

IN-ROOM DINING

OVERNIGHT DINING

11PM – 5AM 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

Chicken Satay (Half-Dozen) N

Spicy Peanut Dip, Rice Cake, Cucumber & Red Onions

\$26

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

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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

- A ALCOHOLB BEEFDF DAIRY-FREEGF GLUTEN-FREELF LACTOSE-FREEN NUTS
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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

- A ALCOHOLB BEEFDF DAIRY-FREEGF GLUTEN-FREELF LACTOSE-FREEN NUTS
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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

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

Roti Paratha N V

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

\$25

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

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Sous Vide Moong Dal Tadka (Jain) V

Yellow Lentil Stew with Spices & Coriander

\$21

Sweet & Sour Pork A P

With Strawberry, Pineapple, Onion & Bell Pepper

\$22

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

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

- 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

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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

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

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

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