

ALL DAY DINING

Available from 6:30am to 10:30pm

CONTINENTAL BREAKFAST

Hot Heritage Croissant and Danish Pastries, with Salted Butter, Artisan Jam, Greek Yoghurt and Honey



ALOO PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Spiced Potatoes, served with Curd & Pickles



PANEER PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Savory Cottage Cheese, served with Curd & Pickles



BREAKFAST

Available from 6:30am to 11:00am

PSO BENEDICT

Two Poached Free-Range Eggs with Baked Ham, Spinach, Toasted Ciabatta and Hollandaise



EGG WHITE CLOUD ON TOAST

Free-Range Egg White, Sliced Avocado, Wild Mushroom, Spinach, Sourdough



CONGEE

Shredded Chicken, Sliced Fish or Plain with Braised Peanuts and Pickled Lettuce



MEE REBUS

Yellow Noodles in Sweet and Savoury Thick Gravy with Fried Bergedil, Boiled Eggs, Fried Shallots and Peanuts



LUNCH & DINNER

Available from 12:00pm to 10:30pm

LOCAL FARM KALE & SALAD

Crunchy Kale Salad, Grated Eggs, Red Onion and Honey Mustard Dressing



NASI GORENG KAMPUNG

Indonesian Village Style Fried Rice with Crispy Anchovies, Fried Egg, Crispy Chicken, Satay Chicken and Prawn Crackers



BUTTER CHICKEN MASALA

Aromatic Golden Chicken in Creamy Indian Curry, with Garlic Naan



15 TWO FREE-RANGE EGGS – THE WAY YOU WANT IT 27

A choice of Plain Omelette, Over-Easy, Poached, Scrambled or Sunny Side-Up, with Chicken or Pork Sausage, Crispy Bacon, Roasted Tomato, Mushroom and Toasted Sourdough Bread



18 With Omelette Condiments 33

Mozzarella Cheese, Mushroom, Diced Tomato, Diced Capsicum and Diced Onion



18 GOBI PARATHA 18

Northern Indian Whole Wheat Flatbread stuffed with Cauliflower and Spices, served with Curd & Pickles



26 GRANOLA BOWL 14

Wholesome Grains with Honey, Natural Greek Yoghurt, Mixed Berries and Fresh Mint



26 FLUFFY BANANA PANCAKES 19

Light Fluffy Pancakes with Tamarind Caramel Banana, Chocolate Shaving and Vanilla Crumble



19 FRESH FRUIT BOWL 12

Seasonal Fruit



20

19 VEGETARIAN FRIED NOODLES 18

Wok-Fried Noodles with Green Vegetables and Bean Curd



Add Seafood and Egg 26



26

ATELIER BEEF BURGER 28

Angus Beef Patty with Crispy Bacon, Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun



22











































If you prefer gluten-free, please let our team know, and we will make the necessary arrangements.

Prices are subjected to 10% service charge & prevailing goods & services tax.



SUPPER

Available from 10:00pm to 6:30am

SINGAPORE LAKSA	19	IMPOSSIBLE BURGER	28
Thick Rice Noodles, Fish Cake, Fried Bean Curd, Quail Eggs, Tiger Prawns, Silver Sprouts, Rich Coconut-Based Broth		Plant Base Patty with Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun	
  		  	
AGLIO OLIO	20	VEGETARIAN CLUB SANDWICH	22
Spaghetti with Garlic, Olive Oil and Parmesan Cheese		Romaine Lettuce with Sliced Tomato, Avocado, Onion, Mushroom and Toasted White Bread	
   		 	
ORIENTAL FRIED RICE	18	<i>All Burgers and Sandwiches served with Thick-Cut Fries and Mixed Salad</i>	
Fragrant Rice with Mixed Seasonal Vegetables			
  			
Add Seafood and Egg	28		
			
NASI GORENG KAMPUNG	26	IMPOSSIBLE BURGER	28
Indonesian Village Style Fried Rice with Crispy Anchovies, Fried Egg, Crispy Chicken, Satay Chicken and Prawn Crackers		Plant Base Patty with Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun	
  		  	
BUTTER CHICKEN MASALA	22	ALOO PARATHA	18
Aromatic Golden Chicken in Creamy Indian Curry, with Garlic Naan		Northern Indian Whole Wheat Flatbread stuffed with Spiced Potatoes, served with Curd & Pickles	
		  	
ORIENTAL FRIED RICE	18	PANEER PARATHA	18
Fragrant Rice with Mixed Seasonal Vegetables		Northern Indian Whole Wheat Flatbread stuffed with Savory Cottage Cheese, served with Curd & Pickles	
  		  	
Add Seafood and Egg	28	GOBI PARATHA	18
		Northern Indian Whole Wheat Flatbread stuffed with Cauliflower and Spices, served with Curd & Pickles	
VEGETARIAN FRIED NOODLES	18	  	
Wok-Fried Noodles with Green Vegetables and Bean Curd			
  			
Add Seafood and Egg	26		
			
ATELIER BEEF BURGER	28		
Angus Beef Patty with Crispy Bacon, Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun			
 			

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KIDS MENU

Available from 6:30am to 10:30pm

HAM & CHEESE PINWHEEL

Ham and Cheese Rolled Tortilla Wraps



MINI AVOCADO ON TOAST

Sourdough Bread with Smashed Avocado and Tomatoes



12 JUNIOR FRIED RICE

Aromatic Vegetable Fried Rice



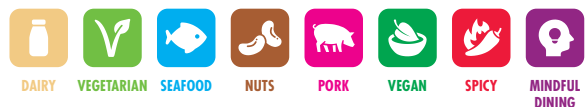
13 EGGS & HASBROWN

Free-Range Eggs Your Way with Roasted Tomatoes, Mushroom and Hashbrown



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WINES

	GLASS	BOTTLE
BUBBLES		
SANTA MARGHERITA PROSECCO	19	72
CHAMPAGNE MAXIME BLIN CARTE BLANCHE BRUT NV, FRANCE Balanced with delicate notes of brioche, dried fruits and white flowers	26	146
WHITE		
PIKES HILLS & VALLEYS RIESLING, CLARE VALLEY, AUSTRALIA	21	92
CATALINA SOUNDS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	21	95
ST. MICHELE APPIANO PINOT GRIGIO, ALTO ADIDGE, ITALY	24	102
LOUIS JADOT CHABLIS, BURGUNDY, FRANCE	26	115
ROSÉ		
GERARD BERTRAND, COTE DES ROSES, LANGUEDOC, FRANCE Soft, delicate, and sparkling with bluish reflections that evolve with time into orange notes floral notes of rose and citrus, grapefruit round out the palate aromatic persistence and perfect balance	19	89
RED		
ODFJELL ARMADOR MERLOT, MAIPO VALLEY, CHILE	20	90
SUSANA BALBOA CRIOS MALBEC, MENDOZA, ARGENTINA	21	96
CHATEAU LOUMELAT ROUGH, BOURDEAUX, FRANCE	22	98
ROBERT MONDAVI PRIVATE SELECTION, PINOT NOIR, NAPA VALLEY, USA	22	102
CARPINETO, CHIANTI CLASSICO, TUSCANY, ITALY	23	98

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BEER

Tiger, Singapore	320ml	14
Heineken, Holland	320ml	15
Guinness stout, Ireland	320ml	19

SINGAPORE CRAFT BEER

Brewlander XPA, Singapore	330ml	16
Brewlander Love, Singapore	330ml	16

SOFT DRINKS

Coke		10
Coke Zero		10
Sprite		10
Franklin & Sons Ginger Ale		10
Franklin & Sons Tonic Water		10

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NUTRI-GRADE IS BASED ON DEFAULT PREPARATION.
(BEFORE THE ADDITION OF ICE AND SUGAR)

PREMIUM WATER

Acqua Panna – Large	750ml	14
San Pellegrino – Large	750ml	14

THIRST QUENCHERS

Fresh Thai Coconut	 6% 10
Fresh Orange Juice	 9% 10
Fresh Green Apple Juice	 9% 10

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COFFEE

COMMON MAN COFFEE

22 Martin is a locally roasted, seasonal blend that achieves its iconic, chocolatey profile by combining the freshest coffees from the growing regions of South America

Origins: Brazil Santo Antonio, Sao Paulo & India Veer Attikan.

As a brand with an enduring commitment to sustainability, this ethically sourced coffee blend celebrates the real relationships and human impact from bean to cup; from the farmers and millers to the baristas and drinkers.

Espresso

Macchiato

Americano

Flat White

Cappuccino

Latte

Mocha

Hot Chocolate



HOT

6

7

7

9

9

9

9

9

Choice of Alternative Milk (Oat, Soy, Low Fat Milk)

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TEA

DILMAH SILVER JUBILEE

A global tea brand known for its inimitable taste and natural goodness, Dilmah also have a passion to make better tea for people and the planet using ethical and environmentally-friendly business practices to minimise its carbon footprint.

	HOT	ICED
<p>Ceylon Original Breakfast Tea An intense, majestic and perfectly rounded morning tea. Grown in Dimbula Valley, the BOP leaf produces a burgundy liquor that offers body, strength, colour, and pungency representative of a fine Ceylon Tea</p>	10	11
<p>Silver Jubilee Earl Grey Tea Full-bodied Ceylon single-region BOP fused with natural bergamot. A mahogany infusion produces a lingering floral aroma. Notes of citrus, jasmine, and orange produce an elegantly balanced Earl Grey Tea</p>	10	11
<p>Pure Chamomile Flowers Made with chamomile flowers, this is an elegant and mild infusion. Notes of apple, herb, hay, and honey create a bouquet of gentle flavours that makes this a perfect naturally caffeine-free evening brew</p>	10	11
<p>Ceylon Ginger Honey & Mint High elevation single-region tea with a deliciously warming, ginger influenced fragrance that leads into a balanced blend of natural honey, ginger and lingering mint. A vivacious tea that invigorates</p>	10	11
<p>Moroccan Mint Green Tea This aromatic blend of young Hyson green tea and peppermint leaves is naturally uplifting. The olive leaves unfurl dramatically when infused to produce a medium strength liquor, perfect as an after dinner digestif</p>	10	11
<p>Ceylon Full Leaf Green Tea A fragrant, lightly piquant tea that evolves with grassy, herbal notes and a hint of fruit and citrus. This is a palate cleansing, medium-strength green tea, that is the perfect accompaniment to fine dining</p>	10	11
<p>Blood Orange & Eucalyptus Tea An inspired blend of sweet orange, lemon and spice in a beautiful ruby red infusion. Strong and tart, the lively fresh berry and orange notes are balanced by the bracing, pungent scent of eucalyptus</p>	10	11
<p>Pure Darjeeling Single Regent Tea This distinctive Indian tea offers a refined tea experience. The leaf is dark brown with hints of olive, producing a golden liquor which is slightly floral with a prominent muscatel note in the finish</p>	10	11
<p>Ceylon Rose Mint Tea Soft rose scent lifted on the palate by the sparkle of mint. A high elevation single-region tea grown in Nawalapitiya. A dark infusion but a light and elegant tea which leaves the palate perfumed and refreshed</p>	10	11
HOMEMADE ICED TEA		ICED
<p>Classic English Breakfast Tahitian Lime</p>		11
<p>Not So Classic Earl Grey Vanilla Syrup, Fresh Mint Leaves</p>		11

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EDEN

RESTAURANT

THE BEGINNING

Great to Share

CURLY KALE SALAD (N) (VE)	18
<i>Melon, Pea Puree, Grain Puff, Yuzu Chia Seed Vinaigrette</i>	
BABY ROMAINE SALAD (S) (D)	25
<i>Grilled Prawns, Crispy White Bait, Hard-Boiled Egg</i>	
BI FENG TANG CRISPY SQUID (S) (D)	28
<i>Pomelo Pulp, Mala Aioli</i>	
EDEN CRAB OTAK OTAK (S) (N) (D)	29
<i>Sakura Prawns, Sweet Coconut Sauce</i>	
KAM HEONG GRILLED OCTOPUS (S) (N)	32
<i>Kam Heong Glaze, Sarawak Pineapple Salsa</i>	

BAO BUN

(2 pieces per serving)

SHRIMP PASTE CHICKEN (S) (D)	16
<i>Pineapple Slaw, Sambal Aioli</i>	
SINGAPORE CHILLI CRAB (S) (D)	18
<i>Mozzarella Cheese, Pickled Cucumber</i>	
STICKY PORK BELLY (P) (D)	18
<i>Salted Vegetables</i>	

SOUP

CHARRED CORN POTAGE (D) (V)	18
<i>Sweet Corn Tempura</i>	
LAKSA LOBSTER BISQUE (S) (D)	28
<i>Grilled Hokkaido Scallop</i>	

WOK DISHES

HOKKIEN MEE FETTUCCINI (S) (D) (P)	32
<i>Tiger Prawns, Cruchy Pork Lardon</i>	
RIVER PRAWNS, SCALLOP, LOCAL FARMED MUSSELS (S) (D)	44
<i>Charcoal You Tiao, Tangy Coconut Gravy</i>	

THE MAIN JOURNEY

ROASTED TURMERIC-CUMIN CAULIFLOWER (G) (VE)	28
<i>Petit Pois Puree</i>	
NYONYA DRY RUB CHICKEN BREAST (N) (D)	35
<i>Asian Greens, Buah Keluak Sauce</i>	
PAN-ROASTED BARRAMUNDI (S) (D) (BAP)	35
<i>King Oyster Mushroom, Edamame, Shao Xing Wine Nage</i>	
PAN-FRIED BLACK COD (S) (N) (MSC)	42
<i>Thunder Tea, Wild Mushroom, Peanuts</i>	
GRILLED KUROBUTA PORK TENDERLOIN (P) (D)	38
<i>Smoked Hoisin Jus, Roasted Garlic Crumble</i>	
HAE BEE HIAM AUSTRALIAN LAMB RACK (S) (D)	48
<i>Sesame Fermented Sauce</i>	
BLACK ANGUS GRAIN-FED SKIRT STEAK (180G) (N) (D)	48
<i>Seasonal Greens and Kung Pao Brown Sauce</i>	
GRAIN-FED BLACK ANGUS FILLET MIGNON* (200GM) (D)	58
<i>Seasonal Greens, Sarawak Black Pepper Sauce</i>	
YUKIMURO SNOW AGING A4 WAGYU (D) STRIPLOIN* (150GM)	98
<i>Asparagus, Bordelaise Sauce</i>	

THE DESTINATION GRILL

Both dishes are served with Kichap Manis Fries and Kale Salad

FROM THE FARM*

Black Angus Fillet Mignon, Kurobuta Pork Tenderloin, Hae Bee Hiam Australian Lamb Rack, Crispy Shrimp Paste Chicken

OCEAN HARVEST*

Black Cod, Grilled Octopus, Tangy Coconut River Prawns, Bi Feng Tang Crispy Baby Squid

118 for 2 persons
(Additional 48 per person)

ON THE SIDE

CREAMY HAINANESE MAC & CHEESE (D) (V)	15
KICHAP MANIS FRIES (V)	15
SARAWAK PINEAPPLE SLAW (VE)	10
BRAISED WILD MUSHROOM (V)	15
<i>1 to 2 persons</i>	
COCONUT FLAKES EGG FRIED RICE (D)	11
<i>1 to 2 persons</i>	
<i>3 to 4 persons</i>	
FRAGRANT JASMINE RICE	5

SWEET MEMORIES

ONDE ONDE SUNDAE (D) (V) (N)	16
<i>Gula Melaka, Brownie, Coconut Floss</i>	
COCONUT FROZEN PARFAIT (D) (V)	16
<i>Pink Peppercorn Pineapple Nage</i>	
OSMANTHUS CHIA SEED JELLY (VE)	16
<i>Kaffir Lime Mango</i>	
SPECIALITY SWEET MEMORIES	15
<i>Please check with our service team for available cakes and tarts</i>	

*These items are not applicable for any discounts.
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(G) (D) (VE) (V) (S) (N) (P) (BAP) (MSC)
GLUTEN-FREE DAIRY VEGAN VEGETARIAN SEAFOOD NUTS PORK CERTIFIED SUSTAINABLE
If you have any concerns regarding food allergies, please alert your server prior to ordering.

