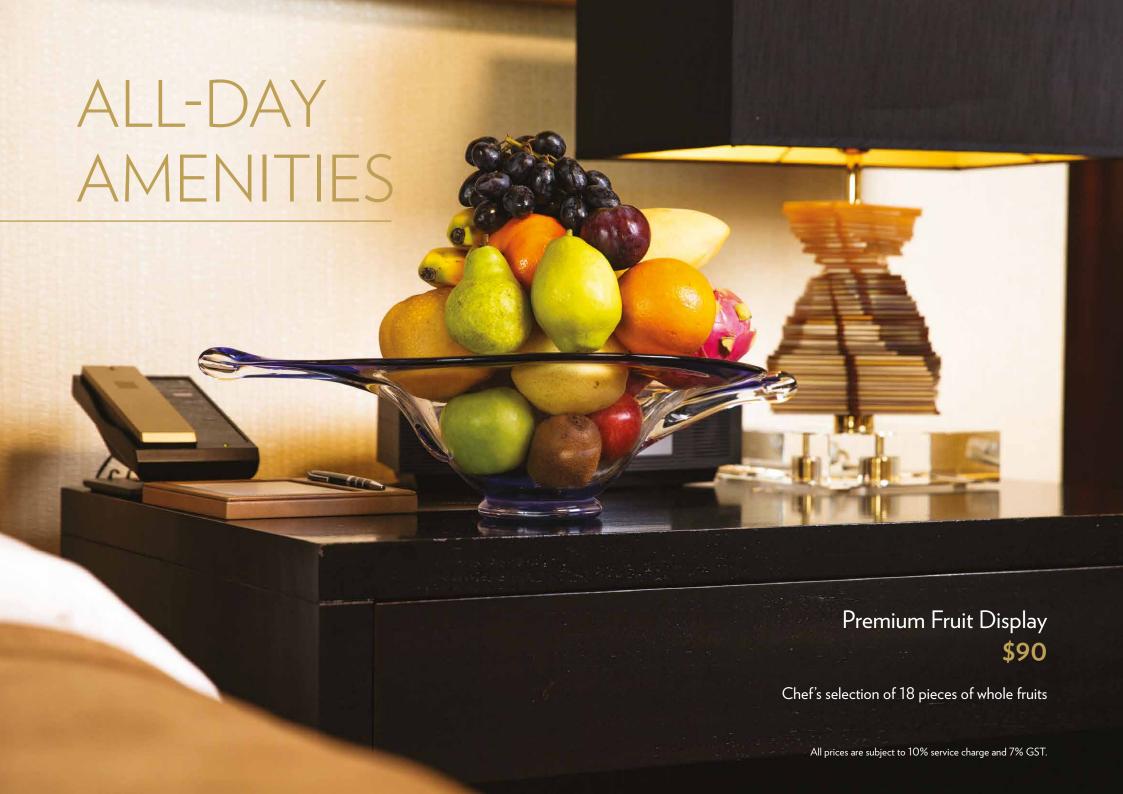
FOOD & BEVERAGE AMENITIES MENU







Sands Fruit Tray \$16

Serving of 3 kinds of fruits



Fresh Fruit Cradle \$45

Chef's selection of 10 pieces of whole fruits



Seasonal Fruit Bowl \$60

Serving of 13 seasonal fruits



Cheese and Charcuterie Platter \$60

Savoury platter of Artisan cheese, cold cuts, vegetable crudités, ranch dressing and table water crackers



Artisan Cheese & Crisps \$35

Selection of cheese with grapes, table water crackers, grissini sticks and assortment of dried fruit and nuts



Mini Vegetable Crudité Bouquet with Ranch Dip

\$22

Bouquet of carrot, celery and cucumber sticks served with a bowl of cherry tomatoes and ranch dip sauce



Afternoon Tea \$38

2 tiers of sweet and savoury pastry – scones, chocolatecovered strawberries, mini smoked salmon bagels and dainty sandwiches



Passion Fruit & Coconut Macaroons \$22

3 pieces of chewy passion fruit and coconut macaroons



Homemade Tea Cakes \$24

Pineapple upside-down cake, almond chocolate cake and banana walnut cupcake



Savoury
Sandwiches
\$28

Tomato, cucumber and cheese, smoked turkey, and open-faced smoked salmon sandwiches



Pandan Sago with Gula Melaka

\$22

Pandan sago served with gula melaka coconut soup and pineapple tarts



Assorted Macarons

\$31

6 pieces of flavoured macarons



Singapore Sweets

\$24

Taste of local sweets, nonya kuehs and baked egg tarts



Mango Sushi Rice

\$28

Fresh mango on glutinous rice and coconut sauce







Sands Art

\$42

Chocolate pralines and bonbons, pâte de fruits and macarons with the architecture landscape of Marina Bay Sands

Customised chocolate portrait is available at an additional \$10. Kindly email InRoomDining@MarinaBaySands.com or contact us at +65 6688 0587. Please allow 3 days' prior notice for customisation.



Chocolate Sensation Tasting \$28

Chef's selection of chocolates



Chocolate Pralines & Bonbons \$33

6 pieces of chocolate truffles and pralines



Dark & White Chocolate-Coated Strawberries \$25

5 pieces of chocolate-dipped strawberries



Seasonal Fruit Tartlets \$28

Chef's selection of fruit tartlets



Miniature Showpiece with Homemade Pralines \$48

Creative chocolate art piece with 6 pieces of chocolate truffles and pralines



Two-piece Turndown Chocolate \$10

WELLNESS AMENITIES

Health is Wealth \$120

Essence of chicken, snow hashima, black fungus herbal drink, cooling burdock drink, smoked plum drink, herbal candy, mandarin orange peel, red and green apples, sanitiser wipes and hand sanitiser spray





Power Up \$200

Assorted fresh fruits, lemon and orange tonic shots, manuka honey, Immunity Tea by ETTE TEA COMPANY, organic mixed soft fruits, Redoxon vitamin tablets, healthy mixed nuts, Carman's energy pearls, sanitiser wipes and hand sanitiser spray

SPECIAL OCCASION CAKE







Cookie Trio \$20

3 kinds of homemade cookies



Teddy & Candy Playground \$25

Dark chocolate served with Oreo cookies, marshmallows and M&Ms





Piper-Heidsieck Brut NV Champagne \$125



Rawson's Retreat Private Release Shiraz Cabernet \$75



Rawson's Retreat Private Release Chardonnay \$68



International Beer Tasting \$52

4 bottles of beer – Asahi, Tiger, Heineken and Corona – served with coated peanuts and honeymustard pretzels



Singapore Sling

\$29

Be your own bartender and whip up your personalised Singapore Sling



Gin & Tonic

\$22

Hendricks gin and tonic water served with a slice of cucumber in a glass of ice