



Can we tempt you?

Laissez vous tenter...

BIÈRE - BEER

Tiger Beer | Singapore \$ 16
Lager, 5.0% ABV

Asahi Super Dry | Japan \$ 16
Pale Lager, 5.0% ABV, 330ml

BULLES - BUBBLES

Pol Rémy Brut | France \$ 18 / \$ 80
150ml / 750ml

Champagne Gardet Brut Réserve \$ 220
Premier Cru NV | France

VIN BLANC - WHITE WINE

Bellevie Pavillon \$ 17 / \$ 75
Sauvignon Blanc | France
150ml / 750ml

Pirramimma French Oak Chardonnay \$ 21 / \$ 95
| McLaren Vale | Australia
150ml / 750ml

Salvano Moscato Doc NV \$ 90
| Piedmont | Italy

VIN ROUGE - RED WINE

Bellevie Pavillon Merlot | France \$ 17 / \$ 75
150ml / 750ml

McWilliam's Markview Cabernet Merlot \$ 21 / \$ 95
| Riverina | Australia
150ml / 750ml

Marqués de Cáceres Crianza \$ 95
| Rioja | Spain

Lagarde Teia Malbec, Petit Verdot \$ 95
| Mendoza | Argentina

Prices are subject to 10% service charge and prevailing government taxes.

We are pleased to accommodate your allergy & other dietary restrictions. Please approach our Service Associates for assistance.

CAFÉ - COFFEE

Coffee <i>Hot / Iced</i>	\$ 7 / 8
Espresso <i>Single / Double</i>	\$ 6 / 8
Latte / Cappuccino <i>Hot / Iced</i>	\$ 8 / 9
Mocha <i>Hot / Iced</i>	\$ 9 / 10

SANS ALCOOL - NON-ALCOHOLIC

Chilled Juices <i>Apple / Cranberry / Orange / Pineapple</i>	\$ 7
Soft Drinks <i>Coke / Coke Light / Coke Zero / Sprite / Ginger Ale / Tonic / Soda</i>	\$ 7
Mineral Water <i>Acqua Panna / San Pellegrino, 500ml</i>	\$ 9
Other Beverages <i>Chocolate / Milk (Hot / Cold)</i>	\$ 7 / 8

THÉ PAR TWG - TEA BY TWG




Geisha Blossom® <i>Blend of green tea & refreshing ripe Southern fruit</i>	\$ 9
Bain de Roses® <i>Darjeeling tea with union of roses & hints of vanilla</i>	\$ 9
Milk Oolong® <i>Lightly fermented tea that offers aroma that is milky & toasted</i>	\$ 9
1837 Black Tea® <i>Notes of flowers with ripe berries, anise & caramel aftertaste</i>	\$ 9

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FAVORIS DU PETIT DÉJEUNER - BREAKFAST FAVOURITES

7AM TO 10AM

English Breakfast 	\$ 24
<i>Choice of 2 eggs prepared to your preference (Scrambled, Fried, Sunny Side Up, Over Easy, Omelette or Poached) Served with Pork Bacon, Chicken Sausages, Baked Beans and Grilled Tomatoes, accompanied with Petite Salad, Toasted Bread and Hash Brown</i>	
Onsen Eggs	\$ 26
<i>Served with Smoked Salmon, Avocado, Tomatoes, Green Onions, Rye Bread, Hollandaise Sauce and Petite Salad</i>	
Country Waffles or Pancakes	\$ 18
<i>Served with Fresh Berries, Portioned Butter and Hot Cake Syrup</i>	
Old Chinatown Congee	\$ 18
<i>Shredded Chicken Congee with Eggs Served with Dough Fritters, Spring Onions, Ginger, Braised Peanuts and Pot Stickers</i>	
Healthy Cereal Bowl 	\$ 14
<i>Choice of Granola, All-Bran, Corn Flakes or Rice Bubbles Cereals Served with Fresh Berries, Bananas and Fresh Milk</i>	
Seasonal Fresh Cut Fruits Platter 	\$ 12



Contains Chilli



Vegetarian



Chef's Recommendation








Contains Pork

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PETITES BOUCHÉES & PLATEAUX À PARTAGER - SMALL BITES & SHARING PLATE
11.30AM TO 9.30PM

Smoked Salmon Sourdough <i>Sliced Smoked Norwegian Salmon on Sourdough, Coral Greens, Chopped Eggs and Caviar</i>	\$ 28
Char Siew Fajita  <i>Honey Roasted Pork, Lettuce, Tomatoes, Onions, Avocado Salsa and Corn Chips</i>	\$ 28
Corn Tortillas Chips  <i>Crispy Corn Tortilla Served with Avocado Guacamole Dip</i>	\$ 18
Singapore's Chicken Satay  <i>Grilled Chicken Satay with Spiced Peanut Sauce, Compressed Rice Cake, Red Onions and Cucumber Relish</i>	\$ 26
Truffle Fries  <i>Truffle Flavoured Fries with Truffle Powder Served with Truffle Mayonnaise and Parmesan Cheese</i>	\$ 14
Crispy Winglets  <i>Served with Salted Egg Yolk Dip</i>	\$ 22



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SOUPE ET VERTS - SOUP & GREENS

Forest Mushroom Cappuccino <i>Light Cream of Forest Mushroom Infused with White Truffle Oil, Cappuccino Foam, Croutons and Bread Roll</i>	\$14
Asian Vegetable Broth  <i>Seasonal Greens, Carrots, Tomatoes, Seaweed and Silken Tofu Infused with Ginger and Sesame Oil</i>	\$10
Detox Salad Bowl  <i>Butterhead Lettuce, Watermelon, Blueberries, Beetroot, Baby Tomatoes, Japanese Cucumber, Citrus Fruit, Sunflower Seeds and Manuka Honey Lemon Dressing</i>	\$16

BURGS & PAINS - BURGS & BREADS

SERVED WITH THICK CUT FRIES AND MESCLUN SALAD

Royale Wagyu Burger   <i>Wagyu Beef Patties, Cheddar Cheese, Streaky Bacon, Brioche Bun, Caramelised Onion Jam, Sunny Side Up Eggs, Lettuce and Sliced Tomatoes</i>	\$30
Barbecued Chicken Steak Burger <i>Barbecued Chicken Steak, Pesto Mayonnaise, Brioche Bun, Grilled Pineapple, Lettuce and Sliced Tomatoes</i>	\$26
Farmhouse Panini  <i>King Trumpet Mushroom, Zucchini, Eggplant, Capsicums, Lettuce and Sliced Tomatoes, Homegrown Fresh Garden Basil and Ciabatta Bread</i>	\$20



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PÂTES - PASTA


- Seafood Aglio e Olio**  \$ 26
Linguine Pasta with Tiger Prawns, Squid, Mussels, Garlic, Chilli Flakes, Italian Parsley and Cherry Tomatoes
- Truffle Carbonara**  \$ 28
Penne Pasta with King Trumpet Mushroom, Truffle Purée, White Wine Cream, Onsen Eggs and Parmesan Cheese Shaving

ASIATIQUE - ASIAN

- Bugis Street Nasi Goreng**   \$ 26
Crispy Chicken Winglets, Chicken Satay, Fish Otak Otak, Pickled Vegetables, Fried Egg and Shrimp Crackers
- Hawker-style Seafood Hor Fun** \$ 26
Wok-fried Flat Rice Noodles, Tiger Prawns, Squid, Scallop, Eggs and Asian Greens
- Vegetarian Vermicelli**  \$ 22
Brown Rice Vermicelli, Plant-based Char Siew, Bean Sprouts, Capsicum, Mushrooms and Asian Greens



PLAT PRINCIPAL - MAIN COURSE

English Fish & Chips <i>Beer Battered Fish Fillet, Petite Green Salad, Natural Cut Fries, Lemon Wedges, Malt Vinegar and Tartar Sauce</i>	\$ 26
BBQ Baby Back Pork Ribs  <i>Petite Green Salad, Natural Cut Fries and Grilled Pineapple Ring</i> <i>Served with Acacia Honey Hickory Smoked Barbecue Sauce</i>	\$ 30
150-day Grain-fed Black Angus Ribeye Steak (300 grams) <i>Petite Green Salad, Natural Cut Fries and Garden Herb Butter</i>	\$ 45

QUELQUE CHOSE DE DOUX - SOMETHING SWEET

Royale Crunchy Chocolate Gâteau <i>Bourbon Madagascar Sauce</i>	\$ 16
Earl Grey Crème Brûlée <i>Earl Grey Egg Custard, Caramelised Sugar and Meringue</i>	\$ 14
Seasonal Fresh Cut Fruits Platter 	\$ 12



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MERCURE
HOTELS