



MENU

Available daily from
11:30am to 8:00pm
Last Food Order at 7:45pm

LIGHT BITES

Truffle Fries   22
Grated Seasonal Black Truffle, Parmesan,
Truffle Mayonnaise

Crispy Japanese Breaded Prawn  24
Purple Coleslaw, Wasabi Mayonnaise,
Lemon Wedge

Vietnamese Netted Seafood Spring Roll  26
Sweet Chilli Sauce

Chicken Karaage  24
Lemon Wedge, Asian Slaw, Wasabi Mayonnaise

Singapore Style Chilli Crab Sliders    24
Dungeness Crab Meat, Chilli Crab Sauce,
Golden Mantou, Coriander




Har Cheong Gai   28
Crispy Prawn Paste Chicken Mid-wings

Pâté de Campagne   28
Country Pork-Pistachio Terrine, Onion Marmalade,
Cornichon, Petite Salad, Toasted Baguette

Satay Panggang   28
Choice of Skewers of Chicken or Beef served with
Sweet Pineapple, Rice Lontong, Cucumber,
Red Onion, Peanut Sauce (8 pieces)




Classic Caesar Salad   25
Streaky Bacon Bits, Poached Egg, Anchovy,
Parmesan, Butter Crouton, Baby Romaine Lettuce,
Traditional Caesar Dressing

Add On: Grilled Chicken Breast +8
Norwegian Smoked Salmon +10
Whole Deshelled Boston Lobster Tail +40

Healthy Spring Mesclun-Kale Salad Bowl    28
Blueberry, Vine Tomato, Kalamata Olive, Carrot,
Feta, Red Onion, Organic Kale, Baby Mesclun,
Edamame Bean, Sesame Dressing

GOURMET BURGERS AND SANDWICHES

All served with side of French Fries and
Purple Cabbage Coleslaw

InterContinental Wagyu Beef Burger    38
200gm Sanchoku Beef Patty, Crispy Bacon,
Aged Cheddar, Caramelised Onion, Lettuce,
Chef's Secret Burger Sauce, Toasted Brioche Bun

The Impossible Burger   36
200gm Plant-based Patty, Aged Cheddar,
Caramelised Onion, Lettuce, Chef's Secret
Burger Sauce, Toasted Brioche Bun

InterContinental Club Sandwich     34
Slow-cooked Chicken Fillet, Crispy Bacon, Fried Egg,
Cheddar, Guacamole, Tomato, Lettuce, Mayonnaise,
Toasted Raisin and Walnut Pain de Mie

Artisanal Focaccia Sandwich    34
Black Truffle Stracciatella Cheese, Pistachio
Mortadella, Pesto, Baby Arugula, Rosemary,
Semi-dried Tomato, Homemade Focaccia Bread

PIZZAS AND MAIN COURSES

Classic Margherita Pizza   30
Homemade Tomato Sauce, Mozzarella Cheese,
Basil, Extra Virgin Olive Oil

Four Cheese Pizza   36
Four Artisanal Cheese Selection, Acacia Honey,
Oregano

La Calabrese Pizza   36
Homemade Tomato Sauce, Mozzarella Cheese,
Calabrian Nduja Paste, Red Onion, Chilli Oil

Spicy Pepperoni   36
Italian Spicy Pork Pepperoni, Mozzarella, Oregano,
Chilli Flakes, Homemade Tomato Sauce

Penne Aglio Olio   30
Zucchini, Semi-dried Tomato, Rose Garlic,
Chilli Flakes, White Wine, Fresh Parsley

Add On: Grilled Chicken Breast +8
Tiger Prawn (4 pieces) +12
Whole Deshelled Boston Lobster Tail +40

BBQ Glazed St. Louis Pork Ribs   52
Baby Gherkin, Mesclun Salad, Potato Wedges,
Homemade BBQ Sauce

Dim Sum Basket  28
Prawn Har Gow (3 pieces), Premium Siew Mai with
Tobiko (3 pieces), Chicken Char Siew Pau (1 piece)
Served with Dim Sum Chilli Sauce

Nasi Goreng Kampung    32
Fried Rice with Anchovy, Prawn, Chicken Satay,
Organic Egg, Fried Chicken Wing, Prawn Cracker,
Homemade Sambal Belacan

Seafood Fried Hokkien Mee     32
Pork Belly, Tiger Prawn, Baby Squid, Egg,
Vegetable, Yellow Noodle, Rice Vermicelli

Penang Char Kway Teow    34
Lup Cheong Pork Sausage, Tiger Prawn, Egg,
Vegetable, Flat Rice Noodle

DESSERTS

Baked Apple-Almond Frangipane Tartlet    18
Vanilla Chantilly Cream, Caramel Sauce

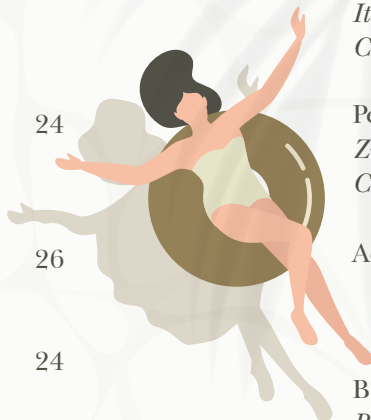
Classic Paris-Brest    22
Choux Pastry, Praline Crème Mousseline,
Caramel-coated Crunchy Hazelnut, Bourbon Vanilla

Seasonal Fruit Plate   18
Selection of Sliced Fruits, Mixed Berries

Pêche Melba    25
Vanilla Ice Cream, Poached Peach, Raspberry Sauce,
Roasted Almond, Berry Wafer Roll, Fresh Raspberry

Ice Cream and Sorbet Selection   9
Vanilla | Chocolate | Mixed Berry Gelato |
Mango Sorbet *per scoop*

Les Freres Marchand Artisanal
Cheese Plate     34
Chef's Selection of Three Imported Cheeses served with
Jam, Nuts, Dried Fruits, Oat Crackers, Grapes



All prices are subject to 10% service charge and prevailing government taxes.

WINES

CHAMPAGNE

	GLASS	BOTTLE
Bauget-Jouette Grand Reserve AOC NV 750ml	32	148
Bauget-Jouette Blanc De Blancs AOC NV 750ml	-	235
Bauget-Jouette Grand Brut Rose AOC NV 750ml	-	220
Bauget-Jouette Grand Reserve AOC NV 1.5L	-	398
Bauget-Jouette Grand Reserve JEROBOAM 3L	-	1080

SPARKLING

Miguel Torres Estelado Brut Rose, Chile	20	98
Divici Prosecco Rose D.O.C, Italy	28	118

ROSÉ

M.Chapoutier Côtes-du-Rhône Belleruche Rosé, France	24	102
Mas De Sainte Croix, Côtes du Rhône, France 2023	25	108

WHITE

Louis Jadot Macon Villages Grange-Magnien, France	23	98
P. Ferraud and Fils Sauvignon, France	23	98
Ruffino Lumina Pinot Grigio, Italy	23	98
Torres Rueda Verdeo, Spain	23	98

RED

Casa Silva Gran Reserva Range Cabernet Sauvignon, Chile	24	102
Château Loumelat J.J. Cuvée Lesgourgues Rouge, France	24	112
P. Ferraud and Fils Pinot Noir, France	24	102
Yealand Pinot Noir, New Zealand	24	108

SWEET

Bava Moscato d'asti DOCG, Italy	20	95
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SPIRITS

House Pour Gin	20
House Pour Rum	20
House Pour Tequilla	20
House Pour Vodka	20
House Pour Whiskey	20
House Pour Premium Shot	25

BEERS

Asahi	16
Chang	16
Corona	16
Tiger	16
Heineken	16
Heineken Draught (500ml)	22
Grevensteiner Draught (500ml)	23
Schneider Weisse Draught (500ml)	23

COCKTAILS

Tropical Island <i>Bombay gin, midori melon liquor, peach syrup, pineapple juice, sugar syrup, lemon juice</i>	25
Singapore Sling <i>Bombay gin, Peter heering cherry, cointreau, D.O.M b�nedictine, pineapple juice, lemon juice, grenadine syrup, angostura bitters</i>	25
Palms Lagoon <i>Vodka, blue curacao, lime juice, sprite</i>	25
Frozen Tango <i>Tequila, cointreau, mango</i>	25
Cosmopolitan <i>Vodka, cointreau, lemon juice, cranberry juice</i>	25
Mojito <i>White rum, fresh lime juice, fresh mint, sugar, soda</i>	25
Aperol Spritz <i>Aperol, prosecco, soda</i>	25
Classic Cocktail <i>*Bespoke Cocktails available upon request</i>	25

MOCKTAILS

Island Blue <i>Lychee juice, mint, blue curacao, soda</i>	 15
Honey Flower <i>TWG chamomile tea, honey, lemon juice</i>	 15
Shirley Temple <i>Grenadine, lemon juice, sprite</i>	 15
Palms Cooler <i>Blackcurrant, peach, lemon, milk, cranberry</i>	 15
Panacea <i>Green apple, fresh ginger, lemon juice, soda</i>	 15
Melon Mint Mojito <i>Watermelon, mint leaf, lime juice</i>	 15

HOT AND COLD BEVERAGES

		HOT	ICED
House-blend Coffee	 0% sugar	12	14
Ristretto Espresso	 0% sugar	10	-
Doppio Espresso	 0% sugar	12	-
Caff� Latte	 0% sugar	12	14
Flat White	 0% sugar	12	14
Cappuccino	 0% sugar	12	14
Earl Grey Tea	 0% sugar	12	14
English Breakfast Tea	 0% sugar	12	14
Chamomile Tea	 0% sugar	12	14
Iced Tea	 0% sugar	-	14

SOFT DRINKS

Coca-Cola	 12% sugar	11
Coke Light	 4% sugar	11
Coke Zero	 4% sugar	11
Sprite	 12% sugar	11
Ginger ale	 4% sugar	11
Soda Water	 0% sugar	11
Tonic Water	 8% sugar	11







MINERAL WATER

Acqua Panna (750ml)	 0% sugar	14
San Pellegrino (750ml)	 0% sugar	14
Perrier (330ml)	 0% sugar	8

CHILLED JUICES

Orange	 9% sugar	12
Apple	 9% sugar	12
Cranberry	 9% sugar	12
Mango	 9% sugar	12
Pineapple	 10% sugar	12

MILKSHAKES AND SMOOTHIES

Chocolate Milkshake	 13% sugar	15
Vanilla Milkshake	 13% sugar	15
Strawberry Milkshake	 14% sugar	15
Mango Smoothie	 12% sugar	15
Banana Smoothie	 12% sugar	15
Strawberry Smoothie	 12% sugar	15



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

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