



INTERCONTINENTAL.  
SINGAPORE



IN-ROOM DINING MENU

## MINI BAR 小冰柜

Available all-day | 全天供应

Please kindly contact us at '0' for minibar replenishment.

### SPIRITS | 烈性酒

Johnnie Walker Black Label   尊尼获加黑方	\$16
Absolut Vodka   绝对伏特加	\$16
Bacardi Carta Blanca   百加得白朗姆酒	\$16
Bombay Sapphire Gin   孟买蓝宝石金酒	\$16

### WINES | 葡萄酒

Red Wine   红酒 Bottle, 375ml   瓶装, 375毫升	\$48
White Wine   白葡萄酒 Bottle, 375ml   瓶装, 375毫升	\$48

### CHAMPAGNE | 香槟

Moët & Chandon Imperial Brut NV, France Bottle, 200ml   瓶装, 200毫升	\$78
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### BEERS | 啤酒

Heineken   喜力 Can, 320ml   罐装, 320毫升	\$12
Chang   泰象 Can, 320ml   罐装, 320毫升	\$12

### CHILLED JUICES | 冰镇饮品

Orange   橙汁	 \$10
Cranberry   蔓越莓汁	 \$10
Coconut Water   椰汁	 \$8

### MINERAL WATER | 矿泉水

Acqua Panna   普娜 Bottle, 250ml   瓶装, 250毫升	 \$8
San Pellegrino   圣培露 Bottle, 250ml   瓶装, 250毫升	 \$8

### SOFT DRINKS | 软饮料

Coca-Cola   可口可乐	 \$8
Coca-Cola Light   健怡可口可乐	 \$8
Sprite   雪碧	 \$8
Tonic Water   奎宁水	 \$8
Soda Water   苏打水	 \$8
100 Plus   一百+运动饮品	 \$8
Red Bull   红牛	 \$8

### SNACKS | 零食

Pringles (Original) 品客薯片(原味)	\$12
Pipers Cheddar and Onion Crisps 切达干酪和洋葱薯片	\$12
Pipers Sweet Chilli Crisps 甜辣椒薯片	\$12
Pipers Sea Salt Mixed Nuts 海盐什锦坚果	\$16
Antica Chocolate Truffles (6pcs) 巧克力松露(6块)	\$18
Chocolate Bar (Gluten Free) 纯牛奶巧克力棒(无麸质)	\$22



**Nutri-Grade is based on default preparation (before addition of ice).**  
**Nutri-Grade 标志基于默认制备方法 (加冰之前)。**

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BREAKFAST SETS 早餐套餐

6:30AM TO 10:30AM 早上6:30至10:30

Last food order to be placed by 10:15am 最后下单时间截至10:15前

AMERICAN BREAKFAST | 美式早餐 \$40

Two Eggs Any Style | 两颗鸡蛋  
(任选烹饪方式) **D**

Choice of Eggs: Scrambled, Sunny Side, Over Easy  
Served with Vanilla Pancakes, Maple Syrup,  
Streaky Bacon, Chicken Sausage  
烹饪方式: 炒蛋、单面煎、双面煎  
搭配香草煎饼、枫糖浆、培根、鸡肉肠

Cereal with Choice of Milk | 牛奶麦片 **D V**

Choice of Cornflakes (Low Sugar), Muesli,  
Granola, Coco Pops, All-bran, Cheerios  
With Fresh Milk, Low-fat Milk,  
Soya Milk (Hot or Cold)  
可选择玉米片(低糖)、木斯里、格兰诺拉麦片、  
可可麦片、全麸麦片、脆谷乐  
配鲜奶、低脂牛奶、豆浆(冷或热)

Seasonal Fruit Plate with Berries

时令水果拼盘配浆果 **VE**

BIG ENGLISH BREAKFAST | 英式早餐 \$40

Two Eggs Any Style | 两颗鸡蛋  
(任选烹饪方式) **D**

Choice of Eggs: Omelette, Poached, Scrambled,  
Sunny Side, Over Easy, Hard Boiled or Soft Boiled  
Served with Baked Beans, Roasted Tomato,  
Hash Brown, Chicken Sausage, Bacon  
烹饪方式: 煎蛋卷、荷包蛋、炒蛋、单面煎、  
双面煎、全熟或半熟  
搭配茄汁烤豆、烤番茄、炸薯饼、鸡肉肠、培根

Bakery Basket | 面包篮 **D G N V**

White Toast, Wholegrain, Butter Croissant,  
Danish, Gluten-free Muffin  
Selection of Jam, Marmalade and Butter  
白吐司、全麦面包、黄油羊角面包、丹麦面包、  
无麸质松饼  
精选果酱、橘子酱和黄油

Greek Yoghurt with Fresh Berries

希腊酸奶搭配新鲜浆果 **D V**

HERITAGE BREAKFAST | 传统早餐 \$40

Plain Congee or Congee of the Day  
麻油白粥或今日粥品 **G N**  
Salted Egg, Chicken Floss, Braised Peanut,  
Dough Fritter, Sesame Oil  
咸蛋、鸡肉松、焖花生、脆皮油条、麻油

Kaya Toast with Soft Boiled Egg  
咖椰土司搭配半熟鸡蛋 **D G V**  
Coconut-Egg Jam, White Toast, Butter  
咖椰、白吐司、黄油

Dim Sum | 点心 **G S**

Chicken Siew Mai, Prawn Dumpling  
鸡肉烧卖、虾饺

HEALTHY BREAKFAST | 健康早餐 \$40

Fresh Avocado Toast and Smoked Norwegian  
Salmon | 鳄梨挪威熏制三文鱼吐司 **G V**  
Poached Egg, Guacamole, Coriander Cress,  
Sourdough Bread  
水煮温泉蛋、鳄梨酱、香菜苗、酸面包

Seasonal Fruit Plate with Berries

时令水果拼盘配浆果 **VE**

Coconut Chia Seed Pudding

椰子奇亚籽布丁 **VE**

Served with Tropical Coulis  
搭配热带果泥

All breakfast sets include a choice of juice  
and hot beverage.

所有早餐套餐均包含果汁和热饮。

 Chef's Signature 大厨招牌菜

**A** Contains Alcohol 含酒精

**D** Contains Dairy 含乳制品

**G** Contains Gluten 含麸质

**N** Contains Nuts 含坚果

**P** Contains Pork 含猪肉

**S** Contains Shellfish 含贝类

**VE** Vegan 纯素食

**V** Vegetarian 素食

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BREAKFAST ALA CARTE 早餐零点菜单

6:30AM TO 10:30AM 早上6:30至10:30

Last food order to be placed by 10:15am 最后下单时间截至10:15前

<p>Daily Fresh Bakes   新鲜面包 <b>D G V</b> White or Wholemeal Bread, Baguette, Multi-Grain, Rye Bread, Sour Dough or Raisin Loaf Served with Butter, Jams, Honey 白面包或全麦面包、长棍面包、杂粮面包、 黑麦面包、酸面团或提子吐司 配黄油、果酱、蜂蜜</p> <p>Choice of 任选: 3 pieces   3样 \$18 5 pieces   5样 \$26</p>	<p>Oatmeal Porridge   燕麦粥 <b>D G V</b> \$18 Cashew Nut, Brown Sugar, Full Cream Milk 腰果、红糖、全脂牛奶</p> <p>Choice of Buttermilk Pancake, Waffle or French Toast \$22 精选奶油煎饼、华夫饼或法式吐司 <b>D G V</b> Accompanied with Australian Honey, Fresh Berries, Whipped Cream 配澳大利亚蜂蜜、新鲜浆果、搅奶油</p> <p>Plain Congee or Congee of the Day \$18 麻油白粥或今日粥品 <b>G N</b> Dough Fritter, Pickled Lettuce, Century Egg, Fermented Bean Curd, Spring Onion 脆皮油条、腌生菜新、皮蛋、腐乳、葱 <i>(Please check with service staff for congee selection 请与服务员核实)</i></p>
<p>Daily Sweet Bakes   精选甜品 <b>D N V</b> Almond Croissant, Butter Croissant, Pain au Chocolat, Danish of the Day, Gluten-free Chocolate Muffin 杏仁牛角面包、黄油牛角面包、巧克力牛角面包、 今日丹麦糕点、无麸质松饼</p> <p>Choice of 任选: 3 pieces   3样 \$20 5 pieces   5样 \$28</p>	<p>Roti Prata with Chana Masala \$18 印度煎饼配鹰嘴豆马萨拉 <b>D G V</b> Chickpea Curry, Coriander 鹰嘴豆咖喱、香菜</p>
<p>Premium Charcuterie and Artisanal Cheese Plate \$28 精选熟食手工奶酪拼盘 <b>D G P N</b> Smoked Norwegian Salmon, Mortadella, Camembert, Comté 12 Months Served with Orange Marmalade, Dried Fruit, Roasted Nuts, Pickle 烟熏挪威三文鱼、意大利生熏、卡芒贝尔奶酪、 孔泰12个月奶酪 搭配橘子酱、干果、坚果和泡菜</p>	<p>“Impossible” Plant-based Meatball Stew \$22 植物肉炖肉丸 <b>G VE</b> Homemade Tomato Sauce, Capsicum, Sourdough Toast 自制番茄酱、甜椒、酸面包烤片</p>
<p>Bircher Muesli   瑞士麦片 <b>D G V</b> \$18 Steel-cut Oats, Honey, Californian Raisin, Green Apple, Pear, Granola, Berries 钢切燕麦、蜂蜜、加州葡萄干、青苹果、梨、 格兰诺拉麦片、浆果</p>	<p>Vegetable Fried Rice   蔬菜炒饭 <b>N V</b> \$22 Seasonal Vegetable, Egg, Jasmine Rice, Achar 时令蔬菜、鸡蛋、茉莉香米、腌菜</p>
<p>Cereal with Choices of Milk   牛奶麦片 <b>D V</b> \$18 Choice of Cornflakes (Low Sugar), Muesli, Granola, Coco Pops, All-bran, Cheerios With Fresh Milk, Low-fat Milk, Soya Milk (Hot or Cold) 可选择玉米片(低糖)、木斯里、格兰诺拉麦片、 可可麦片、全麸麦片、脆谷乐 配鲜奶、低脂牛奶、豆浆(冷或热)</p>	<p>Chicken Noodle Soup   鸡肉面汤 <b>G</b> \$24 Prawn Wonton, Shredded Chicken, Vegetable, Yellow Noodles, Spring Onion, Fried Shallots 虾仁馄饨、鸡丝、蔬菜、黄面、香葱、炸葱头</p>

 Chef's Signature 大厨招牌菜
  Contains Alcohol 含酒精
  Contains Dairy 含乳制品
  Contains Gluten 含麸质
  Contains Nuts 含坚果
  Contains Pork 含猪肉
  Contains Shellfish 含贝类
  Vegan 纯素食
  Vegetarian 素食

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BREAKFAST ALA CARTE 早餐零点菜单

6:30AM TO 10:30AM 早上6:30至10:30

Last food order to be placed by 10:15am 最后下单时间截至10:15前

InterContinental Big Breakfast \$28  
 洲际早餐 **D G P**  
 Choice of 2 Eggs: Omelette, Poached, Scrambled,  
 Sunny Side, Over-easy, Hard Boiled, Soft Boiled  
 With Roasted Tomato, Mushroom Ragout, Bacon,  
 Hashbrown, Chicken Sausage, Sourdough Bread  
 两颗鸡蛋(任选烹饪方式): 煎蛋卷、水煮蛋、炒蛋、  
 单面煎、双面煎、全熟或半熟  
 搭配烤番茄、蘑菇炖菜、培根、炸薯饼、  
 鸡肉肠、酸面包烤片

Fresh Seasonal Fruit Platter \$18  
 时令水果拼盘 **VE**

KIDS ALA CARTE  
 儿童早餐零点菜单

Buttermilk Pancake | 酪乳煎饼 **D G V** \$12  
 Berry Compote, Chantilly Cream, Maple Syrup  
 浆果蜜饯、鲜奶油、枫糖浆

Scrambled Egg on Toast | 煎蛋吐司 **D G** \$12  
 Toasted White Bread, Chicken Ham  
 白面包、鸡肉火腿

Egg Fried Rice | 蛋炒饭 **G** \$12  
 Jasmine Rice, Egg, Fried Chicken  
 茉莉香米、鸡蛋、炸鸡

Chicken Noodle Soup | 鸡肉面汤 **G** \$12  
 Yellow Noodles, Asian Green Vegetables,  
 Chicken Strips, Chicken Broth  
 黄面、亚洲蔬菜、鸡丝、鸡汤

Plain Congee or Congee of the Day \$12  
 麻油白粥或今日粥品 **G N**  
 Dough Fritter, Chicken Floss, Braised Peanut,  
 Spring Onion  
 油条、鸡肉松、炖花生、香葱

(Please check with service staff for congee selection 请与服务员核实)

Strawberry Yoghurt with Granola \$12  
 草莓酸奶配格兰诺拉麦片 **D V**  
 Fresh Berries  
 新鲜浆果

**Chef's Signature** 大厨招牌菜 **A** Contains Alcohol 含酒精 **D** Contains Dairy 含乳制品 **G** Contains Gluten 含麸质  
**N** Contains Nuts 含坚果 **P** Contains Pork 含猪肉 **S** Contains Shellfish 含贝类 **VE** Vegan 纯素食 **V** Vegetarian 素食

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ALL DAY DINING 全天餐饮

11:30AM TO 11:30PM 早上11:30至晚上11:30  
Last order to be placed by 11:00pm 最后下单时间截至晚上11:00前

APPETISERS | 开胃菜

SOUP AND SALAD | 汤品和沙拉

- |   |   |
|---|---|
| <p>Truffle Fries   松露薯条 <b>D G V</b> \$20<br/>Parmesan Cheese, White Truffle Mayonnaise<br/>帕尔玛干酪、白松露蛋黄酱</p> <p>Tahu Goreng   马来西亚式凉拌酥炸豆腐 <b>N VE</b> \$23<br/>Fried Beancurd, Bean Sprouts,<br/>Shredded Cucumber, Peanut Sauce<br/>凉拌炸豆腐、豆芽、黄瓜丝、花生酱</p> <p>Baked Eggplant with Parmesan \$24<br/>烘烤茄子搭配帕尔玛干酪 <b>D N V</b><br/>Feta Crumble, Pine Nut, Basil Pistou<br/>羊乳酪沫、松仁、罗勒蒜泥酱</p> <p>Golden Spicy Chicken Drumette \$24<br/>金黄辣鸡翅 <b>D G</b><br/>Potato Wedges, BBQ Sauce, Lemon Wedge<br/>马铃薯角、烧烤酱、柠檬角</p> <p>Pâté de Campagne \$24<br/>乡村风法式长棍面包 <b>G N P</b><br/>Country Pork and Pistachio Terrine, Orange Jam,<br/>Cornichon, Petite Salad, Toasted Baguette<br/>乡村猪肉和开心果肉冻、桔柑酱、酸黄瓜、<br/>小份沙拉、烤长棍面包</p> <p> Singapore Style Chilled Chilli Crab Sliders \$24<br/>新加坡风味凉拌香辣蟹肉片 <b>D G N S</b><br/>Dungeness Crab Meat, Chilli Crab Sauce,<br/>Golden Mantou, Coriander<br/>邓杰内斯蟹肉、辣椒蟹肉酱、黄金馒头、香菜</p> <p>Crispy Japanese Breaded Prawn \$24<br/>日式炸虾 <b>G S</b><br/>Purple Coleslaw, Wasabi Mayonnaise, Shiso Leaf<br/>紫包菜沙拉、芥末蛋黄酱、紫苏叶</p> <p>Satay Panggang (8 pieces) \$28<br/>沙爹鸡肉 (8份) <b>G N</b><br/>Choice of Skewers of Chicken or Beef served with<br/>Sweet Pineapple, Rice Lontong, Cucumber,<br/>Red Onion, Peanut Sauce<br/>可选择鸡肉或牛肉串, 配甜菠萝、饭团、黄瓜、<br/>红洋葱、花生酱</p> | <p>Wild Mushroom Velouté   野菌浓汤 <b>D G V</b> \$22<br/>Sourdough Bread Crisp, Saffron Aioli,<br/>Pickled Mushroom, Black Truffle, Parmesan<br/>酸面包脆片、藏红花蒜泥蛋黄酱、腌制蘑菇、<br/>黑松露、帕尔玛干酪</p> <p>Clear Chicken Soup   清炖鸡汤 <b>G</b> \$24<br/>Prawn Wonton, Chicken Breast, Vegetable,<br/>Spring Onion, Fried Shallot<br/>虾仁馄饨、鸡胸肉、蔬菜、青葱、炸葱头</p> <p> Creamy Lobster Bisque   奶油龙虾浓汤 <b>D N S</b> \$28<br/>Mascarpone Cream, Lobster Claw,<br/>Shoyu Ikura, Pistachio<br/>马斯卡彭奶油、龙虾爪、酱油鱼子酱、开心果</p> <p>Waldorf Salad   华尔道夫沙拉 <b>D V</b> \$24<br/>Romaine Lettuce, Celery, Granny Smith Apple,<br/>Grape, Walnut, Yoghurt Dressing<br/>萝蔓生菜、芹菜、格兰史密斯苹果、<br/>葡萄、核桃、酸奶酱</p> <p>Classic Caesar Salad   经典凯撒沙拉 <b>D G P</b> \$25<br/>Streaky Bacon Bits, Poached Egg, Anchovy,<br/>Parmesan, Butter Crouton, Baby Romaine<br/>Lettuce, Traditional Caesar Dressing<br/>脆皮腊肉碎、水煮蛋、鲱鱼、帕尔玛干酪、<br/>奶油面包丁、罗马小生菜、凯撒沙拉酱</p> <p>Add On 添加:<br/>Grilled Chicken Breast   烤鸡胸肉 \$7<br/>Norwegian Smoked Salmon   挪威熏制三文鱼 \$9</p> <p>Healthy Garden Mesclun Salad \$28<br/>健康田园沙拉 <b>D V</b><br/>Blueberry, Vine Tomato, Kalamata Olive,<br/>Shredded Carrot, Feta, Red Onion,<br/>Organic Kale, Pumpkin Seed,<br/>15 Years Aged Giusti Balsamic Dressing<br/>蓝莓、葡萄番茄、卡拉马塔橄榄、胡萝卜丝、<br/>菲塔奶酪、红洋葱、有机羽衣甘蓝、南瓜子、<br/>15年陈年的Giusti意大利香醋酱</p> |
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FRESH FROM THE PIZZA OVEN  
现烤披萨

- Classic Margherita Pizza \$28  
经典玛格丽塔披萨 **D G V**  
Homemade Tomato Sauce, Mozzarella Cheese, Basil, Extra Virgin Olive Oil  
自制番茄酱、马苏里拉奶酪、罗勒、特级初榨橄榄油
- La Calabrese Pizza \$30  
卡拉布雷塞比萨 **D G P**  
Homemade Tomato Sauce, Mozzarella, Calabrian 'Nduja Paste, Italian Red Onion, Chilli Oil  
自制番茄酱、意大利马苏里拉奶酪、卡拉布里亚 'Nduja辣香肠酱、意大利红洋葱、辣椒油
- Quattro Formaggi Pizza \$34  
混搭奶酪披萨 **D G V**  
Gorgonzola, Parmesan, Mozzarella, Scamorza, Honey Acacia, Oregano  
戈尔根朱勒干酪、帕尔玛干酪、马苏里拉奶酪、斯卡莫扎奶酪、槐花蜂蜜、牛至
- Pepperoni Pizza | 意大利香肠披萨 **D G P** \$38  
Italian Spicy Pork Pepperoni, Mozzarella, Oregano, Chilli Flakes, Homemade Tomato Sauce  
意大利香辣肉肠、马苏里拉奶酪、牛至、辣椒片、自制番茄酱

GOURMET BURGER AND SANDWICH  
美味汉堡和三明治

All served with a side of French Fries and Purple Cabbage Coleslaw  
每道菜都搭配薯条和美奶滋腌紫包菜沙拉

- InterContinental Wagyu Beef Burger \$36  
洲际和牛汉堡 **D G P**  
200g Sanchoku Beef Patty, Streaky Bacon, Cheddar, Sunny Side Up Egg, Pickled Gherkin, Tomato, Lettuce, Mayonnaise, Toasted Brioche Bun  
200克澳大利亚和牛肉饼、五花烟熏肉、切达奶酪、单面煎鸡蛋、酱黄瓜、番茄、生菜、蛋黄酱、烤奶油面包

GOURMET BURGER AND SANDWICH  
美味汉堡和三明治

- The "Impossible" Burger \$36  
“植物肉”烤汉堡 **D G V**  
200g Plant-based Patty, Cheddar, Sunny Side Up Egg, Pickled Gherkin, Tomato, Lettuce, Mayonnaise, Toasted Brioche Bun  
200克“植物肉”肉饼、切达奶酪、单面煎鸡蛋、酱黄瓜、番茄、生菜、蛋黄酱、烤奶油面包
- InterContinental Club Sandwich \$32  
洲际俱乐部三明治 **D G P N**  
Slow Cooked Chicken Fillet, Crispy Bacon, Fried Egg, Cheddar Cheese, Guacamole, Tomato, Lettuce, Mayonnaise, Toasted Raisin and Walnut Pain de Mie  
慢煮鸡柳、脆皮培根、煎蛋、切达奶酪、鳄梨酱、番茄、生菜、蛋黄酱、烤葡萄干和核桃酱
- Hickory Smoked Chicken Wrap \$30  
山核桃熏制鸡肉卷 **D G**  
BBQ Chicken Breast, Caramelised Onion, Tomato, Romaine Lettuce, Tortilla Wrap  
烧烤鸡胸肉、焦糖洋葱、番茄、罗马小生菜、墨西哥薄饼

MAIN COURSES | 主菜

- Penne Aglio Olio | 香蒜辣椒意大利面 **A G VE** \$30  
Zucchini, Organic Broccoli, Sun Dried Tomato, Rose Garlic, Chilli Flakes, Fresh Parsley  
夏南瓜、有机西兰花、晒干番茄、玫瑰蒜、辣椒片、新鲜欧芹
- Add On 添加:  
Grilled Chicken Breast | 烤鸡胸肉 \$7  
Tiger Prawn (4 pieces) | 虎虾(4只) \$12
- Deluxe Seafood Linguini \$39  
豪华海鲜扁面 **D G S**  
Hokkaido Scallop, Jumbo Lump Crab Meat, Tiger Prawns, White Clams, Baby Squid, Shellfish Stock, Lemon Zest, Japanese Seaweed  
北海道扇贝、大块蟹肉、虎虾、白蛤、小鱿鱼、贝类、柠檬皮碎、日本海藻

 Chef's Signature 大厨招牌菜

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ALL DAY DINING 全天餐饮

11:30AM TO 11:30PM 早上11:30至晚上11:30  
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MAIN COURSES | 主菜

- Norwegian Salmon Fillet "A La Plancha" \$43  
挪威三文鱼片“铁板烧” **D**  
Cannellini Bean-tomato Stew, Organic Kale, Lemon, Kalamata Olive, Fresh Dill  
意大利卷豆番茄汤、有机羽衣甘蓝、柠檬、卡拉马塔黑橄榄、新鲜莳萝
- Slow-cooked Corn-fed Chicken Breast \$38  
慢煮玉米鸡胸 **D**  
Mashed Potato, Charred Green Asparagus, Porcini Cream Sauce  
土豆泥、烤芦笋、牛肝菌奶油
- BBQ Glazed St. Louis Pork Ribs \$48  
烤圣路易斯猪排 **P**  
Potato Wedges, Charred Pineapple, Homemade BBQ Sauce  
土豆角、烤菠萝、自制BBQ酱
- Westholme Beef Cheek Bourguignon Style \$55  
红酒炖牛颊 **A D G P**  
12-hours Braised Wagyu Cheek, Potato Mousseline, Pancetta, Pearl Onion, Braised Carrot, Swiss Mushroom, Natural Red Wine Sauce  
12小时炖和牛颊肉、马铃薯泥、意大利培根、珍珠洋葱、炖胡萝卜、瑞士蘑菇、红酒酱
- Charred Australian Angus Grainge Striploin \$78  
炭烤澳大利亚安格斯格兰奇牛腩 **A D G**  
270g Black Angus Beef, French Fries, Seared Asparagus, Maître d'Hôtel Espelette Butter  
270克黑安格斯牛肉、薯条、煎芦笋、红辣椒牛油

LOCAL FAVOURITES | 当地美食

- Hainanese Chicken Rice | 海南鸡饭 **G N** \$30  
Traditional Poached Chicken Breast or Leg, Fragrant Rice, Rich Chicken Broth, Garlic Chilli  
传统水煮鸡胸肉或鸡腿、香米、浓郁鸡汤、蒜蓉辣椒
- Seafood Hor Fun | 海鲜河粉 **G S** \$32  
Tiger Prawn, Baby Squid, Egg, Vegetable, Fish Cake, Flat Rice Noodle  
老虎虾、小鱿鱼、鸡蛋、蔬菜、鱼饼、河粉
- Nonya Chicken Curry | 娘惹咖喱鸡 **G** \$30  
Bone-in Chicken Leg, Homemade Curry, Potato, Papadum, Steamed Rice  
鸡腿(带骨)、自制咖喱酱、土豆、印度脆饼、白米饭
-  Nasi Goreng Kampong | 甘榜椰浆饭 **G N S** \$30  
Fried Rice with Anchovies, Prawn, Chicken Satay, Organic Egg, Fried Chicken Wing, Prawn Crackers, Homemade Sambal Belacan  
凤尾鱼炒饭、虾、鸡肉沙爹、有机鸡蛋、炸鸡翅、虾饼、自制参巴峇拉煎辣椒酱
- Seafood Fried Hokkien Mee \$30  
福建海鲜炒面 **G P S**  
Pork Belly, Tiger Prawn, Baby Squid, Egg, Vegetable, Yellow Noodle, Rice Vermicelli  
五花肉、虎虾、鱿鱼仔、鸡蛋、蔬菜、黄面、米粉
- Penang Char Kway Teow | 檳城炒粿条 **P S** \$32  
Prawn, Calamari, Chinese Pork Sausage (Lup Cheong), Egg, Vegetables, Flat Rice Noodle  
虾、鱿鱼、猪肉香肠、鸡蛋、蔬菜、河粉
- Our Singapore Laksa | 新加坡叻沙面 **S** \$35  
Tiger Prawn, Shredded Chicken, Quail Egg, Fish Cake, Rice Noodle, Fragrant Laksa Coconut Broth  
虎虾、鸡丝、鹌鹑蛋、鱼饼、米粉、香浓叻沙汤汁
- Nalli Lamb Rogan Josh \$42  
印度罗根乔希咖喱羊肉 **D G N**  
Australian Lamb Shank, Greek Yoghurt, White Rice or Roti Prata  
澳大利亚羊腿骨、希腊酸奶、白米饭或印度煎饼

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SIDES | 配菜

- Potato Mousseline or Truffle Mashed Potato \$14  
土豆慕斯或松露土豆泥 **D V**  
Salted Eclair Butter  
咸味艾许黄油
- French Fries | 炸薯条 **G V** \$14
- Wok-fried Asparagus and Kale with Oyster Sauce | 芦笋羽衣甘蓝搭配蚝油 **S** \$14
- Steamed Jasmine Rice | 蒸香米 **VE** \$5

DESSERTS | 甜品

- Artisanal Cheese Plate | 手工奶酪盘 **A D N V** \$32  
Choice of 3 Imported Cheeses  
3种进口奶酪可供选择:  
Brie de Meaux, Port Salut, Comté 12 Months,  
Bleu d'Auvergne, Crottin de Chavignol  
Fig Jam, Mixed Nuts, Dried Fruits, Oat Crackers  
布里干酪、普索罗奶酪、孔泰12个月奶酪、  
奥弗涅蓝纹奶酪、沙维尼奥勒圆形山羊奶酪、  
无花果酱、什锦坚果、果干、燕麦饼干

DESSERTS | 甜品

- Baked Apple-Almond Frangipane Tart \$18  
苹果杏仁烤馅饼 **D G N V**  
Vanilla Chantilly Cream, Caramel Sauce  
香草尚蒂伊奶油、焦糖酱
- Chocolate Opera Cake \$18  
巧克力欧培拉蛋糕 **D G N V**  
Chocolate Ganache, Almond Financier,  
Coffee Cream  
甘奈许、杏仁费南雪、咖啡奶油
- Coupe Dänemark | 丹麦雪糕 **D G N V** \$18  
Vanilla Ice Cream, Whipped Cream, Roasted  
Hazelnut, Wafer Roll, Belgian Chocolate Sauce  
香草冰淇淋、搅奶油、烤榛子、威化卷、  
比利时巧克力酱
- Ice Cream & Sorbet Selection \$9  
冰淇淋和果汁冰糕精选 **D V** per scoop  
Vanilla, Chocolate, Strawberry Sorbet,  
Raspberry Sorbet 每勺  
香草、巧克力、草莓冰糕、树莓冰糕
- Seasonal Fruit Platter | 时令水果盘 **VE** \$18  
Selection of Sliced Fruits, Mixed Berries  
精选水果拼盘、混合莓果

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PLANET TREKKERS (KID'S MENU) 儿童餐饮

11:30AM TO 11:30PM 早上11:30至晚上11:30  
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MAIN COURSES | 主菜

Wagyu Meatball and Penne Pasta with Tomato Sauce \$12

和牛肉丸意大利笔管面搭配番茄酱 **D G**  
It is a pasta adventure in every bite! Each bite is a mini flavour explosion, making it a pasta dish you will love from the first bite to the last! 每一口都是一场意面冒险之旅。丰富的口感在口中迸发,让你从第一口爱到最后一口!

Scrambled Egg, Sausage and Pancake \$12

炒鸡蛋配鸡肉肠和薄饼 **D G**  
Imagine fluffy scrambled egg, soft pancakes with maple syrup and savoury chicken sausage all on one plate. It is a delicious breakfast adventure all day long!  
香软的炒鸡蛋配上松软的浇枫糖浆的薄饼和可口的鸡肉肠,这简直是盘中美味的早餐,让你整天活力满满!

Ham and Cheese Sandwich \$12

火腿芝士三明治 **D G P**  
Delicious sandwich with tasty pork ham and yummy cheddar with a sweet touch of raspberry jam and creamy mayonnaise to make it extra tasty. Plus, you get crunchy French fries to enjoy!  
美味的三明治,内有香浓的猪肉火腿和美味的切达奶酪,搭配酸甜的覆盆子酱和顺滑的美乃滋,让口感更加丰富!

Yummy Mini Beef Sliders \$12

迷你牛肉汉堡 **D G**  
Two special Wagyu burgers grilled to perfection and topped with melting cheddar just for you. And they come with a side of crispy fries for a tasty and satisfying meal!  
两份特制和牛汉堡,烤至完美,淋上融化的切达奶酪,专为你准备。搭配香脆的薯条,让您享受美味又满足的一餐。

MAIN COURSES | 主菜

Sweet Hawaiian Pizza \$12

甜味夏威夷比萨 **D G P**  
Picture a pizza that is like a little taste of paradise! Topped with sweet tomato sauce, juicy pineapple, pork ham, and gooey cheese, all on a yummy crust. Each bite is a tropical adventure for your little taste buds!  
铺上香甜的番茄酱,多汁的菠萝,可口的猪肉火腿和拉丝的奶酪,这一切都搭配在松软的面饼上。每一口都是带给您味蕾的热带冒险!

Chicken and Egg Fried Rice \$12

鸡肉蛋炒饭 **G**  
Think of it as a tasty treasure hunt in a bowl! This fried rice is filled with bits of tender chicken, fluffy egg and yummy veggies all mixed together with Jasmine rice. It is a delicious puzzle where every bite is a surprise of flavours and textures. 犹如碗中美味的寻宝之旅—这道炒饭里充满着鲜嫩的鸡肉、松软的鸡蛋和可口的蔬菜,全都与茉莉香米完美融合。每一口都是惊喜,丰富的口感和味道就像美味的谜题等着你去解开。

DESSERTS | 甜品

Very Berry Yoghurt Ice Cream \$9

“非常混合莓果”酸奶冰淇淋 **D V**  
Say this five times as fast as you can, “I would like a very berry dairy dessert”  
试试把这句话快速重复五遍,“我想要一份果味十足的乳制品甜点”

Iced Watermelon Popsicles | 冰西瓜冰棍 **D V** \$9

Say cool and fresh with this slurpable sweet dessert. Did you know that you can find square-shaped watermelons in Japan?  
欢迎品尝这道清爽、美味的甜品。您知道在日本可以找到方形西瓜吗?

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VEGETARIAN 素食

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APPETISERS | 开胃菜

- Truffle Fries | 松露薯条 **D G V** \$20  
Parmesan Cheese, White Truffle Mayonnaise  
帕尔玛干酪、白松露蛋黄酱
- Tahu Goreng | 马来西亚式凉拌酥炸豆腐 **N VE** \$23  
Fried Beancurd, Bean Sprouts,  
Shredded Cucumber, Peanut Sauce  
凉拌炸豆腐、豆芽、黄瓜丝、花生酱
- Baked Eggplant with Parmesan \$24  
烘烤茄子搭配帕尔玛干酪 **D N V**  
Feta Crumble, Pine Nut, Basil Pistou  
羊乳酪沫、松仁、罗勒蒜泥酱
- Wild Mushroom Velouté | 野菌浓汤 **D G V** \$22  
Sourdough Bread Crisp, Saffron Aioli,  
Pickled Mushroom, Black Truffle, Parmesan  
酸面包脆片、藏红花蒜泥蛋黄酱、腌制蘑菇、  
黑松露、帕尔玛干酪
- Vegetarian Caesar Salad \$23  
经典凯撒沙拉 **D G V**  
Butter Crouton, Poached Egg, Parmesan Cheese,  
Cherry Tomato, Asparagus, Baby Romaine  
Lettuce, Caesar Dressing  
黄油面包丁、水煮温泉蛋、帕尔玛干酪、樱桃番茄、  
芦笋、小生菜、凯撒酱
- Waldorf Salad | 华尔道夫沙拉 **D V** \$24  
Romaine Lettuce, Celery, Granny Smith Apple,  
Grape, Walnut, Yoghurt Dressing  
萝蔓生菜、芹菜、格兰史密斯苹果、  
葡萄、核桃、酸奶酱
- Healthy Garden Mesclun Salad \$28  
健康田园沙拉 **D N V**  
Blueberry, Vine Tomato, Kalamata Olive,  
Shredded Carrot, Feta, Red Onion,  
Organic Kale, Pumpkin Seed,  
15 Years Aged Giusti Balsamic Dressing  
蓝莓、葡萄番茄、卡拉马塔橄榄、胡萝卜丝、  
菲塔奶酪、红洋葱、有机羽衣甘蓝、南瓜子、  
15年陈年的Giusti意大利香醋酱

MAIN COURSES | 主菜

- Classic Margherita Pizza \$28  
经典玛格丽塔披萨 **D G V**  
Homemade Tomato Sauce, Mozzarella Cheese,  
Basil, Extra Virgin Olive Oil  
自制番茄酱、马苏里拉奶酪、罗勒、特级初榨橄榄油
- Quattro Formaggi Pizza \$34  
混搭奶酪披萨 **D G V**  
Gorgonzola, Parmesan, Mozzarella, Scamorza,  
Honey Acacia, Oregano  
戈尔根朱勒干酪、帕尔玛干酪、马苏里拉奶酪、  
斯卡莫扎奶酪、槐花蜂蜜、牛至
- Penne Aglio Olio | 香蒜辣椒意大利面 **A G VE** \$30  
Zucchini, Organic Broccoli, Sun Dried Tomato,  
Rose Garlic, Chilli Flakes, Fresh Parsley  
夏南瓜、有机西兰花、晒干番茄、玫瑰蒜、辣椒片、  
新鲜欧芹
- Linguini all'Arrabbiata \$30  
香辣黄油宽面 **D G V**  
Vine Tomato, Tomato Sauce, Basil, Seasonal  
Vegetables, Chilli Flakes, Parmesan Cheese  
葡萄番茄、番茄酱、罗勒、时令蔬菜、  
辣椒片、帕尔玛干酪
- Grilled Vegetable Sandwich \$32  
烤蔬菜三明治 **D G V**  
Mixed Vegetables, Fried Organic Egg, Cheddar  
Cheese, Guacamole, Tomato, Lettuce, Mayonnaise,  
Toasted Raisin and Walnut Pain de Mie  
蔬菜什锦、煎有机鸡蛋、切达奶酪、鳄梨酱、  
番茄、生菜、蛋黄酱、烤葡萄干和核桃酱
- Served with side of French Fries and  
Purple Cabbage Coleslaw  
搭配薯条和美奶滋腌紫包菜

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MAIN COURSES | 主菜

- The “Impossible” Burger \$36  
“植物肉”烤汉堡 **D G V**  
200g Plant-based Patty, Cheddar, Sunny Side Up Egg, Pickled Gherkin, Tomato, Lettuce, Mayonnaise, Toasted Brioche Bun  
200克“植物肉”肉饼、切达奶酪、单面煎鸡蛋、酱黄瓜、番茄、生菜、蛋黄酱、烤奶油面包
- Served with side of French Fries and Purple Cabbage Coleslaw  
搭配薯条和美奶滋腌紫包菜沙拉
- Vegetable and Egg Fried Rice | 蔬菜蛋炒饭 **V** \$26  
Seasonal Vegetables, Cage-free Egg, Jasmine Rice  
时令蔬菜、甘榜鸡蛋、香米
- “Impossible” Plant-based Meatball au Gratin \$28  
芝士植物焗肉丸 **D G V**  
Spicy Tomato Sauce, Piquillo Pepper, Mozzarella, Sourdough Toast  
辣番茄酱、皮奎洛辣椒、马苏里拉奶酪、酸面包片

SIDES | 配菜

- Potato Mousseline or Truffle Mashed Potato \$14  
土豆慕斯或松露土豆泥 **D V**  
Salted Eclair Butter  
咸味艾许黄油
- French Fries | 炸薯条 **G V** \$14
- Wok-fried Asparagus and Kale with Garlic \$14  
蒜蓉炒芦笋和羽衣甘蓝 **VE**
- Steamed Jasmine Rice | 蒸香米 **VE** \$5

DESSERTS | 甜品

- Baked Apple-Almond Frangipane Tart \$18  
苹果杏仁烤馅饼 **D G N V**  
Vanilla Chantilly Cream, Caramel Sauce  
香草尚蒂伊奶油、焦糖酱
- Chocolate Opera Cake \$18  
巧克力欧培拉蛋糕 **D G N V**  
Chocolate Ganache, Almond Financier, Coffee Cream  
甘奈许、杏仁费南雪、咖啡奶油
- Coupe Dänemark | 丹麦雪糕 **D G N V** \$18  
Vanilla Ice Cream, Whipped Cream, Roasted Hazelnut, Wafer Roll, Belgian Chocolate Sauce  
香草冰淇淋、搅奶油、烤榛子、威化卷、比利时巧克力酱
- Ice Cream & Sorbet Selection \$9  
冰淇淋和果汁冰糕精选 **D V** per scoop  
Vanilla, Chocolate, Strawberry Sorbet, Raspberry Sorbet  
香草、巧克力、草莓冰糕、树莓冰糕
- Seasonal Fruit Platter | 时令水果盘 **VE** \$18  
Selection of Sliced Fruits, Mixed Berries  
精选水果拼盘、混合莓果
- Artisanal Cheese Plate | 手工奶酪盘 **A D N V** \$32  
Choice of 3 Imported Cheeses  
3种进口奶酪可供选择:  
Brie de Meaux, Port Salut, Comté 12 Months, Bleu d’Auvergne, Crottin de Chavignol  
Fig Jam, Mixed Nuts, Dried Fruits, Oat Crackers  
布里干酪、普索罗奶酪、孔泰12个月奶酪、奥弗涅蓝纹奶酪、沙维尼奥勒圆形山羊奶酪、无花果酱、什锦坚果、果干、燕麦饼干

 Chef's Signature 大厨招牌菜

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LATE NIGHT MENU 深夜餐饮

11:30PM TO 6:30AM 晚上11:30至早上6:30  
Last order to be placed by 6:00am 最后下单时间截至早上6:00前

LIGHT BITES | 小吃

Crispy Japanese Breaded Prawn \$24  
日式炸虾 **G S**  
Purple Coleslaw, Wasabi Mayonnaise, Shiso Leaf  
紫包菜沙拉、芥末蛋黄酱、紫苏叶

 Singapore Style Chilled Chilli Crab Sliders \$24  
新加坡风味凉拌香辣蟹肉片 **D G N S**  
Dungeness Crab Meat, Chilli Crab Sauce,  
Golden Mantou, Coriander  
邓杰内斯蟹肉、辣椒蟹肉酱、黄金馒头、香菜

Satay Panggang (8 pieces) \$28  
沙爹鸡肉 (8份) **G N**  
Choice of Skewers of Chicken or Beef served with  
Sweet Pineapple, Rice Lontong, Cucumber,  
Red Onion, Peanut Sauce  
可选择鸡肉或牛肉串, 配甜菠萝、饭团、黄瓜、  
红洋葱、花生酱

SOUP AND SALAD | 汤品和沙拉

Wild Mushroom Velouté | 野菌浓汤 **D G V** \$22  
Sourdough Bread Crisp, Saffron Aioli,  
Pickled Mushroom, Black Truffle, Parmesan  
酸面包脆片、藏红花蒜泥蛋黄酱、腌制蘑菇、  
黑松露、帕尔玛干酪

Classic Caesar Salad | 经典凯撒沙拉 **D G P** \$25  
Streaky Bacon Bits, Poached Egg, Anchovy,  
Parmesan, Butter Crouton, Baby Romaine  
Lettuce, Traditional Caesar Dressing  
脆皮腊肉碎、水煮蛋、鳀鱼、帕尔玛干酪、  
奶油面包丁、罗马小生菜、凯撒沙拉酱

Add On 添加:

Grilled Chicken Breast | 烤鸡胸肉 \$7  
Norwegian Smoked Salmon | 挪威熏制三文鱼 \$9

Tahu Goreng | 马来西亚式凉拌酥炸豆腐 **N VE** \$23  
Fried Beancurd, Bean Sprouts,  
Shredded Cucumber, Peanut Sauce  
凉拌炸豆腐、豆芽、黄瓜丝、花生酱

GOURMET BURGER AND SANDWICH  
美味汉堡和三明治

All served with side of French Fries and  
Purple Cabbage Coleslaw  
每道菜搭配薯条和美奶滋腌紫包菜沙拉

InterContinental Wagyu Beef Burger \$36  
洲际和牛汉堡 **D G P**  
200g Sanchoke Beef Patty, Streaky Bacon,  
Cheddar, Sunny Side Up Egg, Pickled Gherkin,  
Tomato, Lettuce, Mayonnaise, Toasted  
Brioche Bun  
200克澳大利亚和牛肉饼、五花烟熏肉、切达奶酪、  
单面煎鸡蛋、酱黄瓜、番茄、生菜、蛋黄酱、  
烤奶油面包

InterContinental Club Sandwich \$32  
洲际俱乐部三明治 **D G P N**  
Slow-cooked Chicken Fillet, Crispy Bacon,  
Fried Egg, Cheddar Cheese, Guacamole,  
Tomato, Lettuce, Mayonnaise, Toasted Raisin  
and Walnut Pain de Mie  
慢煮鸡柳、脆皮培根、煎蛋、切达奶酪、  
鳄梨酱、番茄、生菜、蛋黄酱、烤葡萄干和核桃酱

Hickory Smoked Chicken Wrap \$30  
山核桃熏制鸡肉卷 **D G**  
BBQ Chicken Breast, Caramelised Onion,  
Tomato, Romaine Lettuce, Tortilla Wrap  
烧烤鸡胸肉、焦糖洋葱、番茄、罗马小生菜、  
墨西哥薄饼

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WESTERN SPECIALITIES | 西方美食

Penne Aglio Olio | 香蒜辣椒意大利面 **A G VE** \$30  
Zucchini, Organic Broccoli, Sun Dried Tomato,  
Rose Garlic, Chilli Flakes, Fresh Parsley  
夏南瓜、有机西兰花、晒干番茄、玫瑰蒜、辣椒片、  
新鲜欧芹


Add On 添加:

Grilled Chicken Breast | 烤鸡胸肉 \$7  
Tiger Prawn (4 pieces) | 虎虾(4只) \$12

Norwegian Salmon Fillet "A La Plancha"  
挪威三文鱼片“铁板烧” **D** \$43  
Cannellini Bean-tomato Stew, Organic Kale,  
Lemon, Kalamata Olive, Fresh Dill  
意大利卷豆番茄汤、有机羽衣甘蓝、柠檬、  
卡拉马塔黑橄榄、新鲜莳萝

LOCAL FAVOURITES | 当地美食

Nonya Chicken Curry | 娘惹咖喱鸡 **G** \$30  
Bone-in Chicken Leg, Homemade Curry,  
Potato, Papadum, Steamed Rice  
鸡腿(带骨)、自制咖喱酱、土豆、印度脆饼、白米饭

 Nasi Goreng Kampong | 甘榜椰浆饭 **G N S** \$30  
Fried Rice with Anchovies, Prawn, Chicken Satay,  
Organic Egg, Fried Chicken Wing, Prawn  
Crackers, Homemade Sambal Belacan  
凤尾鱼炒饭、虾、鸡肉沙爹、有机鸡蛋、炸鸡翅、  
虾饼、自制参巴岩拉煎辣椒酱

Our Singapore Laksa | 新加坡叻沙面 **S** \$35  
Tiger Prawn, Shredded Chicken, Quail Egg,  
Fish Cake, Rice Noodle, Fragrant Laksa  
Coconut Broth  
虎虾、鸡丝、鹌鹑蛋、鱼饼、米粉、香浓叻沙汤汁

DESSERTS | 甜品

Baked Apple-Almond Frangipane Tart \$18  
苹果杏仁烤馅饼 **D G N V**  
Vanilla Chantilly Cream, Caramel Sauce  
香草尚蒂伊奶油、焦糖酱

Chocolate Opera Cake \$18  
巧克力欧培拉蛋糕 **D G N V**  
Chocolate Ganache, Almond Financier,  
Coffee Cream  
甘奈许、杏仁费南雪、咖啡奶油

Seasonal Fruit Platter | 时令水果盘 **VE** \$18  
Selection of Sliced Fruits, Mixed Berries  
精选水果拼盘、混合莓果

Artisanal Cheese Plate | 手工奶酪盘 **A D N V** \$32  
Choice of 3 Imported Cheeses  
3种进口奶酪可供选择:  
Brie de Meaux, Port Salut, Comté 12 Months,  
Bleu d'Auvergne, Crottin de Chavignol  
Fig Jam, Mixed Nuts, Dried Fruits, Oat Crackers  
布里干酪、普索罗奶酪、孔泰12个月奶酪、  
奥弗涅蓝纹奶酪、沙维尼奥勒圆形山羊奶酪、  
无花果酱、什锦坚果、果干、燕麦饼干

Ice Cream & Sorbet Selection \$9  
冰淇淋和果汁冰糕精选 **D V** per scoop  
Vanilla, Chocolate, Strawberry Sorbet,  
Raspberry Sorbet 每勺  
香草、巧克力、草莓冰糕、树莓冰糕

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## FLEXIBLE DINING MENU 灵活用餐

Introducing versatile and nutritionally balanced dishes, available at any time  
多样化和营养均衡的菜肴，让您随时享用

### ANYTIME PLATES | 熟食

Smoked Salmon and Broccoli Salad \$30  
烟熏三文鱼西兰花沙拉  
Organic Quinoa, Feta, Kalamata Olive,  
Broccoli, Mixed Green Salad, Balsamic Dressing  
有机藜麦、羊乳酪、卡拉马塔橄榄、西兰花、  
沙拉、香醋酱  
Allergens: Milk, Nuts, Celery, Fish

Avocado Toast | 鳄梨吐司 \$22  
Smoked Salmon, Poached Egg, Guacamole,  
Pistachio, Sour Dough Bread  
烟熏三文鱼、荷包蛋、鳄梨酱、开心果、  
酸酵面包  
Allergens: Eggs, Fish, Nuts, Wheat, Lupin

Asian Style Tofu Salad | 亚洲式豆腐沙拉 \$24  
Tau Kwa, Broccoli, Cherry Tomato,  
Baby Romaine, Sesame Dressing  
豆干、西兰花、樱桃番茄、小罗马菜、芝麻酱

Allergens: Milk, Nuts, Celery, Sesame, Soya

### NOURISH BOWLS | 滋养熟食

Stir Fried Noodles with Vegetables | 蔬菜炒面 \$26  
Kway Teow Noodle, Asparagus, Broccoli,  
Shanghai Green, Sesame Oil  
粿条、芦笋、西兰花、上海青、芝麻油  
Allergens: Sesame, Soya, Wheat

Pan-seared Free Range Chicken Breast \$34  
香煎土鸡胸  
Sautéed Seasonal Vegetables, Confit Chicken,  
Sauce Vierge  
炒时蔬菜、焗鸡肉、维埃热酱香煎

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## WINES 酒类

Available all-day | 全天供应

CHAMPAGNE & SPARKLING 香槟和起泡酒	By the glass 一杯	By the bottle 一瓶
Bauget-Jouette Grand Reserve Champagne AOC NV 750ml	\$32	\$148
Bauget-Jouette Blanc De Blancs Champagne AOC NV 750ml	-	\$235
Bauget-Jouette Grand Brut Rose Champagne AOC NV 750ml	-	\$220
Bauget-Jouette Grand Reserve Champagne AOC NV 1.5L	-	\$398
Bauget-Jouette Grand Reserve Champagne JEROBOAM 3L	-	\$1080
WHITE   白葡萄酒		
P. Ferraud and Fils Sauvignon, France 法国费罗父子酒庄黑皮诺白葡萄酒	\$23	\$98
Ruffino Lumina Pinot Grigio, Italy 意大利鲁芬诺明月灰皮诺干白葡萄酒	\$23	\$98
Nik Weis Urbans Riesling, Germany 德国尼克韦斯葡萄酒	\$23	\$98
Louis Jadot Macon-Villages Chardonnay, France 法国路易亚都马孔村霞多丽干白葡萄酒	\$23	\$98
Yealands Sauvignon Blanc, New Zealand 新西兰叶兰兹酒庄长相思白葡萄酒	\$23	\$98

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## WINES 酒类

Available all-day | 全天供应

RED 红葡萄酒	By the glass 一杯	By the bottle 一瓶
Miguel Torres San Medin Cabernet Sauvignon, Chile 智利米高桃乐丝圣美甸赤霞珠干红葡萄酒	\$24	\$102
P. Ferraud and Fils Pinot Noir, France 法国费罗父子酒庄黑皮诺红葡萄酒	\$24	\$102
Torres Altos Ibericos Crianza DOC Rioja, Spain 西班牙桃乐丝伊贝利克里奥哈红葡萄酒	\$24	\$102
Chateau Loumelat Cuvee JJ Lesgourges Rouge, France 法国鲁梅拉酒庄珍藏峡谷波尔多混酿干红葡萄酒	\$24	\$112
Yealands Pinot Noir, New Zealand 新西兰叶兰兹庄园黑皮诺干红葡萄酒	\$24	\$108
SWEET   甜酒		
Bava Moscato d'Asti, Italy 意大利莫斯卡托阿斯蒂甜酒	\$20	\$95

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BEVERAGES 饮品

Available all-day | 全天供应

BEER (BOTTLE)   啤酒(瓶装)		\$16	FRESHLY-SQUEEZED JUICES		\$15
Chang   泰象			Apple   苹果		
Tiger   虎牌			Orange   橙子		
Heineken   喜力			Carrot   胡萝卜		
Saigon   西贡			Watermelon   西瓜		
Asahi   朝日					
SOFT DRINKS   软饮料		\$11	HOT BEVERAGES   热饮料		
Coca-Cola   可口可乐			Hot Chocolate   热巧克力		\$12
Coca-Cola Light   健怡可口可乐			Iced Chocolate   冰巧克力		\$14
Coca-Cola Zero   零度可口可乐			Milk   牛奶		\$10
Sprite   雪碧			Full cream   全脂		
Ginger Ale   姜味汽水			Skimmed   脱脂		
Schweppes Tonic Water   怡泉奎宁水			Soya   豆奶		
Schweppes Soda Water   怡泉苏打水			COFFEE   咖啡		\$12
			Freshly-brewed coffee   鲜酿咖啡		
MINERAL WATER   矿泉水			Americano   美式		
Acqua Panna 750ml   普娜750毫升		\$14	Caffé Latte   咖啡拿铁		
San Pellegrino 750ml   圣培露750毫升		\$14	Cappuccino   卡布奇诺		
Perrier 330ml   巴黎水330毫升		\$8	TEA   茶		
CHILLED JUICES   冰镇饮品		\$12	Earl Grey   伯爵茶		\$12
Apple   苹果			English Breakfast   英式早餐茶		\$12
Cranberry   蔓越莓			Sencha Meicha   煎茶		\$16
Mango   芒果			Silver Moon   银月绿茶		\$12
Pineapple   菠萝			Chamomile   洋甘菊		\$12
Orange   橙子			Moroccan Mint   摩洛哥薄荷茶		\$12
			MILKSHAKES   奶昔		\$14
			Chocolate   巧克力		
			Strawberry   草莓		
			Vanilla   香草		



**Nutri-Grade is based on default preparation (before addition of ice).**  
**Nutri-Grade 标志基于默认制备方法 (加冰之前)。**

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