastry, Croissant,

**Breakfast Muffin** 

served with Honey, Fruit Preserves & Butter

Sliced Fresh Seasonal Fruit

Freshly Brewed Coffee or Tea

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

# <u>Japanese</u>

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

served with Natto Beans, Pickled Radish & Furikake

# Select three breads as part of your Viennoiserie basket:

White Toast, Whole Wheat Toast, Baguette, Multigrain Bread, Rye Bread, Soft Roll, Danish pastry, Croissant,

Breakfast Muffin

served with Honey, Fruit Preserves & Butter

Sliced Fresh Seasonal Fruit

Freshly Brewed Coffee or Japanese Sencha Tea

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

# Kids' Set

#### Select one cereal or main:

Honey Oats with Strawberry, Granola, Cornflakes, Special K or Cocoa Pebbles

served with Fresh Milk, Low-fat Milk or Soya Milk & Fresh Berries

or

**Buttermilk Pancakes or Golden Waffles** 

served with choice of two condiments: Maple Syrup, Maple Butter, Chocolate Chips, Nutella or Peanut Butter

or

Organic Eggs

Choice of two organic eggs in any style: Fried, Scrambled, Poached, Boiled or Omelette served with Hash Browns, Asparagus & Vine-ripened Tomato

#### **Select two fillings for Omelette or Scrambled Eggs:**

ASC-certified Smoked Salmon, Honey Ham,

Bell Peppers, Mushrooms, or Cheddar Cheese

#### **Select one accompaniment:**

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

#### Select three breads as part of your Viennoiserie basket:

White Toast, Whole Wheat Toast, Baguette, Multigrain Bread, Rye Bread, Soft Roll, Danish pastry, Croissant,

**Breakfast Muffin** 

served with Honey, Fruit Preserves & Butter

Sliced Fresh Seasonal Fruit

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato), Hot Chocolate Milk, Cold Chocolate Milk or Fresh Milk



From 2pm to 4pm daily Last order at 3.30pm

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#### Afternoon Tea Menu A

(Available only on 16 May, 21 May, 26 May, 31 May, 5 June, 10 June 2021)

#### **Freshly Baked Cherry Coconut Scone**

served with Clotted Cream & Fruit Preserve

#### **Gourmet Sandwiches**

Red Potato, Onion & Bacon with Butter Brioche

Japanese Cucumber, Dill Yoghurt with Country Bread

#### Warm Savory of the day

Chicken Pie

# **Kueh of the day**

**Kueh Bugis** 

#### Sweets of the day

Red Velvet Peanut Cake

Matcha Red Bean Cake

Lapis Cake

#### Cookie

Oatmeal Raisin

#### Sliced Fresh Seasonal Fruit

#### **Select one Hot Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

#### **Select one Cold Beverage:**

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)

#### Afternoon Tea Menu B

(Available only on 17 May, 22 May, 27 May, 1 May 6 May, 11 May 2021)

#### **Freshly Baked Double Chocolate Scone**

served with Clotted Cream & Fruit Preserve

#### **Gourmet Sandwiches**

Onigirazu Sushi Sandwich

Scottish Smoked Salmon, Red Onion with Sourdough

#### Warm Savory of the day

Chili Crab Puff

#### **Kueh of the day**

**Penang Lapis** 

#### Sweets of the day

Chocolate Brownie

Rainbow Cake

**Apple Crumble** 

#### Cookie

Trio Chocolate

#### Sliced Fresh Seasonal Fruit

# **Select one Hot Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

#### **Select one Cold Beverage:**

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)

#### Afternoon Tea Menu C

(Available only on 18 May, 23 May, 28 May, 2 June, 7 June, 12 June 2021)

#### **Freshly Baked Raspberry Scone**

served with Clotted Cream & Fruit Preserve

#### **Gourmet Sandwiches**

Club 55 Croque Monsieur

Crab Meat Mayo with Soft Bun

#### Warm Savory of the day

Shephard Pie

#### **Kueh of the day**

Kueh Koswee

#### Sweets of the day

Portuguese Egg Tart

New York Cheese Cake

Mini Swiss Roll

#### Cookie

**Cashew Nut** 

#### Sliced Fresh Seasonal Fruit

#### **Select one Hot Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

#### **Select one Cold Beverage:**

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)

#### Afternoon Tea Menu D

(Available only on 19 May, 24 May, 29 May, 3 June, 8 June, 13 June 2021)

# **Freshly Baked Blueberry Cheese Scone**

served with Clotted Cream & Fruit Preserve

#### **Gourmet Sandwiches**

Magret Duck Confit with Toasted Baguette

Roma Tomato & Burrata, Basil Pesto with Focaccia

# Warm Savory of the day

Sausage Roll

#### Kueh of the day

Sago Lapis

# Sweets of the day

Japanese Mochi

Goma (Sesame Cake)

Éclair

#### Cookie

**Double Chocolate** 

#### **Sliced Fresh Seasonal Fruit**

# **Select one Hot Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

# **Select one Cold Beverage:**

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)

#### Afternoon Tea Menu E

(Available only on 20 May, 25 May, 30 May, 4 June, 9 June 2021)

# **Freshly Baked Apple Cinnamon Scone**

served with Clotted Cream & Fruit Preserve

#### **Gourmet Sandwiches**

Classic Chicken Floss with Butter Soft Bun

Truffle Egg Croissant

# Warm Savory of the day

**Potato Curry Puff** 

#### **Kueh of the day**

Hoon Kueh Jagung

# Sweets of the day

Earl Grey Caramel Swiss Cake

**Durian Puff** 

Raspberry Yoghurt Cake

#### Cookie

Hazelnut Lemon

#### **Sliced Fresh Seasonal Fruit**

# **Select one Hot Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

# **Select one Cold Beverage:**

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)



From 5-7pm Monday – Thursday & 5-8pm Friday – Sunday Last order at 6.30pm Monday – Thursday & 7.30pm Friday - Sunday.

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# **Evening Menu A**

(Available only on 16 May, 21 May, 26 May, 31 May, 5 June, 10 June 2021)

# **Antipasti**

Marinated Green & Black Olives

**Sun-dried Tomatoes** 

Truffle Mushroom Cream

Jumbo Topshell

# **Bread Rolls**

Baguette / Multigrain / Soft Bun

# **Cold Canapes**

Foie Gras Duck Rillettes, Fig Jam, Brioche

Granny Smith Apple & Celery Gazpacho, Aloe Vera

# **Warm Canapes**

Kreweden Lamb Kebab

Char Siew Yam Woo Kok

Singapore Signature Chili Crab, Mantou, Chives

Japanese Pumpkin & Corn Crepe

# **Kueh of the day**

**Kueh Lapis** 

# Sweets of the day

Strawberry Pistachio Cake

**Durian Choux Puff** 

# **Select one Alcoholic Beverage:**

Sommelier's Selection of half-bottle Champagne, Red Wine or White Wine (375ml)

or

2 Tiger Beers (320ml each)

or

Sommelier's Selection of Spirits (50ml)

served with a selection of mixers (Tonic Water, Soda Water, a Soft Drink or a Chilled Juice)

# **Select one Non-Alcoholic Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)

# **Evening Menu B**

(Available only on 17 May, 22 May, 27 May, 1 May 6 May, 11 May 2021)

# **Antipasti**

Marinated Green & Black Olives

**Sun-dried Tomatoes** 

Truffle Mushroom Cream

Jumbo Topshell

# **Bread Rolls**

Baguette / Multigrain / Soft Bun

# **Cold Canapes**

Tuna Tataki, Noble Berry Wakame Maki

Pink Guava & Papaya Slaw, Hazelnut, Plum

# **Warm Canapes**

Roasted Peking Duck, Tamarind Honey, Scallion

**Crustacean Dumpling** 

Nyonya Sambal Fish Collar

Seaweed Noodle, Kombu Dashi

# **Kueh of the day**

Ondeh Ondeh

# Sweets of the day

Chocolate Cream Puff

Lemon Pound Cake

# **Select one Alcoholic Beverage:**

Sommelier's Selection of half-bottle Champagne, Red Wine or White Wine (375ml)

or

2 Tiger Beers (320ml each)

or

Sommelier's Selection of Spirits (50ml)

served with a selection of mixers (Tonic Water, Soda Water, a Soft Drink or a Chilled Juice)

# **Select one Non-Alcoholic Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)

# **Evening Menu C**

(Available only on 18 May, 23 May, 28 May, 2 June, 7 June, 12 June 2021)

# **Antipasti**

Marinated Green & Black Olives

**Sun-dried Tomatoes** 

Truffle Mushroom Cream

Jumbo Topshell

#### **Bread Rolls**

Baguette / Multigrain / Soft Bun

# **Cold Canapes**

Smoked Trout Mousse, Charcoal Cone

Black & White Fungi Salad, Daikon, Walnut

# **Warm Canapes**

Roasted Five Spice Pork, Radish, Mustard Raisin Jus

Otah-Otah Scallop

Salted Egg Blue Crab, Oatmeal, Crepes

Ratte Potato, Smoked Cheese Foam, Puff Wild Rice

# **Kueh of the day**

Ang Ku Kueh

# Sweets of the day

Yuzu Banana Cake

Chocolate Bon Bon

# **Select one Alcoholic Beverage:**

Sommelier's Selection of half-bottle Champagne, Red Wine or White Wine (375ml)

or

2 Tiger Beers (320ml each)

or

Sommelier's Selection of Spirits (50ml)

served with a selection of mixers (Tonic Water, Soda Water, a Soft Drink or a Chilled Juice)

# **Select one Non-Alcoholic Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)

# **Evening Menu D**

(Available only on 19 May, 24 May, 29 May, 3 June, 8 June, 13 June 2021)

# **Antipasti**

Marinated Green & Black Olives

**Sun-dried Tomatoes** 

Truffle Mushroom Cream

Jumbo Topshell

#### **Bread Rolls**

Baguette / Multigrain / Soft Bun

# **Cold Canapes**

Lychee Crabmeat, Citrus Gel, Tobiko

Vine Tomato & Avocado, Riesling Gelée, Olive Oil Caviar

# **Warm Canapes**

Sakura Chicken Ballotine, Mushroom Ragout, Shallot Jus

Lemongrass Prawn Satay

Shoyu-Ponzu Baked Fish Collar

Trio Sweet Potato & Almond Tart, Marshmallow, Sea Salt

# **Kueh of the day**

Pandan Lapis

# Sweets of the day

Chinese Egg Tart

Pandan Chiffon

# **Select one Alcoholic Beverage:**

Sommelier's Selection of half-bottle Champagne, Red Wine or White Wine (375ml)

or

2 Tiger Beers (320ml each)

or

Sommelier's Selection of Spirits (50ml)

served with a selection of mixers (Tonic Water, Soda Water, a Soft Drink or a Chilled Juice)

# **Select one Non-Alcoholic Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)

# **Evening Menu E**

(Available only on 20 May, 25 May, 30 May, 4 June, 9 June 2021)

# **Antipasti**

Marinated Green & Black Olives

**Sun-dried Tomatoes** 

**Truffle Mushroom Cream** 

Jumbo Topshell

#### **Bread Rolls**

Baguette / Multigrain / Soft Bun

# **Cold Canapes**

Scottish Smoked Salmon, Apple Slaw Salad, Trout Roe

Vanilla Rock Melon Shooter, Pomelo

# **Warm Canapes**

Barbeque Iberico Pork Rib

Char-grilled Black Angus Beef, Red Wine Onion Jus

Potato & Miso Cod Croquette, Tobiko Aioli

Mushroom Parcel, Truffle Porcini Soil

# **Kueh of the day**

Talam Hijau

# Sweets of the day

Ondeh Ondeh Cake

Macaron

# **Select one Alcoholic Beverage:**

Sommelier's Selection of half-bottle Champagne, Red Wine or White Wine (375ml)

or

2 Tiger Beers (320ml each)

or

Sommelier's Selection of Spirits (50ml)

served with a selection of mixers (Tonic Water, Soda Water, a Soft Drink or a Chilled Juice)

# **Select one Non-Alcoholic Beverage:**

Freshly Brewed Coffee

Specialty Coffee (Espresso, Americano, Latte, Cappuccino)

Tea (English Breakfast, French Earl Grey, Royal Darjeeling, Japanese Green Tea, Jasmine, Chamomile, Moroccan Mint)

Chilled Juice (Apple, Orange, Cranberry, Mango, Pineapple, Grapefruit, Tomato)

Water (Fiji 1L, San Pellegrino 750ml)