

CHAMPAGNE

One bottle of Louis Roederer Cristal Millesime Brut Reims Champagne

FRESH BERRIES

Seasonal mixed berries

FRESH FRUIT OR VEGETABLE JUICE

Selection of orange, grapefruit, melon, green apple, pineapple, carrot, celery, tomato or watermelon

TROPICAL FRUITS AND YOGHURT

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

FARMHOUSE EGGS

Scrambled eggs accompanied with your choice of applewood smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages served with oven-baked truss tomato and breakfast potatoes

CAVIAR

30 grams of the finest Oscietra Caviar

SMOKED SALMON

Accompanied with crème fraîche, onions, capers, chives and lemon

FINEST COLD CUTS AND FRENCH CHEESE

Chef's selections of European cold cuts and gourmet cheese

FRESHLY BAKED BREAKFAST 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

HOT BEVERAGES

Your choice of freshly brewed coffee or tea from our finest selection

FRENCH PRESS

AMERICANO

DECAFFEINATED COFFEE

CAPPUCCINO

MACCHIATO

ESPRESSO

LATTE

FLAT WHITE

HOT CHOCOLATE

—

ENGLISH BREAKFAST

EARL GREY,

PEPPERMINT

CHAMOMILE

GREEN TEA MAO FENG

—

FRESH MILK

LOW FAT MILK

SKIMMED MILK

OAT MILK

ALMOND MILK

SOY MILK

—

LEMON SLICES

LIME SLICES

FRESH MINT LEAVES

HONEY ON THE SIDE



Signature Dish



Vegetarian Selection



Sustainable Cuisine



Vegan



Nuts



Pork



Shellfish

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts. Prices are in Singapore dollars and subject to 15% service charge and prevailing government taxes.

BREAKFAST

6AM – 11AM

FRESH FRUIT OR VEGETABLE JUICE

Selection of orange, grapefruit, melon, green apple, pineapple, carrot, celery, tomato or watermelon

TROPICAL FRUITS AND YOGHURT

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

MIXED BERRIES

Hand-picked strawberries, blackberries, blueberries and raspberries

CEREAL WITH WHOLE, LOW FAT OR SOY MILK

Cornflakes, coco pops, raisin bran, muesli or granola

Gluten free cereal is available upon request

FRESHLY BAKED BREAKFAST 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

FARMHOUSE EGGS 🥚

Two free-range eggs accompanied with your choice of applewood smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages served with oven-baked truss tomatoes and breakfast potatoes

HOT BEVERAGES

Your choice of freshly brewed coffee or tea from our finest selection

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FRUIT SMOOTHIES

Strawberry, blueberry, banana or mango smoothies with soy milk

— OR —

VEGETABLE JUICE

Choose from a selection of spinach, celery, carrot, cucumber, beetroot or kale

TROPICAL FRUITS AND YOGHURT

Selection of seasonal fruit with choice of natural, Greek, blueberry, mango or strawberry yoghurt

MIXED BERRIES

Hand-picked strawberries, blackberries, blueberries and raspberries

EGG WHITE OMELETTE

Egg white omelette served with oven-baked truss tomato and forest mushrooms

— OR —

AVOCADO EGG TOAST

Sourdough toast and poached eggs with smoked salmon, radish and mashed avocado

HOT BEVERAGES

Your choice of freshly brewed coffee or tea from our finest selection

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FRESH FRUIT OR VEGETABLE JUICE

Selection of orange, grapefruit, melon, green apple, pineapple, carrot, celery, tomato or watermelon

TROPICAL FRUITS AND YOGHURT

Selection of seasonal fruit with choice of natural, Greek, blueberry, mango or strawberry yoghurt

TRADITIONAL DIM SUM

Selection of chicken siew mai, pork char siew bao and prawn dumplings

CANTONESE STYLE CONGEE

Your choice of plain, chicken or pork congee with pickled vegetables, century egg, spring onions and crispy dough fritters

— OR —

VEGETARIAN BEE HOON

Rice vermicelli with sliced cabbage, carrots, organic bean sprouts, spring onions and kailan

HOT BEVERAGES

Your choice of freshly brewed coffee or tea from our finest selection

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TROPICAL FRUITS AND YOGHURT

Selection of seasonal fruit with choice of natural, Greek, blueberry, mango or strawberry yoghurt

SOBA

Buckwheat soba noodles served with tsuyu and pickles

MISO SOUP

Traditional Japanese soup, served with tofu, seaweed and daikon

GRILLED SALMON

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

HOT BEVERAGES

Your choice of freshly brewed coffee or tea from our finest selection

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BREAKFAST ALA CARTE

MARKET FRESH TROPICAL FRUITS

22

Selection of seasonal tropical fruits

CEREALS

18

Cornflakes, rice krispies, coco pops, raisin bran or granola
served with your choice of whole or low fat milk and diced seasonal fruits
Gluten free cereal is available upon request

HEALTHY OATMEAL

18

Served warm with wildflower honey, brown sugar, almond, cinnamon and whole milk

HOMEMADE BIRCHER MUESLI

18

Swiss style Bircher muesli with wildflower honey, almond served with whole or low fat milk

HOMEMADE PANCAKES

26

Your choice of plain, blueberry or banana pancakes with
Vermont maple syrup, wildflower honey, forest berries and cinnamon butter

TRADITIONAL WAFFLES

28

Forest berries or banana waffles with Vermont maple syrup and wildflower honey

CHARCUTERIE AND CHEESE BOARD

70

Mortadella, beef pastrami, Parma ham, salami with gourmet selections of fine Italian and French cheese,
olives, cherry tomatoes, pickles, nuts, orange marmalade, dried fruits and crackers



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FROM THE MANDARIN ORIENTAL BAKERY

FRESHLY BAKED BREAKFAST BASKET 🥯

30

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

SELECTION OF HOMEMADE MUFFINS 🥯

24

Freshly baked blueberry, chocolate and walnut banana muffins served with butter, marmalade, fruit preserves and wildflower honey

DANISH PASTRY BASKET 🥯

24

Selection of home baked pastries accompanied with butter, marmalade, fruit preserves and wildflower honey

FRESH FARMHOUSE FREE RANGE EGGS

AVOCADO TOASTED EGGS BENEDICT 🥞

42

Two poached free-range eggs with honey glazed gammon ham or smoked salmon, mashed avocado on toasted English muffins with classic hollandaise sauce

FARMHOUSE FREE RANGE EGGS 🥞

42

Two free-range eggs accompanied with a choice of apple wood-smoked bacon, honey-glazed gammon ham, chicken, veal or pork sausages served with oven-baked truss tomato and breakfast potatoes

ARTICHOKE SHAKSHUKA 🌿

36

Two free-range eggs cooked in a simmering tomato sauce with spices, artichoke, kale, feta cheese, olive, capsicum and onion. Served with home baked sourdough

EGG WHITE OMELETTE 🌿

28

Served with oven-baked truss tomato and forest mushroom



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FROM THE REGION

HEARTY HAWKER'S BREAKFAST

18

Fluffy toasted bread served with coconut pandan jam, butter and side of soft-boiled eggs

CANTONESE STYLE CONGEE

24

Your choice of plain, chicken or pork congee with pickled vegetables, century egg, spring onions and crispy dough fritters

KAMPUNG NASI LEMAK

32

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

PORK AND PRAWN WONTON NOODLE SOUP

35

Traditional Chinese egg noodle soup with pork and prawn wonton, pork char siew and green vegetables in chicken broth

TRADITIONAL DIM SUM

26

Selection of chicken siew mai, pork char siew bao and prawn dumplings



Signature Dish



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VEGAN AND GLUTEN-FREE BREAKFAST

GLUTEN FREE CEREAL

With low fat or soy milk

18

GLUTEN AND DAIRY FREE BREAD BASKET

Assortment of gluten and dairy free pastries

28

AVOCADO TOAST

Mashed avocado on gluten and dairy free seed bread

40

HOMEMADE GLUTEN FREE PANCAKES

Your choice of blueberry or banana gluten free pancakes with Vermont maple syrup, wildflower honey, forest berries

28

CONGEE

Peanuts and vegetables pickles congee with fried shallots and spring onions

18

VEGETARIAN FRIED BEE HOON

Rice vermicelli with sliced cabbage, carrots, organic bean sprouts, spring onions and kailan

25



Signature Dish



Vegetarian Selection



Sustainable Cuisine



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APPETISERS & SALADS

CHEF'S SALAD

45

Grilled chicken breast, sliced gammon ham, hard-boiled egg, crisp lettuce leaves, gruyère cheese, baby tomato, cucumber sticks, avocado, roasted beef tenderloin slices and red wine vinaigrette

CAESAR SALAD

35

Crisp romaine lettuce leaves tossed with parmesan and anchovy dressing, garlic croutons, shaved Parmesan cheese and your choice of grilled prawns, grilled chicken breast or smoked salmon

SALAD OF BABY SPINACH

30

With Kalamata olives, feta cheese crumbs, shaved parmesan cheese, sun-dried Olivetti tomatoes and apple-balsamic dressing

JAPANESE SUSHI AND SASHIMI

58

Chef's selection of finest tuna, salmon sashimi, nigiri, California rolls and traditional condiments

SMOKED SALMON & CITRUS WHEAT BERRIES

30

Wild Norwegian salmon accompanied by crème fraîche, onions, capers, orange segments, chives and lemon served with house baked bread basket



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ALL DAY DELIGHTS

11AM – 11PM

SANDWICHES

MANDARIN ORIENTAL CLUB SANDWICH

36

Roasted chicken breast, fried egg, bacon, cheddar cheese, tomatoes and lettuce, layered between toasted sourdough

MANDARIN ORIENTAL HAM & CHEESE SANDWICH

36

Gammon ham, gruyère cheese, wholegrain mustard, mayonnaise and toasted white bread

GRILLED VEGETARIAN GARDEN SANDWICH

32

Ruccola leaves, butter lettuce, cucumber, mozzarella cheese, tomatoes, parmesan cheese and basil pesto on sourdough bread

MANDARIN ORIENTAL WAGYU BEEF BURGER

48

Beef burger on a toasted homemade bun with cheddar cheese, sauteed onions, portobello mushrooms, bacon, tomatoes, fried egg and avocado

TRUFFLE LOBSTER ROLL

48

Brioche bun filled with Boston lobster, truffle bearnaise, ikura, chive

(All sandwiches are served with choice of garden salad or french fries)



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SOUPS

CAPPUCCINO OF WILD FOREST MUSHROOMS

18

With white truffle oil

CLASSIC ONION SOUP

25

Traditional French onion soup with melted cheese, caramelized onions and croutons

TOMATO CREAM

18

Velvet soup of Olivetti tomatoes with cheese tortellini and pesto Genovese drops

TOM YAM GOONG

32

Spicy Thai soup with river prawns, straw mushrooms, lemongrass, kaffir lime leaves, lime juice, a hint of roasted chilli jam and green coriander leaves



Signature Dish



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PASTA

PENNE ARRABBIATA

30

Penne pasta tossed with a ragout of fresh Olivetti tomatoes, chilies, garlic, Ardoino olives, parsley and basil

SPAGHETTI CARBONARA

32

Homemade spaghetti tossed with classic carbonara sauce, bacon and fresh cracked black pepper

SPAGHETTI BOLOGNESE

36

Homemade spaghetti tossed with a slow cooked beef ragout, soffrito of onions and tomatoes

LINGUINE AI FRUTTI DI MARE

38

Linguine with seafood ragout, Olivetti tomatoes, garlic, parsley and basil

LOBSTER RAVIOLI

55

Lobster ravioli with leek coulis and Champagne beurre blanc sauce



Signature Dish



Vegetarian Selection



Sustainable Cuisine



Vegan



Nuts



Pork



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ITALIAN PIZZA FROM OUR WOOD-FIRED OVEN

MARINARA

32

Classic tomato confit, oregano and garlic

NAPOLI

36

Cherry tomatoes, anchovies and capers

MARGHERITA

42

Classic tomato confit, mozzarella cheese and fresh basil

CAPRESE

40

Focaccia base, mozzarella cheese and tomato salad

DIAVOLA 🐾

58

Classic tomato confit, mozzarella cheese and spicy salami

PARMA 🐾

65

Tomato confit, mozzarella cheese, aged Parma ham, and wild rucola leaves

HAWAIIAN 🐾

46

Queen pineapple, gammon ham and mozzarella cheese

FRUTTI DI MARE 🐠

65

Mix of fresh seafood



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MAIN COURSES

HERB CRUSTED RACK OF LAMB

98

Roasted potato, oven-baked vine tomato, sauteed baby carrot, served with mint sauce

TOURNEDOS ROSSINI BEEF

110

Maize puree, seared foie gras and mushrooms, shaved black truffle,
served with black pepper or bearnaise sauce

GRAIN-FED RIB EYE STEAK

90

Sautéed la ratte potatoes, noisette micro vegetables, served with black pepper or bearnaise sauce

GARLIC BUTTER CHICKEN BREAST

56

Capsicum couscous, grilled feta cheese, sauteed micro vegetable,
served with mushroom sauce

LINE CAUGHT FISH OF THE DAY

56

Minty barley, grilled seasonal vegetable, scamorza cheese potatoes
accompanied with Champagne sauce

COD FISH MEDALLION

72

Pumpkin quinoa, roasted beetroot, confit apple, with saffron cream sauce

NORWEGIAN WILD SALMON STEAK

65

Sautéed la ratte potatoes, noisette baby vegetables and lemon-caper sauce

BEER BATTERED FISH AND CHIPS

60

Cod fish fillets, crispy French fries, pomegranate coleslaw, mashed garden peas,
served with tartar & cheese sauce



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FLAVOURS OF ASIA

HAINANESE CHICKEN RICE

38

Tender poached farmhouse chicken, green vegetables and fragrant rice cooked in chicken stock served with traditional condiments

PORK AND PRAWN WONTON NOODLE SOUP

35

Traditional Chinese egg noodle soup with pork and prawn wonton, pork char siew and green vegetables in chicken broth

LOBSTER LAKSA

48

Thick vermicelli noodles with Maine lobster, fish cake and organic bean sprouts in an Asian spiced coconut infusion

SEAFOOD OR BEEF HOR FUN

40

Wok-fried fragrant rice noodles with your choice of prime seafood or beef and green vegetables in oyster sauce and gravy

SINGAPORE CHAR KWAY TEOW

35

Rice noodles fried in sweet soya sauce with Chinese sausage, prawns, fish cake, scallops and organic bean sprouts

VEGETARIAN FRIED BEE HOON

25

Rice vermicelli with sliced cabbage, carrots, organic bean sprouts, spring onions and kailan

NASI GORENG

42

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

PHAD THAI GHOONG

40

Thai style wok-fried rice noodles with shrimps, organic bean sprouts, diced bean curds, peanuts, chillies and oyster sauce

MANDARIN ORIENTAL SIGNATURE FRIED RICE WITH XO SAUCE

40

Scallop, shrimp, Chinese sausage, asparagus, topped with fried egg

MANDARIN ORIENTAL THAI GREEN CURRY

38

Thai style curry with your choice of beef or chicken



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FLAVOURS OF ASIA

CHICKEN TIKKA MASALA

40

Tender pieces of tandoori-baked farmhouse chicken with fresh tomatoes, exotic herbs and Indian spices

DUM BIRYANI

55

Flavored lamb with Indian exotic herbs and spices, slow cooked with basmati rice

ROYAL TANDOORI SELECTION

98

Tandoori oven-baked chicken, lamb chop, prawns and fish cubes, served with dhal

VEGETARIAN KEBAB PLATTER

32

Chef's choice of daily market vegetables, slow-baked in our tandoor oven

KADHAI PANEER

32

Cottage cheese, coriander seeds, capsicums, onions, tomatoes, chilli powder and turmeric

DAL MAKHAN MAAR KE

30

Black lentil curry tempered with tomato, butter, chillies and whole garam masala

(Our Indian Vegetarian dishes are served with fragrant basmati rice, poppadoms, an assortment of Indian condiments and your choice of freshly baked garlic, butter, or plain naan bread)



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VEGAN AND GLUTEN-FREE ALL DAY DELIGHTS

CHEF'S GARDEN SALAD

45

Assorted lettuce leaves, asparagus tips, avocado, olives and cherry tomatoes served with ginger-garlic olive oil dressing

SALAD OF BABY SPINACH

30

With Kalamata olives, sun-dried Olivetti tomatoes and apple-balsamic dressing

GRILLED VEGETARIAN GARDEN SANDWICH

32

Ruccola leaves, butter lettuce, cucumber, tomatoes, marinated grilled vegetables on seed bread with homemade fried potatoes

SOUPS

WILD FOREST MUSHROOM SOUP

18

Medley of mushrooms with white truffle oil

BUTTERNUT SQUASH VELOUTÉ

18

Roasted pumpkin served with gluten-free seed bread

PASTA

GLUTEN FREE PASTA ARRABBIATA

30

Tossed with a ragout of fresh Olivetti tomatoes, chilies, garlic, Ardoino olives, parsley and basil

GLUTEN FREE PASTA AI FUNGHI

32

Homemade pasta with forest mushroom, coconut cream and sauteed garlic



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DESSERTS

EUROPEAN GOURMET CHEESE PLATTER 🍽️

35

Gourmet selections of fine Italian and French cheese, olives, cherry tomatoes, pickles, nuts

SIGNATURE MO CHOCOLATE MOUSSE 🍽️ 🍫

20

70% dark chocolate mousse, chocolate genoise, hazelnut feuilletine and Tahitian vanilla ice cream

CALAMANSI PARFAIT 🍽️

25

Mango Compote | Coconut ice cream

WARM CHOCOLATE FONDANT

24

Freshly baked and served with homemade Tahitian vanilla ice cream

please allow 15mins for preparation

CLASSIC CROISSANT BREAD AND BUTTER PUDDING 🍽️ 🍫

24

64% dark chocolate and hazelnut croissant bread and butter pudding
served with cream anglaise and maple walnut ice cream

ROSELLE SOUFFLE CHEESECAKE

23

Baked airy light cheesecake | Dragon fruit compote | Raspberry sorbet

MARKET FRESH TROPICAL FRUITS 🌿 🍄

22

Refreshing seasonal fruits

SORBET SELECTION 🌿 🍄

18

Mandarin Oriental's selection of three homemade sorbets, accompanied by forest berries

ICE CREAM SELECTION 🌿 🍫

8

A scoop of homemade vanilla, chocolate, espresso, caramel, strawberry,
maple walnut, mango or passion fruit ice cream



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TV SNACKS

SATAY

Chicken or beef skewers, traditional condiments, peanut gravy

20 (Half doz) 38 (One doz)

HOMEMADE BELACAN CHICKEN

Sakura chicken, belacan paste, bird's eye chilli

25

TRUFFLE FRIES

Parmesan cheese and truffle oil

20

VEGETABLE SPRING ROLLS

Served with Thai sweet chili sauce

20

CAULIFLOWER PAKORA

Pomegranate, raita

22

MEDITERRANEAN PLATTER

Cucumber, tomato, feta cheese, olives, artichoke, hummus and beetroot tzatziki sauce

28



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TV SNACKS

11AM – 11PM

Little fans from one to three years

PUMPKIN PUREE 	18
With corn, cauliflower and apple	
BROCCOLI PUREE 	18
With spinach, zucchini and green apple	
BROWN RICE	18
Brown rice and seasonal vegetables with your choice of chicken, beef or fish	
OATMEAL 	18
Pumpkin, apple and oatmeal puree	

Little fans from three years

SIMPSON SOUP 	20
Velvet tomato soup with a dash of cream and golden croutons	
SNOW WHITE 	20
Creamy penne pasta gratinated with Parmesan cheese	
HELLO KITTY	20
Spaghetti with tomato sauce, mini beef balls and broccoli	
WINNIE THE POOH	20
Choice of fish fingers or chicken nuggets, served with mashed potato	
ICE CREAM	8
A scoop of vanilla, chocolate, caramel, or strawberry ice cream	



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SALADS, APPETISERS & SANDWICHES

CHEF'S SALAD

45

Grilled chicken breast, sliced gammon ham, hard-boiled egg, crisp lettuce leaves, gruyère cheese,, baby tomato, cucumber sticks, avocado, roasted beef tenderloin slices and red wine vinaigrette

CLASSIC CAESAR SALAD

35

Crisp romaine lettuce leaves tossed with parmesan and anchovy dressing, garlic croutons, shaved parmesan cheese and your choice of grilled prawns, grilled chicken breast or smoked salmon

SALAD OF BABY SPINACH

30

With Kalamata olives, feta cheese crumbs, shaved parmesan cheese, sun-dried Olivetti tomatoes and apple-balsamic dressing

SMOKED SALMON & CITRUS WHEAT BERRIES

30

Norwegian salmon accompanied by dill creme fraiche, onions, capers, orange segments, chives and lemon served with house baked bread basket

MANDARIN ORIENTAL CLUB SANDWICH

36

Roasted chicken breast, fried egg, bacon, Cheddar cheese, tomatoes and lettuce, layered between toasted sourdough choice of garden salad or french fries

MANDARIN ORIENTAL WAGYU BEEF BURGER

48

Beef burger on a toasted bun with your choice of gruyère, cheddar or mozzarella cheese, sauteed onions, Portobello mushrooms, bacon, tomatoes, fried egg and avocado choice of garden salad or French fries

GRILLED VEGETARIAN GARDEN SANDWICH

32

Ruccola leaves, butter lettuce, cucumber, mozzarella cheese, tomatoes, Parmesan cheese and basil pesto on sourdough bread choice of garden salad or French fries

SOUP

CAPPUCCINO OF WILD FOREST MUSHROOMS

18

With white truffle oil

TOMATO CREAM

18

Velvet soup of Olivetti tomatoes with cheese tortellini and pesto Genovese drops



Signature Dish



Vegetarian Selection



Sustainable Cuisine



Vegan



Nuts



Pork



Shellfish

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
Prices are in Singapore dollars and subject to 15% service charge and prevailing government taxes.

OVERNIGHT DINING

11PM – 6AM

PASTA

PENNE ARRABIATA

30

Penne pasta tossed with a ragout of fresh Olivetti tomatoes, chilies, garlic, Ardoino olives, parsley and basil

SPAGHETTI BOLOGNESE

36

Homemade spaghetti tossed with a slow cooked beef ragout and soffrito of onions and tomatoes

MAIN COURSES

TOURNEDOS ROSSINI BEEF

110

Maize puree, seared foie gras and mushrooms, shaved black truffle, served with black pepper or bearnaise sauce

GRAIN-FED RIB EYE STEAK

90

Sautéed la ratte potatoes, noisette micro vegetables, served with black pepper or bearnaise sauce

COD FISH MEDALLION

72

Pumpkin quinoa, roasted beet root, confit apple, with saffron cream sauce

NORWEGIAN WILD SALMON STEAK

65

Sautéed la ratte potatoes, noisette baby vegetables served with lemon-caper sauce

PORK AND PRAWN WONTON NOODLE SOUP

35

Traditional Chinese egg noodle soup with pork and prawn wontons, pork char siew and green vegetables in chicken broth

SINGAPORE CHAR KWAY TEOW

35

Rice noodles fried in sweet soya sauce with Chinese sausage, prawns, fish cake, scallops and organic bean sprouts

NASI GORENG

42

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

DESSERTS

SIGNATURE MO CHOCOLATE MOUSSE

20

70% dark chocolate mousse, chocolate genoise, hazelnut feuilletine and Tahitian vanilla ice cream

MARKET FRESH TROPICAL FRUITS

25

Refreshing seasonal fruits

ICE CREAM SELECTION

10

A scoop of homemade vanilla, chocolate, caramel, strawberry, maple walnut, mango or passion fruit ice cream



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