

# 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.



# LUNCH & DINNER

Available from 12:00pm to 10:30pm

<b>LOCAL FARM KALE SALAD</b>	22	<b>AGLIO OLIO</b>	22
Garden Kale with Edamame, Feta Cheese, Honey Mustard Dressing and Croutons		Spaghetti with Garlic, Chilli Flakes, Olive Oil and Chopped Parsley	
 		   	
<b>CAESAR SALAD</b>	22	<b>PASTA BOLOGNESE</b>	22
Crisp Romaine Lettuce with Anchovy Caesar Dressing, Croutons, Parmesan Cheese and Vegetarian Bacon Bites		Al Dente Pasta in a Rich, Slow-Simmered Meat Ragù with Tomatoes, Red Wine and Parmigiano-Reggiano	
 			
Add Smoked Chicken	27	<b>BEEF LASAGNA</b>	22
Add Smoked Salmon	30	Hearty Layers of Pasta, Savoury Minced Beef, Creamy Béchamel Sauce and Melted Cheddar Cheese	
			
<b>VEGETARIAN FRIED NOODLES</b>	22	<b>VEGETARIAN CLUB SANDWICH</b>	24
Wok-Fried Noodles with Green Vegetables and Bean Curd		Romaine Lettuce with Sliced Tomato, Smashed Avocado, Onion, Mushroom and Toasted White Bread	
 		 	
Add Seafood and Egg	29	<b>ATELIER BEEF BURGER</b>	30
 		Angus Beef Patty with Crispy Bacon, Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun	
<b>ORIENTAL FRIED RICE</b>	22	 	
Fragrant Rice with Mixed Seasonal Vegetables		<b>IMPOSSIBLE BURGER</b>	32
 		Plant-Based Patty with Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun	
Add Seafood and Egg	29	  	
		<i>All Burgers and Sandwiches are served with Thick-Cut Fries and Mixed Salad</i>	
<b>NASI GORENG KAMPUNG</b>	30		
Indonesian Village Style Fried Rice with Crispy Anchovies, Fried Egg, Crispy Chicken, Chicken Satay and Prawn Crackers			
  			
<b>BUTTER CHICKEN MASALA</b>	30		
Aromatic Golden Chicken in Creamy Indian Curry, with Garlic Naan			
			
<b>SINGAPORE LAKSA</b>	30		
Thick Rice Noodles, Fish Cake, Fried Bean Curd, Quail Eggs, Tiger Prawns, Silver Sprouts and Rich Coconut-Based Broth			
  			

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# 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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# WINES

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

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# 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

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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% 12
Fresh Orange Juice	 9% 11
Fresh Green Apple Juice	 9% 11

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# COFFEE

## ROBERT TIMMS COFFEE

In collaboration with Robert Timms, we proudly present the Sustainable Blend — thoughtfully sourced and expertly roasted to reflect a shared commitment to responsible practices and environmental stewardship.

Rainforest Alliance Certified, this ethically sourced coffee celebrates the journey from bean to cup, honouring the farmers, communities and landscapes behind every harvest. More than simply a blend, it represents genuine relationships and conscious choices — proving that exceptional flavour and meaningful impact can go hand in hand.

<b>Espresso</b>		9
<b>Macchiato</b>		10
<b>Americano</b>		10
<b>Flat White</b>		11
<b>Cappuccino</b>		11
<b>Latte</b>		11
<b>Mocha</b>		11
<b>Hot Chocolate</b>		11

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.

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

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

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# EDEN

## RESTAURANT

12 : 00 PM - 10 : 30 PM

### THE BEGINNING

*Great to Share*

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

### MANTOU BAO BUN

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

### SOUP

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

### ON THE SIDE

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

### THE MAIN JOURNEY

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

### SINGAPORE'S ICONIC FLAVOURS

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

### SWEET MEMORIES

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

