



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, Soft Boiled
Served with Bacon, Hashbrown, Chicken Sausage,
Mushroom Ragout, Baked Beans, Mixed Salad
烹饪方式: 煎蛋卷、荷包蛋、炒蛋、单面煎、
双面煎、全熟、半熟
搭配培根、炸薯饼、鸡肉肠、蘑菇炖肉、茄汁烤豆、
混合沙拉

Bakery Basket | 面包篮 **D G N V**

White Toast, Wholegrain, Butter Croissant,
Pain au Chocolat, Danish
Selection of Jam, Marmalade and Butter
白吐司、全麦面包、黄油羊角面包、
巧克力牛角面包、丹麦面包
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**
Dough Fritter, Salted Olives and Vegetables,
Century Egg, Fermented Beancurd,
Spring Onion, Ginger, Soya Sauce
脆皮油条、盐渍橄榄和蔬菜、皮蛋、腐乳、
香葱、姜、酱油

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,
Chilli Sauce
鸡肉烧卖、虾饺、辣椒酱

HEALTHY BREAKFAST | 健康早餐 \$40

Smoked Norwegian Salmon and Fresh Avocado
Toast | 鳄梨挪威熏制三文鱼吐司 **D 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

Daily Fresh Bakes 新鲜面包 D G V White Bread, Wholemeal Bread, Baguette, Multi-Grain, Rye Bread, Sourdough, 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		Oatmeal Porridge 燕麦粥 D G V Cashew Nut, Brown Sugar, Full Cream Milk 腰果、红糖、全脂牛奶	\$18
Choice of 任选: 3 pieces 3样 5 pieces 5样	\$18 \$26	Choice of Buttermilk Pancake, Waffle or French Toast 精选奶油煎饼、华夫饼或 法式吐司 D G V Accompanied with Australian Honey, Fresh Berries, Whipped Cream 配澳大利亚蜂蜜、新鲜浆果、搅奶油	\$22
Daily Sweet Bakes 精选甜品 D G N V 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		Plain Chinese Congee 麻油白粥 G V Dough Fritter, Salted Olives and Vegetables, Century Egg, Fermented Beancurd, Spring Onion, Ginger, Soya Sauce 脆皮油条、盐渍橄榄和蔬菜、皮蛋、腐乳、 香葱、姜、酱油	\$18
Choice of 任选: 3 pieces 3样 5 pieces 5样	\$20 \$28	Add on 搭配: Salted Egg 咸蛋 Sliced Chicken 鸡肉切片	\$4 \$8
Cold Cuts and Cheese Plate 冷切肉芝士拼盘 D G P N Smoked Norwegian Salmon, Mortadella, Camembert, 12 Months Aged Comté 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	\$28	Idli and Sambar 南印度伊德利桑巴尔 V Indian Rice Cake, Lentil and Vegetables Stew, Tomato Chutney 印度年糕、扁豆炖蔬菜、番茄酸辣酱	\$18
Bircher Muesli 瑞士麦片 D G V 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	\$18	Impossible Plant-based Meatball Stew 植物肉炖肉丸 G VE Homemade Tomato Sauce, Capsicum, Sourdough Toast 自制番茄酱、甜椒、酸面包烤片	\$22
Cereal with Milk 牛奶麦片 D G V Choice of Cornflakes (Low Sugar), Muesli, Granola, Coco Pops, All-bran, Cheerios With Choice of: 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)	\$18	Wonton Noodle Soup 云吞面汤 G S Prawn Dumplings, Shrimps, Shredded Chicken, Vegetable, Yellow Noodles, Spring Onion 虾仁馄饨、虾、鸡丝、蔬菜、黄面、香葱	\$28

 Chef's Signature 大厨招牌菜

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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 Bacon, Hashbrown, Chicken Sausage,
 Mushroom Ragout, Mixed Salad, Sourdough Toast
 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
 搭配培根、炸薯饼、鸡肉肠、蘑菇炖肉、混合沙拉、
 酸面包烤片

Seasonal Fruit Plate with Berries \$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
 Shredded Chicken, Green Vegetable,
 Chicken Broth, Yellow Noodles, Spring Onion
 鸡丝、蔬菜、鸡汤、黄面、香葱

Congee of the Day | 今日粥品 **G** \$12
 Dough Fritter, Salted Olives and Vegetables,
 Spring Onion, Soya Sauce
 脆皮油条、盐渍橄榄和蔬菜、香葱、酱油

*(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

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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	
Truffle Fries 松露薯条 D G V	\$22	Wild Mushroom Velouté 野菌浓汤 D G V	\$22
Grated Seasonal Black Truffle, Parmesan Cheese, Truffle Mayonnaise 磨碎时令黑松露、帕尔玛干酪、松露蛋黄酱		Sourdough Bread, Aioli, Pickled Mushroom, Black Truffle, Parmesan Crisp 酸面包、蒜泥蛋黄酱、腌制蘑菇、黑松露、 帕尔玛干酪脆片	
Crispy Japanese Breaded Prawn 脆皮日式炸虾 G S	\$24	Clear Chicken Soup 清炖鸡汤 G	\$24
Purple Coleslaw, Wasabi Mayonnaise, Lemon Wedge 紫包菜沙拉、芥末蛋黄酱、柠檬角		Shredded Chicken Breast, Vegetables, Spring Onion, Pasta 鸡胸肉丝、蔬菜、青葱、意大利面	
Vietnamese Netted Seafood Spring Roll 越式网皮海鲜春卷 G S	\$26	 Creamy Lobster Bisque 奶油龙虾浓汤 D N S	\$28
Sweet Chilli Sauce 甜辣椒酱		Saffron Aioli, Dungeness Crab, Bottarga, Pistachio, Sourdough Toast 藏红花蒜味蛋黄酱、邓杰内斯蟹肉、乌鱼子、 开心果、酸面包脆片	
 Singapore Style Chilled Chilli Crab Sliders 新加坡风味凉拌香辣蟹肉片 D G N S	\$24	Waldorf Salad 华尔道夫沙拉 D N V	\$25
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		Romaine Lettuce, Celery, Granny Smith Apple, Grape, Walnut, Yoghurt Dressing 罗马生菜、芹菜、格兰史密斯苹果、 葡萄、核桃、酸奶酱	
Crispy Chicken Karaage 香酥炸鸡块 D G	\$24	Classic Caesar Salad 经典凯撒沙拉 D G P	\$25
Mixed Salad, Lemon, Wasabi-Mayonnaise 混合沙拉、柠檬、芥末蛋黄酱		Streaky Bacon Bits, Poached Egg, Anchovy, Parmesan, Butter Crouton, Baby Romaine Lettuce, Traditional Caesar Dressing 脆皮腊肉碎、水煮蛋、鲱鱼、帕尔玛干酪、 奶油面包丁、罗马小生菜、凯撒沙拉酱	
Har Cheong Gai 虾酱鸡 D G S	\$28	Add On 添加:	
Crispy Prawn Paste Chicken Mid-wings 香脆虾酱中翅		Grilled Chicken Breast 烤鸡胸肉	\$8
Pâté de Campagne 法式肝酱 G N P	\$28	Norwegian Smoked Salmon 挪威熏制三文鱼	\$10
Country Pork-Pistachio Terrine, Onion Marmalade, Cornichon, Petite Salad, Toasted Baguette 乡村猪肉和开心果肉冻、洋葱果酱、酸黄瓜、 小份沙拉、烤长棍面包		Whole Deshelled Boston Lobster Tail 去壳波士顿龙虾尾	\$40
Satay Panggang (8 pieces) 沙爹鸡肉 (8份) G N	\$28	Healthy Spring Mesclun-Kale Salad Bowl 健康混合生菜羽衣甘蓝沙拉 D V	\$28
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		Blueberry, Vine Tomato, Kalamata Olive, Carrot, Feta, Red Onion, Organic Kale, Baby Mesclun, Edamame Bean, Sesame Dressing 蓝莓、葡萄番茄、卡拉马塔橄榄、胡萝卜、 菲塔奶酪、红洋葱、有机羽衣甘蓝、南瓜子、 混生菜、毛豆、芝麻酱	

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FRESH FROM THE PIZZA OVEN

现烤披萨

Classic Margherita Pizza \$30

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

Four Cheese Pizza | 四芝士披萨 **D G V** \$36

Four Artisanal Cheese Selection, Acacia Honey, Oregano
四种精选手工奶酪、金合欢蜂蜜、俄勒冈奶酪

La Calabrese Pizza | 卡拉布雷塞披萨 **D G P** \$36

Homemade Tomato Sauce, Mozzarella, Calabrian 'Nduja Paste, 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、红洋葱、辣椒油

Spicy Pepperoni Pizza \$36

意大利辣香肠披萨 **D G P**

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 \$38

洲际和牛汉堡 **D G P**

200gm Sanchoku Beef Patty, Crispy Bacon, Aged Cheddar, Caramelised Onion, Lettuce, Chef's Secret Burger Sauce, Toasted Brioche Bun
200克澳大利亚和牛肉饼、五花培根、陈年切达奶酪、焦糖洋葱、生菜、秘制汉堡酱、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**

200gm Plant-based Patty, Aged Cheddar, Caramelised Onion, Lettuce, Chef's Secret Burger Sauce, Toasted Brioche Bun
200克“植物肉”肉饼、陈年切达奶酪、焦糖洋葱、生菜、秘制汉堡酱、烤奶油面包

InterContinental Club Sandwich \$34

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

Artisanal Focaccia Sandwich \$34

手工佛卡夏三明治 **D G P N**

Black Truffle Stracciatella Cheese, Pistachio Mortadella, Pesto, Baby Arugula, Rosemary, Semi-dried Tomato, Homemade Focaccia Bread
黑松露斯查彻特拉奶酪、开心果摩泰台拉香肠、香蒜酱、小芝麻菜、迷迭香、半干番茄、自制佛卡夏面包

MAIN COURSES | 主菜

Black Truffle and Forest Mushroom Ravioli \$37

黑松露蘑菇意大利小方饺 **D G V**

Parmigiano Reggiano Cream Sauce, Fresh Black Truffle, Crispy Sage, Cress
帕尔马干酪奶油酱、鲜黑松露、脆鼠尾草、水芹

Asian-inspired Creamy Seafood Linguine \$45

亚洲风味奶油海鲜意大利扁面条 **D G S**

Jumbo Lump Crab Meat, Tiger Prawn, Hokkaido Scallop, White Clam, Micro Cilantro, Tom Yum Spices, Lime, Saffron Espuma
大块蟹肉、虎虾、北海道扇贝、白蛤蜊、微香菜、冬阴香料、酸橙、藏红花泡沫

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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

MAIN COURSES | 主菜

Penne Aglio Olio | 香蒜辣椒意大利面 **A G VE** \$30
Zucchini, Semi-dried Tomato, Rose Garlic,
Chilli Flakes, White Wine, Fresh Parsley
西葫芦、半干番茄、玫瑰蒜、辣椒片、
白葡萄酒、新鲜欧芹

Add On 添加:

Grilled Chicken Breast | 烤鸡胸肉 \$8
Tiger Prawn (4 pieces) | 虎虾(4只) \$12
Whole Deshelled Boston Lobster Tail \$40
去壳波士顿龙虾尾

Red Snapper Fillet A La Plancha \$40
红鲷鱼片铁板烧 **D**
Sustainably-sourced Red Snapper,
Roasted Potato, Anchovy Sauce Vierge
红鲷鱼、烤土豆、凤尾鱼酱维尔日

Duck Leg Confit | 油封鸭 **D G P** \$45
Puy Lentil Ragout, 24 Months Aged Parma
Ham, Xeres Vinegar, Broccoli Floret
普伊小扁豆炖菜、24个月陈酿帕尔马火腿、
雪莉酒醋、西兰花

BBQ Glazed St. Louis Pork Ribs \$52
烤圣路易斯猪排 **P**
Baby Gherkin, Mesclun Salad, Potato Wedges,
Homemade BBQ Sauce
小黄瓜、混合生菜沙拉、土豆角、自制烧烤酱

Charred MACKA'S Black Angus \$78
MBS 4 Striploin **A D G**
澳大利亚安格斯西冷牛排
270gm Australian Beef, Green Asparagus,
French Fries, Espelette Chilli Butter
270克黑安格斯牛肉、炸薯条、烤芦笋、
主厨特制艾斯皮莱特黄油

Add On 添加:

Foie Gras (70gm) | 鹅肝 (70gm) \$24

LOCAL FAVOURITES | 当地美食

Hainanese Chicken Rice | 海南鸡饭 **G N** \$32
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

Nonya Chicken Curry | 娘惹咖喱鸡 **G** \$32
Marinated Chicken Leg, Homemade Curry,
Fingerling Potato, Papadum, Jasmine Rice
鸡腿 自制咖喱、土豆、印度脆饼、清蒸香米

Nasi Goreng Kampong | 甘榜炒饭 **G N S** \$32
Fried Rice with Anchovy, Prawn, Chicken Satay,
Organic Egg, Fried Chicken Wing, Prawn Cracker,
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 \$32
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 | 槟城炒粿条 **P S** \$34
“Lup Cheong” Pork Sausage, Tiger Prawn,
Egg, Vegetable, Flat Rice Noodle
猪肉香肠、虎虾、鸡蛋、蔬菜、河粉

Seafood Hor Fun | 海鲜河粉 **G S** \$34
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

Our Singapore Laksa | 新加坡叻沙面 **S** \$36
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

Lamb Rogan Josh \$42
印度罗根乔希咖喱羊肉 **D G N**
Spicy Kashmiri-Style Lamb Leg Curry,
Greek Yoghurt, Papadum, White Rice
克什米尔风味香辣羊腿咖喱、希腊酸奶、
印度煎饼、白米饭

 Chef's Signature 大厨招牌菜

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SIDES | 配菜

Potato Mousseline or Truffle Mashed Potato 土豆慕斯或松露土豆泥 D V Salted Eclairé Butter 咸味艾许黄油	\$14
French Fries 炸薯条 G V	\$14
Parmesan Tater Tots 帕尔马干酪土豆饼 D G V	\$14
Sautéed Organic Broccoli and Pine Nuts 炒有机西兰花和松子 D N V	\$14
Steamed Jasmine Rice 蒸香米 VE	\$6

DESSERTS | 甜品

Seasonal Fruit Plate with Berries 时令浆果果盘 VE	\$18
Les Freres Marchand Artisanal Cheese Plate 手工奶酪盘 D N V Chef's Selection of 3 Imported Cheeses, served with Jam, Nuts, Dried Fruits, Oat Crackers, Grapes 主厨精选三款进口奶酪、搭配果酱、坚果、 干果、燕麦饼干、葡萄	\$34

DESSERTS | 甜品

Baked Apple-Almond Frangipane Tartlet 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	\$18
Classic Paris-Brest 经典巴黎布雷斯特 D G N V Choux Pastry, Praline Crème Mousseline, Caramel-coated Crunchy Hazelnut, Bourbon Vanilla 泡芙酥皮、榛果糖奶油慕斯、焦糖包裹脆 榛果、波本香草	\$22
Pêche Melba 蜜桃梅尔芭冰淇淋 D G N V Vanilla Ice Cream, Poached Peach, Raspberry Sauce, Roasted Almond, Berry Wafer Roll, Fresh Raspberry 香草冰淇淋、炖桃、覆盆子酱、烤杏仁、 莓果威化卷、新鲜覆盆子	\$25
Ice Cream and Sorbet Selection 冰淇淋和果汁冰糕精选 D Vanilla, Chocolate, Mixed Berry Gelato, Mango Sorbet 香草、巧克力、什锦浆果冰淇淋、芒果冰糕	\$9 per scoop 每勺

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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

Scrambled Egg, Pork Ham and White Toast \$12
炒鸡蛋配猪肉火腿和白吐司 **D G P**
Imagine fluffy scrambled egg, crispy toast and Virginia ham all on one plate. It is a delicious breakfast adventure all day long!
香软的炒鸡蛋配上酥脆的吐司和可口的弗吉尼亚火腿，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！

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。

Yummy Mini Beef Sliders \$15
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

Wagyu Meatball and Penne Pasta with Tomato Sauce \$15
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！

Sweet Hawaiian Pizza \$15
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！

DESSERTS | 甜品

Very Berry Yoghurt Gelato \$10
非常混合莓果酸奶冰淇淋 **D**
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 **V** \$10
Stay cool and fresh with this slurp-able 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

11:30AM TO 11:30PM 早上11:30至晚上11:30
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APPETISERS | 开胃菜

Truffle Fries | 松露薯条 **D G V** \$22
Grated Seasonal Black Truffle,
Parmesan Cheese, Truffle Mayonnaise
磨碎时令黑松露、帕尔玛干酪、松露蛋黄酱

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

Vegetarian Caesar Salad \$25
凯撒沙拉 **D G V**
Butter Crouton, Poached Egg, Parmesan,
Cherry Tomato, Asparagus, Baby Romaine
Lettuce, Caesar Dressing
黄油面包丁、水煮蛋、帕尔玛干酪、樱桃番茄、
芦笋、罗马小生菜、凯撒沙拉酱

Waldorf Salad | 华尔道夫沙拉 **D N V** \$25
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 Spring Mesclun-Kale Salad Bowl \$28
健康混合生菜羽衣甘蓝沙拉 **D V**
Blueberry, Vine Tomato, Kalamata Olive,
Carrot, Feta, Red Onion, Organic Kale,
Baby Mesclun, Edamame Bean, Sesame Dressing
蓝莓、葡萄番茄、卡拉马塔橄榄、胡萝卜、
菲塔奶酪、红洋葱、有机羽衣甘蓝、南瓜子、
混生菜、毛豆、芝麻酱

MAIN COURSES | 主菜

Classic Margherita Pizza \$30
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

Four Cheese Pizza | 四芝士披萨 **D G V** \$36
Four Artisanal Cheese Selection, Acacia Honey,
Oregano
四种精选手工奶酪、金合欢蜂蜜、俄勒冈奶酪

Penne Aglio Olio | 香蒜辣椒意大利面 **A G VE** \$30
Zucchini, Semi-dried Tomato, Rose Garlic,
Chilli Flakes, Fresh Parsley
西葫芦、半干番茄、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 Vegetable, Chilli Flakes, Parmesan
葡萄番茄、番茄酱、罗勒、时令蔬菜、
辣椒片、帕尔玛干酪

Black Truffle and Forest Mushroom Ravioli \$37
黑松露蘑菇意大利小方饺 **D G V**
Parmigiano Reggiano Cream Sauce,
Fresh Black Truffle, Crispy Sage, Cress
帕尔马干酪奶油酱、鲜黑松露、脆鼠尾草、水芹

Grilled Vegetable Sandwich \$32
烤时令蔬菜三明治 **D G V**
Grilled Seasonal Vegetable, Fried Egg,
Aged Cheddar Cheese, Guacamole,
Tomato, Lettuce, Mayonnaise,
Toasted Raisin and Walnut Pain de Mie
蔬菜什锦、煎鸡蛋、陈年切达奶酪、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

 Chef's Signature 大厨招牌菜

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MAIN COURSES | 主菜

The Impossible Burger \$36
植物肉烤汉堡 **D G V**
200gm Plant-based Patty, Aged Cheddar,
Caramelised Onion, Lettuce, Chef's Secret
Burger Sauce, Toasted Brioche Bun
200克“植物肉”肉饼、陈年切达奶酪、
焦糖洋葱、生菜、秘制汉堡酱、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

Mixed Vegetable Fried Rice | 蔬菜蛋炒饭 **V** \$26
Seasonal Vegetable, Organic Egg,
Jasmine Rice, Spring Onion
时令蔬菜、有机鸡蛋、香米、洋葱

Masala Dal Khichdi \$26
马萨拉调味豆米粥 **D G V**
Rice and Lentil Stew, Papadum, Pickle,
Plain Yoghurt
米饭扁豆炖菜、印度脆饼、酸黄瓜、酸奶

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

Parmesan Tater Tots \$14
帕尔马干酪土豆饼 **D G V**

Sautéed Organic Broccoli and Pine Nuts \$14
炒有机西兰花和松子 **D N V**

Steamed Jasmine Rice | 蒸香米 **VE** \$6

DESSERTS | 甜品

Baked Apple-Almond Frangipane Tartlet \$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

Classic Paris-Brest \$22
经典巴黎布雷斯特 **D G N V**
Choux Pastry, Praline Crème Mousseline,
Caramel-coated Crunchy Hazelnut,
Bourbon Vanilla
泡芙酥皮、榛果糖奶油慕斯、焦糖包裹脆
榛果、波本香草

Pêche Melba | 蜜桃梅尔芭冰淇淋 **D G N V** \$25
Vanilla Ice Cream, Poached Peach,
Raspberry Sauce, Roasted Almond,
Berry Wafer Roll, Fresh Raspberry
香草冰淇淋、炖桃、覆盆子酱、烤杏仁、
莓果威化卷、新鲜覆盆子

Ice Cream and Sorbet Selection \$9
冰淇淋和果汁冰糕精选 **D** per scoop
Vanilla, Chocolate, Mixed Berry Gelato, 每勺
Mango Sorbet
香草、巧克力、什锦浆果冰淇淋、芒果冰糕

Seasonal Fruit Plate with Berries \$18
时令浆果果盘 **VE**

Les Freres Marchand Artisanal \$34
Cheese Plate | 手工奶酪盘 **D N V**
Chef's Selection of 3 Imported Cheeses,
served with Jam, Nuts, Dried Fruits,
Oat Crackers, Grapes
主厨精选三款进口奶酪、搭配果酱、坚果、
干果、燕麦饼干、葡萄

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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

APPETISERS | 开胃菜

- Truffle Fries | 松露薯条 **D G V** \$22
Grated Seasonal Black Truffle,
Parmesan Cheese, Truffle Mayonnaise
磨碎时令黑松露、帕尔玛干酪、松露蛋黄酱
- 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
- Crispy Japanese Breaded Prawn \$24
脆皮日式炸虾 **G S**
Purple Coleslaw, Wasabi Mayonnaise,
Lemon Wedge
紫包菜沙拉、芥末蛋黄酱、柠檬角
- Crispy Chicken Karaage | 香酥炸鸡块 **D G** \$24
Mixed Salad, Lemon, Wasabi-Mayonnaise
混合沙拉、柠檬、芥末蛋黄酱
- Har Cheong Gai | 虾酱鸡 **D G S** \$28
Crispy Prawn Paste Chicken Mid-wings
香脆虾酱中翅
- 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、鲱鱼、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 \$8
Norwegian Smoked Salmon | 挪威熏制三文鱼 \$10

MAIN COURSES | 主菜

- InterContinental Wagyu Beef Burger \$38
洲际和牛汉堡 **D G P**
200gm Sanchoke Beef Patty, Crispy Bacon,
Aged Cheddar, Caramelised Onion,
Lettuce, Chef's Secret Burger Sauce,
Toasted Brioche Bun
Served with side of French Fries and
Purple Cabbage Coleslaw
200克澳大利亚和牛肉饼、五花培根、
陈年切达奶酪、焦糖洋葱、生菜、
秘制汉堡酱、烤奶油面包
搭配薯条和美奶滋腌紫包菜沙拉
- The Impossible Burger \$36
植物肉烤汉堡 **D G V**
200gm Plant-based Patty, Aged Cheddar,
Caramelised Onion, Lettuce, Chef's Secret
Burger Sauce, Toasted Brioche Bun
Served with side of French Fries and
Purple Cabbage Coleslaw
200克“植物肉”肉饼、陈年切达奶酪、
焦糖洋葱、生菜、秘制汉堡酱、烤奶油面包
搭配薯条和美奶滋腌紫包菜沙拉
- Penne Aglio Olio | 香蒜辣椒意大利面 **A G VE** \$30
Zucchini, Semi-dried Tomato, Rose Garlic,
Chilli Flakes, White Wine, Fresh Parsley
西葫芦、半干番茄、玫瑰蒜、辣椒片、
白葡萄酒、新鲜欧芹
- Add On 添加:
Grilled Chicken Breast | 烤鸡胸肉 \$8
Tiger Prawn (4 pieces) | 虎虾(4只) \$12

 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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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

MAIN COURSES | 主菜

- Red Snapper Fillet A La Plancha \$40
红鲷鱼片铁板烧 **D**
Sustainably-sourced Red Snapper,
Roasted Potato, Anchovy Sauce Vierge
红鲷鱼、烤土豆、凤尾鱼酱维尔日
- Nonya Chicken Curry | 娘惹咖喱鸡 **G** \$32
Marinated Chicken Leg, Homemade Curry,
Fingerling Potato, Papadam, Jasmine Rice
鸡腿 自制咖喱、土豆、印度脆饼、清蒸香米
- Our Singapore Laksa | 新加坡叻沙面 **S** \$36
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

- Seasonal Fruit Plate with Berries \$18
时令浆果果盘 **VE**
- Pêche Melba | 蜜桃梅尔芭冰淇淋 **D G N V** \$25
Vanilla Ice Cream, Poached Peach,
Raspberry Sauce, Roasted Almond,
Berry Wafer Roll, Fresh Raspberry
香草冰淇淋、炖桃、覆盆子酱、烤杏仁、
莓果威化卷、新鲜覆盆子
- Ice Cream and Sorbet Selection \$9
冰淇淋和果汁冰糕精选 **D** per scoop
Vanilla, Chocolate, Mixed Berry Gelato,
Mango Sorbet 每勺
香草、巧克力、什锦浆果冰淇淋、芒果冰糕
- Les Freres Marchand Artisanal \$34
Cheese Plate | 手工奶酪盘 **D N V**
Chef's Selection of 3 Imported Cheeses,
served with Jam, Nuts, Dried Fruits,
Oat Crackers, Grapes
主厨精选三款进口奶酪、搭配果酱、坚果、
干果、燕麦饼干、葡萄

 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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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

Poached Egg and Avocado Toast \$22

水煮鸡蛋鳄梨吐司

Poached Egg, Guacamole, Pistachio,
Sourdough Bread, Coriander Cress

水煮鸡蛋、鳄梨酱、开心果、酸酵面包、香菜苗

Allergens: Eggs, Nuts, Wheat

Smoked Salmon and Broccoli Salad \$30

烟熏三文鱼西兰花沙拉

Blueberry, Feta, Kalamata Olive, Broccoli,

Mixed Green Salad, Walnut Balsamic Dressing

蓝莓、羊乳酪、卡拉马塔橄榄、西兰花、

混合蔬菜沙拉、核桃香醋酱

Allergens: Milk, Nuts, Fish

NOURISH BOWLS | 滋养熟食

Stir Fried Noodles with Chicken \$30

and Vegetable | 蔬菜炒面

Kway Teow Noodle, Shredded Chicken,
Asparagus, Broccoli, Shanghai Green,
Sesame Oil

粿条、芦笋、西兰花、上海青、芝麻油

Allergens: Sesame, Soya, Wheat

Baked Red Snapper Fillet \$40

香煎土鸡胸

Red Snapper, Mixed Vegetable Rice,

Shredded Baby Cos, Sesame Seeds, Teriyaki Sauce

Allergens: Soya, Wheat, Sesame

炒时蔬菜、焗鸡肉、维埃热酱香煎

 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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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					
MINERAL WATER 矿泉水			COFFEE 咖啡		\$12
Acqua Panna 750ml 普娜750毫升		\$14	Freshly-brewed coffee 鲜酿咖啡		
San Pellegrino 750ml 圣培露750毫升		\$14	Americano 美式		
Perrier 330ml 巴黎水330毫升		\$8	Caffé Latte 咖啡拿铁		
			Cappuccino 卡布奇诺		
CHILLED JUICES 冰镇饮品		\$12	TEA 茶		
Apple 苹果			Earl Grey 伯爵茶		\$12
Cranberry 蔓越莓			English Breakfast 英式早餐茶		\$12
Mango 芒果			Sencha Meicha 煎茶		\$16
Pineapple 菠萝			Silver Moon 银月绿茶		\$12
Orange 橙子			Chamomile 洋甘菊		\$12
			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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