

KIDS MENU

Available from 6:30am to 10:30pm

HAM & CHEESE PINWHEEL

Ham and Cheese Rolled Tortilla Wraps



SMASHED AVOCADO ON TOAST

Sourdough Bread with Smashed Avocado and Tomatoes



13 **JUNIOR FRIED RICE** 13
Aromatic Vegetable Fried Rice



13 **EGGS & HASH BROWN** 13
Free-Range Eggs Your Way with Roasted Tomatoes, Mushroom and Hash brown



BREAKFAST

Available from 6:30am to 11:00am

PSO BENEDICT

Two Poached Free-Range Eggs with Baked Ham, Spinach, Toasted English Muffin and Hollandaise, Grilled Tomato, Mushroom and Hash Brown



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



28 **GRANOLA BOWL** 15
Wholesome Grains with Honey, Natural Greek Yoghurt, Mixed Berries



20 **FRESH FRUIT BOWL** 15
Seasonal Fruit



20

ALL DAY DINING

Available from 6:30am to 10:30pm

GOBI PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Cauliflower and Spices, served with Mint Chutney, Tomato Chutney and Pickles



ALOO PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Spiced Potatoes, served with Mint Chutney, Tomato Chutney and Pickles



PANEER PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Savory Cottage Cheese, served with Mint Chutney, Tomato Chutney and Pickles



18 **CONTINENTAL BREAKFAST** 18
Hot Heritage Croissant and Danish Pastries, with Salted Butter, Assorted Jam, Greek Yoghurt



18 **TWO FREE-RANGE EGGS – THE WAY YOU WANT IT** 28
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



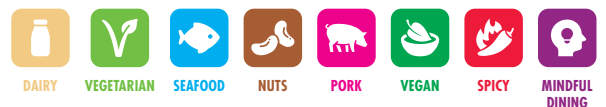
18 **EGG WHITE CLOUD ON TOAST** 28
Scrambled Free-Range Egg White, Smashed Avocado, Sourdough, Wild Mushroom, Spinach, Grilled Tomato and Hash Brown



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.

Contain:



LUNCH & DINNER

Available from 12:00pm to 10:30pm

VEGETARIAN FRIED NOODLES

Wok-Fried Noodles with Green Vegetables and Bean Curd



Add Seafood and Egg



ORIENTAL FRIED RICE

Fragrant Rice with Mixed Seasonal Vegetables



Add Seafood and Egg



NASI GORENG KAMPUNG

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



BUTTER CHICKEN MASALA

Aromatic Golden Chicken in Creamy Indian Curry, with Garlic Naan



SINGAPORE LAKSA

Thick Rice Noodles, Fish Cake, Fried Bean Curd, Quail Eggs, Tiger Prawns, Silver Sprouts, Rich Coconut-Based Broth



20 **LOCAL FARM KALE & SALAD** 20

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



28

AGLIO OLIO

20 Spaghetti with Garlic, Chilli Flakes, Olive Oil and Chopped Parsley



28

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



28

IMPOSSIBLE BURGER

30 Plant-Based Patty with Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun



28

VEGETARIAN CLUB SANDWICH

22 Romaine Lettuce with Sliced Tomato, Smashed Avocado, Onion, Mushroom and Toasted White Bread



28

All Burgers and Sandwiches are served with Thick-Cut Fries and Mixed Salad

SUPPER

Available from 10:30pm to 6:30am

GOBI PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Cauliflower and Spices, served with Mint Chutney, Tomato Chutney and Pickles



BUTTER CHICKEN MASALA

Aromatic Golden Chicken in Creamy Indian Curry, with Garlic Naan



VEGETARIAN FRIED NOODLES

Wok-Fried Noodles with Green Vegetables and Bean Curd



Add Seafood and Egg



18 **NASI GORENG KAMPUNG** 28

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



28

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



20

VEGETARIAN CLUB SANDWICH

22 Romaine Lettuce with Sliced Tomato, Smashed Avocado, Onion, Mushroom and Toasted White Bread



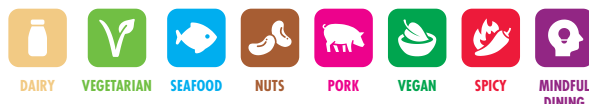
28

All Burgers and Sandwiches are served with Thick-Cut Fries and Mixed Salad

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Contain:



WINES

	GLASS	BOTTLE
BUBBLES		
SOLIGO PROSECCO BRUT DOC, TREVISO, ITALY NV A light, fruity, and floral Prosecco with golden apple notes	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		8
Macchiato		9
Americano		9
Flat White		10
Cappuccino		10
Latte		10
Mocha		10
Hot Chocolate		10

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

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TEA

TWG TEA'S COLLECTION

TWG Tea offers an exclusive collection of over 1,000 premium teas from the world's finest estates. Sourced directly from renowned gardens, TWG Tea crafts bespoke blends and limited editions, ensuring exceptional quality, freshness, and consistency with every harvest.

Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup

11

Earl Grey

A legendary grand classic, this fragrant black tea is richly infused with the finest TWG Tea Bergamot

11

English Breakfast Tea

A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk

11

Grand Jasmine Tea

An outstanding green tea blended with superior TWG jasmine blossoms. The infusion is delicate and refined and gives an enveloping floral aroma

11

Moroccan Mint Tea

A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic

11

Oolong Prestige

A superior TWG blue tea which boasts an aromatic flowery fragrance and a complex and lightly astringent infusion

11

Royal Darjeeling

The king of Indian teas, this first flush boasts a remarkable aroma of red berries, with a round and vibrant taste

11

Sencha

This fine TWG green tea boasts a subtle yet invigorating taste, and is ideal during or after a meal, as it is rich in Vitamin C and contains little theine

11

Vanilla Bourbon Tea

A red tea from South Africa with a rich vanilla, this theine-free blend can be served warm or iced at any time of the day and is perfect for children as well

11

HOMEMADE ICED TEA

Classic English Breakfast

Tahitian Lime



11

Not So Classic Earl Grey

Vanilla Syrup, Fresh Mint Leaves



11

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EDEN

RESTAURANT

12 : 00 PM - 10 : 30 PM

THE BEGINNING

Great to Share

HOKKAIDO SCALLOP CEVICHE Burnt Orange, Compressed Apple, Noisette Butter Croutons, Yuzu Miso Glaze	(S) (D)	32
KAM HEONG GRILLED OCTOPUS Green Mango Slaw, Piquillo Emulsion, Rice Puff	(S) (N)	33
BI FENG TANG CRISPY SQUID Pomelo Pulp, Mala Aioli	(S) (N)	28
PLUM BLOSSOM BURRATA SALAD Creamy Burrata, Plum Tomato, Grilled Plum, Hazelnuts, Plum Dressing, Grilled Sourdough	(V) (N) (D)	28
RENDANG QUAIL BREAST BABY ROMAINE SALAD Quail Egg, Parmesan Chips	(S) (D)	28
THAI PAPAYA SALAD Cherry Tomatoes, Fine Beans, Pine Nuts, Dried Shrimp	(S) (G)	25

MANTOU BAO BUN

SINGAPORE CHILLI CRAB Mozzarella Cheese, Pickled Cucumber	(S) (D)	20
HA CHEONG KAI CHICKEN Green Mango Slaw, Mala Mayonnaise	(S)	20

SOUP

LAKSA LOBSTER BISQUE Grilled Hokkaido Scallop	(S) (D)	29
WILD MUSHROOM SOUP Croutons, Chives	(D) (V)	20

ON THE SIDE

FRAGRANT EGG FRIED RICE WITH TOGARASHI	(V)	16
GRILLED ASPARAGUS WITH LEMON ZEST	(VE)	16
CREAMY HAINANESE MAC & CHEESE	(V)	16
KICAP MANIS FRIES	(V)	16
GOMA TOGARASHI GRILLED BROCCOLI	(V) (N)	16

THE MAIN JOURNEY

TAJIMA BEEF WAGYU STRIPLOIN Soy Caramel Bordelaise, Seasonal Vegetables		68
BLACK ANGUS FLANK STEAK Buah Keluak Sauce, Seasonal Vegetables		49
PAN-FRIED BLACK COD FISH Thunder Tea, Wild Mushrooms, Peanuts	(S) (N) (MSC)	45
PAN-ROASTED SALMON Lemongrass Ginger Sambal, Pomelo Salad	(S) (N) (D)	36
BANGALOW PORK TENDERLOIN Gochujang Apple Glaze, Garlic Crumble	(P)	39
CHARGRILLED LAMB RACK Coriander Yoghurt, Seasonal Vegetables	(G)	49
UNI CITRUS LINGUINE Sakura Ebi, Yuzu Kosho, Tiger Prawn, Ikura Roe	(S) (D)	34
GRATIN CELERIAC Dried Longan, Onion Soil, Soy Béchamel	(VE) (D)	28
BARRAMUNDI PERCIK <i>(Good for Sharing)</i> Tempeh, Long Bean, Tomato, with Kicap Manis Fries and Papaya Salad	(S) (D) (MYGAP)	55

SINGAPORE'S ICONIC FLAVOURS

SINGAPORE CHILLI CRAB* (2 PERSONS) (S)	88
Golden Chinese Bun, Chilli Crab Sauce	
EDEN STYLE LAKSA (S) (N) (D)	32
Tiger Prawn, Onsen Egg, Mussels	
TRUFFLE-INFUSED CHICKEN BREAST CLAYPOT RICE	38
Broccolini, Ginger Paste, Dark Soya, Chilli	
CHICKEN SATAY (N)	24
Peanut Sauce, Ketupat, Cucumber, Onion	

SWEET MEMORIES

HOMEMADE BEANCURD ICE JELLY (V) (D)	19
Black Sesame Gelato, Ginkgo Nuts	
PANDAN GULA MELAKA CAKE (V) (D)	17
Sweet Coconut Sauce	
ONDEH ONDEH SUNDAE (V) (N) (D)	17
Gula Melaka, Brownie, Coconut Floss	
SPECIALTY SWEET MEMORIES	17
Please check with service team for available cakes and tarts	

*These items are not applicable for any discounts.
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(G) (D) (VE) (V) (S) (N) (P) (MYGAP) (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.