

IN-ROOM DINING

ALL-DAY DINING

5AM - 11PM DAILY

CAVIAR (30G)

Served with Buckwheat Blinis, Chopped Chives, Chopped Egg White, Chopped Egg Yolk, Chopped Shallot & Sour Cream

Sturgeon Beluga A SF SH

\$900

Sturgeon Oscietra A SF SH

\$350

SALADS

Sands Salad SB

Chicken, Organic Poached Egg, Feta Cheese, Mixed Greens & Romaine Lettuce, Vine-Ripened Tomato, Olives, Carrot & Mustard Shallot Vinaigrette

\$26

Caesar Salad R SF SH

Romaine Lettuce Hearts Tossed with Caesar Dressing & Garlic Focaccia Croutons

\$26

Optional Add-On (+\$5) SB SF SH

Grilled Chicken, Grilled ASC-Certified Prawns or ASC-Certified Smoked Salmon

A ALCOHOL B BEEF DF DAIRY-FREE GF GLUTEN-FREE LF LACTOSE-FREE N NUTS
P PORK R RENNET SB SUSTAINABLE SF SEAFOOD SH SHELLFISH V VEGETARIAN

Prices are subject to 10% service charge and prevailing goods and services tax.

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SOUS VIDE SOUPS

Homemade Mushroom Soup

Wild Mushrooms

\$22

Vegetable Florets & Pinto Bean Soup V

Cauliflower, Broccoli, Zucchini, Carrot & Vine-Ripened Tomato

\$18

Double-boiled Sakura Chicken & Fish Maw Soup SF

Conpoy, Fish Maw, Chinese Mushrooms & Red Dates

\$33

BITES

Korean Spicy Chicken Wings (8 Pieces) A

Tossed in Gochujang Sauce & Sesame Seeds,

Served with Korean Bean Sprout Slaw

\$27

French Fries V

\$12

Artisanal Cheese Platter N R

Chef's Selection of Fine Cheeses, Crackers & Fresh Grapes

\$34

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Chicken Satay (Half-Dozen) N

Spicy Peanut Dip, Rice Cake, Cucumber & Red Onions
\$26

Deep-fried Chicken Karaage

Served with Sweet Chilli Sauce
\$23

Marinated Jellyfish & Cucumber SH

\$24

SANDWICHES

Club Sandwich P R

Brioche Bread, Roasted Chicken Breast, Sharp Cheddar Cheese,
Bacon, Fried Egg, Tomato, Butter Lettuce & Potato Chips
\$28

Vegetable Sandwich R

White Bread, Cucumber, Tomato, Onion, Masala Potato,
Cheddar Cheese, Mint Chutney, Baby Green Salad, Olive Oil & Balsamic Vinegar
\$24

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BURGERS

Grilled Angus Beef Burger B R

Sesame Bun, Red Pepper Sauce, Cheddar Cheese, Sautéed Onion, Gherkins, Tomato, Butter Lettuce & Fries

\$38

Impossible™ Burger R SB

Gluten-Free Bun, Cheddar Cheese, Onion, Tomato, Mixed Green Salad, Olive Oil & Balsamic Vinegar

\$38

PASTA & PIZZA

Chicken Linguine Alfredo R

With Creamy Cheese Sauce & Button Mushroom Fricassee

\$34

Quattro Formaggi R

Tomato Sauce, Ricotta, Mozzarella, Parmesan & Gorgonzola Cheese

\$28

Pepperoni B R

Tomato Sauce, Mozzarella Cheese & Beef Pepperoni

\$30

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ENTRÉES

Australian Wagyu Beef Ribeye (250g) A B

Green Asparagus, Baby Carrots, Roasted Vine-Ripened Tomato,
Mashed Potatoes & Red Wine Sauce

\$112

MSC-Certified Marble Goby SB SF

Pan-Fried White Fish Fillet with Romesco Sauce, Carrots,
Asparagus & Wilted Spinach

\$42

Crusted Lamb Rack N

Smashed Baby Potatoes, Vegetable Ribbons with Garlic,
Mint Jelly & Rosemary Sauce

\$78

CHINESE & LOCAL

Steamed Jasmine White Rice

\$5

Hainanese Sakura Chicken Rice

Boneless Sakura Chicken, Fragrant Chicken Rice,
Chicken Broth, Chilli, Ginger & Dark Soy Sauce

\$38

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Nasi Lemak N SB SF SH

Coconut Rice, Sambal King Prawns, Hard-Boiled Egg,
Sous Vide Chicken Rendang, Cucumber, Fried Anchovies & Fried Peanuts

\$38

Roti Paratha N V

Southern Indian Pan-Fried Bread, Vegetable Sambar &
Chana Masala (Chickpea Curry)

\$25

Sous Vide Moong Dal Tadka (Jain) V

Yellow Lentil Stew with Spices & Coriander

\$21

Braised Pork Belly with Preserved Vegetables in Claypot A P

Served with Soya Sauce & Spring Onion

\$26

Steamed Pacific Cod SB SH

Served with Asparagus & XO Sauce

\$42

Braised Tofu & Morel Mushroom V

Tofu, Baby Choy Sum, Chinese Mushrooms & Carrots

\$22

Sweet & Sour Pork A P

With Strawberry, Pineapple, Onion & Bell Pepper

\$22

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NOODLES & RICE

Sin Chow Bee Hoon P SB SF SH

Wok-Fried Rice Vermicelli with Pork Char Siew, ASC-Certified Prawns,
Eggs & Medley of Vegetables

\$28

Nyonya Laksa SB SF SH

Thick Rice Noodles with ASC-Certified King Prawns, Boiled Egg,
Bean Sprouts, Fish Cakes & Bean Curd in Spicy Coconut Broth

\$27

Jumbo Prawn Char Kway Teow P SB SF SH

Wok-Fried Flat Rice Noodles with ASC-Certified Jumbo Prawns, Squid, Fish Cakes,
Egg, Pacific Clams, Chinese Sausage, Bean Sprouts & Chives

\$38

Shrimp Wonton Noodle Soup P SF SH

Local Egg Noodles with Shrimp Wontons, Baby Bok Choy & Superior Broth

\$22

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DESSERTS

Sliced Seasonal Fresh Fruit V

\$22

Mango Sago V

Chilled Mango & Sago Dessert Soup with Pomelo

\$20

Sicilian Pistachio Frangipane Tart N

Served with Diplomat Cream & Fresh Raspberries

\$18

Low-Sugar Chilled Cheng Tng with Bird's Nest V

\$88

Chilled Bird's Nest GF V

Served with a Side of Sweet Osmanthus Rock Sugar Syrup

\$120

Homemade Ice Cream V

Choice of Flavour:

Vanilla, Strawberry or Hokkaido Milk Chocolate

\$18

Homemade Sorbet V

Choice of Flavour:

Chocolate, Mango or Raspberry

\$18

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