

DAYTIME DELIGHTS

Available from: 11:00AM TO 5:00PM

CROISSANT* 🌿 🥛 🥚

5

*Additional bakes at \$3 each

Pair any fresh bakes with a cup of Italian coffee or tea at \$10

PAIN AU CHOCOLAT* 🌿 🥛 🥚

5

APPETISERS

LOBSTER BISQUE 🌿 🦞 🥛

Boston Lobster, Galangal, Coconut Cream

28

CAESAR SALAD 🌿 🥛 🥚

Romaine Lettuce, Croutons, Parmesan Cheese, Bacon

14

Add-ons:

Prawn 12
Chicken 6

MAINS

BURGER AND FRENCH FRIES 🌿 🥚

Angus Beef, Pork Bacon, Egg, Cheese, Lettuce, Tomato, Onion, Chili Ketchup

29

NASI LEMAK 🌿 🥚 🦞

Chicken Satay, Coconut Basmati Rice, Hard Boiled Egg, Peanuts, Crispy Anchovies, Sambal

28

CHARRED HISPI CABBAGE 🌿 🦞

Spiced Romesco Sauce, Fried Shallots, Bean Curd, Calamansi Tofu Cream Sauce

24

LOBSTER PASTA 🌿 🦞 🥛 🥚

Pan-roasted Whole Live Boston Lobster, Spice Pumpkin, Chilli Chorron Sauce

88

FISH AND CHIPS 🌿 🥛 🥚

House-made Sino Spiced Beer-battered Halibut, Masala Tartare Sauce

29

BEEF HOR FUN 🌿 🦞 🥚

Angus Beef, Oyster Sauce, Soya Sauce, Wide Flat Rice Noodles, Spring Onion, Egg

36

PRAWN AGLIO OLIO 🌿 🦞 🥚

Fresh Tiger Prawn, Garlic, Bird's Eye Chilli, Linguine

36

STEAK FRITES 🌿 🦞 🥚

250g Australian Angus Striploin, French Fries
Choice of Sauce: Black Pepper Cream Sauce or Hollandaise Sauce

68

TIFFIN SET

served with Coconut Basmati Rice and Stir-fried Green Beans, Asparagus, Zucchini with a choice of Spicy Sambal or Garlic Oyster Sauce

CHAR SIU-GLAZED 🌿 🦞 PORK BELLY

'Nam yu'-flavoured Sauerkraut, Chilli Tamarind Sambal

58

ASSAM TIGER PRAWNS 🌿 🦞 🦞

Spicy Tamarind Paste

68



Contain Nuts



Contain Gluten



Contain Shellfish



Contain Dairy



Contain Egg



Vegetarian

Kindly inform us of any allergies or dietary needs.

All prices are subject to service charge and prevailing government taxes.

SIDES

STIR-FRIED GREEN BEANS ASPARAGUS, ZUCCHINI 🌱

*Choice of sauce: Spicy Sambal
or Garlic Oyster Sauce*

14

SAUTÉED MUSHROOM 🌱 🥚 🌿

in Butter Soya Sauce

14

FRENCH FRIES 🌱 🥚 🌿

served with House-made Aioli

12

COCONUT BASMATI RICE 🌿

6

MESCLUN SALAD 🌿

served with Green Goddess Dressing

12

DESSERTS

COCONUT PANDAN 🥥 🥚 🌿 BURNT CHEESECAKE

Coconut Whipped Cream, Grated
Coconut, Gula Melaka

16

TIRAMISU 🌱 🥥 🥚 🌿

Local Coffee-soaked Sponge, Vanilla Cream,
Vanilla Ice Cream, Coffee Ice Cream, Cocoa

16

EVENING BITES

Available from: 5:00PM TO 9:00PM

SAVOURY BITES

PLANT-BASED SLIDER

Two pieces

Plant-based Patty, Lettuce, Tomato, Avocado, Peanut Sauce

18

SEARED HOKKAIDO SCALLOP TART

Four pieces

Hae Bee Hiam (Sambal with Dried Shrimps), Shallot, Chilli, Ginger Flower, Green Mango

16

LOBSTER ROLL

Two pieces

Live Boston Lobster, Chilli Crisps, Ikura

20

SATAY

Six sticks

Ketupat (Javanese Rice Cake), Onion, Cucumber, Peanut Sauce

18

PRAWN AND CRAB BALL

Four pieces

Tiger Prawn, Crab Meat, Chilli Crab Sauce

22

OTAH PRAWN TOAST

Four pieces

Spiced Prawn Mousse, Turmeric Leaf

16

MINI SLIDER

Two pieces

Angus Beef Patty, Lettuce, Tomato, Cheese, Pickles

18

FO(U)R THE TABLE

Chef-curated Sharing Platter featuring four snack items

65

TO SHARE

FRENCH FRIES

served with Cheese Sauce, Chicken Bakkwa

15

NACHO CHIPS

served with Cheese Sauce, Tomato Salsa, Guacamole

15

FRIED CHICKEN WINGS

tossed in Kaffir Lime Chilli Sauce

18

DESSERTS

COCONUT PANDAN BURNT CHEESECAKE

Coconut Whipped Cream, Grated Coconut Gula Melaka served with Coconut Ice Cream

18

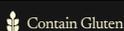
CARAMALISED BANANA SPLIT

Banana, Strawberry, Marshmello, Vanilla Ice Cream

15



Contain Nuts



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Contain Egg



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HOUSE SPECIALS

A celebration of familiar flavours, made new.

Our cocktails are inspired by the tastes we grew up with in Singapore—reimagined with a modern twist. Split into five sections, each one invites you to enjoy something comforting, yet unexpected.



OUR TAKE ON ICE KACANG

\$25 per cocktail

DRUNKEN AIS

Our playful and boozy take of the classic Ice Kacang.

Roberto Cavalli Vodka, Cherry Brandy, Creamed Corn, Grass Jelly, Honey Red Bean, Evaporated Milk, Peanut, Shaved Ice

CHENDOL-LAH

This is Chendol, just a little tipsy.

Koko Kanu Rum, Gula Melaka Syrup, Nata de Coco, Pandan Jelly, Coconut Milk, Shaved Ice

CHILL LEH JELLY

A hawker centre favourite meets highball glam.

Fords Gin, Lychee Liqueur, Lychee, Elderflower and Kaffir Lime Jelly, Calamansi, Shaved Ice

All prices are subject to service charge and prevailing government taxes.

As our rooftop bar frames our hotel's pool, The Roof Garden uses polycarbonate drinkware to ensure safety.



The Roof Garden Cocktails

The SPRITZ

Light & Refreshing

Alcohol Strength

LOW ● ● ● HIGH

\$18 per cocktail

KOPI SPRITZ

Roberto Cavalli Vodka, Mr. Black Coffee Liqueur, Local Kopi, Giffard Blood Orange, Tonic

LYCHEE FIZZ

Fords Gin, Giffard Lychee, Lychee Puree, Lemon Juice, Ca'Vescovo Prosecco

KAMPONG COOLER

Diplomatico Planas Rum, Midori, Lemon Juice, Giffard Cucumber, Soda

The SLUSH

Creamy & Frosty

Alcohol Strength

LOW ● ● ● HIGH

\$25 per cocktail

MILO DINOSAUR

Cavalli Vodka, Braulio, Evaporated Milk, Hazelnut, Milo (Local Chocolate-flavoured Malted Milk)

COCO BANDUNG

Fords Gin, Cacao White, Lime Juice, Coconut Milk, Rose Syrup

MANGO BREEZE

Diplomatico Planas Rum, Curaçao Bleu, Pineapple Juice, Orgeat, Mango Purée

The SOURS

Zesty & Tart

Alcohol Strength

LOW ● ● ● HIGH

\$25 per cocktail

NEW ORCHARD SOUR

Old Forester 86 Proof, Elderflower, Lemon Juice, Honey, Red Wine Float

ASSAM MARGARITA

Volcan Blanco Tequila, Triple Sec, Pimento Cordial, Lime Juice, Assam Jawa

KAFFIR COLLINS

Fords Gin, Jasmine, Lime Juice, Soda

The SIPPING

Bold & Refined

Alcohol Strength

LOW ● ● ● HIGH

\$25 per cocktail

STRAITS MANHATTAN

Gosling Black Seal, Old Forester 86 Proof, Mancino Rosso Amarantho, Chili Tincture, Angostura Bitters, Chocolate Bitters

COCO MELAKA OLD FASHIONED

Monkey Shoulder Smokey Monkey Blended Scotch, Koko Kanu, Gula Melaka, Angostura Bitters

DIRTY OLIVE

Fords Gin, Mancino Secco, Olive Brine, Lustau Amontillado Sherry, Chilli Olive Oil

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TRG Seasonal Cocktails

The BRIGHT

Light & Refreshing

Alcohol Strength

LOW ●●● HIGH

\$15 per cocktail

COOL CALAMANSI

Gin, Elderflower, Calamansi, Pineapple, Benedictine, Lychee Liqueur, Angostura

STRAITS TO SUNSET

Gin, Blood Orange, Campari, Framboise, Lemon, Ginger Beer

PINK HOUR

Tequila Blanco, Agave, Triple Sec, Pink Grapefruit, Pineapple, Orange Bitters

TROPIC LIKE IT'S HOT

Vodka, Orgeat, Sour Apple, Lemon, Pineapple, Orange Bitters

The BLOOM

Floral & Botanical

Alcohol Strength

LOW ●●● HIGH

\$15 per cocktail

GINGER GARDEN

Gin, Ginger, Rose Liqueur, Lemon, Pineapple, Angostura

LEMON HERITAGE

Bourbon, Lemongrass, Triple Sec, Lime, Mango, Cardamom Bitters, Tonic

PINK BLOSSOM

Vodka, Rose, Midori, Orange, Lemon, Orleans Bitters

The BLISS

Fruity & Tropical

Alcohol Strength

LOW ●●● HIGH

\$15 per cocktail

PIMENTO PARADISE

Tequila Blanco, Pimento, Passionfruit, Maraschino, Lime, Angostura, Soda

CO(CO)MMOTION

Dark Rum, Coconut, Pomegranate, Pineapple, Calamansi, Orleans Bitters

BLUE SKIES

Gin, Citron, Blue Curaçao, Orange, Peychaud's, Ginger Ale

SOUR SIP

Tequila Blanco, Jasmine, Midori, Lime, Pineapple, Lavender Bitters

The BOLD

Rich & Indulgent

Alcohol Strength

LOW ●●● HIGH

\$15 per cocktail

SPICEWOOD TIPPLE

Dark Rum, Hazelnut, Cacao White, Milk, Cardamom Bitters

PISTACHIO DREAM

White Rum, Pistachio, Crème de Cassis, Lemon, Chocolate Bitters

VERANDAH BREEZE

Bourbon, Falernum, Lemon, Cucumber, Vermouth, Pink Grapefruit

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WINES

Explore the flavours of our handpicked wines by the glass. Should you seek a wider selection, a comprehensive Wine List is available upon request.

CHAMPAGNE & SPARKLING

	BOTTLE	GLASS
TERROIR NATAL BLANC DE BLANCS BRUT GRAND CRU SANGER CHAMPAGNE FRA	175	44
BRUT RESERVE TAITTINGER CHAMPAGNE FRA (375ML)	68	
PROSECCO BRUT DOC CA' VESCOVO VENETO ITA	100	22

WHITE

SAUVIGNON BLANC CLOUDY BAY MARLBOROUGH NZL	105	27
PINOT GRIGIO TENUTA SANT'ANTONIO VENETO ITA	95	24
GOLDLOCH RIESLING KABINETT SCHLOSSGUT DIEL NAHE DEU	120	30
CHARDONNAY XANADU MARGARET RIVER AUS	120	30

RED

PINOT NOIR AKARUA CENTRAL OTAGO NZL	130	28
A LISA BODEGA NOEMIA PATAGONIA ARG	170	43
PURGATORI FAMILIA TORRES CATALONIA ESP	120	30
MCLAREN VALE GRENACHE MINISTRY OF CLOUDS MCLAREN VALE AUS	88	18
OLD VINE ZINFANDEL ST. FRANCIS SONOMA COUNTY USA	105	27

ROSÉ

WHISPERING ANGEL ROSÉ CHATEAU D'ESCLANS PROVENCE FRA	120	30
CLOS MIREILLE ROSÉ DE GRAIN DOMAINE OTT PROVENCE FRA	120	30
108 VARIETIES RED ROSÉ DAVID FRANZ BAROSSA VALLEY AUS	105	27

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STRAIT'S SELECTION

From classic bases to unique finds, discover a spirit to ignite your curiosity.

GIN

	BOTTLE	GLASS
HENDRICKS SCO	180	22
NO. 3 GBR	180	18
ROKU JPN	165	20
TAMRAS IND	185	22
GIN MARE ESP	185	22
EMPRESS 1908 CAN	200	26

VODKA

CÎROC FRA	195	22
GREY GOOSE PURE FRA	225	26
ROBERTO CAVALLI ITA	150	18

RUM

DIPLOMATICO RESERVA EXCLUSIVA RUM VEN	205	24
DIPLOMATICO PLANAS VEN	190	18
GOSLING'S BLACK SEAL BMU	155	18
PLANTATION STIGGINS' FANCY PINEAPPLE BRB, TTO AND JAM	190	22

TEQUILA

ARQUITECTO BLANCO MEX	170	22
VOLCAN BLANCO MEX	150	18

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MEZCAL

	BOTTLE	GLASS
ALIPUS SAN BALTAZAR GUELAVILA MEX	210	24
MACHETAZO ESPADIN MEX	210	24

BRANDY

BARSOL PURO QUEBRANTA PER	140	18
LAIRD'S 80 PROOF APPLEJACK USA	180	20
HENNESSY VSOP FRA	240	24

WHISK(E)Y

BOURBON | TENNESSEE

MICHTER'S US*1 SMALL BATCH USA	230	26
OLD FORESTER 86 PROOF USA	190	18

RYE

MICHTER'S US*1 SINGLE BARREL USA	230	26
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SCOTCH

BALVENIE 12 YEARS DOUBLE WOOD SPEYSIDE SINGLE MALT SCT	235	28
MACALLAN 12 SHERRY CASK SCT	325	30
GLENGLASSAUGH 12 SCT	225	24
GLENGLASSAUGH SANDEND SCT	250	24
GLENGLASSAUGH PORTSOY SCT	270	28
JOHNNIE WALKER GOLD LABEL SCT	210	20
MONKEY SHOULDER SMOKEY MONKEY BLENDED MALT SCT	180	22
NAKED MALT SCT	165	20
TALISKER 10 YEARS ISLE OF SKYE SINGLE MALT SCT	260	30
THE GLENDRONACH 12 SCT	230	24

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BEER

Local ingredients brewed to perfection.

BREWLANDER FREEDOM LAGER CAN

4.7% abv

15

BREWLANDER XPA XTRA PALE ALE CAN

5.0% abv

15

BREWLANDER INCEPTION WEST COAST IPA CAN

6.0% abv

15

BREWLANDER RESPECT PORTER BOTTLE

5.8% abv

15

NON-ALCOHOLIC

Enjoy a refreshing beverage, perfect for a simple, thirst-quenching break.

WILD BOOCHA

Jasmine Hibiscus | Lemongrass, Ginger and Turmeric

12

FRANKLIN & SONS

Lemonade | Ginger Ale | Ginger Beer | Indian Tonic

8

COKE ZERO

8

COKE

8

SPRITE

8

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