



MENU

SALAD / APPETIZER

Tuna Fish with Potato & Onion Salad	\$100
Caesar Salad with Roasted Chicken Sliced	\$130
Mozzarella Cheese and Tomato with Basil Sauce	\$ 140
Smoked Salmon with Blini and Mixed Salad	\$ 140
Garden Salad With Parmesan Cheese (Balsamico Dressing)	\$ 90

SOUP

Chicken Consommé	\$ 42
Farmers Market Vegetable Soup	\$ 42
Cream of Celeriac and Thyme Soup	\$ 50
Cream of Wild Mushroom Soup	\$ 50
Cream of Pumpkin and Orange Soup	\$ 50
Cashew nut and Chestnut Figs Soup	\$ 65
Green Papaya Pork Ribs Soup	\$ 65

WESTERN & CHINESE BREAKFAST

Continental Breakfast	\$98
Chinese Breakfast	\$ 90
Egg Omelette with Toast - Choose from Bacon, Cheese, Ham, Mushroom, Sausage or Tomato	\$ 75
Two Eggs with Toast	\$ 50
Scrambled Egg with Ham and Toast	\$ 60
Scrambled Eggs White with Sliced Farmer Bread	\$ 60
Boiled Egg with Toast	\$ 50
Pancake with Honey	\$75
Oatmeal with Skim Milk / Whole Milk / Alond Milk / Oat Milk	\$60
Fruit Yogurt	\$25



MENU

BEVERAGES

Orange Juice (Bottle)	\$ 25	Mineral Water Evian	\$30
Apple Juice (Bottle)	\$ 25	Mineral Water Perrier	\$ 30
Mango Juice (Bottle)	\$ 25	Fresh Milk (Whole / Skimmed)	\$ 24
Peach Juice (Bottle)	\$ 25	Organic Soya Milk	\$ 24
Pineapple Juice (Bottle)	\$ 25	Coffee	\$ 28
Prune Juice	\$ 24	English Tea	\$ 22
7-up	\$ 18	Tea – Chinese Puli	\$ 22
Coca Cola	\$ 18	Chinese Jasmine	\$ 22
Coke Zero	\$ 18	Pepper Mint Tea	\$ 22
Natural Coconut Water	\$ 25	Chamomile Tea	\$ 22
Pocari Sweat	\$ 25	Jasmine Green	\$ 22
Cold Coffee	\$ 22	Earl Grey	\$ 22
Cold Milk Tea	\$ 22	Darjeeling Tea	\$ 22



MENU

BEVERAGES

Pure Ceylon Tea	\$ 22
Horlicks	\$ 24
Chocolate	\$ 26
Fresh Milk (Whole /Skimmed)	\$ 24
Ginger Water for Bath	\$ 1,000

CHILDREN'S MENU

Macaroni and Cheese	\$ 75
Baked Mashed Potato with Bolognaise Sauce	\$ 85
Fish and Chips	\$ 128
Crispy Chicken Nuggets and Fries	\$ 90
Waffle with Honey and Mixed Berries	\$ 75

MAIN ENTRÉE

Organic Spaghetti Bolognese	\$ 128
Truffle and Porcini Ravioli with Parmesan Cream Sause	\$ 160
Red Prawn Spaghetti	\$ 288
Tooth Fish with Ratatouille and Mashed Potato	\$ 298
Baked Salmon with Crushed Potato and Vegetables	\$ 220
Pan Fried Halibut Filet and Mix Vegetables and Crushed Potato Mixed Bean Cassoulet	\$ 180
Duck Leg Confit with Mashed Potato and Vegetables	\$ 160
Grilled Lamb Rack with Truffle Balsamic Sauce and Crushed Potato	\$ 168
Sous Vide Moisture Enhanced French-Cut Pork Chop with Pommery Gravy	\$ 298
Grilled U.S. Rib Eye Steak with French Fries and Gravy	\$ 230



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MAIN ENTRÉE

**Teriyaki Salmon with
Sautéed Vegetable and
Steamed Red Rice** \$ 160

**Teriyaki Chicken with
Sautéed Vegetable** \$ 180

SANDWICHES

**Beef Burger with Melted
Cheddar Cheese** \$ 170

**Tomato and Herbs Panini
with Grilled French Chicken
Breast with Parmesan and
Tomato** \$ 160

**Club Sandwich with Potato
Chips** \$ 118

**Whole Wheat Bread with
Ham, Cheddar Cheese and
Salad** \$ 95

**Ciabatta with Tuna Fish
Salad** \$ 98

**Hot Dog with Pickles and
French Fries** \$ 100

SANDWICHES

**Bagel with Smoked Salmon
and Cream Cheese** \$ 128

ASIAN DISH

**Steamed Barramundi Fillet
with Ginger Wolfberries
and Soya Sause** \$ 260

**Braised Salmon Fish with
Bamboo Shoot and Oyster
Sauce** \$ 210

**Steam Chicken with Red
Date Shiitake mushroom
and Cloud Ears** \$ 150

Curry Beef with Potato \$ 168

Sweet and Sour Pork \$ 168

Wok-fied Singapore Noodle \$ 138

Yeung Chow Fried Rice \$ 130

**Vegan Ginger and Egg Fried
Rice** \$ 100



MENU

CONGEE

Chicken Congee \$ 55

Salmon Spinach Congee \$ 78

Sliced Fish Congee \$ 55

Salted Pork Congee \$ 55

Sweet Corn Congee \$ 50

Mixed Bean and Seed
Congee \$ 50

Plain Congee \$ 30

Congee Water \$ 30

DESSERT

Sable Gianduja \$ 78

Basque Cheesecake \$ 78

Chocolate Fondant \$ 70

Cream Burlee with Chia
seeds \$ 68

Fresh Fruit Platter \$ 88

Ice Cream \$ 48

Jelly (Strawberry / Lime) \$ 24

Hot Red Bean and Lotus
Seeds Sweet Soup \$ 42

Black Sesame Sweet Soup \$ 42



MENU

SNACKS

**Snickers Peaneuts
Chocolate Bar** \$ 24

Potato Chips \$ 20

M&M Chocolate \$ 22

Digestive Bar Original \$ 14

Pretz Chocolate Coated \$ 28

Fruit Yogurt \$ 25

**Home Made Scone with Jam
and Butter** \$ 60

**Wheat or White Toast with
Butter, Jam** \$ 28

French Fries \$ 28

VEGAN DISH

**Mixed Green Salad with
Quinoa and Grilled
Vegetables** \$ 98

**Organic Spaghetti with
Tomato Cherry Sauce and
Basi Oil** \$ 100

**Braised Vega Meat Balls
with Mushroom** \$ 160

**Vegan Penne with Tomato
Sauce** \$ 140

**Barley Pilaf with Mushroom
and Broccoli** \$ 140

**Barley with Black Olive and
Sundry Tomato** \$ 140

**Gnocchi with Tomato and
Basil Sauce** \$ 120

SOUP NOODLE

**Macaroni Soup with Ham
and Fried Egg** \$ 70

**Spaghetti Soup with BBQ
Pork and Fried Egg** \$ 78

**Udon Soup with Shredded
Chicken** \$ 78