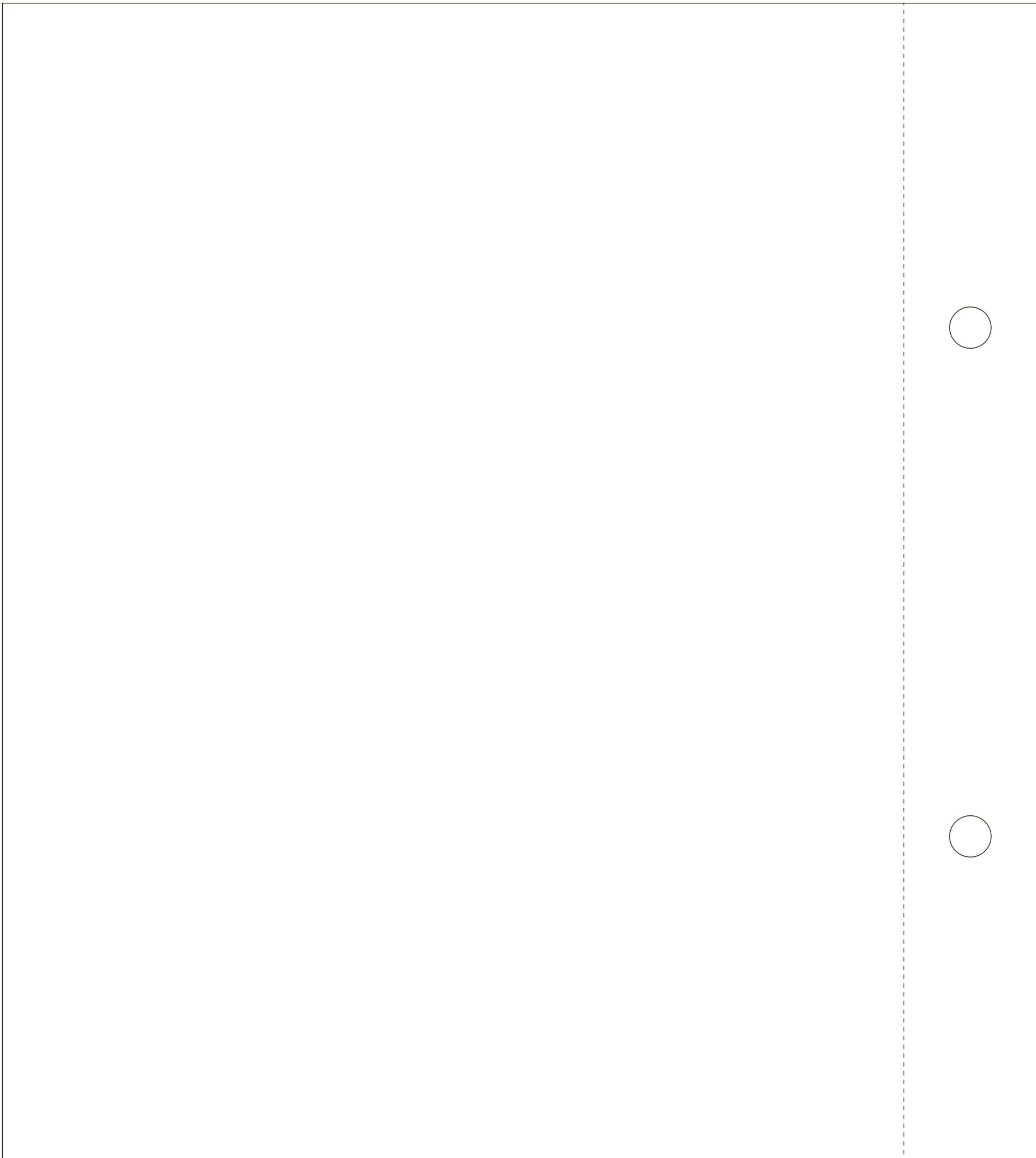




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## MANDARIN ORIENTAL BREAKFAST

48

### FRESHLY SQUEEZED FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, papaya, banana, watermelon, kiwi or starfruit juice

### TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with your choice of natural, blueberry, mango or strawberry yoghurt

### CEREALS WITH HOT OR COLD WHOLE OR LOW FAT MILK

Cornflakes, All-Bran, Raisin Bran, Coco Pops, Rice Krispies, muesli, granola, cream of wheat or porridge

### HOMEMADE BAKERY BASKET

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves and wild flower honey

### FRESH FARMHOUSE EGGS

Two fresh farmhouse eggs cooked to your liking with a choice of wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausage, accompanied by grilled tomato and homemade potato cake

### COFFEE AND FINE TEA SELECTION

Your choice of French pressed coffee, decaffeinated coffee, cappuccino, hot chocolate, Milo, Darjeeling, English breakfast, Earl Grey, Assam, peppermint, chamomile, rooibos vanilla, red berries, jasmine or Japanese green tea

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

## CHAMPAGNE BREAKFAST FOR TWO

280

### CHAMPAGNE

One bottle of "R" de Ruinart Brut

### FRESH BERRIES

Selection of raspberries, blackberries, strawberries and blueberries  
with lemon crème fraîche

### FRESHLY SQUEEZED FRUIT OR VEGETABLE JUICE

Your choice of orange, grapefruit, melon, apple, pineapple, carrot, celery,  
tomato, papaya, banana, watermelon, kiwi or starfruit juice

### TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with your choice of natural, blueberry,  
mango or strawberry yoghurt

### FRESH FARMHOUSE EGGS WITH PERIGORD TRUFFLE AND FOIE GRAS

Scrambled eggs with truffle and finest foie gras from the Perigord region  
accompanied by your choice of wood-smoked bacon, honey-glazed gammon ham,  
chicken, veal or pork sausages and grilled tomato

### SMOKED WILD NORWEGIAN SALMON

With boiled potatoes and homemade chive cream

### HOMEMADE BAKERY BASKET

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly  
baked breakfast breads served with butter, fruit preserves and wild flower honey

### COFFEE AND FINE TEA SELECTION

Your choice of French pressed coffee, decaffeinated coffee, cappuccino,  
hot chocolate, Milo, Darjeeling, English breakfast, Earl Grey, Assam,  
peppermint, chamomile, rooibos vanilla, red berries, jasmine or  
Japanese green tea

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## HEALTHY SPA BREAKFAST

40

### LASSI

Healthy yoghurt drink with fresh mango and strawberries

### TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with your choice of natural, blueberry, mango or strawberry yoghurt

### HOMEMADE BIRCHER MUESLI

Swiss style Bircher muesli with honey served with fresh or low fat milk

### NATURAL SPA OMELETTE

Egg white omelette with chives, accompanied by grilled tomato and wild forest mushrooms

### HERBAL AND FRUIT TEAS

Your choice of chamomile, peppermint, verbena, lemongrass, rooibos vanilla or red berries

## CONTINENTAL BREAKFAST

38

### FRESHLY SQUEEZED FRUIT OR VEGETABLE JUICE

Your choice of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, papaya, banana, watermelon, kiwi or starfruit juice

### TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with your choice of natural, blueberry, mango or strawberry yoghurt

### HOMEMADE BAKERY BASKET

Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves and wild flower honey

### COFFEE AND FINE TEA SELECTION

Your choice of French pressed coffee, decaffeinated coffee, cappuccino, hot chocolate, Milo, Darjeeling, English breakfast, Earl Grey, Assam, peppermint, chamomile, rooibos vanilla, red berries, jasmine or Japanese green tea

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## CHINESE BREAKFAST

48

### FRESHLY SQUEEZED FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, papaya, banana, watermelon, kiwi or starfruit juice

### TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with your choice of natural, blueberry, mango or strawberry yoghurt

### TRADITIONAL HONG KONG STYLE DIM SUM

Selection of siew mai, har gow and char siew pao

### CONGEE

Your choice of plain, chicken or pork congee with fried dace, century egg, spring onions and Chinese cruller crisp

*or*

### WONTON NOODLE SOUP

Traditional Chinese egg noodle soup with prawn wontons and char siew pork

### HOT BEVERAGES

Chinese jasmine tea or French pressed coffee

## JAPANESE BREAKFAST

48

### FRESHLY SQUEEZED FRUIT OR VEGETABLE JUICE

Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, papaya, banana, watermelon, kiwi or starfruit juice

### TROPICAL FRUITS AND YOGHURT

Selection of refreshing seasonal fruits with your choice of natural, blueberry, mango or strawberry yoghurt

### MISO SOUP

Traditional Japanese dashi broth with homemade tofu and wakame seaweed

### TRADITIONAL BENTO

Your choice of teriyaki chicken or grilled salmon with soy-ginger glaze accompanied by organic rice, tamagoyaki Japanese egg omelette, garden green salad and Japanese pickles

### HOT BEVERAGE

Japanese green tea or French pressed coffee

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

## A LA CARTE BREAKFAST

Available from 6am to 12noon

✿	YOGHURT AND BERRIES Selection of mixed garden berries with choice of natural, blueberry or strawberry yoghurt	22
✿	MARKET FRESH TROPICAL FRUITS Selection of seasonal tropical fruits	16
	CEREALS Cornflakes, All-Bran, Raisin Bran, Coco Pops, Rice Krispies, muesli, granola, cream of wheat or porridge	16
✿	OATMEAL Served warm with wild flower honey, brown sugar, cinnamon and fresh milk	16
✿	HOMEMADE BIRCHER MUESLI Swiss style Bircher muesli with lavender honey served with fresh or low fat milk	16
	PANCAKES Your choice of old-fashioned buttermilk, blueberry or banana pancakes with Vermont maple syrup, wild flower honey and forest berries	18
	BREAKFAST WAFFLES Your choice of traditional Belgian, blueberry or banana waffles with Vermont maple syrup, wild flower honey and forest berries	18
	TAHITIAN VANILLA BRIOCHE FRENCH TOAST Crusted with cinnamon sugar and Vermont maple syrup	18

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## A LA CARTE BREAKFAST

Available from 6am to 12noon

### FROM THE MANDARIN ORIENTAL BAKERY

MIXED FRESHLY BAKED BREAKFAST BASKET 18  
Selection of homemade croissants, pain au chocolat, walnut, farmer or banana bread and whole wheat or white breakfast toast served with butter, marmalade, fruit preserves and wild flower honey

SELECTION OF FRESH MUFFINS 18  
Freshly baked blueberry, All-Bran and banana muffins served with butter, marmalade, fruit preserves and wild flower honey

SIGNATURE PASTRY BASKET 18  
Selection of home baked pastries accompanied by butter, marmalade, fruit preserves and wild flower honey

### FRESH FARMHOUSE EGGS

FRESH FARMHOUSE EGGS 20  
Two fresh farmhouse eggs cooked to your liking with your choice of wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages accompanied by grilled tomato, homemade potato cake and whole wheat or white breakfast toast

EGGS BENEDICT 24  
Two poached farmhouse eggs with gammon ham or smoked salmon on toasted English muffins with classic hollandaise sauce accompanied by grilled tomato and homemade potato cake

EGGS KEY WEST 28  
Two poached farmhouse eggs with avocado and king crabmeat on toasted English muffins with classic hollandaise sauce accompanied by grilled tomato and homemade potato cake

✿ SPA OMELETTE 18  
Egg white omelette served with grilled tomato and forest mushrooms accompanied by grilled tomato and homemade potato cake

SCRAMBLED EGGS ROYAL 36  
White truffle scented scrambled eggs with Maine lobster and tarragon accompanied with toasted brioche and grilled tomato and homemade potato cake

🌿 EGGS FLORENTINE 24  
Two poached farmhouse eggs with sautéed baby spinach on toasted English muffins, topped with classic hollandaise sauce accompanied by grilled tomato and homemade potato cake

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## A LA CARTE BREAKFAST

Available from 6am to 12noon

### FROM THE GRILL

AUSTRALIAN BEEF TENDERLOIN 48  
Fillet of grain-fed Australian beef tenderloin  
served with breakfast potatoes and garden salad

STEAK OF WILD SALMON 48  
Fillet of grilled salmon with breakfast potatoes and garden salad

### FROM THE REGION

 CONGEE 14  
Your choice of plain, chicken or pork congee with fried shallots,  
century egg, crispy Chinese cruller and spring onions

NASI LEMAK 22  
Traditional Malay coconut rice served with ikan bilis, fried chicken,  
sambal prawns, vegetable achar and fried egg

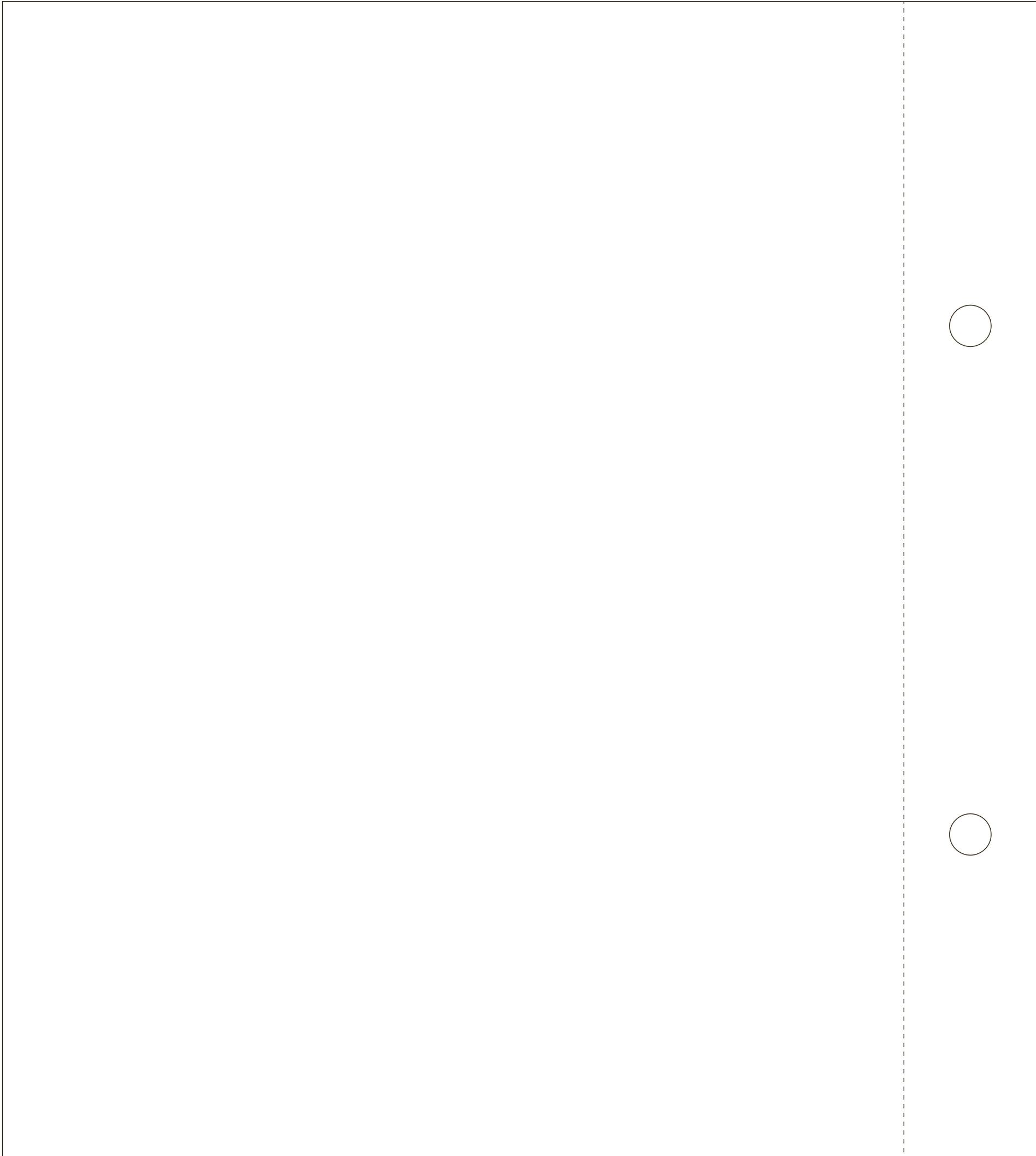
 MISO SOUP 16  
Traditional Japanese dashi broth with homemade tofu and  
wakame seaweed

ROTI PRATA 22  
Traditional Indian fluffy pancakes with choice of chicken,  
fish or vegetable curry

 SINGAPOREAN WONTON NOODLE SOUP 28  
Traditional Chinese egg noodle soup with prawn wontons,  
char siew pork and green vegetables in a chicken-conpoy broth

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## ALL DAY DINING

Available from 11am to 11pm

### APPETIZERS

- |   |   |    |
|---|---|----|
|    | JAPANESE SUSHI AND SASHIMI  | 48 |
|   | Chef's selection of finest tuna, salmon and hamachi sashimi, nigiri, California rolls and traditional condiments                |    |
|   | SMOKED SALMON TARTAR  | 28 |
|   | Wild Norwegian salmon tartar accompanied by crème fraîche, onions, capers, chives and lemon with Mandarin Oriental bread basket |    |
|   | CARPACCIO OF BEEF TENDERLOIN  | 28 |
|   | With organic cress salad, Parmesan cheese shavings, boiled eggs and light mustard dressing                                      |    |
|    | LOBSTER SPRING ROLLS  | 30 |
|   | Three Vietnamese transparent rice paper rolls with finest Maine lobster, Thai mango and coriander                               |    |
|   | FOIE GRAS TERRINE   | 34 |
|   | Port wine marinated French foie gras terrine served with toasted brioche and fig compote  |    |
|   | LOBSTER COCKTAIL  | 38 |
|   | Poached Boston lobster served with cocktail sauce, avocado, mango and green salad leaves  |    |
|   | CAPRESE   | 28 |
|   | Roma tomato and buffalo mozzarella with rucola salad leaves and basil pesto vinaigrette   |    |

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## ALL DAY DINING

Available from 11am to 11pm

### SALADS

- |   |  |    |
|---|--|----|
|       | <b>GARDEN CHEF SALAD</b><br>Assorted lettuce leaves, asparagus tips, avocado, olives, cherry tomatoes and Parmesan cheese shavings served with ginger-garlic olive oil dressing  | 22 |
|    | <b>CHEF'S SALAD</b><br>Grilled chicken breast, sliced gammon ham, boiled egg, crisp lettuce leaves, Gruyere cheese, tomato wedges, cucumber sticks, avocado, cured beef and vinaigrette  | 28 |
|   | <b>NICOISE SALAD</b><br>Classic Nicoise salad with crisp lettuce leaves, French beans, Olivetti tomatoes, black olives, quail eggs, la ratte potatoes, anchovies and seared yellow fin tuna  | 26 |
|   | <b>CAESAR SALAD WITH PRAWNS, CHICKEN OR SMOKED SALMON</b><br>Crisp romaine lettuce leaves tossed with Parmesan-anchovy dressing, garlic croutons, shaved Parmesan and your choice of grilled prawns, roasted chicken breast or smoked salmon | 28 |
|   | <b>BABY SPINACH SALAD</b><br>With kalamata olives, feta cheese crumble, shaved Parmesan, sundried tomatoes and apple balsamic dressing   | 24 |
|    | <b>TIGER PRAWNS AND RUCOLA SALAD</b><br>Rucola leaves, tiger prawns, marinated tomatoes and asparagus with balsamic dressing   | 30 |

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## ALL DAY DINING

Available from 11am to 11pm

### SANDWICHES & PANINI

MANDARIN CLUB 28  
Honey ham, grilled chicken, fried egg, bacon, premium Cheddar cheese, tomatoes and lettuce, layered between toasted whole wheat or white toast served with your choice of French fries and potato wedges

 VEGETARIAN GARDEN SANDWICH 24  
Rucola leaves, butter lettuce, cucumber, mozzarella cheese, tomatoes, Parmesan cheese and basil potato served with your choice of French fries and potato wedges

GRILLED HAM AND CHEESE 26  
Prosciutto ham, Gruyere cheese, Olivetti tomatoes, butter lettuce leaves and tomato basil aioli with your choice of French fries or potato wedges

MONTE CRISTO 26  
Brioche sandwich of honey ham and premium Swiss cheese, coated with egg batter and finished on the grill served with raspberry jam and choice of French fries or potato wedges

PRAWN AND AVOCADO 26  
Toasted sandwich of crunchy tiger prawns, guacamole, tomatoes and lettuce with choice of French fries or potato wedges

STEAK SANDWICH 38  
Pepper-crusted Australian beef sirloin with sauteed onions and tomatoes, mushroom ragout, crispy salad leaves, mustard dressing and choice of French fries or potato wedges

 MELT 26  
Freshly baked ciabatta bread with rucola leaves, Italian charcuterie, Parmesan cheese, tomato spread, Ardoino olives, basil pesto drops and choice of French fries or potato wedges

SANDWICH OF YOUR CHOICE 28  
Your choice of tuna, chicken, roasted beef, smoked duck, smoked salmon, honey-glazed ham, Parma ham, Italian salami, bacon, tomatoes, boiled egg, avocado, cucumber and lettuce leaves with mayonnaise, cocktail sauce, French mustard or chilli sauce

Choose from a selection of focaccia, ciabatta, panini, whole wheat, white, multigrain or Mandarin Oriental's signature sandwich bread, either toasted or plain. Served with your choice of French fries or potato wedges

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## ALL DAY DINING

Available from 11am to 11pm

### BURGERS

All our beef burger patties are homemade with 100% Australian beef served with garden salad and your choice of French, truffle, Cajun fries, onion rings or wedges

MANDARIN CHEESE	36
Signature burger patty topped with caramelized onion, fried egg, melted cheddar, tomato, bacon and salad leaves	
MUSHROOM	36
Signature burger patty with fried egg, caramelized onion, porcini mushroom ragout and grilled Portobello	
TEXAS CHILLI	36
Smoky glazed signature burger patty topped with jalapeño peppers, onion rings, creamy guacamole and bacon	
BURGER OF YOUR CHOICE	36
Our signature Australian beef burger patty on a toasted sesame seed bun with your choice of Gruyere, Cheddar, blue or mozzarella cheese, sauteed onions, mushrooms, bacon, tomatoes, fried egg, avocado and onion rings	

### SOUPS

CHEF'S SOUP OF THE DAY	18
Kindly ask your In-Room Dining order taker for Chef's daily selection	
LOBSTER BISQUE	22
Traditional French lobster soup with white star anise and lobster ravioli	
  CAPPUCCINO OF WILD FORREST MUSHROOMS	18
With white truffle oil	
  VEGETABLE MINESTRONE	16
Italian vegetable soup with fresh basil and spaghettinis	
CLASSIC ONION SOUP	18
Traditional French onion soup with melted cheese, caramelized onions and French croutons	
  TOMATO SOUP	18
Velvet soup of Olivetti tomatoes with spinach ravioli and pesto Genovese drops	

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## ALL DAY DINING

Available from 11am to 11pm

### MAIN COURSES

- |   |  |    |
|---|--|----|
|    | SALMON STEAK   | 40 |
|   | Grilled Norwegian salmon with mashed potato and steamed baby vegetables  |    |
|    | SEA BASS   | 42 |
|   | Grilled sea bass fillet scented with fresh rosemary and garlic, served with dill beurre blanc  |    |
|   | COD FISH   | 40 |
|   | Pan-fried cod fillet with saffron risotto, sauteed prime seafood ragout and basil pesto  |    |
|   | FISH AND CHIPS   | 38 |
|   | Tempura battered cod fillets, Cajun fries and homemade tartar sauce  |    |
|   | AUSTRALIAN BRAISED LAMB SHANK  | 42 |
|   | Red wine braised Australian grass-fed lamb shank on mashed potato  |    |
|   | GRILLED FILLET MIGNON OF VEAL  | 44 |
|   | Tenderloin of grass-fed Australian veal, grilled to your liking, accompanied by black pepper sauce                                       |    |
|  | PRIME AUSTRALIAN GRAIN-FED RIB EYE STEAK   | 48 |
|   | Prime rib eye steak marinated with rosemary and garlic, grilled to your liking and your choice of black pepper or béarnaise sauce        |    |
|  | GRILLED CHICKEN SUPREME  | 38 |
|   | Confit of corn-fed farmhouse chicken supreme finished on the grill served with truffle scented mash potato and your choice of vegetables |    |
|   | PRIME AUSTRALIAN GRAIN-FED BEEF TENDERLOIN   | 52 |
|   | Tenderloin of prime grain-fed Australian prime beef grilled to your liking and your choice of black pepper or béarnaise sauce            |    |

All meat and poultry main courses are accompanied by two side dishes of your choice:

Market vegetables, creamed spinach, wild mushrooms or young artichokes, mashed potato, roasted potato, Lyonnais potato or baked potato

We would be delighted to serve you any additional side dish of your preference at a supplement of \$10.00

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## ALL DAY DINING

Available from 11am to 11pm

### ITALIAN

#### PASTA

PERSONAL PREFERENCE OF LONG OR SHORT PASTA  
Fettuccine, Linguine, Spaghetti, Penne, Orecchiette or Conchiglie

#### INDIVIDUAL CHOICE OF SIGNATURE SAUCES

MARINARA Seafood, parsley, garlic and olive oil	32
RAGOUT Beef Bolognese and Parmigiano Reggiano	28
ARRABBIATA Anchovies, chilli, olives, parsley and tomatoes	24
POMODORO Cherry tomatoes, fresh basil, Parmigiano Reggiano	26
CARBONARA Bacon, egg yolk, cream, Parmigiano Reggiano and pepper	24
LASAGNA AL FORNO Traditional Italian lasagna with fresh tomatoes, premium minced beef and mozzarella cheese layered between homemade pasta sheets	30

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## ALL DAY DINING

Available from 11am to 11pm

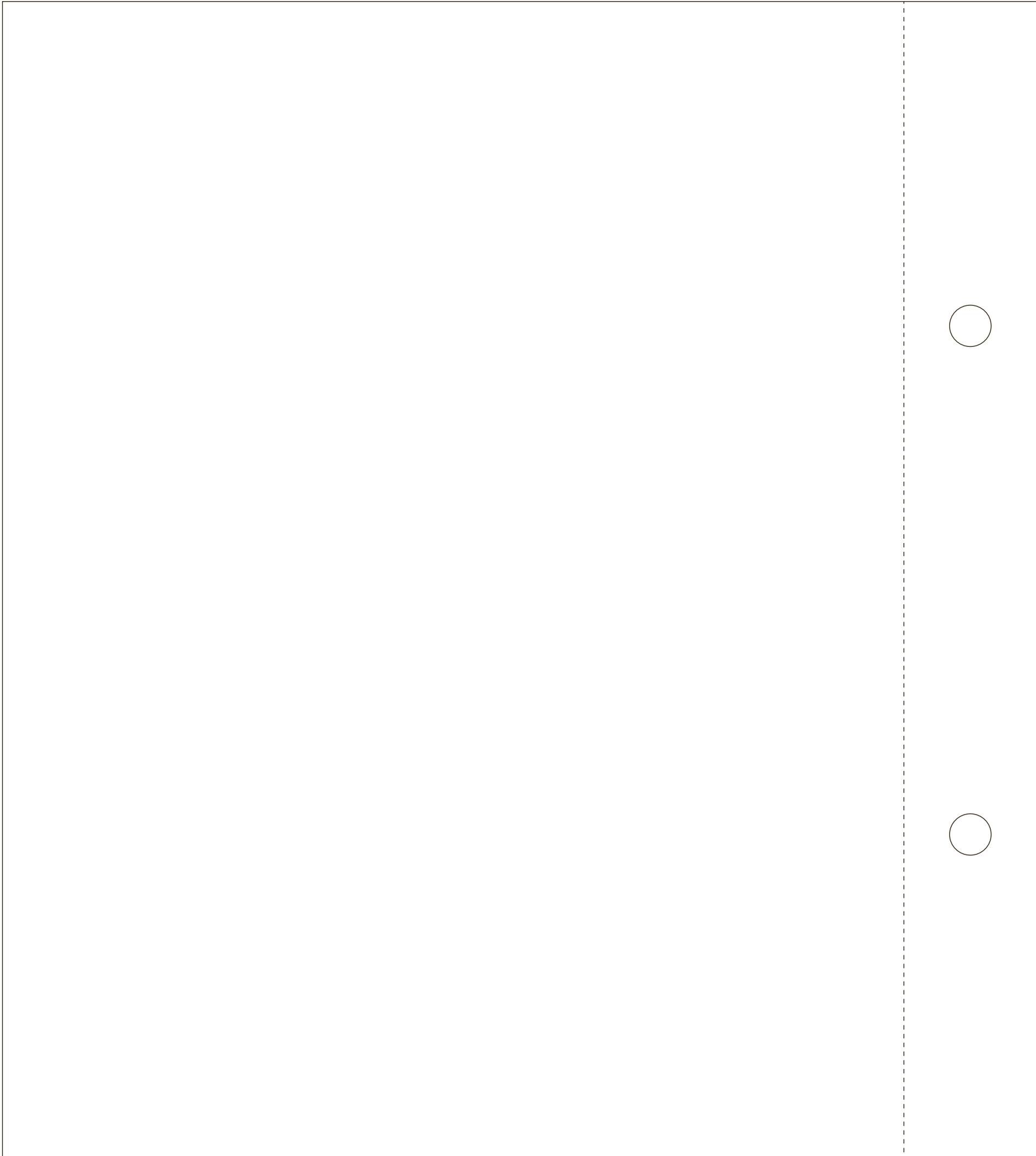
### ITALIAN

#### PIZZA

- |   |  |
|---|--|
|    | <b>MANDARIN ORIENTAL PIZZA</b> 36  |
|   | Neapolitan pizza with Olivetti tomato confit, mozzarella cheese, aged Parma ham, wild rucola salad leaves and white truffle oil drops  |
|   | <b>PIZZA DOLCE VITA</b> 34   |
|   | With Olivetti tomato confit, Gorgonzola cream cheese, black Ardoino olives, fresh Italian artichokes, organic baby spinach, salami and Ligurian olive oil  |
|    | <b>PIZZA ALLA BUFALA</b> 28  |
|   | Neapolitan pizza with cherry tomatoes, buffalo mozzarella cheese, fresh basil leaves and extra virgin olive oil  |
|  | <b>PIZZA VEGETARIANA</b> 28  |
|   | Neapolitan pizza with market fresh mushrooms, vegetables, cherry tomatoes, mozzarella cheese, fresh basil leaves and extra virgin olive oil  |
|   | <b>PIZZA OF YOUR CHOICE</b> 34   |
|   | Choose any 5 condiments and create your own pizza:<br>Tomato sauce, mozzarella, Parma ham, salami, mushrooms, vegetables, cherry tomatoes, artichokes, olives, cooked ham, pineapple, gorgonzola and seafood |

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## ASIAN DELIGHTS

Available from 11am to 11pm

### SIGNATURES OF SINGAPORE

-   HAINANESE CHICKEN RICE 34  
Tender poached farmhouse chicken breast and chicken thigh,  
green vegetables, rice cooked in chicken stock and traditional condiments  
*Traditionally the chicken is served at room temperature*
-  SINGAPOREAN WONTON NOODLE SOUP 28  
Traditional Chinese egg noodle soup with prawn wontons,  
char siew pork and green vegetables in a chicken-conpoy broth
-  SEAFOOD LAKSA 34  
Thick vermicelli noodles with a selection of prime seafood, fish cake  
and organic bean sprouts in an Asian spiced coconut infusion
- WOK FRIED SEAFOOD OR BEEF HOR FUN 34  
Wok-fried fragrant rice noodles with your choice of prime seafood  
or beef and green vegetables in oyster sauce
-  FRIED HOKKIEN MEE 32  
Braised yellow noodles and vermicelli in rich prawn stock  
served with prawns, squid, scallops and Chinese chives
- SINGAPORE FRIED KWAY TEOW 32  
Rice noodles fried in sweet soya sauce with Chinese sausage,  
prawns, fish cake, scallops and organic bean sprouts
-  VEGETARIAN FRIED BEE HOON 28  
Rice vermicelli with sliced cabbage, carrots, organic bean sprouts,  
spring onions and kailan

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

## ASIAN DELIGHTS

Available from 11am to 11pm

### SPICES OF INDIA

- |   |    |
|---|----|
| ✿ TAMATAR KA SHORBA   | 16 |
| Classic Indian tomato soup flavoured with coriander   |    |
| MULLIGATAWNY  | 18 |
| Classic Indian lentil curry soup with chicken   |    |
| CHICKEN TIKKA MASALA  | 34 |
| Tender pieces of tandoori-baked farmhouse chicken with fresh tomatoes, exotic herbs and Asian spices, served with raita, chutney and dhal |    |
| VEGETARIAN BIRYANI  | 28 |
| Fragrant Basmati rice cooked with braised Indian vegetables perfumed with exotic herbs and Asian spices                                   |    |
| ☂ ROYAL TANDOORI SELECTION  | 36 |
| Tandoori oven-baked chicken, mutton, prawns and fish cubes served with raita, chutney, naan bread and dhal                                |    |
| DHABA KA GOSHT  | 32 |
| Tender lamb curry flavoured with whole Indian spices in onion gravy   |    |
| ✿ ALOO MUTTER   | 26 |
| Potato and green peas cooked with onion and cashew in tomato curry  |    |
| ✿ PALAK PANEER  | 28 |
| Soft Indian cottage cheese in a spinach gravy, flavoured with fenugreek and cardamom  |    |
| ✿ SUBZI HANDI   | 24 |
| Seasonal vegetables simmered in creamy spinach gravy  |    |
| ✿ DHAL TADKA  | 20 |
| Yellow lentils tempered with royal cumin, plum tomatoes and fresh coriander leaves  |    |
| ✿ DHAL MAKHANI  | 20 |
| North Indian slow-cooked lentils in a creamy buttered tomato sauce flavoured with Indian herbs and spices                                 |    |

Our Indian Vegetarian dishes are served with fragrant basmati rice, Chef's dhal, pappadoms, an assortment of Indian condiments and your choice of freshly baked garlic, butter, or plain naan bread

Signature dish ☂ Vegetarian selection 🌿 Sustainable cuisine 🌿 Spa cuisine ✿

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## ASIAN DELIGHTS

Available from 11am to 11pm

### FLAVOURS OF THAILAND

- |   |    |
|---|----|
|  TOM YAM GOONG   | 20 |
| Spicy Thai soup with river prawns, straw mushrooms, lemongrass, kaffir lime leaves, lime juice, a hint of roasted chilli jam, green coriander leaves, served in a young coconut |    |
| TOM KHA GAI   | 18 |
| Traditional Thai coconut chicken soup with galangal   |    |
| PHAD THAI GOONG   | 32 |
| Thai style wok-fried rice noodles with shrimps, organic bean sprouts, diced bean curd, peanuts, chillies and oyster sauce   |    |
| KHAO PHAD   | 32 |
| Wok-fried organic jasmine rice with calamari, shrimps, scallops, spring onions topped with a fried egg, chicken satay and condiments  |    |
|  MANDARIN ORIENTAL THAI GREEN CURRY  | 32 |
| Thai style curry with your choice of beef or chicken  |    |
| THAI BASIL CHICKEN  | 30 |
| Wok-fried spicy chicken with garlic, chilli and sweet Thai basil  |    |

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## ASIAN DELIGHTS

Available from 11am to 11pm

### DELIGHTS OF ASIA

NASI GORENG 32

Indonesian fried rice prepared with spicy shrimp paste, deep-fried chicken, grilled satay, sambal prawns, pickled vegetables and fried egg

✿ VEGETARIAN FRIED RICE 24

Wok-fried fragrant rice with eggs, mushrooms and fresh market vegetables

SWEET AND SOUR PRAWNS 30

Prawns tossed in sweet and sour sauce with three peppers, red onions and pineapple

YANG ZHOU FRIED RICE 28

Traditional fried rice prepared with prawns, char siew pork, eggs and vegetables

BLACK PEPPER BEEF 32

Wok-fried sliced beef with ground pepper, spring onions and capsicum served with steamed rice

### TV SNACKS

CHICKEN DRUMLET 24

Oriental marinated deep-fried chicken drumlets with Thai chilli salsa

FRENCH FRIES 14

Homemade golden French fries with mayonnaise and ketchup

VEGETARIAN SAMOSA 16

Crisp-fried triangles with spiced potatoes, peas and onions served with traditional dip

SPRING ROLLS 16

Homemade vegetarian spring rolls served with chilli sauce

CHEESE NACHOS 20

Taco chips served with tomato salsa, avocado and cheese dip

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.  
The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

## ALL DAY DINING

Available from 11am to 11pm

### DESSERTS

FRENCH CHEESE PLATTER	24
Selection of goat, blue, brie and aged hard cheeses with marinated olives, grilled vegetables and freshly baked signature breads	
 MANDARIN ORIENTAL CHEESE CAKE	16
Baked cheese cake served with mango compote	
WARM CHOCOLATE FONDANT	18
Freshly baked served with homemade Tahitian vanilla ice cream	
MANGO STICKY RICE	16
Traditional Thai sticky rice with mango and sesame seeds	
FRENCH APRICOT TART	16
With almond cream baked in a sable tart	
 HAZELNUT ROYALTINE	16
Famous chocolate and hazelnut cake with crispy feuilletine	
 MANGO PUDDING	16
Traditional Singaporean mango cream pudding	
  EXOTIC FRUITS	16
Refreshing seasonal fruits	
 SORBET SELECTION	18
Mandarin Oriental's selection of three homemade sorbets, accompanied by exotic fruit salad and mint pesto	
ICE CREAMS	8
A scoop of homemade vanilla, chocolate, espresso, caramel, strawberry, maple walnut, mango or passion fruit ice cream	

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## CHILDRENS MENU

Available from 11am to 11pm

### LITTLE FANS FROM ONE TO THREE YEARS

-  PUMPKIN PUREE 12  
With corn, cauliflower and apple
-  BROCCOLI PUREE 12  
With spinach, zucchini and green apple
- BROWN RICE 14  
Brown rice and seasonal vegetables with your choice of chicken, beef or fish
-  OATMEAL 14  
Pumpkin, apple and oatmeal purée with your choice of chicken, beef, pork or fish

### LITTLE FANS FROM THREE YEARS

-  SIMPSON SOUP 14  
Velvet tomato soup with a dash of cream and golden croutons
- SPIDER MAN 16  
Chicken broth spaghettinis
-  SNOW WHITE 20  
Creamy penne pasta gratinated with Parmesan cheese
- HELLO KITTY 20  
Spaghetti with tomato sauce, mini beef balls and broccoli
- WINNIE THE POOH 22  
Oatmeal-crust ed fish fingers or chicken nuggets with French fries or mashed potato
- ICE CREAMS 8  
A scoop of vanilla, chocolate, caramel, strawberry, mango or passion fruit ice cream

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## LATE NIGHT DINING

Available from 11pm to 6am

### SALADS, APPETIZERS & SANDWICHES

-  CHEF'S SALAD 28  
Grilled chicken breast, sliced gammon ham, boiled egg, crisp lettuce leaves, Gruyere cheese, tomato wedges, cucumber sticks, avocado, cured beef and vinaigrette
- CAESAR SALAD WITH PRAWNS, CHICKEN OR SMOKED SALMON 28  
Crisp romaine lettuce leaves tossed with Parmesan-anchovy dressing, garlic croutons, shaved Parmesan and your choice of grilled prawns, roasted chicken breast or smoked salmon
-   GARDEN CHEF SALAD 22  
Assorted lettuce leaves, asparagus tips, avocado, olives, cherry tomatoes and shaved Parmesan served with ginger-garlic olive oil dressing
-   CAPRESE 28  
Roma tomato and buffalo mozzarella with rucola salad leaves and basil pesto vinaigrette
-  LOBSTER SPRING ROLLS 30  
Three Vietnamese transparent rice paper rolls with finest Maine lobster, Thai mango and coriander
- MANDARIN CLUB 28  
Honey ham, grilled chicken, fried egg, bacon, premium Cheddar cheese, tomatoes and lettuce, layered between toasted whole wheat or white toast served with your choice of French fries and potato wedges
-  VEGETARIAN GARDEN SANDWICH 24  
Rucola leaves, butter lettuce, cucumber, mozzarella cheese, tomatoes, Parmesan cheese and basil potato served with your choice of French fries and potato wedges
- GRILLED HAM AND CHEESE 26  
Prosciutto ham, Gruyere cheese, Olivetti tomatoes, butter lettuce leaves and tomato basil aioli with your choice of French fries or potato wedges

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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The prices are in Singapore dollar and subject to 15% service charge and applicable government tax.

## LATE NIGHT DINING

Available from 11pm to 6am

### BURGERS

All our beef burger patties are homemade with 100% Australian beef served with garden salad and your choice of French, truffle, Cajun fries, onion rings or wedges

#### MANDARIN CHEESE

Signature burger patty topped with caramelized onion, fried egg, melted cheddar, tomato, bacon and salad leaves

36

#### MUSHROOM

Signature burger patty with fried egg, caramelized onion, porcini mushroom ragout and grilled Portobello

36

### SOUPS



#### TOMATO SOUP

Velvet soup of Olivetti tomatoes with spinach ravioli and pesto Genovese drops

18



#### CAPPUCCINO OF WILD FORREST MUSHROOMS

With white truffle oil

18

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

## LATE NIGHT DINING

Available from 11pm to 6am

### MAIN COURSES

LASAGNA AL FORNO 30  
Traditional Italian lasagna with fresh tomatoes, premium minced beef and mozzarella cheese layered between homemade pasta sheets

PENNE ARRABBIATA 24  
Anchovies, chilli, olives, parsley and tomatoes

✿ SALMON STEAK 40  
Grilled Norwegian salmon with mashed potato and steamed baby vegetables

AUSTRALIAN BRAISED LAMB SHANK 42  
Red wine braised Australian grass-fed lamb shank on mashed potato

🍖 PRIME AUSTRALIAN GRAIN-FED RIB EYE STEAK 48  
Prime rib eye steak marinated with rosemary and garlic, grilled to your liking and your choice of black pepper or béarnaise sauce

Fish and meat main courses are accompanied by two side dishes of your choice:

Market vegetables, creamed spinach, wild mushrooms or young artichokes, parmesan polenta, mashed potato, roasted potato, Lyonnais potato or baked potato

Signature dish 🍴 Vegetarian selection 🌿 Sustainable cuisine 🌱 Spa cuisine ✿

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## LATE NIGHT DINING

Available from 11pm to 6am

### FLAVOURS OF ASIA

-  SINGAPOREAN WONTON NOODLE SOUP 28  
Traditional Chinese egg noodle soup with prawn wontons,  
char siew pork and green vegetables in a chicken-conpoy broth
- SINGAPORE FRIED KWAY TEOW 32  
Rice noodles fried in sweet soya sauce with Chinese sausage,  
prawns, fish cake, scallops and organic bean sprouts
- CHICKEN TIKKA MASALA 34  
Tender pieces of tandoori-baked farmhouse chicken  
with fresh tomatoes, exotic herbs and Asian spices,  
served with raita, chutney and dhal
-  MANDARIN ORIENTAL THAI GREEN CURRY 32  
Thai style curry with your choice of beef or chicken

### DESSERTS

-  MANDARIN ORIENTAL CHEESE CAKE 16  
Baked cheese cake served with mango compote
-  HAZELNUT ROYALTINE 16  
Famous chocolate and hazelnut cake with crispy feuilletine
-  EXOTIC FRUITS 16  
Refreshing seasonal fruits
-  SORBET SELECTION 18  
Mandarin Oriental's selection of three homemade sorbets,  
accompanied by exotic fruit salad and mint pesto
- ICE CREAMS 8  
A scoop of homemade vanilla, chocolate, espresso, caramel, strawberry,  
maple walnut, mango or passion fruit ice cream

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## BEVERAGES

### WINES BY THE GLASS (150ml)

#### CHAMPAGNE & SPARKLING

Ruinart, "R" de Ruinart Brut, Reims, France	28
Veuve Clicquot Ponsardin Rosé, Reims, France	38
Ruinart, Blanc de Blancs, Reims, France	48
Dom Pérignon, Epernay, France	88
Prosecco, Extra Dry, Guerrieri Rizzardi, Conegliano, Italy	24

#### WHITE WINE

Chablis, Christian Moreau, Burgundy, France	24
Sancerre, Les Baronnes, Henri Bourgeois, Loire Valley, France	24
Riesling, Hugel, Alsace, France	20
Pinot Grigio, Pighin, Friuli Grave, Italy	18
Chardonnay, Vasse Felix, Margaret River, Australia	20
Sauvignon Blanc, Dog Point, Marlborough, New Zealand	20

#### RED WINE

Château La Tour de By, Médoc, Bordeaux, France	24
Chianti, Castiglioni, Frescobaldi, Tuscany, Italy	20
Merlot, Elderton, Barossa Valley, Australia	22
Shiraz, The Lodge Hill, Jim Barry, Clare Valley, Australia	22
Cabernet Sauvignon, Starmont, Napa Valley, N. America	22
Pinot Noir, Greystone, Waipara Valley, New Zealand	24

#### ROSE WINE

Château D'Esclans, Côtes de Provence, France	20
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#### SWEET WINE

Muscat de Beaufort, Domaine Durban, France (75ml)	16
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For a more extensive wine selection kindly contact our order taker.

Please ask your order taker for the available vintages.

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## BEVERAGES

### HALF BOTTLES (375ml)

#### CHAMPAGNE

Ruinart, "R" de Ruinart Brut, Reims	90
Veuve Clicquot Ponsardin, Yellow Label Brut, Reims	120

#### WHITE WINE

Chablis, Domaine Louis Moreau, Burgundy, France	100
Pouilly Fumé, Les Duchesses, Domaine Laporte, Loire, France	90
Chardonnay, Elston, Te Mata, Hawkes Bay, New Zealand	100

#### RED WINE

Savigny-Lès-Beaune, Aux Fourneaux, Domaine Rapet, France	100
Saint-Emilion, Baron Philippe de Rothschild, France	120
Brunello di Montalcino, Ciacci Piccolomini d'Aragona, Italy	110
Amarone della Valpolicella, Tommasi, Italy	110
Shiraz, Estate Grown, Coriole, McLaren Vale, Australia	90

#### SWEET WINE

Château de Rayne Vigneau, Sauternes 1er Cru, France	160
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## BEVERAGES

### CHAMPAGNE & SPARKLING (750ml)

#### CHAMPAGNE - Brut

Ruinart, "R" de Ruinart Brut	140
Veuve Clicquot Ponsardin, Yellow Label	180
Ruinart Blanc de Blancs	240
Bollinger, Spéciale Cuvée	260

#### CHAMPAGNE - Rosé Brut

Veuve Clicquot Ponsardin	190
Billecart-Salmon	240
Ruinart	260

#### CHAMPAGNE - Vintage Cuvée

Krug	1,440
Louis Roederer Cristal	1,400
Dom Pérignon	440

#### ITALIAN SPARKLING

Prosecco Extra Dry, Guerrieri Rizzardi, Conegliano	120
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## BEVERAGES

### WHITE WINE (750ml)

Riesling, Hugel et Fils, Alsace, France	100
Pouilly-Fumé, Pascal Jolivet, Loire Valley, France	140
Gavi di Gavi, Pio Cesare, Piemonte, Italy	140
Vintage Tunina Sauvignon Chardonnay blend, Jermann, Friuli, Italy	280
M3 Chardonnay, Shaw & Smith, Adelaide Hills, Australia	180
Chardonnay, Chateau Montelena, Napa Valley, United States	220
Riesling, Vidal, Marlborough, New Zealand	110

### ROSÉ WINE (750ml)

Château D'Esclans, Côtes de Provence, France	100
Rosado, Lealtanza, Rioja, Spain	90

### RED WINE (750ml)

Pommard, La Croix Blanche, Domaine Parent, Burgundy, France	240
Les Tourelles de Longueville, Pauillac, Bordeaux, France	220
Château Pontet-Canet, 5ème Cru, Pauillac, Bordeaux, France	380
Barolo, Azelia, Piemonte, Italy	180
Ca'Marcanda Promis, Merlot Syrah, Angelo Gaja, Tuscany, Italy	180
Brunello di Montalcino, Il Marroneto, Tuscany, Italy	260
Amarone della Valpolicella Classico, Costasera, Masi, Veneto, Italy	220
Dry Red No. 2, Shiraz blend, Yarra Yering, Yarra Valley, Australia	260
Patzimaro Cabernet Sauvignon, Duckhorn, Napa Valley, United States	460
Malbec, Bodega Catena Zapata, Mendoza, Argentina	120

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## BEVERAGES

### MO'TINIS

CLASSIC 20  
Gin or vodka, dry vermouth

AFTER EIGHT 20  
Vanilla vodka, crème de cacao, crème de menthe, cream

CLASSIC ESPRESSO 20  
Vodka, espresso, Kahlua

LEMON DROP 20  
Vodka, fresh lemon, sugar

TOASTED ALMOND 20  
Amaretto, Kahlua, Baileys, cream

LYCHEE 20  
Vodka, lychee liqueur, lychees

### MO SIGNATURES

MANDARIN SLING 24  
Mandarin vodka, orange liqueur, Midori, passion fruit juice,  
peach puree, orange, lemon

MANDARIN MOJITO 24  
Absolut mandarin vodka, mint leaves, ginger syrup, fresh lemon,  
fresh orange, fresh lime

MANDARIN SPRITZ 24  
Prosecco, Aperol, orange, soda

## BEVERAGES

### MIXOLOGY

SINGAPORE SLING	24
Gin, cherry brandy, Dom Bénédictine, fresh pineapple, lime, grenadine	
BLOODY MARY	22
Vodka, tomato, Worcestershire sauce, fresh lemon, pepper, salt, tabasco	
CAIPIRINHA	22
Cachaça, lime, brown sugar	
MILLIONAIRE'S MOJITO	30
Rum, lime, mint, sugar, champagne	
MOJITO	22
Rum, lime, mint, sugar, soda	
MAI TAI	22
Rum, orange Curaçao, pineapple, fresh orange, grenadine, angostura	
PINA COLADA	22
White rum, malibu, pineapple, coconut cream	
PIMMS NO 1 CUP	22
Pimms no 1, lemonade, cucumber, apple, lemon, orange, mint, strawberries	
WHITE RUSSIAN	22
Vodka, Kahlua, milk	
SEX ON THE BEACH	22
Vodka, peach schnapps, cranberry, orange	
LONG ISLAND ICED TEA	26
Gin, vodka, rum, tequila, triple sec, lemon, Coca Cola	
SALTY DOG	22
Vodka, grapefruit, lime	
STRAWBERRY MARGARITA	24
Tequila, triple sec, lime, strawberries	

## BEVERAGES

### BLENDED SCOTCH WHISKY

Famous Grouse	18
J & B Rare	18
Ballantine's 17 Years	28
Chivas Regal 12 Years	18
Chivas Regal 18 Years	28
Royal Salute 21 Years	34
Johnnie Walker Black Label	22
Johnnie Walker Gold Label	28
Johnnie Walker Swing	28
Johnnie Walker Blue Label	48

### SINGLE MALT - LOWLAND

Auchentoshan 3 Woods	20
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### SINGLE MALT - HIGHLAND

Glenmorangie Quinta Ruban	22
Glenmorangie Lasanta	22
Ardmore Highland	18
Glenmorangie 10 Years	18
Highland Park 12 Years	20

### SINGLE MALT - ISLAY

Laphroaig 10 Years	22
Laphroaig Quarter Cask	26
Ardbeg 10 Years	20

### SINGLE MALT - SPEYSIDE

Glenfiddich 12 Years	20
Glenlivet 12 Years	20
Macallan 12 Years	20
Macallan 18 Years	36

### SINGLE MALT - CAMPBELTOWN

Springbank 10 Years	20
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### BOURBON WHISKEY

Jim Beam	20
Jack Daniels	20
Maker's Mark	20

### IRISH WHISKEY

John Jameson	18
Bushmills Original	18

### WHISKEY - INTERNATIONAL

Canadian Club, Canada	18
Suntory Yamazaki 12 Years, Japan	22
Sullivans Cove, Tasmania	26

## BEVERAGES

### APERITIF

Campari	18
Martini Bianco	18
Martini Rosso	18
Pernod	18
Pimms No.1	18
Aperol	18
Fernet Branca	18
Barsol Pisco	18

### COGNAC

Remy Martin VSOP	18
Martell VSOP	22
Hennessey VSOP	24
Martell Cordon Bleu	38
Courvoisier XO	34
Hennessey XO	34
Remy Martin XO	34
Remy Martin Louis XIII	280

### ARMAGNAC

Castarède 1977	32
Château de Laubade 1978	32
Chabot XO	32

### NONINO GRAPPA

Grappa monovitigno	28
Chardonnay in Barriques	
Grappa cru monovitigno	28
Sauvignon Blanc	
Grappa cru monovitigno	20
Prosecco	

### PORT & SHERRY

Tio Pepe Fino Sherry	18
Graham's Fine Ruby	18
Cockburn's Fine Tawny	18
Cockburn's Special Reserve	18
Dow's Lbv 2005	20

### GIN

Gordon's	20
Bombay Sapphire	22
Tanqueray	22
Tanqueray 10	24
Hendrick's	24
Martin Miller's	24

## BEVERAGES

### RUM

Sagatiba Cachaça Brazil	18
Bacardi Carta White Puerto Rico	20
Bacardi Carta Gold Puerto Rico	20
Zacapa Centenario 23 years Guatemala	24
Flor de Caña 18 years Nicaragua	26

### VODKA

Grey Goose France	22
Snow Leopard Poland	22
42 Below New Zealand	20
Belvedere Poland	22
Stolichnaya Russia	20
Russian Standard Imperial Russia	22
Smirnoff Russia	18
Absolut Sweden	20

### TEQUILA

Jose Cuervo Gold	18
Sauza Gold	18
Patrón Silver	20
Patrón Reposado	20
Patrón Añejo	22
Patrón Gran Platinum	38

### LIQUEUR

Disaronno Amaretto	18
Bottega Limoncello	18
Baileys	18
Dom Bénédicte	18
Drambuie	18
Frangelico	18
Galliano	18
Grand Marnier	18
Domaine De Canton	18
Cuvée Du Centenaire	38
Sambuca Vaccari	18
Southern Comfort	20
St.Germain	20
Tia Maria	18

## BEVERAGES

### BEER

Little Creatures Pale Ale 16  
Australia

Fosters 16  
Tasmania

James Boag Lager 18  
Australia

Hoegaarden 16  
Belgium

Stella Artois 16  
Belgium

Tsing Tao 14  
China

Carlsberg 14  
Denmark

Kronenbourg 1664 16  
France

Erdinger Weissbier - 500ml 24  
Germany

Heineken 14  
Holland

Budweiser 16  
United States

Guinness Stout 18  
Ireland

Warsteiner (non-alcoholic) 12  
Germany

### CIDER

Bulmers 24  
England

## BEVERAGES

### MINERAL WATER

Acqua Panna - 500ml Italy	14
Acqua Panna - 750ml Italy	16
Evian - 750ml France	18
Fiji - 500ml Fiji	14

### SPARKLING MINERAL WATER

San Pellegrino - 500ml Italy	14
San Pellegrino - 750ml Italy	16

### REFRESHING ICED TEA

Perrier - 330ml France	10
Watermelon	12
Cranberry	12
Lemon and lime	12
Lychee	12
Peach	12

### SOFT DRINKS

Coca Cola	8
Coca Cola Light	8
Coca Cola Zero	8
Bitter Lemon	8
Ginger Ale	8
Ginger Beer	8
Soda	8
Sprite	8
Tonic	8
28 Black	12
Red Bull Carbonated	12
Red Bull Sugar Free	12

### MOCKTAILS

STRAWBERRY SUNRISE Fresh strawberry, fresh orange, grenadine	14
TIGER BREEZE Lychee, fresh mint, fresh lime	14
POP Fresh pineapple, fresh orange, fresh passion fruit	14
GREEN COOLER Fresh green guava, fresh pineapple, mint syrup	14

## BEVERAGES

### FRESHLY SQUEEZED FRUIT JUICE

Carrot	12
Celery	12
Grapefruit	12
Green or red apple	12
Honeydew or rock melon	12
Green pear	12
Orange	12
Pineapple	12
Starfruit	12
Watermelon	12

### MILKSHAKES

Vanilla	12
Strawberry	12
Chocolate	12
Cookies and cream	12
Lime and honey	12

### MANDARIN ORIENTAL BLEND COFFEE

French press of freshly brewed coffee	12
French press of freshly brewed decaffeinated coffee	12
Espresso	8
Cappuccino	10
Cafe latte	10
Double espresso	12

## BEVERAGES

### MARIAGE FRÈRES TEA

France's oldest house of tea is now the world's most exclusive merchant in luxury teas. Founded in Paris over one hundred and fifty years ago, Mariage Frères is today represented in over sixty countries and served only in the finest hotels.

DARJEELING MASTER	18
Black tea, finest harvest of Darjeeling, exquisite bouquet with a subtle flavour	
EARL GREY FRENCH BLUE	18
Black tea, elegant and sophisticated with a fragrance of rare bergamot and royal blue cornflowers	
EROS	18
Black tea with hibiscus and mallow flowers	
ESPRIT DE NOEL	18
Black tea, flavoured with mild Christmas spices, orange zest and vanilla	
FRENCH BREAKFAST TEA	18
Black tea with a rounded taste of malt and chocolate	
ASSAM TARA	18
Black tea, golden long leaves with an equally long fragrant taste	
MARCO POLO	18
Black tea, with a variety of Chinese and Tibetan fruits and flowers	
ORIENTAL	18
Black tea with flavours of jasmine and mandarin orange, poetic and perfumed	
WEDDING IMPERIAL	18
Black tea, glamorous blend of assam tea leaves to the sweetness of chocolate and caramel	
BOUDDHA BLEU	18
Green tea, sprinkled with blue cornflowers	
CASABLANCA	18
Green tea, perfumed with Moroccan mint	
FUJI YAMA	18
Green tea from Japan, renowned for its delicate and exquisite aroma, rich in vitamin c	
THE A L'OPERA	18
Green tea with a subtle fragrance of red berries and precious spices	
THE A L'OPERA	18
Green tea with citrus fruits and refined spices	

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