MANDARIN ORIENTAL BREAKFAST
Available from 7am to 12noon

FRESH FRUIT OR VEGETABLE JUICE
Choose from a selection of orange, grapefruit, melon, apple, pineapple,
carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT
Selection of seasonal fruits with choice of natural, Greek, blueberry, mango,
or strawberry yoghurt

OR

FRESH MIXED BERRIES AND YOGHURT
Hand-picked strawberry, blackberry, blueberry and raspberry with choice of
natural, Greek, blueberry, mango or strawberry yoghurt

CEREAL WITH WHOLE, LOW FAT OR SOY MILK
Cornflakes, coco pops, raisin bran, all bran, weetabix, muesli or granola
*Gluten free cereal available upon request*

HOMEMADE BAKERY BASKET
Danish pastries, croissants, pain au chocolat, muffins
and a selection of freshly baked breakfast breads served with butter,
fruit preserves, hazelnut spread and honey

SIGNATURE BUN
Puff roll with cinnamon, citrus zest and organic brown sugar

FARMHOUSE EGGS
Two fresh farmhouse eggs cooked to your liking with choice of
apple wood-smoked bacon, honey-glazed gammon ham, chicken,
veal or pork sausages accompanied by oven-baked truss tomato,
sautéed mushrooms and breakfast potatoes

HOT BEVERAGES
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 sencha green tea

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

Available from 7am to 12noon

**FRUIT SMOOTHIES**
Strawberry, blueberry, banana or mango smoothies with soy milk

OR

**VEGETABLE JUICE**
Choose from a selection of spinach, kale, celery, carrot, cucumber, wheatgrass or beetroot

**TROPICAL FRUITS AND YOGURT**
Selection of seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

OR

**FRESH BERRIES YOGHURT**
Hand-picked strawberry, blackberry, blueberry and raspberry with choice of natural, Greek, blueberry, mango or strawberry yoghurt

**EGG WHITE OMELETTE**
Seasonal green vegetables, sautéed mushroom and oven-baked truss tomato

OR

**AVOCADO EGG TOAST**
Sourdough toast and poached eggs with smoked salmon, radish and mashed avocado

**HERBAL AND FRUIT TEAS**
Choice of chamomile, peppermint, verbena, lemongrass, rooibos vanilla or red berries

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
CONTINENTAL BREAKFAST
Available from 7am to 12noon

FRESH FRUIT OR VEGETABLE JUICE
Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT
Selection of seasonal fruits with choice of natural, Greek, 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, hazelnut spread and honey

SIGNATURE BUN
Puff roll with cinnamon, citrus zest and organic brown sugar

HOT BEVERAGES
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 sencha green tea

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
CHINESE BREAKFAST
Available from 7am to 12noon

FRESH FRUIT OR VEGETABLE JUICE
Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT
Selection of seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

TRADITIONAL DIM SUM
Selection of chicken siew mai, pork char siew bao and prawn dumpling

CONGEE
Your choice of plain, chicken or pork congee with pickled vegetables century egg, spring onions and Chinese crispy youtiao

OR

VEGETARIAN BEE HOON
Stir-fried rice vermicelli, beansprouts, kailan, mushrooms and carrot

HOT BEVERAGES
Chinese jasmine, oolong, longjing, chrysanthemum tea
JAPANESE BREAKFAST
Available from 7am to 12noon

FRESH FRUIT OR VEGETABLE JUICE
Choose from a selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT
Selection of seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

SOBA
Warm buckwheat soba noodles served with tsuyu and pickles

MISO SOUP
Traditional Japanese dashi broth with white miso, tofu and wakame seaweed

GRILLED SALMON
Salmon fillet accompanied by steamed rice, Japanese egg omelette, green garden salad and Japanese pickles

HOT BEVERAGE
Japanese sencha green tea or French pressed coffee

Signature dish 🍣 Vegetarian selection 🌽 Sustainable sourced 🌿 Spa cuisine 🏛️

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts. Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
CHAMPAGNE AND CAVIAR BREAKFAST FOR TWO
Available from 7am to 12noon

CHAMPAGNE
One bottle of “R” de Ruinart Brut

FRESH BERRIES
Seasonal mixed berries

FRESH FRUIT OR VEGETABLE JUICE
Selection of orange, grapefruit, melon, apple, pineapple, carrot, celery, tomato, watermelon or guava juice

TROPICAL FRUITS AND YOGHURT
Seasonal fruits with choice of natural, Greek, blueberry, mango or strawberry yoghurt

FRESH FARMHOUSE EGGS WITH CAVIAR
Scrambled eggs with Oscietra Caviar with choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages accompanied by oven-baked truss tomato and breakfast potatoes

SMOKED SALMON
Blinis and crème fraîche with chives

HOMEMADE BAKERY BASKET
Danish pastries, croissants, pain au chocolat, muffins and a selection of freshly baked breakfast breads served with butter, fruit preserves, hazelnut and spread honey

SIGNATURE BUN
Puff roll with cinnamon, citrus zest and organic brown sugar

HOT BEVERAGES
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 sencha green tea

360
A LA CARTE BREAKFAST
Available from 7am to 12noon

🌟 YOGHURT AND BERRIES  24
Selection of mixed berries with choice of natural, Greek, blueberry, mango or strawberry yoghurt

🌟 SEASONAL FRUITS  20
Selection of mixed seasonal fruits

🌟 CEREALS  16
Cornflakes, coco pops, raisin bran, all bran, weetabix, granola, served with choice of whole, low fat or soy milk seasonal berries, raisins and brown sugar
Gluten free cereal available upon request

🌟 IRISH OATMEAL  18
Steel-cut Irish oatmeal porridge served with honey, brown sugar cinnamon, raisins and choice of whole or low fat milk

🌟 HOMEMADE BIRCHER MUESLI  18
Swiss style bircher muesli with honey, yoghurt and fresh berries served with choice of whole, low fat or soy milk

🌟 PANCAKES  20
Choice of old-fashioned buttermilk, blueberry or banana pancakes served with Vermont maple syrup, berries, butter, whipped cream
Gluten free option available upon request

🌟 TRADITIONAL BELGIUM WAFFLES  20
Selection of plain, blueberry or banana waffles served with Vermont maple syrup, mixed berries, butter, whipped cream

🌟 FRENCH TOAST  20
Brioche bread served with Vermont maple syrup, butter, mixed berries, whipped cream

🌟 HOMEMADE BAKERY BASKET  20
Selection of homemade croissants, pain au chocolat, banana bread and whole wheat or white toast served with butter, fruit preserves hazelnut spread and honey

🌟 SELECTION OF MUFFINS  18
Baked blueberry oats, apple all-bran and ginger-carrot muffin served with butter, fruits preserves, hazelnuts spread and honey

Signature dish 🌟 Vegetarian selection 🥗 Sustainable sourced 🌿 Spa cuisine 🌿

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
A LA CARTE BREAKFAST
Available from 7am to 12noon

FARMHOUSE EGGS

FARMHOUSE EGGS
Two fresh farmhouse eggs cooked to your liking with choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages accompanied by oven-baked truss tomato, sautéed mushrooms and breakfast potatoes

EGGS BENEDICT
Two poached farmhouse eggs with honey-glazed gammon ham or smoked salmon on toasted English muffin with Hollandaise sauce accompanied by oven-baked truss tomato, sautéed mushrooms and breakfast potatoes

⭐ EGG WHITE OMELETTE
Egg white with seasonal vegetables, sautéed mushroom, goat cheese and spinach accompanied by oven-baked truss tomato, sautéed mushrooms and breakfast potatoes

STEAK AND EGG
Your choice of eggs with Angus beef sirloin steak accompanied by sautéed mushroom, asparagus, oven-baked truss tomato and breakfast potatoes

⭐ AVOCADO EGG TOAST
Sourdough toast and poached egg with smoke salmon, radish and mashed avocado, accompanied by oven-baked truss tomato and breakfast potatoes

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

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.

Signature dish ⭐ Vegetarian selection 🌿 Sustainable sourced 🌿 Spa cuisine ⭐
A LA CARTE BREAKFAST
Available from 7am to 12noon

FROM THE REGION

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>CONGEE</td>
<td>18</td>
</tr>
<tr>
<td>Your choice of plain, chicken, pork or seafood congee with pickled vegetables, century egg, spring onions and Chinese crispy yousiao</td>
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</tr>
<tr>
<td>NASI LEMAK</td>
<td>24</td>
</tr>
<tr>
<td>Traditional Malay coconut rice served with ikan bilis, fried chicken, sambal prawns, vegetable achar and fried egg</td>
<td></td>
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<tr>
<td>ROTI PRATA</td>
<td>22</td>
</tr>
<tr>
<td>Indian griddle bread served with chicken or vegetable curry and chutney</td>
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</tr>
<tr>
<td>DOSA</td>
<td>18</td>
</tr>
<tr>
<td>Southern Indian crêpe served with lentils, vegetable chowder, chutney and traditional condiments</td>
<td></td>
</tr>
<tr>
<td>PRAWN WONTON NOODLE SOUP WITH KUROBUTA PORK CHAR SIEW</td>
<td>26</td>
</tr>
<tr>
<td>Egg noodles in superior chicken broth, prawn wontons, barbecued char siew pork and green vegetables</td>
<td></td>
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<tr>
<td>VEGETARIAN BEE HOON</td>
<td>26</td>
</tr>
<tr>
<td>Stir-fried rice vermicelli, beansprouts, kailan, mushrooms and carrot</td>
<td></td>
</tr>
</tbody>
</table>

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ALL DAY DINING
Available from 11am to 10pm

SNACKS

INDIAN SAMOSA
Masala spiced potato and mango chutney 16

TAKOYAKI
Japanese octopus puffed croquettes, teriyaki sauce, bonito flakes, mayonnaise and spring onion 18

FRENCH FRIES
Tossed with choice of herbs or cheese 20

SPRING ROLLS
Fried vegetable spring roll, homemade chilli dip 18

CHICKEN DRUMLETS
Crispy fried chicken drumlets, sweet chilli mayonnaise 24

FISH AND CHIPS
Battered cod fish fingers, mashed peas, tartar sauce and choice of French fries or fried potatoes 32

Signature dish 🌿 Vegetarian selection 🌿 Sustainable sourced 🌿 Spa cuisine 🌿

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Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ALL DAY DINING
Available from 11am to 10pm

APPETIZERS

[CURED WAGYU CARPACCIO] 28
Aged balsamic vinegar, baby romaine, radish and parmesan

[SMOKED SALMON] 34
Sourdough bread, beetroot, caviar and crème fraiche

[GREEK SALAD] 28
Baby romaine, tomatoes, kalamata olives, cucumber feta cheese, extra virgin olive oil and sourdough croutons

[SPANNER CRAB THAI SPRING ROLLS] 30
Australian crab, Vietnamese rice paper, mango, coriander, cucumber, sweet basil with chilli sauce

[ITALIAN CHARCUTERIE PLATTER] 32
Parma ham, salami Milano and coppa ham accompanied by pickles, sun-dried tomatoes, breadstick and lavash

[TUNA TATAKI] 28
Seared yellow fin tuna, baby lettuce, radish and ponzu dressing

[HEIRLOOM TOMATO SALAD] 29
Buffalo mozzarella, organic leaves, basil with balsamic vinaigrette

[CAESAR SALAD “MO STYLE”] 29
Choice of prawn or grilled chicken breast, shaved Parmesan cheese, anchovy, boiled egg, bacon, garlic croutons and caesar dressing

[GARDEN COBB SALAD] 26
Assorted mixed greens, asparagus, tomato, avocado, cucumber, grated Cheddar cheese, spring onion and Ranch dressing

*Your choice of:
Angus beef, chicken supreme or grilled prawn 34

Signature dish 🌺 Vegetarian selection 🌿 Sustainable sourced 🌿 Spa cuisine ✨

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts. Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ALL DAY DINING
Available from 11am to 10pm

SOUPS

🌿 WILD MUSHROOM SOUP  18
   Garlic toast

🌿 BAKED TOMATO SOUP  16
   Cheddar puff

CLASSIC ONION SOUP  18
   Melted Gruyère cheese

HOT AND SOUR SOUP  18
   Traditional thick Chinese chicken soup with egg, vegetables and tofu

TOM YAM GOONG  20
   Spicy Thai soup, prawns, straw mushrooms, lemongrass, kaffir lime leaves, roasted chilli jam and green coriander leaves

FROM THE GRILL

US grass-fed beef rib-eye  250gm  48
US grass-fed beef tenderloin  200gm  52
“LimestoneWagyu” MB7/9 sirloin  250gm  68
“LimestoneWagyu” MB4/5 Scotch fillet  250gm  68
Kampong chicken breast  250gm  36
Cod fillet  180gm  48
Sea bass fillet  180gm  36
Salmon fillet  180gm  38

Choice of herb butter, béarnaise or peppercorn sauce
accompanied by two side dishes of your choice:
mixed salad, sautéed mushrooms, sautéed asparagus, wilted spinach,
steamed broccoli, mashed potatoes, roasted baby potatoes or French fries

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ALL DAY DINING
Available from 11am to 10pm

BURGERS AND SANDWICHES

**MANDARIN CHEESE BURGER**
Wagyu beef burger, caramelized onion, fried egg, Cheddar cheese, tomato, bacon, lettuce
*Burgers are served medium-well done*

**MANDARIN SOY BURGER**
Plant-based patty, caramelized onion, tomato, lettuce, ketchup

**GRILLED HAM AND CHEESE SANDWICH**
Black forest ham, Gruyère cheese, pommery mustard mayonnaise

**CAPRESE SANDWICH**
Buffalo mozzarella, tomato and basil spread

**LOBSTER ROLL**
Brioche bun, Boston lobster, sour cream, chive and radish

**MANDARIN CLUB**
Choice of toasted whole wheat or white bread, honey ham grilled chicken, fried egg, bacon, Cheddar cheese, tomatoes and lettuce

**KATSU SANDWICH**
Breaded “Limestone” Wagyu beef sirloin, white bread sun-dried tomato and miso mayonnaise

*All burgers and sandwiches are served with choice of French fries, fried potatoes or mesclun salad*

Signature dish 🍴 Vegetarian selection 🥦 Sustainable sourced 🌿 Spa cuisine 🎨

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ALL DAY DINING
Available from 11am to 10pm

PIZZA

◆ MANDARIN ORIENTAL PIZZA 36
  Tomato confit, mozzarella, Parma ham, Burrata

◆ PIZZA ALLA BUFALA 28
  San Marzano tomatoes, buffalo mozzarella, basil leaves, olive oil

◆ PIZZA AI FUNGHI 30
  Mozzarella, blue cheese, porcini mushroom, smoked ham

◆ PIZZA VEGETARIANA 28
  San Marzano tomatoes, mozzarella, roasted market vegetables

◆ PIZZA OF YOUR CHOICE 34
  Choose any five condiments to create your own pizza:
  Parma ham, mozzarella, salami, mushrooms, olives, grilled vegetables,
  cherry tomatoes, artichokes, ham, pineapple, blue cheese

PASTA

YOUR CHOICE OF LONG OR SHORT PASTA
  Tagliatelle, Spaghetti, Penne, Fusilli or gluten free pasta

INDIVIDUAL CHOICE OF SIGNATURE SAUCES

◆ TARTUFO 26
  Black truffle creamy sauce, roasted mushrooms

◆ BOLOGNESE 26
  Homemade minced beef ragout, Parmigiano Reggiano

◆ ARRABBIATA 26
  Cherry tomato sauce, garlic, chilli

◆ PESTO 30
  Basil pesto, cherry tomatoes, roasted king prawn

◆ CARBONARA 26
  Bacon, egg yolk, cream, Parmigiano Reggiano, black pepper

◆ MARINARA 26
  San Marzano tomatoes, onion, garlic, basil

Signature dish 🌿  Vegetarian selection 🌿  Sustainable sourced 🌿  Spa cuisine 🌿

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ALL DAY DINING
Available from 11am to 10pm

DESSERTS

SELECTION OF GOURMET EUROPEAN CHEESES 24
Selection of goat and cow milk cheese

STRAWBERRY SYMPHONY 18
Strawberry cheesecake, strawberry compote, strawberry sorbet

CHOCOLATE HAZELNUT ROYALTINE 18
Manjari chocolate mousse, chocolate sponge, crispy feuilleteine

WARM CHOCOLATE FONDANT 18
Baked chocolate cake, vanilla ice cream

LEMON MERINGUE TART 18
Lemon crèmeux, citrus meringue, orange marmalade

YUZU AND MATCHA SENSATION 18
Yuzu ivory chocolate crèmeux, matcha mousseline, pineapple and lemongrass sorbet

SEASONAL FRUITS 16
Selection of mixed seasonal fruits

GELATO AND SORBET 18
Selection of three scoops artisanal gelato or sorbet:
Gelato - bitter sweet chocolate, vanilla, berries
Sorbet - passion fruit, lemongrass, raspberry
accompanied by chocolate coulis and fresh berries

Signature dish 🍡 Vegetarian selection 🌿 Sustainable sourced 🌿 Spa cuisine 🌿

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ALL DAY DINING
Available from 11am to 10pm

LITTLE FANS

**FUSILLI BOLOGNESE**
With grated parmesan cheese 20

**MAC ‘N’ CHEESE**
Macaroni tossed in cheese sauce 20

**ROASTED FREE RANGE CHICKEN BREAST**
Sautéed vegetables and mashed potatoes 24

**FRENCH FRIES**
Lightly salted 10

**POACHED SALMON FILLET**
With long beans and mashed potatoes 24

**SORBET SELECTION**
Single scoop of passion fruit, lemongrass or raspberry sorbet served with berries 8

**ICE CREAM**
Single scoop of vanilla, chocolate, strawberry, maple walnut or mango 8

*Signature dish 🍴 Vegetarian selection 🌿 Sustainable sourced 🌿 Spa cuisine 🌿*

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ASIAN SPECIALTIES
Available from 11am to 10pm

SINGAPORE DELIGHTS

NASI GORENG
Fried rice, sambal chilli, chicken, sambal prawn
chicken satay, pickles, crispy whitebait, fried egg

HAINANESE CHICKEN RICE
Tender poached farmhouse chicken breast and drumstick, green
vegetables, pandan flavoured rice, chicken soup, condiments
Served at room temperature

VEGETARIAN BEE HOON
Stir-fried rice vermicelli, silver sprouts, kailan, mushrooms and carrot

CANTONESE FRIED RICE
Wok-fried jasmine rice, prawns, vegetables, spring onion, fried egg

WONTON NOODLE SOUP WITH
KUROBUTA PORK CHAR SIEW
Egg noodles in superior chicken broth, prawn wontons,
barbecued char siew pork, green vegetables

SIGNATURE MAINE LOBSTER LAKSA
Thick rice vermicelli, Asian spiced coconut infused
half Maine lobster, fish cake, silver sprouts, beancurd puff

HOKKIEN MEE
Braised yellow noodles, rice vermicelli in rich prawn stock
prawn, roasted pork belly, Chinese chive

WOK-FRIED KWAY TEOW
Wok-fried flat rice noodles, sweet soya sauce, Chinese sausage
fish cake, silver sprouts, choice of prawn, beef or chicken

Signature dish 🍽️  Vegetarian selection 🌼  Sustainable sourced 🍃  Spa cuisine 🛌

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ASIAN SPECIALTIES
Available from 11am to 10pm

REGIONAL DELIGHTS

TAIWANESE BEEF NOODLE SOUP  34
Chinese noodles, braised beef short ribs and tendon in superior broth

HALF DOZEN SATAY  18
Marinated herbs and spices beef and chicken skewers, onion, cucumber, rice dumpling with peanut sauce

HONG KONG STYLE STEAMED COD  40
Black cod fillet, soy sauce, sesame oil, green vegetables and jasmine rice

SWEET AND SOUR PORK  34
Crispy Kurobuta pork with sweet and sour sauce, tomatoes, pineapple, steamed jasmine rice

BLACK PEPPER BEEF  34
Wok-fried Angus beef cubes, capsicum, black pepper sauce and steamed jasmine rice

Signature dish  Vegetarian selection  Sustainable sourced  Spa cuisine

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts. Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
ASIAN SPECIALTIES
Available from 11am to 10pm

INDIAN DELIGHTS

BUTTER CHICKEN
Tender chicken and tomato gravy served with basmati rice
Choice of plain, butter or garlic naan

YELLOW DAL TADKA
Yellow lentil curry with tomatoes served with basmati rice
Choice of plain, butter or garlic naan

DAHI WALE ALOO
Slow cooked potatoes and yoghurt curry with basmati rice
Choice of plain, butter or garlic naan

DAL MAKHANI
Punjabi slow-cooked lentil curry with basmati rice
Choice of plain, butter or garlic naan

SIGNATURE CHEF SANTOSH MURGH BIRYANI
Our Indian Master Chef’s signature saffron biryani
prepared to your liking with chicken or vegetarian biryani

MATTAR PANEER
Cottage cheese, green peas curry, fenugreek, whole spices
basmati rice, chutney
Choice of plain, butter or garlic naan

ROYAL INDIAN TANDOORI SELECTION
Tandoori oven-baked chicken, lamb, prawns and fish
Choice of plain, butter or garlic naan

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

### CHAMPAGNE & SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Carafe</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ruinart, “R” de Ruinart, Reims, France</td>
<td>34</td>
<td></td>
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<tr>
<td>Ruinart Rosé, Reims, France</td>
<td>38</td>
<td></td>
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<tr>
<td>Nino Franco, Prosecco Superiore, Rustico, Valdobbiadene, Veneto, Italy</td>
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### WHITE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Carafe</th>
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</thead>
<tbody>
<tr>
<td>Huber, Riesling “Engelsberg”, Traisental DAC, Austria</td>
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<td>46</td>
</tr>
<tr>
<td>Vasse Felix, Chardonnay, Margaret River, Australia</td>
<td>24</td>
<td>46</td>
</tr>
<tr>
<td>Santa Margherita, Pinot Grigio, Veneto, Italy</td>
<td>24</td>
<td>46</td>
</tr>
<tr>
<td>Fromm, Sauvignon Blanc, Marlborough, New Zealand</td>
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<td>46</td>
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### RED

<table>
<thead>
<tr>
<th>Wine</th>
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<th>Carafe</th>
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<tbody>
<tr>
<td>Craggy Range, Merlot, Hawkes Bay, New Zealand</td>
<td>24</td>
<td>46</td>
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<tr>
<td>Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile</td>
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</tr>
<tr>
<td>Voyager Estate, Shiraz, Margaret River, Australia</td>
<td>24</td>
<td>46</td>
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<tr>
<td>Nielson by Byron, Pinot Noir, Santa Barbara County, USA</td>
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### ROSÉ

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<tr>
<th>Wine</th>
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<th>Carafe</th>
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<tbody>
<tr>
<td>Moulin de Gassac, Guilhem Rosé, Languedoc Roussillon, France</td>
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### SWEET WINE

<table>
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<tr>
<th>Wine</th>
<th>Glass</th>
<th>Carafe</th>
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<tbody>
<tr>
<td>La Spinetta, Bricco Quaglia, Moscato d’Asti, Piedmont, Italy</td>
<td>22</td>
<td>42</td>
</tr>
</tbody>
</table>

For a more extensive wine selection and available vintages kindly contact our order taker. Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
HALF BOTTLES (375ml)

**CHAMPAGNE**

- Ruinart, “R” de Ruinart Brut, Reims: 100
- Perrier-Jouët Grand Brut, Épernay: 150
- Bruno Paillard, Brut Première Cuvée Rosé, Reims: 110

**WHITE**

- Domaine Laporte, Les Duchesses, Pouilly Fumé, Loire Valley, France: 90
- Domaine Vincent Dampt, Chablis, Burgundy, France: 85
- Huber, Riesling “Engelsberg”, Traisental DAC, Austria: 60

**RED**

- Domaine d’Eugénie, Vosne-Romanée, Burgundy, France: 140
- Henri Boillot, Volnay, Les Fremiets, Burgundy, France: 145
- Château Léoville-Barton, Saint-Julien, Bordeaux, France: 155
- Alter Ego de Palmer, Margaux, Bordeaux, France: 150
- Château Pavie Macquin, Saint-Emilion, Bordeaux, France: 150
- Tommasi Amarone, Valpolicella Classico, Veneto, Italy: 150
- Marchesi Antinori, Tignanello, Tuscany, Italy: 150
- Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile: 65

**SWEET**

- Michelle Chiarlo, Moscato d’Asti, Piedmont, Italy: 60

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CHAMPAGNE & SPARKLING (750ml)

CHAMPAGNE - Brut

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Billecart-Salmon, Brut Réserve, Mareuil-sur-Ay</td>
<td>220</td>
</tr>
<tr>
<td>Bruno Paillard, Brut Première Cuvée, Reims</td>
<td>250</td>
</tr>
<tr>
<td>Ruinart, “R” de Ruinart, Reims</td>
<td>170</td>
</tr>
<tr>
<td>Ruinart, Blanc de Blancs, Reims</td>
<td>240</td>
</tr>
</tbody>
</table>

CHAMPAGNE - Brut Rosé

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bruno Paillard, Brut Première Cuvée Rosé, Reims</td>
<td>265</td>
</tr>
<tr>
<td>Billecart-Salmon, Brut Rosé, Mareuil-sur-Ay</td>
<td>305</td>
</tr>
<tr>
<td>Ruinart Rosé, Reims</td>
<td>190</td>
</tr>
</tbody>
</table>

CHAMPAGNE - Vintage Cuvée

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dom Pérignon, Epernay</td>
<td>450</td>
</tr>
<tr>
<td>Krug, Reims</td>
<td>630</td>
</tr>
</tbody>
</table>

ITALIAN SPARKLING

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Nino Franco, Prosecco, Rustico, Valdobbiadene</td>
<td>110</td>
</tr>
<tr>
<td>Santo Stefano, Ruggeri, Prosecco Valdobbiadene</td>
<td>120</td>
</tr>
</tbody>
</table>
## WHITE WINE (750ml)

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region/producer</th>
<th>Country</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Allegrini, Soave</td>
<td></td>
<td>Veneto, Italy</td>
<td>120</td>
</tr>
<tr>
<td>Heggies, Chardonnay</td>
<td></td>
<td>Eden Valley, Australia</td>
<td>120</td>
</tr>
<tr>
<td>Domaine Vincent Dampt</td>
<td></td>
<td>Chablis, Burgundy, France</td>
<td>150</td>
</tr>
<tr>
<td>Domaine Ciringa</td>
<td></td>
<td>Sauvignon Blanc, Fosilni Breg, Slovenia</td>
<td>135</td>
</tr>
<tr>
<td>François Carillon</td>
<td></td>
<td>Puligny Montrachet, Burgundy, France</td>
<td>235</td>
</tr>
<tr>
<td>Markowitsch</td>
<td></td>
<td>Chardonnay, Carnuntum, Austria</td>
<td>110</td>
</tr>
<tr>
<td>Michelle Chiarlo</td>
<td></td>
<td>Gavi di Gavi, Rovereto, Piedmont, Italy</td>
<td>175</td>
</tr>
<tr>
<td>Pascal Jolivet</td>
<td></td>
<td>Pouilly Fumé, Loire Valley, France</td>
<td>170</td>
</tr>
<tr>
<td>Wittmann</td>
<td></td>
<td>Riesling Trocken, Rheinhessen, Germany</td>
<td>120</td>
</tr>
</tbody>
</table>

## RED WINE (750ml)

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region/producer</th>
<th>Country</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domaine Gilles Jourdain</td>
<td></td>
<td>Côte de Nuits, Burgundy, France</td>
<td>140</td>
</tr>
<tr>
<td>Roux Père</td>
<td></td>
<td>Chambolle Musigny, Les Charmes, Burgundy, France</td>
<td>265</td>
</tr>
<tr>
<td>Château Batailley</td>
<td></td>
<td>Pauillac, Bordeaux, France</td>
<td>200</td>
</tr>
<tr>
<td>Château Trotte Vieille</td>
<td></td>
<td>Saint-Émilion, Bordeaux, France</td>
<td>310</td>
</tr>
<tr>
<td>Château Rouget</td>
<td></td>
<td>Pomerol, Bordeaux, France</td>
<td>275</td>
</tr>
<tr>
<td>Tardieu Laurent</td>
<td></td>
<td>Côtes-Rôties, Rhône Valley, France</td>
<td>250</td>
</tr>
<tr>
<td>Marco Marengo</td>
<td></td>
<td>Barolo, Piedmont, Italy</td>
<td>190</td>
</tr>
<tr>
<td>Elvio Cogno</td>
<td></td>
<td>Barolo, Ravera, Piedmont, Italy</td>
<td>280</td>
</tr>
<tr>
<td>Cordero di Montezemolo</td>
<td></td>
<td>Barbera D’Alba, Piedmont, Italy</td>
<td>145</td>
</tr>
<tr>
<td>Marchesi Antinori</td>
<td></td>
<td>Pian Delle Vigne, Brunello di Montalcino, Tuscany, Italy</td>
<td>270</td>
</tr>
<tr>
<td>Marques des Riscal</td>
<td></td>
<td>Gran Reserva, Rioja, Spain</td>
<td>135</td>
</tr>
<tr>
<td>Vega Riasa</td>
<td></td>
<td>Reserva, Ribera del Duero, Spain</td>
<td>150</td>
</tr>
<tr>
<td>Shaw &amp; Smith</td>
<td></td>
<td>Shiraz, South Australia, Australia</td>
<td>145</td>
</tr>
<tr>
<td>Freemark Abbey</td>
<td></td>
<td>Merlot, St Helena, Napa Valley, USA</td>
<td>170</td>
</tr>
<tr>
<td>Rafael et Fils</td>
<td></td>
<td>Cabernet Sauvignon, Napa Valley, USA</td>
<td>180</td>
</tr>
<tr>
<td>Dalrymple</td>
<td></td>
<td>Pinot Noir, Tasmania, Australia</td>
<td>160</td>
</tr>
</tbody>
</table>
BEVERAGES

MO’TINIS

CLASSIC  22
Gin or vodka, dry vermouth

LYCHEE  22
Vodka, lychee liqueur, lychees

CLASSIC ESPRESSO  22
Vanilla vodka, espresso, Frangelico chocolate

MO SIGNATURES

MANDARIN SLING  27
Mandarin vodka, cherry brandy, Midori
passion fruit juice, peach purée, orange, lemon

MANDARIN MOJITO  27
Mandarin vodka, mint, lemon juice, orange
lime, ginger beer

MANDARIN SPRITZ  26
Aperol, Prosecco, orange, soda

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BEVERAGES

MIXOLOGY

SINGAPORE SLING  28
Gin, cherry brandy, Dom Benedictine, Cointreau
pineapple juice, lime juice, grenadine

BLOODY MARY  24
Vodka, tomato juice, Worcestershire sauce
lemon, pepper, salt, Tabasco, horseradish

CAIPIRINHA  24
Cachaca, lime juice, brown sugar

MARGARITA – your choice of flavour  26
Original, mango, raspberry or strawberry
Tequilla, Cointreau, lime juice

MOJITO  26
Rum, lime, mint, sugar, soda

MAI TAI  24
Rum, orange Curacao, pineapple, orange
grenadine syrup, Angostura bitters

PIÑA COLADA  24
Rum, Malibu, pineapple, coconut cream

PIMM’S NO. 1 CUP  24
Pimms No 1, lemonade, cucumber
apple, lemon, orange, mint, strawberries

RUSTY NAIL  26
Whiskey, Drambuie

LONG ISLAND ICED TEA  28
Gin, vodka, rum, tequila, triple sec, lemon, cola

TOM COLLINS  24
Gin, lemon, soda, Angostura bitters

NEGRONI  24
Gin, Campari, sweet vermouth

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BEVERAGE

BLENDED SCOTCH WHISKY

<table>
<thead>
<tr>
<th>Whisky</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Famous Grouse</td>
<td>22</td>
</tr>
<tr>
<td>Johnnie Walker Black Label</td>
<td>25</td>
</tr>
<tr>
<td>Johnnie Walker Blue Label</td>
<td>52</td>
</tr>
</tbody>
</table>

SINGLE MALT – HIGHLAND

<table>
<thead>
<tr>
<th>Malt</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenmorangie 10 years</td>
<td></td>
<td>30</td>
</tr>
<tr>
<td>Highland Park 12 years</td>
<td></td>
<td>30</td>
</tr>
<tr>
<td>Macallan 12 years</td>
<td></td>
<td>30</td>
</tr>
<tr>
<td>Macallan 18 years</td>
<td></td>
<td>59</td>
</tr>
</tbody>
</table>

SINGLE MALT – ISLAY

<table>
<thead>
<tr>
<th>Malt</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ardbeg 10 years</td>
<td></td>
<td>30</td>
</tr>
<tr>
<td>Bowmore 12 years</td>
<td></td>
<td>30</td>
</tr>
<tr>
<td>Laphroaig 10 years</td>
<td></td>
<td>32</td>
</tr>
</tbody>
</table>

SINGLE MALT - SPEYSIDE

<table>
<thead>
<tr>
<th>Malt</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Glenfiddich 12 years</td>
<td></td>
<td>28</td>
</tr>
<tr>
<td>The Glenlivet 12 years</td>
<td></td>
<td>30</td>
</tr>
</tbody>
</table>

BOURBON

<table>
<thead>
<tr>
<th>Bourbon</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jim Beam, Kentucky</td>
<td>22</td>
</tr>
<tr>
<td>Maker’s Mark, Kentucky</td>
<td>26</td>
</tr>
<tr>
<td>Jack Daniel’s, Tennessee</td>
<td>26</td>
</tr>
</tbody>
</table>

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## BEVERAGE

### APÉRITIF & ANISÉ

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Campari</td>
<td>22</td>
</tr>
<tr>
<td>Martini Bianco, Rosso</td>
<td>22</td>
</tr>
<tr>
<td>Pernod</td>
<td>22</td>
</tr>
<tr>
<td>Pimm’s No. 1</td>
<td>22</td>
</tr>
<tr>
<td>Aperol</td>
<td>22</td>
</tr>
<tr>
<td>Fernet Branca</td>
<td>22</td>
</tr>
</tbody>
</table>

### COGNAC

<table>
<thead>
<tr>
<th>Cognac</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tesseron XO</td>
<td>39</td>
</tr>
<tr>
<td>Martell Cordon Bleu</td>
<td>54</td>
</tr>
<tr>
<td>Hennessy XO</td>
<td>60</td>
</tr>
</tbody>
</table>

### GIN

<table>
<thead>
<tr>
<th>Gin</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gordon’s, England</td>
<td>22</td>
</tr>
<tr>
<td>Bombay Sapphire, England</td>
<td>23</td>
</tr>
<tr>
<td>Tanqueray, Scotland</td>
<td>23</td>
</tr>
<tr>
<td>Hendriks, Scotland</td>
<td>27</td>
</tr>
</tbody>
</table>

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BEVERAGE

RUM
Havana Club, Cuba 22
Cachaca 51, Brazil 22
Bacardi White, Cuba 23
Plantation Panama 2004 24

VODKA
Grey Goose, France 25
Belvedere, Poland 25
Smirnoff Black, Russia 22
Absolut, Sweden 23

TEQUILA
Patrón Silver 30
Patrón Reposado 31
Patrón Gran Platinum 62
Jose Cuervo Reposado 22

LIQUEUR
Disaronno Amaretto 22
Limoncello Naturalmente 22
Baileys 22
Drambuie 22
Frangelico 22
La Fee Absinthe Parisienne 36
Grand Marnier 22
Jägermeister 22
Sambucca Vaccari 22
Southern Comfort 22
Tia Maria 22

Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
### BEVERAGES

#### BEERS

<table>
<thead>
<tr>
<th>Country</th>
<th>Beer Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Australia</td>
<td>Little Creatures Pale Ale</td>
<td>22</td>
</tr>
<tr>
<td>Belgium</td>
<td>Hoegaarden</td>
<td>20</td>
</tr>
<tr>
<td></td>
<td>Stella Artois</td>
<td>17</td>
</tr>
<tr>
<td>China</td>
<td>Tsing Tao</td>
<td>17</td>
</tr>
<tr>
<td>Denmark</td>
<td>Carlsberg</td>
<td>17</td>
</tr>
<tr>
<td>Germany</td>
<td>Weihenstephaner Weissbier (500ml)</td>
<td>28</td>
</tr>
<tr>
<td></td>
<td>Weihenstephaner Dunkel (500ml)</td>
<td>28</td>
</tr>
<tr>
<td></td>
<td>Veltins</td>
<td>18</td>
</tr>
<tr>
<td>Ireland</td>
<td>Guiness Stout</td>
<td>22</td>
</tr>
<tr>
<td>Italy</td>
<td>Peroni</td>
<td>20</td>
</tr>
<tr>
<td>Japan</td>
<td>Asahi</td>
<td>17</td>
</tr>
<tr>
<td></td>
<td>Asahi (Non-Alcoholic)</td>
<td>14</td>
</tr>
<tr>
<td></td>
<td>Kirin</td>
<td>17</td>
</tr>
<tr>
<td>Mexico</td>
<td>Corona</td>
<td>17</td>
</tr>
<tr>
<td>Netherlands</td>
<td>Heineken</td>
<td>17</td>
</tr>
<tr>
<td>Singapore</td>
<td>Tiger</td>
<td>19</td>
</tr>
<tr>
<td>Thailand</td>
<td>Singha</td>
<td>17</td>
</tr>
</tbody>
</table>

Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
**BEVERAGES**

<table>
<thead>
<tr>
<th>MINERAL WATER</th>
<th>SOFT DRINKS</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Acqua Panna – 500ml</strong></td>
<td><strong>Coca Cola</strong></td>
</tr>
<tr>
<td>Italy</td>
<td>8</td>
</tr>
<tr>
<td><strong>Acqua Panna – 750ml</strong></td>
<td><strong>Coca Cola Light</strong></td>
</tr>
<tr>
<td>Italy</td>
<td>8</td>
</tr>
<tr>
<td><strong>Evian – 750ml</strong></td>
<td><strong>Coca Cola Zero</strong></td>
</tr>
<tr>
<td>France</td>
<td>8</td>
</tr>
<tr>
<td><strong>SPARKLING MINERAL WATER</strong></td>
<td><strong>Bitter Lemon</strong></td>
</tr>
<tr>
<td><strong>Perrier – 330ml</strong></td>
<td>8</td>
</tr>
<tr>
<td>France</td>
<td><strong>Ginger Ale</strong></td>
</tr>
<tr>
<td></td>
<td>8</td>
</tr>
<tr>
<td><strong>San Pelligrino – 500ml</strong></td>
<td><strong>Ginger Beer</strong></td>
</tr>
<tr>
<td>Italy</td>
<td>8</td>
</tr>
<tr>
<td><strong>San Pellegrino – 750ml</strong></td>
<td><strong>Soda</strong></td>
</tr>
<tr>
<td>Italy</td>
<td>8</td>
</tr>
<tr>
<td></td>
<td><strong>Sprite</strong></td>
</tr>
<tr>
<td></td>
<td>8</td>
</tr>
<tr>
<td></td>
<td><strong>Tonic</strong></td>
</tr>
<tr>
<td></td>
<td>8</td>
</tr>
<tr>
<td></td>
<td><strong>Red Bull Carbonated</strong></td>
</tr>
<tr>
<td></td>
<td>12</td>
</tr>
</tbody>
</table>

**MOCKTAILS**

- **STRAWBERRY SUNRISE**
  Fresh strawberry, fresh orange grenadine

- **TIGER BREEZE**
  Lychee juice, fresh mint, fresh lime

- **POP**
  Fresh pineapple, fresh orange passion fruit purée

Prices are in Singapore dollar and subject to 15% service charge and applicable government tax.
BEVERAGES

FRESHLY SQUEEZED FRUIT JUICES

<table>
<thead>
<tr>
<th>Fruit</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot</td>
<td>12</td>
</tr>
<tr>
<td>Celery</td>
<td>12</td>
</tr>
<tr>
<td>Grapefruit</td>
<td>12</td>
</tr>
<tr>
<td>Green or red apple</td>
<td>12</td>
</tr>
<tr>
<td>Honeydew or rock melon</td>
<td>12</td>
</tr>
<tr>
<td>Orange</td>
<td>12</td>
</tr>
<tr>
<td>Pineapple</td>
<td>12</td>
</tr>
<tr>
<td>Starfruit</td>
<td>12</td>
</tr>
<tr>
<td>Watermelon</td>
<td>12</td>
</tr>
</tbody>
</table>

MILKSHAKES

<table>
<thead>
<tr>
<th>Flavor</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla</td>
<td>12</td>
</tr>
<tr>
<td>Strawberry</td>
<td>12</td>
</tr>
<tr>
<td>Chocolate</td>
<td>12</td>
</tr>
<tr>
<td>Cookies and cream</td>
<td>12</td>
</tr>
<tr>
<td>Lime and honey</td>
<td>12</td>
</tr>
</tbody>
</table>

MANDARIN ORIENTAL BLEND COFFEE

<table>
<thead>
<tr>
<th>beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French press of freshly brewed coffee</td>
<td>10</td>
</tr>
<tr>
<td>French press of freshly brewed decaffeinated coffee</td>
<td>10</td>
</tr>
<tr>
<td>Espresso</td>
<td>8</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>10</td>
</tr>
<tr>
<td>Café latte</td>
<td>10</td>
</tr>
<tr>
<td>Double espresso</td>
<td>10</td>
</tr>
</tbody>
</table>

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BEVERAGES

TEA MENU

The Singapore based TWG Tea Company offers teas of utmost and unrivalled quality. TWG has cultivated relationships with tea growers worldwide, to ensure exclusive access to the world’s most sought after gardens globally.

MANDARIN ORIENTAL, SINGAPORE EXCLUSIVE BLEND  12
Citrus infused fragrances with spicy and minty notes

HARMUTTY India – Assam  12
Malty, strong and rich in flavour

LONDON BREAKFAST TEA India – Black Tea  12
Full-bodied, aroma of red berries and malty sweetness

EMPEROR SENCHA Japan – Green Tea  12
Great natural sweetness and astringency

SAICHO TEA Japan – Green Tea  12
Fine green tea, pomegranate

GOLDEN PU-ERH China – Fermented Tea  12
Strong and robust tea, full-bodied

TI KUAN YIN China – Oolong  12
Oolong Tea, with a flowery fragrance

EARL GREY FORTUNE India – Darjeeling  12
Strong and full-bodied blended with bergamot

MOROCCAN MINT – Green Tea  12
Blended with strong Saharan mint

ETERNAL SUMMER TEA South Africa – Red Tea  12
Sweet summer rose blossoms with raw berries

VANILLA BOURBON South Africa – Red Tea  12
Theine-free tea, blended with sweet vanilla

PACIFIC ROUTE TEA New Zealand – Black Tea  12
Mango and apricots fragrances

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