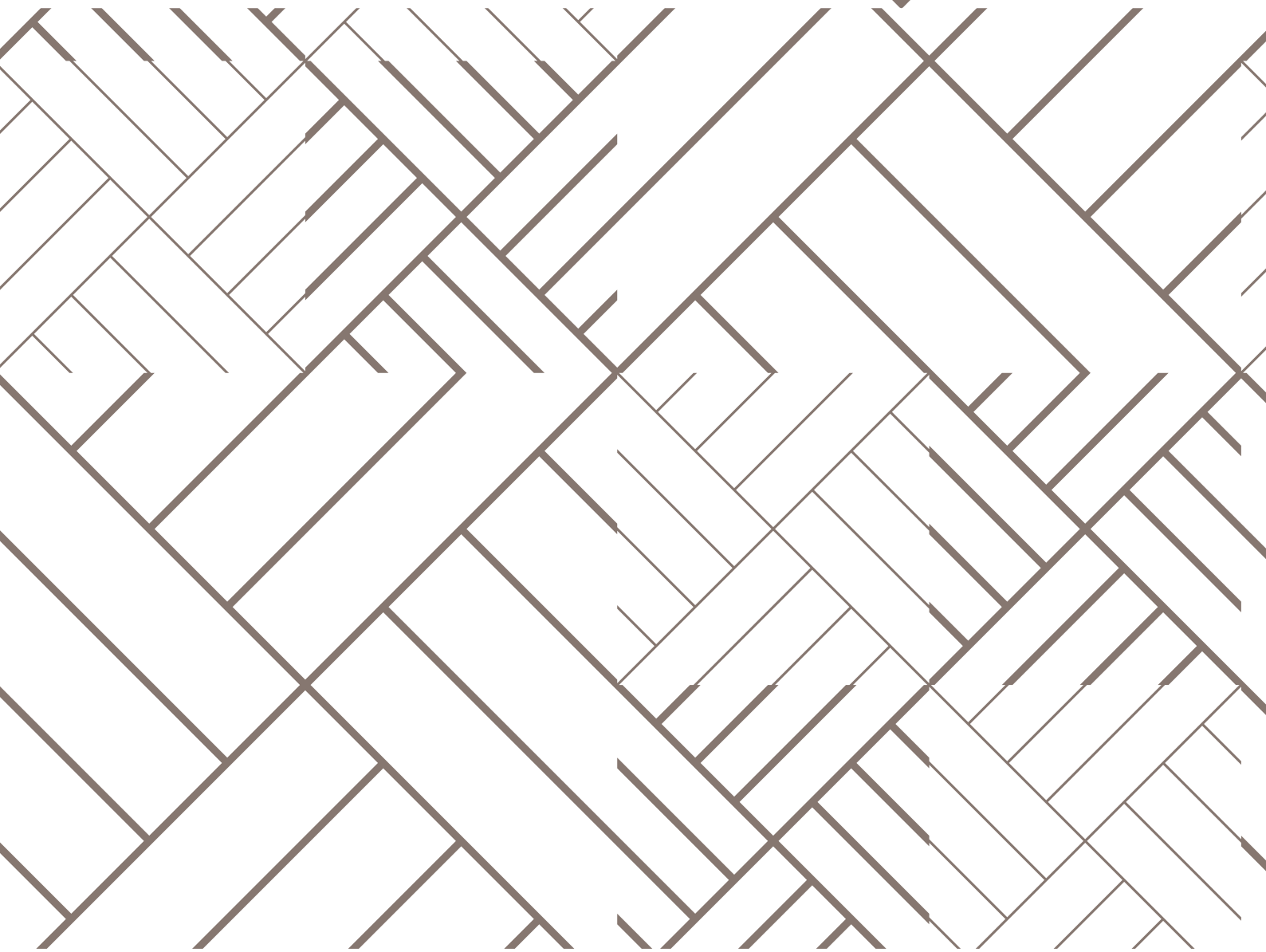




FOOD
EXCHANGE

ON STEVENS

SINGAPORE



LUNCH & DINNER

AVAILABLE FROM 12:00 HRS - 22:00 HRS

 CHEF'S RECOMMENDATION

 CONTAINS PORK

 VEGETARIAN



SALADS



Caprese



Tomatoes, Buffalo Mozeralla, Rucola, Pine Nuts and
Homemade Basil Pesto from Novotel Singapore on Stevens' Herb Garden

S\$18

Caesar with Grilled Chicken



Grilled Chicken served with Eggs, Romaine Lettuce tossed with Caesar Dressing, Croutons and Parmesan Cheese

S\$20

Smoked Salmon

Smoked Salmon served with Grapefruit, Spinach, Frisee, Quinoa, Dried Cranberries, Edamame and Chia Seeds with Sesame-Soya Vinaigrette

S\$22

Waldorf



Granny Smith Apples, Celery, Walnut, Raisins and Crisp Lettuce

S\$16

SOUPS



Cantonese Crab Meat Soup

Crab Meat, Shredded Chicken and Sweet Corn

S\$18

Minestrone



Clear Vegetable soup served with Garbanzo, Pasta, Pesto from Novotel Singapore on Stevens' Herb Garden, Parmesan and Bread

S\$14

Mushroom Soup



Served with Bread

S\$18

Roasted Tomato Soup



Served with Bread

S\$18

MAINS WESTERN



Al Pesto Pasta



Homemade Basil Pesto from Novotel Singapore on Stevens' Herb Garden with Parmesan, Pinenuts, Pecorino and Gluten-Free Penne

S\$22

Bolognese Pasta

Tagliatelle served with Beef Ragout, Italian Parsley and Shaved Pecorino

S\$22

Club Sandwich



Served with Fries, Cheddar Chicken, Turkey Ham and Pork Bacon with Tomatoes, Lettuce and Avocado on White Bread

S\$22

Fish & Chips

Battered Tilapia served with Tartare Sauce, Coleslaw and French Fries

S\$24

LUNCH & DINNER

AVAILABLE FROM 12:00 HRS - 22:00 HRS

 CHEF'S RECOMMENDATION

 CONTAINS PORK

 VEGETARIAN



MAINS ASIAN



Prime Beef Burger



Served with Fries, Sauteed Mushrooms, Cheddar Cheese, Pickles and Onions

S\$27

Roasted Chicken Breast

Farm-Raised Chicken Breast topped with Portobello Mushrooms, served with Steamed Asparagus, Pepper Sauce, Dijon Mustard and French Fries

S\$24

Beef Bulgogi

Traditional Korean Beef Stew prepared from Premium Australian Sirloin Beef served with Steamed Rice and Kimchi

S\$27

Butter Chicken

Marinated Boneless Chicken in Rich-Tempered Tomato Gravy with aromatic Basmati Rice, Chutney and Papadums

S\$24

Claypot Vegetable Beehoon



Braised Rice Vermicelli with Sugar Snaps, Young Corn, Black Fungus and Dried Tofu with Mushroom Gravy

S\$20

Hainanese Chicken Rice

Slow-poached Boneless Chicken served and Pandan-Flavoured Rice from Novotel Singapore on Stevens' Herb Garden served with Chicken Broth with Cordyceps

S\$20

Matter Panner



Indian Cottage Cheese with Tempered Indian Spices, served with Aromatic Basmati Rice, Chutneys and Papadums

S\$24

Nasi Goreng Kampong



Traditional Indonesian Fried Rice with Shrimps and Anchovies, served with Chicken Satays, Sunny-Side Up Egg, Crackers and Asian Slaw

S\$24

Singapore Laksa



All-time Singapore Favourite - Rice Noodles in Shrimp and Coconut Broth served with Prawns and Quail Eggs flavoured with Laksa Leaves and Sambal from Novotel Singapore on Stevens' Herb Garden

S\$22

Wanton Noodles

Fine Egg Noodle with Shrimp Wonton and Chicken in Rich Broth

S\$20

LUNCH & DINNER

AVAILABLE FROM 12:00 HRS - 22:00 HRS

 CHEF'S RECOMMENDATION

 CONTAINS PORK

 VEGETARIAN



SIDES



Steamed Jasmine Rice

S\$5

Steamed Wok-Fried Vegetables

S\$5

Toasted Garlic Bread

S\$5

Truffle Fries

S\$5

KIDS



Al Pomodoro



Spaghetti served in Tomato Sauce with Parmesan Cheese

S\$14

Chicken Nuggets

Served with Parmesan Cheese, French Fries and Barbecue Sauce

S\$14

Kids Hot Dog

Chicken Cheese Hot Dog served with Parmesan Cheese

S\$14

DESSERT



Black Forest

Berries and Cream

S\$14

Bread and Butter Pudding

Toasted Almonds, Vanilla Sauce and Caramel Sauce

S\$14

New York Cheesecake

With Strawberry Compote and Mint Leaf from Novotel Singapore on Stevens' Herb Garden

S\$14

Sliced Fruit Platter

Watermelon, Cantaloupe, Grapes and 2 Types of Seasonal Fruits

S\$12

COFFEE

	Hot	Iced
Espresso	S\$5.00	-
Americano / Long Black	S\$5.50	S\$6.00
Regular Coffee	S\$5.50	S\$6.00
Cappucino	S\$6.00	S\$6.50
Cafe Latte	S\$6.00	S\$6.50
Chocolate	S\$6.00	S\$6.50

De-caffeinated drinks are available upon request.



TEA

	Hot	Iced
Le Charme	S\$6.00	S\$6.50
English Breakfast	S\$6.00	S\$6.50
Earl Grey	S\$6.00	S\$6.50
Mango & Strawberry	S\$6.00	S\$6.50
Pure Green Tea	S\$6.00	S\$6.50
Dynasty Pu-er Tea	S\$6.00	S\$6.50
Pure Chamomile	S\$6.00	S\$6.50
Pure Peppermint	S\$6.00	S\$6.50

SODA

Coke	S\$6.00
Coke Zero	S\$6.00
Sprite	S\$6.00
East Imperial Soda	S\$6.00
East Imperial Tonic	S\$6.00
East Imperial Ginger Ale	S\$6.00
East Imperial Ginger Beer	S\$6.00
Red Bull	S\$6.50

MINERAL WATER

Evian Still 330ml	S\$6.00
Evian Still 750ml	S\$9.00
Badoit Sparkling 330ml	S\$6.00
Badoit Sparkling 750ml	S\$9.00
Perrier Sparkling 330ml	S\$6.00

FRESHLY SQUEEZED

Red / Green Apple	S\$8.00
Carrot	S\$8.00
Orange	S\$8.00

REFRESHER

Lemonade	S\$8.00	
	Hot	Iced
Manuka Honey	S\$7.00	S\$7.50
Orange & Lemongrass	S\$7.00	S\$7.50
Lemon Ginger & Honey	S\$7.00	S\$7.50

WINE BY GLASS

WHITE

	Glass	Bottle
La Minga, Sauvignon Blanc, Valle Central Chile	S\$12.00	S\$58.00
Domaine Du Tariquet Classic Armagnac Estate Southwest	S\$14.00	S\$68.00

RED

La Minga, Carbernet Sauvignon and Merlot	S\$12.00	S\$58.00
Valle Central Chile	S\$12.00	S\$58.00
Chateau Taussin, Bordeaux France	S\$14.00	S\$68.00

BUBBLY

Sant Ambroeus Prosecco, Italy		S\$78.00
Moet & Chandon Imperial Brut, Champagne France		S\$148.00
Bollinger Special Cuvee Brut, Champagne France		S\$238.00

HOUSE POURS

Smirnoff Red Vodka	S\$12.00	S\$188.00
Gordon's Gin	S\$12.00	S\$188.00
Johnnie Walker Black Label	S\$12.00	S\$188.00
Scotch Whisky	S\$12.00	S\$188.00
Jim Bean White Bourbon Whisky	S\$12.00	S\$188.00
Cruzan Estate Dark Rum	S\$12.00	S\$188.00
Sauza Silver Tequila	S\$12.00	S\$188.00

DRAUGHT

	Glass	Bottle
Tiger	S\$12.00	S\$17.00



BEER

	Bottle
Heineken, The Netherlands	S\$12.00
Corona, Mexico	S\$12.00
Kirin, Japan	S\$12.00
Erdinger Yeast, Germany	S\$13.00
Strongbow Cider, England (Choice of Apple or Elderflower)	S\$13.00
Bucket of 5 (Choice of Heineken, Corona or Kirin)	S\$48.00

