

IN-ROOM DINING

OVERNIGHT DINING

FROM 11PM TO 5AM 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

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

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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

Chicken Satay (Half Dozen) G

Spicy Peanut Dip, Rice Cake, Cucumber & Red Onions

\$26

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

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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 ALCOHOL

D DAIRY

G GLUTEN

L LACTOSE
- P PORK

SB SUSTAINABLE

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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

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

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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

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

Roti Paratha

D G V

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

\$25

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Sous Vide Moong Dal Tadka (Jain)

G V

Yellow Lentil Stew with Spices & Coriander

\$21

Sweet & Sour Pork

P

With Strawberry, Pineapple, Onion & Bell Pepper

\$22

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

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

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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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