

**STEP INTO
A RESTAURANT
WITHOUT
STEPPING OUT
OF YOUR ROOM**




KIDS' MENU

Available from 6:30 am to 10:30 pm

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| CLASSIC FRENCH FRIES
A Timeless Favourite - Crispy, Lightly Salted Fries |   | 12 | CHEESE CROQUETTE
Golden, Crispy Croquette with Warm, Creamy Salted Cheese |   | 15 |
| CHEESE FRIES
Golden Fries topped with Nacho Cheese |   | 15 | HAM & CHEESE SANDWICH
Toasted Sandwich with Ham, Melted Cheese and Crispy Fries |  | 15 |
| CRISPY CHICKEN NUGGETS
Juicy Chicken Nuggets with Classic French Fries |  | 15 | CHOCOLATE ICE CREAM SANDWICH
Rich Chocolate Ice Cream between Sponge Cake Layers |   | 15 |














BREAKFAST

Available from 6:30 am to 11:00 am

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| TWO FREE-RANGE EGGS WITH SALAD
<i>Eggs Your Way:</i>
Sunny Side-Up, Over Easy, Poached Egg, Scrambled Egg, Vegetable Omelette, Vegetable Egg White Omelette, Masala Omelette |   | 15 | CONGEE
Slow-Cooked Rice Porridge with Braised Peanuts & Pickled Lettuce |   | 23 |
| AVOCADO TOAST WITH CEMBERT
Sourdough Toast with Avocado, Camembert Cheese and Fresh Mesclun Salad |   | 24 | <i>Add on:</i>
Shredded Chicken 8
Sliced Fish  8 | | |
| FRESH FRUIT BOWL
Mixed Fruit and Berries |   | 16 | PSO EGGS BENEDICT
Two Poached Free-Range Eggs, Spinach, Toasted English Muffin, Hollandaise, Grilled Tomato, Mushroom and Hash Brown
Choice of Smoked Salmon or Turkey Ham |  | 28 |
| PSO CONTINENTAL BREAKFAST
Hot Croissant and Danish Pastries with Salted Butter, Assorted Jam and Greek Yoghurt |   | 20 | PSO AMERICAN BIG BREAKFAST
Croissant, Salad, Sausage, Bacon, Hash Brown, Baked Tomato |   | 28 |
| GOBI PARATHA
Northern Indian Whole Wheat Flatbread with Cauliflower and Spices, served with Mint Chutney, Tomato Chutney and Pickles |    | 20 | <i>Eggs Your Way:</i>
Sunny Side-Up, Over Easy, Poached Egg, Scrambled Egg, Vegetable Omelette, Vegetable Egg White Omelette, Masala Omelette | | |
| PANEER PARATHA
Northern Indian Whole Wheat Flatbread with Cottage Cheese, served with Mint Chutney, Tomato Chutney and Pickles |    | 20 | SINGAPORE LAKSA
Thick Rice Noodles, Fish Cake, Fried Bean Curd, Quail Eggs, Tiger Prawns, Silver Sprouts and Rich Coconut-Based Broth |    | 30 |
| | | | NASI GORENG KAMPUNG
Indonesian Village-Style Fried Rice with Crispy Anchovies, Fried Egg, Crispy Chicken, Grilled Prawn and Crackers |    | 30 |

SUPPER

Available from 10:30 pm to 6:30 am

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| GRILLED CHICKEN SALAD
Cherry Tomato, Locally Grown Kale, Onion, Cucumber, Walnut and Olive Oil |    | 22 | PLANT-BASED MEATBALL PASTA
Tomato Based Linguine with Parmigiano |   | 24 |
| GOBI PARATHA
Northern Indian Whole Wheat Flatbread with Cauliflower and Spices, served with Mint Chutney, Tomato Chutney and Pickles |    | 20 | WAGYU BEEF HOR FUN
Wok-Fried Flat Noodles with Wagyu Beef, Bean Sprouts and Egg |   | 32 |
| PANEER PARATHA
Northern Indian Whole Wheat Flatbread with Cottage Cheese, served with Mint Chutney, Tomato Chutney and Pickles |    | 20 | | | |

TWO FREE-RANGE EGGS WITH SALAD   15

Eggs Your Way:

Sunny Side-Up, Over Easy, Poached Egg
Scrambled Egg, Vegetable Omelette,
Vegetable Egg White Omelette, Masala Omelette

GRILLED CHICKEN SALAD    22

Cherry Tomato, Locally Grown Kale, Onion, Cucumber,
Walnut and Olive Oil

CAESAR SALAD   20

Crisp Romaine Lettuce with Anchovy Caesar Dressing, Croutons,
Parmesan Cheese and Onsen Egg

Add on:

Grilled Chicken 6
Smoked Salmon 4

GOBI PARATHA    20

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

PANEER PARATHA    20

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

BUTTER GARLIC AGLIO OLIO PASTA    22

Linguine, Confit Garlic Purée and Chilli Flakes

PSO VEGETARIAN CLUB SANDWICH    24

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

WILD MUSHROOM PASTA   24

Linguine, Mushroom Ragout and Parmigiano

PLANT-BASED MEATBALL PASTA   24

Tomato Based Linguine with Parmigiano

PSO CLUB SANDWICH   26

Bread Loaf, Lettuce, Tomato, Cucumber, Fried Egg, Bacon,
Chicken, Avocado, Mesclun and Fries

BUTTER CHICKEN MASALA   26

Braised Chicken in Rich Creamy Tomato Curry,
Garlic Naan and Pickles

SINGAPORE LAKSA     30

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

NASI GORENG KAMPUNG    30

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

PLANT BASED BEEF BURGER   30

Tomato Glazed Plant-Based Patty, Lettuce, Onion, Gherkin,
Emmental Cheese, Smoky BBQ Sauce, Brioche Bun and Fries

WAGYU BEEF HOR FUN   32

Wok-Fried Flat Noodles with Wagyu Beef,
Bean Sprouts and Egg

WAGYU BEEF BURGER   32

Wagyu Beef Patty, Crispy Bacon, Lettuce, Tomato,
Onion, Gherkin, Emmental Cheese, Smoky BBQ Sauce,
Brioche Bun and Fries

ORDER ANY FOOD ITEM AND COMPLEMENT YOUR MEAL WITH THESE SPECIAL TREATS

MOCKTAILS

Sunny Pine 8
Plumie Roselle 8

COCKTAILS

Singapore Sling 14
Cosmopolitan 14
Negroni 14

BEER

Tiger, Singapore 10
Heineken, Holland 10

WINES

M. Chapoutier Domaine de Bila-Haut Blanc, Rhône, France, 2024 12
M. Chapoutier Domaine de Bila-Haut Rouge, Rhône, France, 2024 12
Château d'Esclans Whispering Angel Rosé, Côte d'Azur, France, 2023 12

BUBBLES

	<i>GLASS</i>	<i>BOTTLE</i>
Soligo Prosecco Brut Doc, Treviso, Italy NV	20	72
Pommery Brut Royal Champagne, France NV	30	146

ROSÉ

Château d'Esclans Whispering Angel Rosé, Côte d'Azur, France	19	85
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WHITE

Lawson's Dry Hills Sauvignon Blanc, Marlborough, New Zealand, 2024	22	85
Pike's Hills & Valleys Riesling, Clare Valley, Australia, 2024	22	85
Domaine Les Chenevières Mâcon-Villages Chardonnay, Burgundy, France, 2023	27	94

RED

Altos Las Hormigas Malbec, Mendoza, Argentina, 2023	24	91
Plantagenet Lion's Circle Shiraz, Great Southern, Western Australia, 2022	24	95
Punt Road Pinot Noir, Yarra Valley, Australia, 2023	25	86

If you prefer gluten-free, please let our team know & we will make the necessary arrangements.
Prices are subjected to 10% service charge and prevailing goods & services tax.



BEER

Tiger, Singapore	320ml	14
Corona, Mexico	320ml	14
Heineken, Holland	320ml	15
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

PREMIUM WATER

Acqua Panna	750ml	14
San Pellegrino	750ml	14

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	11
Earl Grey	11
English Breakfast Tea	11
Moroccan Mint Tea	11
Oolong Prestige	11
Royal Darjeeling	11
Sencha	11
Vanilla Bourbon Tea	11

HOMEMADE ICED TEA

Classic English Breakfast Tahitian Lime		11
Not So Classic Earl Grey Vanilla Syrup, Fresh Mint Leaves		11



THIRST QUENCHERS

Fresh Thai Coconut		12
Fresh Orange Juice		11
Fresh Green Apple Juice		11

ROBERT TIMMS COFFEE

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

Rainforest Alliance Certified, this coffee honours the journey from bean to cup, supporting farmers, communities, and the environment.

Espresso		11
Macchiato		11
Americano		11
Cappuccino		11
Latte		11
Mocha		11
Hot Chocolate		11

HAPPY HOUR

Available from 12:00 pm to 6:00 pm

BEER - 12

Tiger, Singapore
Heineken, Holland

WINE BY THE GLASS - 15

M. Chapoutier Domaine de Bila-Haut Blanc, Rhône, France, 2024
M. Chapoutier Domaine de Bila-Haut Rouge, Rhône, France, 2024
Château d'Esclans Whispering Angel Rosé, Côte d'Azur, France, 2023

COCKTAILS - 16

Aperol Spritz
Margarita
Nutty Lime Fizz

1-FOR-1 MOSCATO D'ASTI - 23

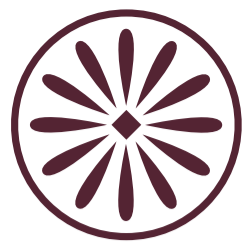
Bersano Montelivo Moscato d'Asti, Piemonte, Italy

1-FOR-1 PROSECCO - 26

Bottega Prosecco Millesimato Brut DOC, Veneto, Italy



Nutri-Grade is based on default preparation.
(Before the addition of ice and sugar)

























EDEN

RESTAURANT





12 : 00 PM - 10 : 30 PM

THE BEGINNING














Great to Share

MESCLUN SALAD WITH PLUM VINAIGRETTE	  	18
Mesclun Greens, Cherry Tomatoes, House-Made Plum Vinaigrette		
CAESAR SALAD	 	22
House-Made Anchovy Dressing, Onsen Egg, Parmesan Snow		
• Crispy Roast Pork		4
• Smoked Salmon		6
CHICKEN SATAY (6 PCS)	 	24
Ketupat, Fresh Cucumber, Red Onion, Peanuts		
SLICED PIG TROTTER MOSAIC	 	28
Dark Rice Vinegar Braised Pig Trotter, Zhenjiang Vinaigrette, Crispy Ginger		
NYONYA BURRATA CAPRESE	 	28
Nyonya Assam Marinated Cherry Tomatoes, Crispy Okra, White Balsamic, Sourdough Toast		
BAKED CAMEMBERT	 	32
Black Truffle Chinese Olives, Pine Nuts, Sourdough Toast		
KAM HEONG OCTOPUS TENTACLES	     	32
Green Mango Slaw, Piquillo Emulsion		
DRUNKEN FOIE GRAS TERRINE		32
Port Wine Infused, Tamarind Gel, Mandarin Orange Compote, Granny Smith Apple, Sourdough Toast		
























SOUPS

FOREST MUSHROOM SOUP	 	20
Porcini Mushroom, Sourdough Toast		
LAKSA LOBSTER BISQUE	 	38
Crispy Wonton Crisp, Lobster, Creamy Laksa		

ON THE SIDE

FRENCH FRIES		12
ADD		
• Truffle	 	3
• Kichap Manis	 	3
• Mentaiko	 	3
SOURDOUGH TOAST WITH HERB BUTTER	 	12
GRILLED ASPARAGUS WITH HOLLANDAISE & FURIKAKE	 	15
DAUPHIN POTATO GRATIN	 	15

THE MAIN JOURNEY

KUNG PO ARTICHOKE BARIGOULE	  	32
Stir-Fried Artichoke, Chinese Mushroom, Dried Chilli, Cashew Nuts, Garlic Crumbs		
EDEN STYLE LAKSA	     	38
King Prawn, Hokkaido Scallop, Diamond Clam		
CORN-FED CHICKEN RICE		38
Chicken Rice Style Barley Risotto, Sous Vide Chicken, Ginger Chilli Vinaigrette		
SAMBAL IKAN BAKAR (LOCALLY-FARMED BARRAMUNDI)	    	38
Cincalok Salsa, Burnt Tomato Chutney, Sakura Ebi, Tempeh Chips		
CANTONESE HONEY CHAR SIEW IBERICO PORK COLLAR	 	38
Spicy Pineapple, Pickled Red Onion, Seasonal Vegetables		
AROMATIC LEMONGRASS GRILLED AUSTRALIAN LAMB RACK	  	48
Seasonal Vegetables, Thai-Style Mint Sauce, Fresh House-Grown Mint		
RENDANG AUSTRALIAN WAGYU BEEF CHEEKS		48
8-Hour Slow-Cooked Beef Cheeks, Coconut Sambal, Butter Mashed Potato, Pickled Cucumber		
AUSTRALIAN WAGYU BEEF STRIPLOIN (300GM)	 	78
Pan-Fried Striploin, Buah Keluak Glaze, Cilantro Chimichurri, Fresh House-Grown Basil		

SWEET MEMORIES

CHENDOL CRÈME BRÛLÉE	 	20
Pandan Coconut Royale, Caramel Sugar Brûlée, Chendol Gelato		
ICE CREAM SANDWICH PARFAIT	 	20
Strawberry Parfait, Waffle Biscuit, Berries Coulis		
PEANUT ANG KU KUEH	  	20
Peanut Butter, Praline Feuilletine, Sesame Ice Cream		
TIRAMISU	 	24
Mascarpone Mousse, Gula Melaka, Hainanese Black Coffee Liquor Mix		



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

If you have any concerns regarding food allergies, please alert your server prior to ordering.