

IN-ROOM DINING

# BREAKFAST


MON – FRI: 5AM – 11AM | SAT & SUN: 5AM – 12PM

## BREAKFAST SETS

### Continental V

\$38

#### Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple,  
Watermelon, Carrot or Celery 

#### Select one cereal (35g): N V

Cornflakes, Honey Oats with Strawberries  
or Gluten-Free Cocoa Pebbles GF,

Served with Fresh Milk, Low-Fat Milk, Fat-Free Milk, Soy Milk,  
Oat Milk or Almond Milk

#### Select one Ferme des Peupliers yoghurt jar: GF V

Natural, Strawberry, Blueberry, Raspberry or Apricot

#### Select three items: N V

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant,  
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread,  
Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea



- 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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# BREAKFAST

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## American

\$52

### Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple,  
Watermelon, Carrot or Celery



### Choice of two organic eggs in any style:

Fried, Scrambled, Poached, Boiled or Omelette,  
Served with Hash Browns, Molasses Baked Beans,  
Cherry Tomato & Sautéed Button Mushrooms

### Select three fillings for Omelette or Scrambled Eggs:

P SB SF

Parma Ham, ASC-Certified Smoked Salmon, Honey Ham, Bell Peppers,  
Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar Cheese

R

### Select one accompaniment:

P

Applewood-Smoked Bacon, Grilled Ham, Chicken Sausages  
or Pork Sausages

### Select three items:

N V

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant,  
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread,  
Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea



- A ALCOHOLB BEEFDF DAIRY-FREEGF GLUTEN-FREELF LACTOSE-FREEN NUTS
- P PORKR RENNETSB SUSTAINABLESF SEAFOODSH SHELLFISHV VEGETARIAN

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English P

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Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon,  
Carrot or Celery C 10% sugar

Two Soft Poached Organic Eggs on Toasted Sourdough with  
Pork or Chicken Sausages, Hash Browns, Molasses Baked Beans,  
Cherry Tomato & Sautéed Button Mushrooms

Fresh Pink Grapefruit or Grapefruit Baked with Demerara Sugar

Select three items: V N

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant,  
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread,  
Served with Honey, Marmalade, Preserves & Butter

Freshly Brewed Coffee or Tea



- A ALCOHOLB BEEFDF DAIRY-FREEGF GLUTEN-FREELF LACTOSE-FREEN NUTS
- P PORKR RENNETSB SUSTAINABLESF SEAFOODSH SHELLFISHV VEGETARIAN

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**Chinese** N P SF SH

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Choice of Plain, Shredded Chicken or White Fish Congee,  
Served with Dough Fritter, Preserved Vegetables,  
Braised Peanut, Spring Onion & Ginger

**Trio of Dim Sum**

Chicken Char Siew Pau, Pork Siew Mai & Har Gow (Shrimp Dumpling)  
Sliced Seasonal Fresh Fruits & Chinese Bread  
(Black Sesame, Bak Kwa & Kaya Croissant)

Hot or Chilled Soy Milk

Freshly Brewed Coffee or Tea

**Japanese** A SB SF SH

\$52

Teriyaki ASC-Certified Salmon, Egg Roll Omelette, Steamed Rice,  
Miso Soup with Tofu & Seaweed,  
Served with Natto Beans, Pickled Vegetables & Furikake (Dry Seasoning)

Sliced Seasonal Fresh Fruits

**Select one juice:**

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon,  
Carrot or Celery 

Freshly Brewed Coffee or Japanese Sencha Tea



- A ALCOHOLB BEEFDF DAIRY-FREEGF GLUTEN-FREELF LACTOSE-FREEN NUTS
- P PORKR RENNETSB SUSTAINABLESF SEAFOODSH SHELLFISHV VEGETARIAN

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## Healthy Start N V

\$52

Egg White Omelette Made from Three Organic Eggs with Baby Spinach

Hot Oatmeal, Fresh Berries & Nuts

Bagel with Low-Fat Cream Cheese V or Wheat Toast

Select one smoothie:  
Banana, Strawberry, Mango or Mixed Berries

Freshly Brewed Coffee or Tea

## À LA CARTE BREAKFAST

## Cereal Selection (35g) N V

\$8

Cornflakes, Honey Oats with Strawberries or  
Gluten-Free Cocoa Pebbles GF,  
Served with Fresh Milk, Low-Fat Milk, Fat-Free Milk, Soy Milk,  
Oat Milk or Almond Milk

## Baker's Basket N V

\$18

Select six items:  
White Toast, Whole Wheat Toast, Baguette, Danish Pastry, Croissant,  
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread,  
Served with Honey, Marmalade, Preserves & Butter

- A ALCOHOLB BEEFDF DAIRY-FREEGF GLUTEN-FREELF LACTOSE-FREEN NUTS
- P PORKR RENNETSB SUSTAINABLESF SEAFOODSH SHELLFISHV VEGETARIAN

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## Ferme des Peupliers Yoghurt Jar GF V

\$15

Natural, Strawberry, Blueberry, Raspberry or Apricot,  
Served with Mixed Berries

## Buttermilk Pancakes N V

\$19

Served with Mixed Berries, Whipped Cream, Chocolate Sauce & Maple Syrup

## Raisin Brioche French Toast with Cinnamon Sugar V

\$19

Served with Mixed Berries, Whipped Cream, Chocolate Sauce & Maple Syrup

## Golden Waffles V

\$19

Served with Mixed Berries, Whipped Cream, Chocolate Sauce & Maple Syrup

## Eggs Benedict

\$42

Two Soft Poached Eggs on Toasted Sourdough,  
Served with Glazed Hollandaise Sauce, Hash Browns,  
Molasses Baked Beans & Vine-Ripened Tomato

### Select one accompaniment: P SB SF

Grilled Back Bacon, ASC-Certified Smoked Salmon or Wilted Baby Spinach

- A ALCOHOLB BEEFDF DAIRY-FREEGF GLUTEN-FREELF LACTOSE-FREEN NUTS
- P PORKR RENNETSB SUSTAINABLESF SEAFOODSH SHELLFISHV VEGETARIAN

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## Two Organic Eggs in Any Style

\$42

Fried, Scrambled, Poached, Boiled, Omelette or Egg White Omelette,  
Served with Hash Browns, Molasses Baked Beans, Cherry Tomato  
& Sautéed Button Mushrooms

Select three fillings for Omelette or Scrambled Eggs: P SB SF

Parma Ham, ASC-Certified Smoked Salmon, Honey Ham, Bell Peppers,  
Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar Cheese R

Select one accompaniment: P

Applewood-Smoked Bacon, Grilled Ham, Chicken Sausages or Pork Sausages

Choice of Bread: V

White or Wheat

## Singapore Kopitiam-Style Kaya Toast V

\$18

Served with Soft-Boiled Egg

## Steamed Glutinous Rice Wrapped in Lotus Leaf SF

\$16

- A ALCOHOLB BEEFDF DAIRY-FREEGF GLUTEN-FREELF LACTOSE-FREEN NUTS
- P PORKR RENNETSB SUSTAINABLESF SEAFOODSH SHELLFISHV VEGETARIAN

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