

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



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.

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



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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



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



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 **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



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

AGLIO OLIO

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



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

22

Wok-Fried Noodles with Green Vegetables and Bean Curd



Add Seafood and Egg

29



ORIENTAL FRIED RICE

22

Fragrant Rice with Mixed Seasonal Vegetables



Add Seafood and Egg

29



NASI GORENG KAMPUNG

30

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



BUTTER CHICKEN MASALA

30

Aromatic Golden Chicken in Creamy Indian Curry, with Garlic Naan



SINGAPORE LAKSA

30

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



IMPOSSIBLE BURGER

32

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



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.



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

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



30

ATELIER BEEF BURGER

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

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 MACÌE CHIANTI RISERVA, TUSCANY, ITALY		25	98
MEREO 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	D 11g	11
Coke Zero	B 4g	11
Sprite	D 11g	11
Franklin & Sons Ginger Ale	C 6g	11
Franklin & Sons Tonic Water	A 0g	11

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



NUTRI-GRADE
(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% FAT	12
Fresh Orange Juice	 9% FAT	11
Fresh Green Apple Juice	 9% FAT	11

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

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	 A 0%	9
Macchiato	 A 1%	10
Americano	 A 0%	10
Flat White	 C 0%	11
Cappuccino	 C 0%	11
Latte	 C 0%	11
Mocha	 D 4%	11
Hot Chocolate	 D 4%	11

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

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NUTRI-GRADE
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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 Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup	12
Earl Grey A legendary grand classic, this fragrant black tea is richly infused with the finest TWG Tea Bergamot	12
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	12
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	12
Moroccan Mint Tea A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic	12
Oolong Prestige A superior TWG blue tea which boasts an aromatic flowery fragrance and a complex and lightly astringent infusion	12
Royal Darjeeling The king of Indian teas, this first flush boasts a remarkable aroma of red berries, with a round and vibrant taste	12
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	12
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	12

HOMEMADE ICED TEA

Classic English Breakfast

Tahitian Lime



12

Not So Classic Earl Grey

Vanilla Syrup, Fresh Mint Leaves



12

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NUTRI-GRADE IS BASED ON DEFAULT PREPARATION.
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EDEN

RESTAURANT

12 : 00 PM - 10 : 30 PM

THE BEGINNING

Great to Share

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

MANTOU BAO BUN

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

SOUP

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

ON THE SIDE

FRAGRANT EGG FRIED RICE WITH TOGARASHI	(V)	16
GRILLED ASPARAGUS WITH LEMON ZEST	(V)	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	68
Soy Caramel Bordelaise, Seasonal Vegetables	
BLACK ANGUS FLANK STEAK	49
Buah Keluak Sauce, Seasonal Vegetables	
PAN-FRIED BLACK COD FISH	45
Thunder Tea, Wild Mushrooms, Peanuts	
PAN-ROASTED SALMON	36
Lemongrass Ginger Sambal, Pomelo Salad	
BANGALOW PORK TENDERLOIN	39
Gochujang Apple Glaze, Garlic Crumble	
CHARGRILLED LAMB RACK	49
Coriander Yoghurt, Seasonal Vegetables	
UNI CITRUS LINGUINE	34
Sakura Ebi, Yuzu Kosho, Tiger Prawn, Ikura Roe	
GRATIN CELERIAC	28
Dried Longan, Onion Soil, Soy Béchamel	
BARRAMUNDI PERCIK (Good for Sharing)	55
Tempeh, Long Bean, Tomato, with Kicap Manis Fries and Papaya Salad	

SINGAPORE'S ICONIC FLAVOURS

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

SWEET MEMORIES

HOMEMADE BEANCURD ICE JELLY	(V) (D) 19
Black Sesame Gelato, Ginkgo Nuts	
PANDAN GULA MELAKA CAKE	17
Sweet Coconut Sauce	
ONDEH ONDEH SUNDAE	17
Gula Melaka, Brownie, Coconut Floss	

SPECIALTY SWEET MEMORIES

Please check with service team for available tarts

*These items are not applicable for any discounts.
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