

# IN-ROOM DINING

## FOOD MENU

Available 24 hours a day, our dishes are prepared using the finest fresh ingredients. From simple to intricate, we have a wide range of delicious offerings to suit every taste, as well as wines to complement every flavour – all served with a smile for a unique and memorable dining experience.

Earn 10% Resort Dollars on your in-room dining purchases and redeem at over 250 outlets for dining, shopping, your next hotel stay and more with your complimentary Sands LifeStyle membership now.

## BREAKFAST SETS

### 1. Continental

Select one juice:

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

Select one cereal (35g):

All Bran, Cornflakes, Honey Oats with Strawberries, Special K,  
Granola or Gluten-free Cocoa Pebbles

*Served with Fresh Milk, Low-fat Milk, Fat-free Milk or Soy Milk*

Select one Ferme des Peupliers yoghurt jar:  

Natural, Strawberry, Blueberry, Raspberry or Apricot

Select three items:

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

**\$38**



 alcohol  dairy-free  gluten-free  lactose-free  
 pork  sustainable  seafood  shellfish  vegetarian

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

## 2. American

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:  

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

Select one accompaniment: 

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

Select three items:

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

**\$49**

## 3. English

Select one juice:

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


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

Fresh Pink Grapefruit or Grapefruit Baked with Demerara Sugar

Freshly Brewed Coffee or Tea

**\$49**



 alcohol  dairy-free  gluten-free  lactose-free  
 pork  sustainable  seafood  shellfish  vegetarian

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

#### 4. Chinese SB LF PO SH SF

##### Choice of Plain, Shredded Chicken or White Fish

*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 & Soft Kaya Bun)

Hot or Chilled Soy Milk

Freshly Brewed Coffee or Tea

**\$49**

#### 5. Japanese SB SH SF

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

**\$52**

#### 6. Heathy Start V

Egg White Omelette made from Three Organic Eggs with Baby Spinach

Hot Oatmeal, Fresh Berries & Nuts

Bagel with Low-fat Cream Cheese or Wheat Toast

##### Select one smoothie:

Banana, Strawberry, Peach or Mango

Freshly Brewed Coffee or Tea

**\$42**



AL alcohol DF dairy-free GF gluten-free LF lactose-free  
PO pork SB sustainable SF seafood SH shellfish V vegetarian

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

## À LA CARTE BREAKFAST

### 7. Cereal Selection (35g) Ⓥ

All Bran, Cornflakes, Honey Oats with Strawberries, Special K, Cocoa Pebbles or Granola  
*Served with Fresh Milk, Low-fat Milk, Fat-free Milk or Soy Milk*

**\$8**

### 8. Baker's Basket Ⓥ

Select four 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*

**\$18**

### 9. Ferme des Peupliers Yoghurt Jar Ⓥ GF

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

**\$15**

### 10. Buttermilk Pancakes Ⓥ

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

**\$22**

### 11. Raisin Brioche French Toast with Cinnamon Sugar Ⓥ

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

**\$22**

### 12. Golden Waffles Ⓥ

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

**\$22**

AL alcohol DF dairy-free GF gluten-free LF lactose-free  
PO pork SB sustainable SF seafood SH shellfish V vegetarian

### 13. Eggs Benedict

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

Select one accompaniment: PO SF

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

**\$28**

### 14. Two Organic Eggs in Any Style

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: PO SF

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

Select one accompaniment: PO

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

Choice of Bread:

White or Wheat

**\$28**

### 15. Singapore Kopitiam-Style Kaya Toast

Served with Soft-boiled Egg

**\$22**

### 16. Steamed Glutinous Rice Wrapped in Lotus Leaf

**\$18**

## CAVIAR (30g) AL SH

Served on Ice with Traditional Condiments & Buckwheat Blinis

### 17. Sturgeon Beluga

\$820

### 18. Sturgeon Oscietra

\$350

## SALADS

### 19. Sands Salad SF SH SB

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

\$26

### 20. Caesar Salad SF SH

Romaine Lettuce Hearts tossed with Caesar Dressing & Garlic Focaccia Croutons

\$26

#### Optional add-on (+\$5): SF SH

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

## SOUS VIDE SOUPS

### 21. Homemade Mushroom Soup <sup>DF</sup>

Wild Mushrooms

\$22

### 22. Vegetable Florets & Pinto Bean Soup <sup>V</sup>

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

\$18

### 23. Double-Boiled Sakura Chicken & Fish Maw Soup <sup>SF</sup>

Conpoy, Fish Maw, Chinese Mushrooms & Red Dates

\$33

## BITES

### 24. Korean Spicy Chicken Wings (8 Pieces)

Tossed in Gochujang Sauce & Sesame Seeds

*Served with Korean Bean Sprout Slaw*

\$27

### 25. French Fries <sup>V</sup>

\$12

### 26. Artisanal Cheese Platter <sup>V</sup>

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

\$34

### 27. Chicken Satay (Half Dozen)

Spicy Peanut Dip, Rice Cake, Cucumber & Red Onions

\$26

<sup>AL</sup> alcohol <sup>DF</sup> dairy-free <sup>GF</sup> gluten-free <sup>LF</sup> lactose-free  
<sup>PO</sup> pork <sup>SB</sup> sustainable <sup>SF</sup> seafood <sup>SH</sup> shellfish <sup>V</sup> vegetarian

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



**28. Deep-Fried Chicken Karaage with Sweet Chilli Sauce**

**\$23**

**29. Marinated Jellyfish & Cucumber** LF SH

**\$22**

**SANDWICHES**

**30. Club Sandwich** PO

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

**\$28**

**31. Bombay Vegetable Sandwich** V

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

**\$24**

**BURGERS**

**32. Grilled Angus Beef Burger**

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

**\$38**

**33. Impossible™ Burger** SB V GF

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

**\$38**

## PASTA & PIZZA

### 34. Chicken Linguine Alfredo

With Creamy Cheese Sauce & Button Mushroom Fricassee

**\$34**

### 35. Quattro Formaggi Ⓥ

Tomato Sauce, Ricotta, Mozzarella, Parmesan & Gorgonzola Cheese

**\$28**

### 36. Pepperoni

Tomato Sauce, Mozzarella Cheese & Beef Pepperoni

**\$30**

## ENTRÉES

### 37. Australian Waygu Beef Rib Eye (250g) ⓐ

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

**\$108**

### 38. MSC-Certified Marble Goby Ⓢ Ⓦ ⓖ

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

**\$38**

### 39. Crusted Lamb Rack ⓐ

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

**\$78**

ⓐ alcohol ⓓ dairy-free ⓖ gluten-free Ⓦ lactose-free  
Ⓟ pork Ⓢ sustainable Ⓦ seafood Ⓢ shellfish Ⓥ vegetarian

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

## CHINESE & LOCAL

### 40. Steamed Jasmine White Rice

\$5

### 41. Hainanese Sakura Chicken Rice LF

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

\$38

### 42. Nasi Lemak SB LF SF SH

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

\$38

### 43. Roti Paratha

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

\$25

### 44. Sous Vide Moong Dal Tadka (Jain) V LF

Yellow Lentil Stew with Spices & Coriander

\$21

### 45. Braised Pork Belly with Preserved Vegetables in Claypot PO

Served with Soya Sauce & Spring Onion

\$26

### 46. Steamed Pacific Cod SB LF SH

Served with Asparagus & XO Sauce

\$42

AL alcohol DF dairy-free GF gluten-free LF lactose-free  
PO pork SB sustainable SF seafood SH shellfish V vegetarian

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

**47. Braised Tofu & Morel Mushroom** V

Tofu, Baby Choy Sum, Chinese Mushrooms & Carrots

**\$22**

**48. Sweet & Sour Pork** PO

With Strawberry, Pineapple, Onion & Bell Pepper

**\$22**

## NOODLES & RICE

**49. Sin Chow Bee Hoon** SB LF PO SH

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

**\$28**

**50. 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**

**51. Jumbo Prawn Char Kway Teow** SB LF PO SF SH

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

**\$38**

**52. Shrimp Wonton Noodle Soup** PO LF SF SH

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

**\$22**

## DESSERTS

### 53. Sliced Seasonal Fresh Fruit

\$22

### 54. Mango Sago

Chilled Mango & Sago Dessert Soup with Pomelo

\$20

### 55. Sicilian Pistachio Frangipane Tart

Served with Diplomat Cream & Fresh Raspberries

\$18

### 56. Low-Sugar Chilled Cheng Tng with Bird's Nest

\$88

### 57. Chilled Bird's Nest

Served with a side of Sweet Osmanthus Rock Sugar Syrup

\$120