

IN-ROOM DINING

ALL-DAY DINING

FROM 5AM - 11PM DAILY

CAVIAR (30G)

Served on Ice with Traditional Condiments & Buckwheat Blinis

Sturgeon Beluga A D G L SH
\$900

Sturgeon Oscietra A D G L SH
\$350

SALADS

Sands Salad D G SB SF SH

Chicken, Organic Poached Egg, Feta Cheese, Mixed Greens & Romaine Lettuce,
Vine-Ripened Tomato, Olives, Carrot, Mustard Shallot Vinaigrette
\$26

Caesar Salad D G SF SH

Romaine Lettuce Hearts tossed with Caesar Dressing & Garlic Focaccia Croutons
\$26

Optional Add-On (+\$5) SB SH

Grilled Chicken, Grilled ASC-Certified Prawns or ASC-Certified Smoked Salmon

A ALCOHOL D DAIRY G GLUTEN L LACTOSE
P PORK SB SUSTAINABLE SF SEAFOOD SH SHELLFISH V VEGETARIAN

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SOUS VIDE SOUPS

Homemade Mushroom Soup D

Wild Mushrooms

\$22

Vegetable Florets & Pinto Bean Soup V

Cauliflower, Broccoli, Zucchini, Carrot & Vine-Ripened Tomato

\$18

Double-boiled Sakura Chicken & Fish Maw Soup SF

Conpoy, Fish Maw, Chinese Mushrooms & Red Dates

\$33

BITES

Korean Spicy Chicken Wings (8 Pieces) A D G

Tossed in Gochujang Sauce & Sesame Seeds

Served with Korean Bean Sprout Slaw

\$27

French Fries G V

\$12

Artisanal Cheese Platter D G

Chef's Selection of Fine Cheeses, Crackers & Fresh Grapes

\$34

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Chicken Satay (Half Dozen) G
Spicy Peanut Dip, Rice Cake, Cucumber & Red Onions
\$26

Deep-fried Chicken Karaage G
Served with Sweet Chilli Sauce
\$23

Marinated Jellyfish & Cucumber SH
\$24

SANDWICHES

Club Sandwich D G L P
Brioche Bread, Roasted Chicken Breast, Sharp Cheddar Cheese,
Bacon, Fried Egg, Tomato, Butter Lettuce & Potato Chips
\$28

Bombay Vegetable Sandwich D G V
White Bread, Cucumber, Tomato, Onion, Masala Potato,
Cheddar Cheese, Mint Chutney, Baby Green Salad, Olive Oil & Balsamic Vinegar
\$24

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

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BURGERS

Grilled Angus Beef Burger DGL

Sesame Bun, Red Pepper Sauce, Cheddar Cheese, Sautéed Onion,
Gherkins, Tomato, Butter Lettuce & Fries

\$38

Impossible™ Burger DLSBV

Gluten-Free Bun, Cheddar Cheese, Onion, Tomato,
Mixed Green Salad, Olive Oil & Balsamic Vinegar

\$38

PASTA & PIZZA

Chicken Linguine Alfredo DG

With Creamy Cheese Sauce & Button Mushroom Fricassee

\$34

Quattro Formaggi DGLV

Tomato Sauce, Ricotta, Mozzarella, Parmesan & Gorgonzola Cheese

\$28

Pepperoni DGL

Tomato Sauce, Mozzarella Cheese & Beef Pepperoni

\$30

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ENTRÉES

Australian Wagyu Beef Rib Eye (250g) A D G

Green Asparagus, Baby Carrots, Roasted Vine-Ripened Tomato,
Mashed Potatoes & Red Wine Sauce

\$112

MSC-Certified Marble Goby D SB SF

Pan-Fried White Fish Fillet with Romesco Sauce, Carrots,
Asparagus & Wilted Spinach

\$42

Crusted Lamb Rack

Smashed Baby Potatoes, Vegetable Ribbons with Garlic,
Mint Jelly & Rosemary Sauce

\$78

CHINESE & LOCAL

Steamed Jasmine White Rice

\$5

Hainanese Sakura Chicken Rice G

Boneless Sakura Chicken, Fragrant Chicken Rice,
Chicken Broth, Chilli, Ginger & Dark Soy Sauce

\$38

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Nasi Lemak D G SB SF SH

Coconut Rice, Sambal King Prawns, Hard-Boiled Egg,
Sous Vide Chicken Rendang, Cucumber, Fried Anchovies & Fried Peanuts

\$38

Roti Paratha D G V

Southern Indian Pan-Fried Bread, Vegetable Sambar
& Chana Masala (Chickpea Curry)

\$25

Sous Vide Moong Dal Tadka (Jain) G V

Yellow Lentil Stew with Spices & Coriander

\$21

Braised Pork Belly with Preserved Vegetables in Claypot P

Served with Soya Sauce & Spring Onion

\$26

Steamed Pacific Cod SB SH

Served with Asparagus & XO Sauce

\$42

Braised Tofu & Morel Mushroom V

Tofu, Baby Choy Sum, Chinese Mushrooms & Carrots

\$22

Sweet & Sour Pork P

With Strawberry, Pineapple, Onion & Bell Pepper

\$22

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NOODLES & RICE

Sin Chow Bee Hoon

G P SB SH

Wok-Fried Rice Vermicelli with Pork Char Siew, ASC-Certified Prawns, Eggs & Medley of Vegetables

\$28

Nyonya Laksa

D G SB SF SH

Thick Rice Noodles with ASC-Certified King Prawns, Boiled Egg, Bean Sprouts, Fish Cakes, Bean Curd in Spicy Coconut Broth

\$27

Jumbo Prawn Char Kway Teow

G P SB SF SH

Wok-Fried Flat Rice Noodles with ASC-Certified Jumbo Prawns, Squid, Fish Cakes, Egg, Pacific Clams, Chinese Sausage, Bean Sprouts & Chives

\$38

Shrimp Wonton Noodle Soup

D G L P SF SH

Local Egg Noodles with Shrimp Wantons, Baby Bok Choy & Superior Broth

\$22

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DESSERTS

Sliced Seasonal Fresh Fruit V

\$22

Mango Sago L V

Chilled Mango & Sago Dessert Soup with Pomelo

\$20

Sicilian Pistachio Frangipane Tart D G

Served with Diplomat Cream & Fresh Raspberries

\$18

Low-Sugar Chilled Cheng Tng with Bird's Nest G

\$88

Chilled Bird's Nest G

Served with a Side of Sweet Osmanthus Rock Sugar Syrup

\$120

Homemade Ice Cream

Choice of Flavour:

Vanilla D, Strawberry D or Hokkaido Milk Chocolate D

\$18

Homemade Sorbet

Choice of Flavour:

Chocolate V, Mango V or Raspberry V

\$18

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