



EST. 2023

MADISON'S

American Comfort Food

Sunrise Specials

Available 6.30am to 10.30am

Tutti Fruitti 18

Seasonal Fresh Fruits & Berries drizzled with Plain Yoghurt



Stack Them Up 24

Pancakes, Berries Compote, Fresh Berries and Banana, Nutella & Apple Vinegar Honey



All Day

Very Berry Yoghurt 20

Greek Yoghurt, Granola & Fresh Berries



Madison's Toss-up 24

Hass Avocado, Vined Cherry Tomatoes, Cucumber, Beetroot, Capsicums, Toasted Walnuts, Lemon Vinaigrette & Sunny Side Up



Rise and Shine 26

Omelette, Aged Cheddar Garden Greens, Avocado, Roasted Vined Cherry Tomatoes



Eggs Your Way 28

Choice of Sunny Side Up or Over Easy, Toasted Brioche, Pepper Jack Cheese Avocado, Roasted Vined Cherry Tomatoes



Spammed and Scrambled 28

Bagel, Bacon, Grilled Spam, Chopped Chives, Avocado & Stingless Bee Honey Mustard Dressing



Breakfast Buffet

Available 6.30am to 10.30am

Adult 38

Child 18

Aged between 6 to 12 years old

Add-on Sides

Grilled Tomatoes 6

Avocado 6

Signature Croissant 7

Banana Bread (115g/slice) 8

Old Bay Potatoes 10

Streaky Bacon 11

Chicken Sausage 11

Pork Sausage 11

Grilled Spam 12

Minute Steak (80g) 18

Smoked Salmon 18

Dietary Information



Appetizers

Smoked Chicken Waldorf 20

Granny Smith Apples, Celery, Toasted Walnuts, Mayonnaise, Baby Romaine & Roasted Grapes



Madison's Cobb Salad 22

Crispy Bacon, Hard Boiled Eggs, Cherry Vined Tomatoes, Avocado, Olives, Capsicums, Lemon Vinaigrette or Blue Cheese Dressing



Add-on:

Shredded Corn Fed Chicken Breast 8

Bacon Bits 8



MFC - Mad's Fried Chicken 20

Served with Chipotle Coleslaw



Madison's Gumbo 18

Beef Blood Sausage, Nduja, Capsicums, Celery, Toasted Sourdough



Tomato Soup (V) 16

Sourdough Bread, Sundried Tomatoes & Extra Virgin Olive Oil



Madison's, named after the iconic Madison Avenue in the New York City, is an all-day dining destination serving New York City comfort food classics with a timeless American spirit.

Mains

Madison's Cut 60

MS3 Grain Fed Beef New York Strip, Sunny Side Up, Roasted Vined Cherry Tomatoes, Red Wine Sauce & Sweet Potato Fries



Pan Seared Barramundi 28

Garam Masala Braised Chickpeas, Pickles, Charred Vegetables, Coriander



Breaded Barramundi Fish & Chips 26

Homemade Tonkatsu Tartare Sauce, Fries, Burnt Lemon



Shrimp & Shrooms Grits 32

Grilled Marinated Jumbo Prawn, Parmesan Cheese & Wild Mushroom Stew



Chicken Leg Confit 26

Mushroom Fricassee, Chicken Jus & Hash Brown Crumble



Dietary Information



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FOOD

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FOOD

Sandwiches & Burgers

Served with Garden Greens

Impossible Cheese Burger (V) 34

Brioche Bun, Impossible Patty, Pepper Jack Cheese, Tomatoes, Lettuce, Cucumber, Chipotle Coleslaw & French Fries



The Empire State Burger 38

Angus Beef, Smoked Salmon, Spinach, Streaky Bacon, Pepper Jack Cheese, Sunny Side Up, Chipotle Coleslaw & French Fries



Reuben! Reuben! 36

Sliced Corned Beef, Toasted Seeded Wheat, Sauerkraut, Emmenthal, Dill Relish & Pullman's Reuben Dressing



Shrimp & Crab Roll 28

Bechamel, Cheddar Cheese, Scallion, Fried Shallot & Fries



Local Delights

Singapore Laksa 30

White Bee Hoon, Jumbo Tiger Prawns, Fish Cake, Beans Sprouts, Quail Eggs, Tau Pok & Sambal Chilli



Pullman's Hainanese Chicken Rice 28

Poached Corn Fed Chicken, Steamed Bok Choy with Soy Sauce, Chicken Broth



Chicken Satay 28

Peanut Sauce, Japanese Cucumber, Red Onion & Steamed Rice Cake



Singapore Bak Kut Teh 28

Served with Dough Fritters, Steamed Fragrant Rice, Chilli & Dark Soy Sauce



Pasta

Choice of Spaghetti, Penne or Macaroni

Carbonara 24

Parma Ham, Parmesan Cheese & Egg Yolk



Pesto (V) 20

Basil Pesto & Olive Oil



Beef Bolognese 22

Parmesan Cheese & Basil



Aglio Olio (V) 20

Garlic, Birds Eye Chilli & Extra Virgin Olive Oil



Madison's Mac & Cheese (V) 20

Orange Cheddar Cheese Sauce, Macaroni & Herb Crumble



Add-on:

Shredded Corn Fed Chicken Breast 8

Bacon Bits 8



Gluten-Free Pasta Available upon Request

Dietary Information

Alcohol Beef Dairy Eggs

Fish Gluten Nuts Pork

Shellfish Soy Mustard

Locally-Sourced Vegetarian

Local Dish

Madison Square Brunch

Available every Sunday 12pm to 3pm

Tempting Table

Manhattan Chopped Salad (V)

Lemon Vinaigrette, Baby Romaine, Garden Greens, Bibb Lettuce, Vined Cherry Tomatoes, Capsicums, Avocado, Enoki Mushroom, Hard Boiled Eggs



Artisan Cheese & Charcuterie Platter

Camembert, Parmesan, Chevre Served With Grapes, Walnuts and Cheese Cracker



Bresaola, Pepperoni, Mortadella Served With Dijon Mustard, Pickles



Chick-Mania

MFC- Mad's Fried Chicken

Served With Waffle



Egg Avocaddict

English Muffin, Smashed Avocado, Smoked Salmon, Poached Egg, Paprika Hollandaise



Road To Timesquare

Land & Sea Platter

Sausages, Tiger Prawns, MB3 Black Angus



Sauces:

Grain Mustard

BBQ Sauce

Sides:

Sweet Potato Fries (V)

Simply Mac & Cheese (V)

Grilled Vine Ripened Tomatoes & Vegetables



Reuben! Reuben!

Sliced Corned Beef, Toasted Seeded Wheat, Sauerkraut, Emmenthal, Dill Relish & Pullman's Reuben Dressing



Dazzling Delights

Fried Gelato With Vanilla White Chocolate Espuma



Seasonal Fresh Fruits

Sea Treasures

Top up extra **48** Per Pax

Boston Lobster | Snow Crab | Japanese Oyster

Condiments:

Lemon, Cocktail Dressing

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FOOD

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FOOD

Brunch Beverage Specials

2 Hours of Free-flow | 58 Per Pax

Gin & Spritz Station



Hendricks Original
Hendricks Neptunia
Hendricks Flora Adora



G' Vine June Peach



Stranger & Sons



Empress Gin



Malfy Gin



Sui
Roku



Tanqueray

Aperol Spritz

Campari Spritz

Budweiser Beer

Prosecco

Add additional 20 for Free Flow of
Taittinger Champagne on top of Gin & Spritz Station!

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FOOD

Desserts

Signature NYC Peanut Butter
Cheesecake 18



Metropolis Red Velvet 18



Texas Chocolate & Pecan Cake 18



Apple & Cinnamon Tart with
Vanilla Sauce 18



Milkshakes

Classic 8.5
Vanilla Ice Cream,
Milk & Whipped Cream



Gls

Strawberry 9.5
Strawberry Ice Cream, Strawberries,
Milk & Whipped Cream



Chocolate 8.5
Chocolate Ice Cream, Chocolate Chips,
Fresh Milk & Whipped Cream



Add Flavoured Syrup +1.5
Chocolate Cookie, Cinnamon,
French Nougat, Hazelnut, Ice Mint

Add Dash of Booze +12



Nutri-Grade is based on default preparation
(before addition of ice)

Gelaticate

Gelato 10/
Scoop



Chocolate 85%
Yo Yo Yoghurt
Yuzu
Strawberry

Smoothies

Mango Passion 10.5
Passion Fruit, Mango, Orange, Yoghurt



Banana Almond 10.5
Unsweetened Almond Milk, Banana,
Almond Butter, Cinnamon, Yoghurt



Very Berry 10.5
Strawberry, Raspberry,
Blueberry, Yoghurt



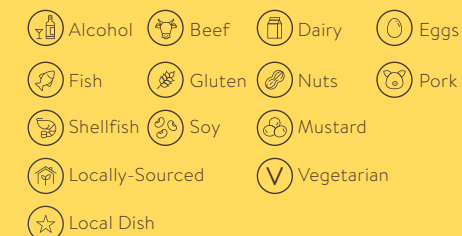
Avocado Mango 10.5
Avocado, Mango, Honey, Yoghurt



Beetroot Apple 10.5
Beetroot, Apple, Honey, Yoghurt



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DESSERTS

Cocktails

Tom Collins

Gin, Lime, Simple Syrup, Soda

Served over large rock

20

Aperol Spritz

Aperol, Prosecco, Soda

Served over large rock

20

El Bandarra Spritz

Choice of Rosé or Blanco, Prosecco, soda

Served over large rock

20

Lychee Martini

Vodka, Lychee, Liqueur, Ginger & Lime Liqueur, Apple, Grape, Lemon

Served straight up

24

Negroni

Rose & White Pepper infused Gin, Red Bitters, and Vermouth

Served over large rock

24

Sunset Aperitivo

Hibiscus Tea infused Gin, Amaro, Lavender, and Rose

Served over rocks

24

Espresso Martini

Raspberry-infused Vodka, Espresso Tincture, Raspberry Liqueur, Raspberry Syrup, Dark Chocolate Bitters

Served straight up

24

Gin

45ml

Aviation

18

Dorothy Parker

22

Perry's Tot Navy Strength

23

Hendrick's

20

Vodka

Tito's

18

Hangar 1 Straight

20

Hangar 1 Mandarin

20

Hangar 1 Rose

20

Bourbon

Buffalo Trace

18

Michter's

22

Michter's Rye

22

Michter's Sour Mash

22

Single Malt & Blended

Balvenie 12 DoubleWood

22

Balvenie 14 Caribbean Cask

30

Balvenie 16

68

Glenfiddich 12

22

Glenfiddich 15

26

Glenfiddich 18

33

Monkey Shoulder

18

Smokey Monkey Shoulder

18

Tequila & Mezcal

45ml

Altos Blanco

18

Corazon Anejo

21

Koch Elemental Mezcal

18

Rum

Plantation 3 Stars

18

Plantation Original Dark

18

Brandy

Remy Martin VSOP

18

Remy Martin 1738

22

Aperitif & Digestif

El Bandarra Vermut Rose

16

El Bandarra Vermut Blanc

16

Campari

16

Amaro Nonino

18

Amaro Montenegro

16

Beer

Btl

Budweiser

14

Tiger

14

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DRINKS

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DRINKS

Wines
House Pour

<i>Champagne</i>	Grape	Glass	Bottle
France Taittinger Brut Reserve NV	Chardonnay Pinot Noir Pinot Meunier	29	148
<i>Sparkling</i>			
Italy Bolla Prosecco	Glera	18	88
<i>White Wine</i>			
Australia De Bortoli DB Family Selection Chardonnay	Chardonnay	16	78
France Kressmann Selection Chardonnay	Chardonnay	18	88
M. Chapoutier La Ciboise, Grenache Blanc	Grenache Blanc	24	98
Italy Reguta Di Anselmi Giuseppe E Luigi Sauvignon Blanc	Sauvignon Blanc	22	105
<i>Red Wine</i>			
Australia De Bortoli DB Family Selection Shiraz	Shiraz	16	78
France Kressmann Selection Merlot	Merlot	18	88
Italy Illuminati Riparosso Montepulciano D'abruzzo	Montepulciano	22	105
USA Robert Mondavi Twin Oaks Cabernet Sauvignon	Cabernet Sauvignon	24	115
<i>Rose Wine</i>			
Spain Torres Vina Esmeralda Garnacha Rose	Grenache	24	115

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DRINKS

Wines
by Bottle

<i>Champagne</i>	Grape	Bottle
Taittinger Brut Reserve NV	Chardonnay Pinot Noir Pinot Meunier	148
Billecart-Salmon Brut Reserve NV	Chardonnay	230
Taittinger Prelude Grand Crus	Chardonnay Pinot Noir Pinot Meunier	370
<i>Champagne Rose</i>		
Taittinger Prestige Rose NV	Chardonnay Pinot Noir	310
<i>Sparkling</i>		
Montelvini Prosecco DOC Extra Dry	Glera	78
Bolla Prosecco DOC	Glera	88
Zardetto Prosecco DOC Treviso Extra Dry	Glera	88

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DRINKS

Wines
by Bottle

<i>White Wine</i>	Grape	Bottle
Chile Miguel Torres Las Mulas Sauvignon Blanc	Sauvignon Blanc	115
France M. Chapoutier La Ciboise	Grenache Blanc	98
Kressmann Selection Chardonnay	Chardonnay	88
Pierre Ferraud Chardonnay	Chardonnay	100
Domaine Du Chardonnay Petit Chablis	Chardonnay	135
Domaine Du Chardonnay Chablis 1er Cru Vosgros	Chardonnay	165
Italy Bottega Pinot Grigio IGT Delle Venezie	Pinot Grigio	100
Reguta Di Anselmi Giuseppe E Luigi Sauvignon Blanc	Sauvignon Blanc	105
GAJA Alteni Di Brassica Langhe DOC 2020	Sauvignon Blanc	620
GAJA Ca 'Marcanda Vista Mare Toscana IGT 2021	Vermentino Viognier	280
Lebanon Chateau Musar Jeune Blanc 2020	Vermentino Viognier Chardonnay	150
Australia De Bortoli DB Family Selection Chardonnay	Chardonnay	78
New Zealand Mount Riley, Sauvignon Blanc	Sauvignon Blanc	120
Greywacke Sauvignon Blanc	Sauvignon Blanc	150
USA Robert Mondavi Twin Oaks Chardonnay	Chardonnay	115
Submission California Chardonnay 2020	Chardonnay	160
Twomey Silver Oak Sauvignon Blanc 2021	Sauvignon Blanc	245

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DRINKS

Wines
by Bottle

<i>Red Wine</i>	Grape	Bottle
Argentina Masi Tupungato Passo Doble DOCG	Malbec Semi-Dried Corvina	128
Vistalba Tomero Malbec 2022	Malbec	128
Tomero 2021	Malbec	128
Tomero Single Vineyard 2020	Malbec	170
Australia De Bortoli DB Family Selection Shiraz	Shiraz	78
De Bortoli La Bohème The Missing Act Cabernet Sauvignon & Sangoivese	Cabernet Sauvignon Sangiovese	165
Wirra Wirra RSW 2018	Shiraz	220
Chile Miguel Torres Las Mulas Carmenere	Carmenere	115
Montes Purple Angel 2020	Carmenere Petit Verdot	410
France Kressmann Selection Merlot	Merlot	88
Pierre Ferraud Pinot Noir	Pinot Noir	100
Domaine de la Solitude -Famille Lancon Côtes du Rhône 2021	Grenache	135
Raymond Huet Saint-Emilion Grand Cru	Cabernet Sauvignon Merlot Cabernet Franc	188
Clos des Papes Chateauneuf duPape 2020	Grenache Syrah Mourvedre	520
M. Chapoutier La Ciboise Luberon	Grenache Rouge	98

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DRINKS

Wines
by Bottle

<i>Red Wine</i>	Grape	Bottle
Italy Montepulciano d’Abruzzo Riparosso	Montepulciano	95
Illuminati Riparosso Montepulciano D’abruzzo	Montepulciano	105
Tenuta Sette Ponti Vigna di Pallino Chianti 2021	Sangiovese	148
Giacomo Montresor Amarone Della Valpolicella DOCG	Corvina	198
Giacosa Fratelli Barolo DOCG 2018	Nebbiolo	200
Tenuta Di Collosorbo Brunello Di Montalcino 2018	Sangiovese	268
GAJA Ca’Marcanda Promis Toscana IGT 2021	Merlot Syrah Sangiovese	300
GAJA Ca’Marcanda Promis IGT 2021	Merlot Syrah Sangiovese	300
GAJA Pieve Santa Restituta Brunello Di Montalcino DOCG 2018	Sangiovese	480
GAJA Dagromis Barolo DOCG 2018	Nebbiolo	500
GAJA Barbaresco DOP 2019	Nebbiolo	1000
Lebanon Chateau Musar Jeune Rouge 2019	Cabernet Sauvignon Carignan Cinsault Grenache	120
Chateau Musar Aana 2019	Cabernet Sauvignon Cinsault Grenache	210
Chateau Musar 2016	Cabernet Sauvignon Carignan Cinsault	340

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DRINKS

Wines
by Bottle

<i>Red Wine</i>	Grape	Bottle
New Zealand Mount Riley, Pinot Noir	Pinot Noir	130
Spain Arzuaga La Planta 2022	Tempranillo	130
USA Robert Mondavi Twin Oaks Cabernet Sauvignon	Cabernet Sauvignon	115
Bliss Vineyard 2018	Merlot	128
Bliss Vineyard 2017	Zinfandel	170
Bliss Vineyard Cabernet Sauvignon 2019	Cabernet Sauvignon	170

Opus One

“An expression of time and place”

The realized dream of two men: Baron Philippe de Rothschild of Chateau Mouton Rothschild in Bordeaux and Napa Valley vintner Robert Mondavi. Together, these founders set out to create a single wine dedicated to the pursuit of uncompromising quality. This singular mission shapes every vintage, today and for generations to come.

Opus One 2019	Cabernet Sauvignon Merlot Petit Verdot Cabernet Franc	2000
Opus One 2017	Cabernet Sauvignon Merlot Petit Verdot Cabernet Franc	2300

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DRINKS

Wines by Bottle

<i>Rose Wine</i>	Grape	Bottle
Italy Torresella Pinot Grigio Rose	Pinot Grigio	110
Masseria Altemura Zinzula Rose	Negroamaro	120
Spain Torres Vina Esmeralda Garnacha Rose	Grenache	115
<i>Sweet Wine</i>		
Italy Scavi & Ra y Spumante Moscato	Moscato	78
Perlino Scanavino Moscato D'Asti DOCG 2022	Moscato	88
<i>Sparkling Tea</i>		
Natureo White Muscat 0.0%		68
Copenhagen Sparkling Tea Blå (Blue) 0.0%		100

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DRINKS

Coffee by Sarnies

All milk-based coffees come with fresh milk



Espresso		5
Macchiato		6
Piccolo		6
Cortado		6
Black		6
Flat White		8
Latte		8
Cappuccino		8
Mocha		8.5
Orange Mocha		8.5
Bulletproof		8
Espresso Tonic		8
Iced Coconut Long Black		8
Orange is the New Black		8
Extra Shot		+1
Decaf		+1
Iced		+1.5
Alternative Milk Almond, Oat, Soy		+1.5
Flavoured Syrup Crème Brûlée, Chili, Chocolate Cookie, Cinnamon, French Nougat, Hazelnut, Ice Mint, Passionfruit, Speculoos, Strawberry, Vanilla		+1.5

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DRINKS

Coffee by Nespresso Professional

All milk-based coffees come with fresh milk

Espresso		4.5
Macchiato		5.5
Black		5.5
Flat White		6
Latte		6
Cappuccino		6

For Kids

Babyccino		Just ask our team!
Chocolate		4







Nutri-Grade is based on default preparation
(before addition of ice)

Tea
Premium Dilmah
Silver Jubilee Tea Selection

Per Pot
420 ml / 950 ml

Pullman Signature Tea Blend Black Tea with Frangipani, Peach & Ginger	9	12
Afternoon Tea	9	12
Breakfast Tea	9	12
Earl Grey	9	12
Darjeeling	9	12
Pure Chamomile	9	12
Blood Orange & Eucalyptus	9	12
Ginger Honey & Mint	9	12
Mandarin Marzipan	9	12
Moroccan Mint Green	9	12
Rose & Mint	9	12
Ceylon Green	9	12
Jasmine	9	12

Soft Drinks

Coke		7
Coke Zero		7
Sprite		7
Ginger Ale		7

Juices

Cranberry		7
Apple		7
Pineapple		7
Mango		7
Grapefruit		7
Orange		7

Water

Acqua Panna	Btl	11
San Pellegrino		11



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