



FOOD  
**EXCHANGE**  
ON STEVENS  
SINGAPORE



## APPETISER EXCHANGE



### Double-Boiled Herbal Chicken Soup

*Double-Boiled Herbal Chicken  
Soup with Cordyceps, Radish, Red  
Dates and Goji Berries*

**\$10**

### Broccoli and Lentil Shorba

*Broccoli and Lentil Soup with  
tempered Garlic and Cumin*

**\$10**

### Yam Mamuang

*Contains Seafood*

*Thai-Style Green Mango Salad with  
Minced Chicken, Prawns, Roasted  
Coconut and, Chilli Lime Sauce*

**\$15**

### Char-Grilled Chicken Satay (10 Sticks)

*Char-Grilled Chicken Satay  
with Peanut Sauce, Pineapple,  
Cucumber and Red Onions*

**\$15**

### Beef Rendang Nachos

*Nachos served with Beef Rendang  
and Curry Mayonnaise*

**\$17**

### Plum Sole Fillet

*Deep-Fried Sole Fish Fillet in  
Homemade Plum Sauce*

**\$14**

## BURGER EXCHANGE



### Satay Rib-Eye Beef Burger

*Rib-Eye Beef layered with Satay  
Sauce, Grilled Pineapples, Onions  
and Cucumber, served with Potato  
Wedges*

**\$22**

### Chicken Tikka Club

*Chicken Tikka with Fried Egg,  
Tomatoes, Lettuce and Red Onions  
on White Bread, served with Mixed  
Salad and Fries*

**\$16**

## LOCAL EXCHANGE



### Hainanese Chicken Rice

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

**\$14**

### Rasa Stevens Nasi Lemak

*Butterfly Pea Flower Rice and  
Crispy Mid-Joint Chicken served  
with Hard-Boiled Eggs, Crispy  
Anchovies, Roasted Peanuts and  
Homemade Sambal Chilli*

**\$15**

### Nasi Goreng Kampong

*Contains Seafood*

*Traditional Indonesian Fried Rice  
with Korean-Style Deep-Fried  
Chicken Mid-Joint, Fresh Prawns  
and Squid, served with Fried  
Egg, Tomatoes, Cucumber and  
Homemade Sambal Chilli*

**\$15**

### Singapore Laksa Fried Rice

*Contains Seafood*

*Fragrant Singapore Laksa  
Flavoured Fried Rice with Prawns,  
Korean-Style Mid-Joint Fried  
Chicken, served with Fish Cakes  
and Bean Sprouts*

**\$15**

## PAN ASIAN WOK EXCHANGE



### XO Sauce Fried Rice

*Contains Pork*

*XO Paste Flavoured Fried Rice  
with Wok-Fried Dory Fish Fillet and  
Shredded Eggs, topped with  
Bonito Flakes*

**\$16**

### Seafood Mee Goreng

*Contains Seafood*

*Wok-Fried Egg Noodles in  
Homemade Sambal Chilli, served  
with Prawns, Squid and Fish Cake*

**\$16**

### Sze Chuan Sea Bass

*Crispy Fried Sea Bass in Sze Chuan  
Sauce with Steamed Pak Choy,  
served with Jasmine White Rice*

**\$18**

### Black Pepper Wagyu Beef

*Contains Seafood*

*Wok-Fried Black Pepper Wagyu  
Beef in Oyster Sauce, with Chinese  
Leek and Capsicum, served with  
Jasmine White Rice*

**\$36**

### Cod Fish Hor Fun

*Contains Seafood*

*Wok-Fried Hor Fun with Cod Fish  
Fillet, Egg Yolk, Chinese Greens and  
Bean Sprouts*

**\$36**



## ASIAN EXCHANGE



### Thai-Style Green Curry Chicken

*Homemade Green Curry Paste with  
Chicken Chunks, served with  
Wok-Fried Black Olive Rice*

**\$15**

### Shahi Paneer

*Vegetarian*

*Creamy Cottage Cheese Gravy with  
Nuts, Curd, Onions and Aromatic  
Spices, served with Basmati Rice*

**\$14**

### Hara Subz

*Vegetarian*

*Garlic-Tempered Spinach Purée  
topped with Edamame, Zucchini,  
Corn, served with Basmati Rice*

**\$16**

### Murgh Lababdar

*Roasted Tandoori Chicken in Rich  
Cashew and Tomato Cardamom  
Curry, served with Basmati Rice*

**\$18**

### Butter Chicken

*Boneless Chicken in Rich Tomato  
Gravy, served with Basmati Rice*

**\$22**

### Lamb Rogan Josh

*Boneless Lamb Shoulder in Rich  
Curry of Aromatic Spices, served  
with Basmati Rice*

**\$22**

## WESTERN EXCHANGE



### Chicken Rendang Spaghetti

*Chicken Rendang Spaghetti,  
sprinkled with Coconut Flakes*

**\$18**

### Seafood Tonnarelli

*Contains Seafood*

*Tonnarelli in Squid Ink with  
Assorted Seafood and Bell Peppers*

**\$20**

### Tom Yum Salmon Fussili

*Tom-Yum Marinated Salmon Fillet  
atop Fusilli Pasta, served with King  
Oyster Mushrooms and Capsicums*

**\$25**

### Tandoori Tasmanian Prawn

*Contains Seafood*

*Char-Grilled Fresh Tasmanian Big  
Prawns in Tandoori Clay, served  
with Basmati Rice*

**\$33**

### Lamb Rack Platter

*Platter for Two*

*Premium New Zealand Rack of  
Lamb with Sea Salt, Thai Basil  
and Crusted Coconut, served with  
Seasonal Vegetables and Roasted  
Baby Potatoes*

**\$85**

## DELI DESSERT



### Chempedak Crumble

*Baked Jackfruit in Crispy Crumble  
Crust with Berry Compote*

**\$10**

### Coconut Lime Mousse

*Fluffy Lime Chiffon Cake layered  
with Coconut Mousse, topped with  
Assorted Berries*

**\$10**

### Ondeh-Ondeh Gula Melaka

*Pandan-flavoured Chiffon Cake  
layered with Rich Brown Sugar  
Paste, served with a side of Gula  
Melaka Sauce*

**\$10**

### Rainbow Cake

*Layers of Rainbow Butter-Flavoured  
Sponge Cake served with a layer of  
Whip Cream and Assorted Berries*

**\$10**



## NON-ALCOHOLIC

**SOFT DRINK** ..... \$4

Choice of Coca-Cola, Coca-Cola Zero, Sprite or Ginger Ale

**EVIAN MINERAL WATER** ..... \$8/5

Choice of 750ml or 330ml Evian Still Mineral Water

**BADOIT SPARKLING** ..... \$8/5

Choice of 750ml or 330ml Badoit Sparkling Mineral Water

## BEER

**CORONA** ..... \$8

330ml bottle

**HEINEKEN** ..... \$8

330ml bottle

**KIRIN** ..... \$8

330ml bottle

**TIGER** ..... \$8

330ml bottle

**TIGER CRYSTAL** ..... \$8

330ml bottle

<b>SESSION IPA</b> Fudebar Exclusive Brew by Trouble Brewing	<b>FUDEBAR BREWS</b>	<b>\$10</b>
<b>SUMMER ALE</b> Fudebar Exclusive Brew by Trouble Brewing		
<b>WHEAT</b> Fudebar Exclusive Brew by Trouble Brewing		

## WHITE WINE

**LA MINGA** ..... \$50

Sauvignon Blanc (Central Valley, Chile)

*Light white wine with flavours of herbal aroma mingled with white flowers and fruit for a refreshing palate and fruity finish.*

**TERRE FORTI** ..... \$50

Trebbiano (Rubicone, Italy)

*Light and fresh white wine with aromatic apple and peach notes for a dry yet fresh palate.*

**BARON PHILIPPE DE ROTHSCHILD** ... \$59

Sauvignon Blanc (Maipo, Chile)

*Perfectly juicy white wine with a racy, clean acidity from rounder tropical notes of mango and rich pineapple.*

**MCWILLIAM'S INHERITANCE** ..... \$64

Chardonnay (New South Wales, Australia)

*Luxuriously juicy white wine with aromas of ripe stone fruit, green apple, peach blossom and white nectarine with nutty characters.*

**DOMAINE DU TARIQUET CLASSIC** ..... \$72

Ugni Blanc and Colombard (Armagnac Estate Southwest, France)

*Beautifully-textured white wine with intense floral notes.*

## RED WINE

**LA MINGA** ..... \$50

Cabernet Sauvignon and Merlot (Central Valley, Chile)

*Elegant yet strong with a soft, fruity and harmonic character.*

**TERRE FORTI** ..... \$50

Sangiovese (Rubicone, Italy)

*Deep lively red with aromas of blackcurrent and velvety, rich fruit flavours with a hint of spice.*

**BARON PHILIPPE DE ROTHSCHILD** ... \$59

Cabernet Sauvignon (Maipo, Chile)

*Intense ruby red wine with aromas of blackcurrents and spice.*

**MCWILLIAM'S INHERITANCE** ..... \$64

Merlot (New South Wales, Australia)

*Crimson medium-bodied red wine with plummy fruit flavours and soft tannins.*

**CHATEAU TAUSSIN** ..... \$72

Cabernet Sauvignon (Bordeaux, France)

*Young fruity red with blackberry flavours for a delicious acidity and light tannins.*

