



## 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



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### 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



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### BEVERAGES

Pure Ceylon Tea	\$ 22
Horlicks	\$ 24
Chocolate	\$ 26
Ginger Water for Bath	\$ 1,000

### CHILDREN'S MENU

Macaroni and Cheese	\$ 75
Baked Mashed Potato with Bolognese 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 Sauce** \$ 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-fried Singapore Noodle** \$ 138

**Yeung Chow Fried Rice** \$ 130

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



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### 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

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## SNACKS

<b>Snickers Peaneuts Chocolate Bar</b>	\$ 24
<b>Potato Chips</b>	\$ 20
<b>M&amp;M Chocolate</b>	\$ 22
<b>Digestive Bar Original</b>	\$ 14
<b>Pretz Chocolate Coated</b>	\$ 28
<b>Fruit Yogurt</b>	\$ 25
<b>Home Made Scone with Jam and Butter</b>	\$ 60
<b>Wheat or White Toast with Butter, Jam</b>	\$ 28
<b>French Fries</b>	\$ 28

## VEGAN DISH

<b>Mixed Green Salad with Quinoa and Grilled Vegetables</b>	\$ 98
<b>Organic Spaghetti with Tomato Cherry Sauce and Basi Oil</b>	\$ 100
<b>Braised Vega Meat Balls with Mushroom</b>	\$ 160
<b>Vegan Penne with Tomato Sauce</b>	\$ 140
<b>Barley Pilaf with Mushroom and Broccoli</b>	\$ 140
<b>Barley with Black Olive and Sundry Tomato</b>	\$ 140
<b>Gnocchi with Tomato and Basil Sauce</b>	\$ 120
<b>SOUP NOODLE</b>	
<b>Macaroni Soup with Ham and Fried Egg</b>	\$ 70
<b>Spaghetti Soup with BBQ Pork and Fried Egg</b>	\$ 78
<b>Udon Soup with Shredded Chicken</b>	\$ 78