

BREAKFAST FOR THE LITTLE ONES

Available from 6:30am to 10:30pm

FRENCH FRIES

Hand-Cut Potatoes fried until Golden and Crisp, lightly seasoned and served Hot

CHEESY FRIES

Crispy Golden Fries topped with Melted Cheese for a Rich, Savoury Bite



CHOCOLATE ICE CREAM SANDWICH

Rich Chocolate Ice Cream between Soft Cookie Layers

EGGS & HASH BROWN

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



NASI GORENG KAMPUNG

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



CONGEE

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



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



12 CRISPY CHICKEN NUGGETS (12 PCS) 16

Juicy Chicken Nuggets served alongside Classic French Fries

15 CHEESE CROQUETTES 16

Golden, Crispy Croquettes with a Creamy Cheese Centre, served Hot



15 HAM & CHEESE SANDWICH 20

Toasted Sandwich with Savoury Ham and Melted Cheese, served with Crispy Fries



15

29 MEE REBUS 23

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



30 GRANOLA BOWL 17

Wholesome Grains with Honey, Natural Greek Yoghurt, Mixed Berries



23 FRESH FRUIT BOWL 17

Seasonal Fruit



20 CONTINENTAL BREAKFAST 20

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



20 TWO FREE-RANGE EGGS – THE WAY YOU WANT IT 29

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



20 EGG WHITE CLOUD ON TOAST 29

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.



DAIRY



VEGETARIAN



SEAFOOD



NUTS



PORK



VEGAN



SPICY



MINDFUL DINING

LUNCH & DINNER

Available from 12:00pm to 10:30pm

LOCAL FARM KALE SALAD

Garden Kale with Edamame, Feta Cheese, Honey Mustard Dressing and Croutons



22

CAESAR SALAD

Crisp Romaine Lettuce with Anchovy Caesar Dressing, Croutons, Parmesan Cheese and Vegetarian Bacon Bites



22

Add Smoked Chicken

27

Add Smoked Salmon

30



VEGETARIAN FRIED NOODLES

Wok-Fried Noodles with Green Vegetables and Bean Curd



22

Add Seafood and Egg

29



ORIENTAL FRIED RICE

Fragrant Rice with Mixed Seasonal Vegetables



22

Add Seafood and Egg

29



NASI GORENG KAMPUNG

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



30

BUTTER CHICKEN MASALA

Aromatic Golden Chicken in Creamy Indian Curry, with Garlic Naan



30

SINGAPORE LAKSA

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



30

AGLIO OLIO

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



22

PASTA BOLOGNESE

Al Dente Pasta in a Rich, Slow-Simmered Meat Ragù with Tomatoes, Red Wine and Parmigiano-Reggiano



22

BEEF LASAGNA

Hearty Layers of Pasta, Savoury Minced Beef, Creamy Béchamel Sauce and Melted Cheddar Cheese



22

VEGETARIAN CLUB SANDWICH

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



24

ATELIER BEEF BURGER

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



30

IMPOSSIBLE BURGER

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



32

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

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.



DAIRY



VEGETARIAN



SEAFOOD



NUTS



PORK



VEGAN



SPICY



MINDFUL DINING

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



20

NASI GORENG KAMPUNG

30

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



30

ATELIER BEEF BURGER

30

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



22

VEGETARIAN CLUB SANDWICH

24

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

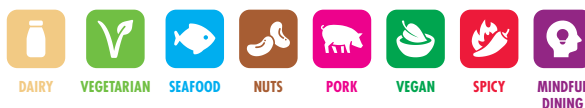


29

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

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	GLASS	BOTTLE
BUBBLES		
SOLIGO PROSECCO BRUT DOC, TREVISO, ITALY NV A light, fruity, and floral Prosecco with golden apple notes	19	72
POMMERY BRUT ROYAL CHAMPAGNE, FRANCE NV Balanced and Elegant, with Delicate Notes of Brioche, Dried Fruits, and White Flowers	30	146
WHITE		
LAWSON'S DRY HILLS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	21	80
PIKES HILLS & VALLEYS RIESLING, CLARE VALLEY, AUSTRALIA	21	92
AMISFIELD PINOT GRIS, CENTRAL OTAGO, NEW ZEALAND	27	105
DOMAINE LES CHENEVIÈRES MÂCON-VILLAGES CHARDONNAY, BURGUNDY, FRANCE	29	114
ROSÉ		
LIVAZUR ROSÉ, CÔTE D'AZUR, FRANCE 2022 Fresh and vibrant, with delicate notes of red berries, citrus, and subtle floral hints.	23	80
RED		
ALTOS LAS HORMIGAS MALBEC, MENDOZA, ARGENTINA	23	90
PLANTAGENET LION'S CIRCLE SHIRAZ, GREAT SOUTHERN WESTERN AUSTRALIA	23	96
ROCCA DELLE MACIE CHIANTI RISERVA, TUSCANY, ITALY	25	98
MERELO MERLOT, COLCHAGUA VALLEY, CHILE	25	98
CHÂTEAU MAUCOIL, CÔTES-DU-RHÔNE VILLAGES, RHÔNE, FRANCE	27	105
TAR & ROSES PINOT NOIR, MORNINGTON PENINSULA, AUSTRALIA	30	120

BEER

Tiger, Singapore	320ml	15
Heineken, Holland	320ml	16
Guinness stout, Ireland	320ml	19

SINGAPORE CRAFT BEER

Brewlander XPA, Singapore	330ml	17
Brewlander Love, Singapore	330ml	17

SOFT DRINKS

Coke		11
Coke Zero		11
Sprite		11
Franklin & Sons Ginger Ale		11
Franklin & Sons Tonic Water		11

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






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	 6g	12
Fresh Orange Juice	 9g	11
Fresh Green Apple Juice	 9g	11

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

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		9
Macchiato		10
Americano		10
Flat White		11
Cappuccino		11
Latte		11
Mocha		11
Hot Chocolate		11

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

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NUTRI-GRADE IS BASED ON DEFAULT PREPARATION.
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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	12
Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup	
Earl Grey	12
A legendary grand classic, this fragrant black tea is richly infused with the finest TWG Tea Bergamot	
English Breakfast Tea	12
A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk	
Grand Jasmine Tea	12
An outstanding green tea blended with superior TWG jasmine blossoms. The infusion is delicate and refined and gives an enveloping floral aroma	
Moroccan Mint Tea	12
A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic	
Oolong Prestige	12
A superior TWG blue tea which boasts an aromatic flowery fragrance and a complex and lightly astringent infusion	
Royal Darjeeling	12
The king of Indian teas, this first flush boasts a remarkable aroma of red berries, with a round and vibrant taste	
Sencha	12
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	
Vanilla Bourbon Tea	12
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	

HOMEMADE ICED TEA

Classic English Breakfast		12
Tahitian Lime		
Not So Classic Earl Grey		12
Vanilla Syrup, Fresh Mint Leaves		



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

SWEET MEMORIES

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

*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.