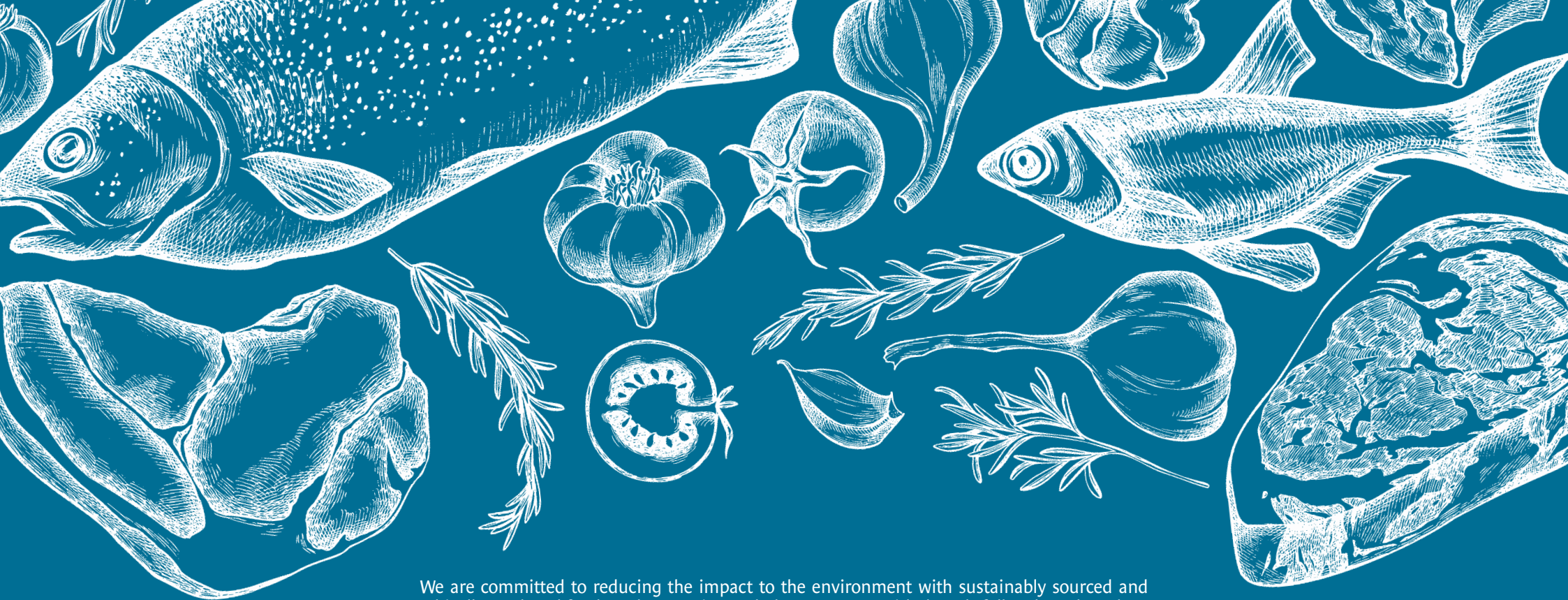




POOLSIDE





We are committed to reducing the impact to the environment with sustainably sourced and ethically produced food products. Enjoy a wholesome menu with thoughtfully selected produce from farms that are dedicated to organic and responsible farming and incorporating herbs that are grown in the hotel's herb garden.

#### FIVE FOUNDERS

One of the oldest cattle producers in Australia, the North Australian Pastoral Company (NAPCo), has been consistently producing premium quality beef for generations. The Five Founders Beef is produced exclusively from free-roaming cattle born and raised on the vast, fertile grasslands of the northern Australian Outback, and receive the utmost care with no antibiotics or additional hormones in their diet. Accredited as the world's first carbon neutral beef, Five Founders Beef has been crafted over time through their world-leading breeding program that focuses on producing the finest quality, most sustainable beef.

#### BORROWDALE

Borrowdale delivers a modern take on traditionally farmed pork of yesteryear, bringing in the highest standards of ethical pork production. As a champion for APIQ certified free range pig farming, the pigs are raised in a stress free environment with no moisture infusion and no-added hormones, the free range pork has superior flavour and tenderness. Borrowdale free range pork is also 100% carbon neutral, taking responsibility in their carbon emissions across the entire business and in every product they produce.

#### FADI PRESTIGE

Established in 2008, the Fadi Prestige Company upholds an organic vision focusing on organic agriculture, specialising in the sale of organic produce originating from the different parts of the world. The products are selected for the way they are being manufactured or bred, with respect to the environment and animal well-being, and for their organoleptic properties in terms of appearance, taste and texture.

#### LOCK FYNE

Loch Fyne operates an ethical fish buying policy to ensure the provenance and sustainability for all the fish and shellfish species that are currently traded by the company. It is located at the head of Loch Fyne on the West Coast of Scotland where the salmon is renowned for its quality. The salmon is exclusively sourced from Global G.A.P accredited farms, ensuring a better environment for fish, resulting in better quality products and reduced environmental damage.





# LUNCH MENU 11:00AM TO 6:00PM (MON TO FRI) 10:00AM TO 6:00PM (SAT & SUN)

## SUPER GREENS (SALADS)

-  **Organic Shredded Roots Salad**  
 Carrot, Beetroot, Fennel, Pear, Cherry Tomato, Cucumber, Mixed Greens, Cashew Nuts and Sunflower Seeds. Served with Yoghurt Dressing or Balsamic Dressing

**Caesar Salad**  
Romaine Lettuce with Homemade Anchovy Caesar Dressing, Pork Bacon, Parmesan and Croutons  
With Loch Fyne Smoked Salmon


-  **Heirloom Tomatoes with Burrata Mint Salad**  
 Heirloom Tomato, Fresh Mint, Coriander, Thai Basil, Burrata Cheese and Olive Oil

-  **Wedge Salad**  
 Iceberg Lettuce Wedges with Blue Cheese Mayo, Parsley, Bacon Crumbles and Egg Mimosa

## SANDWICHES

**Wagyu Burger**  
230g Wagyu Beef Patty on a Sesame Seed Bun, Lettuce, Tomato, Onion Jam and Gherkins  
Served with French Fries and Mesclun Salad

**Smoked Salmon Sandwich with Dark Rye Bread**  
Smoked Salmon, Lettuce, Mayonnaise, Celery, Chive, Capers and Lemon Zest with Horseradish Cream. Served with French Fries and Mesclun Salad

-  **Pacific Club Sandwich**  
Roasted Sliced Chicken and Fried Egg, Bacon on White Toast. Served with French Fries and Mesclun Salad

## PIZZAS

-  **Regina Margherita**  
Pomodoro, Buffalo Mozzarella, Cherry Tomato, Basil and Extra Virgin Olive Oil

-  **Mushroom and Rocket**  
Mixed Mushrooms, Truffle Ricotta, Parmesan Cheese, Rocket Leaves

**Tuna**  
Pomodoro, Buffalo Mozzarella, Tuna, Red Onions, Kalamata Olives and Roasted Peppers

## FROM THE GRILL

-  **Fadi Prestige Organic Grass-fed Chicken Supreme 250g** 32  
Potato Pont Neuf, Sauté Broccoli and King Oyster Mushrooms with Natural Jus

-  **Loch Fyne Char-grilled Salmon Fillet 200g** 28  
Potato Pont Neuf, Green Asparagus and King Oyster Mushrooms with Mustard Sauce

## LITTLE BITES

- Bacalhau Croquette** 23  
Served with Lime Zest Mayo Dip

- Truffle French Fries** 16  
Topped with Parmesan Cheese

- Chicken Popcorn** 15  
Served with Sweet Chilli Sauce

- Vegetable Croquette** 16  
Served with Lime Zest Mayo Dip

- Halloumi Cheese Beignet** 18  
Served with Mesclun Salad

- Authentic Satay** 16  
Char-grilled Chicken Satay, Red Onions, Cucumber, Bamboo Rice Cakes and Homemade Peanut Sauce

## DESSERT

- Fruit Platter** 15  
Seasonal Sliced Fruit Platter

- Häagen-Dazs Ice Cream** 9.50 / 10 / 10.50  
Please check with our associates on available flavours

 Signature  Pork  Vegetarian  Gluten Free

Prices are quoted in Singapore dollars and are subject to 10% service charge and prevailing Goods and Services Tax. Guests with known food allergies or intolerances may contact our service associates for assistance.



## DINNER MENU 6:30PM TO 9:30PM (DAILY)

### BREAD

Homemade Corn Bread (5pcs) 8

### APPETISERS


Caesar Salad


*Romaine Lettuce with Homemade Anchovy Caesar Dressing, Pork Bacon, Parmesan and Croutons*

With Loch Fyne Smoked Salmon 24

 Green Mesclun Salad

 *Mesclun Salad, Balsamic Vinaigrette, Beetroot Tzatziki and Pita Bread* 12


 Heirloom Tomatoes with Burrata

 *Heirloom Tomato, Fresh Mint, Coriander, Thai Basil, Burrata Cheese and Olive Oil* 18


Castaing Duck Rillettes

*Peppery Duck Rillettes, Gherkins, Pickled Pearl Onions and Sour Dough Bread* 22


### MAIN COURSE


 Five Founder Char-grilled 100 Days Grain-fed Angus Rib Eye 250g

*Potato Pont Neuf, Baby Romaine Lettuce and King Oyster Mushrooms with Bordelaise Jus* 38

 Five Founder Char-grilled 100 Days Grain-fed Angus Striploin 300g

*Potato Pont Neuf, Baby Romaine Lettuce and King Oyster Mushrooms with Bordelaise Jus* 34

 Borrowdale Char-grilled Free-range Pork Tomahawk 350g

 *Potato Pont Neuf, Green Asparagus and King Oyster Mushrooms with Truffle Jus* 28

Fadi Prestige Organic Grass-fed Chicken Supreme 250g

*Potato Pont Neuf, Sautéed Broccoli and King Oyster Mushrooms with Natural Jus* 32

Loch Fyne Char-grilled Salmon Fillet 200g

*Potato Pont Neuf, Green Asparagus and King Oyster Mushrooms with Mustard Sauce* 28

### LITTLE BITES

Chicken Popcorn

*Served with Sweet Chilli Sauce* 15

Bacalhau Croquette

*Served with Lime Zest Mayo Dip* 23

Truffle French Fries

*Topped with Parmesan Cheese* 16

Halloumi Cheese Beignet

*Served with Mesclun Salad* 18

### DESSERT

Tiramisu in Jar

*with Kahlua Liqueur* 15

Vegan Lemon Raspberry Cake with Fresh Berries 15

Low Gluten Chocolate Fudge Cake 15

Oreo Cheesecake with Chocolate Sauce 15

Seasonal Sliced Fruit Platter 15

 Signature  Pork  Vegetarian  Gluten Free

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# BEVERAGES

## CHAMPAGNE AND SPARKLING WINES

|   | Glass (150ml) | Bottle |
|---|---------------|--------|
| Ruffino Prosecco DOC, <i>Italy</i>            | 18            | 88     |
| Taittinger Brut Réserve <i>Reims, France</i>  | 22            | 98     |
| Taittinger Prestige Rosé <i>Reims, France</i> | -             | 168    |

## ROSÉ

|   |    |     |
|---|----|-----|
| Domaines Ott, Clos Mireille <i>Provence, France</i> | 28 | 128 |
|---|----|-----|

## WHITE WINES

|  |    |     |
|--|----|-----|
| Xanadu Exmoor Chardonnay <i>Margaret River, Australia</i>              | 18 | 88  |
| Miguel Torres San Medin Sauvignon Blanc<br><i>Curicó Valley, Chile</i> | 18 | 88  |
| Mount Riley Sauvignon Blanc <i>Malborough, New Zealand</i>             | 28 | 128 |
| Ruffino Pinot Grigio <i>Tuscany, Italy</i>                             | 25 | 108 |

## RED WINES

|   |    |     |
|---|----|-----|
| Xanadu Exmoor Shiraz <i>Margaret River, Australia</i>                     | 18 | 88  |
| Miguel Torres San Medin Cabernet Sauvignon<br><i>Curicó Valley, Chile</i> | 18 | 88  |
| Torres Altos Ibericos Crianza Tempranillo <i>Rioja, Spain</i>             | 28 | 128 |
| Mount Riley Pinot Noir <i>Malborough, New Zealand</i>                     | 30 | 138 |

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## BEERS

|                            |    |
|----------------------------|----|
| Tiger Draft (half pint)    | 16 |
| Heineken Draft (half pint) | 16 |
| Corona (bottled)           | 16 |
| Asahi (bottled)            | 16 |

## SANGRIA

|  |    |
|--|----|
| White Sangria (jug)<br><i>Cognac, Cointreau, White Wine, Apples, Orange and Lime Wedges</i>                  | 55 |
| Red Sangria (jug)<br><i>Cognac, Cointreau, Red Wine, Apples, Orange and Lime Wedges</i>                      | 55 |
| Sparkling Sangria (jug)<br><i>Cognac, Cointreau, Taittinger Brut Réserve, Apples, Orange and Lime Wedges</i> | 65 |

## CLASSIC COCKTAILS

|  |    |
|--|----|
| Singapore Sling<br><i>Gin, Peter Heering Cherry Liqueur, Cointreau, D.O.M. Benedictine, Pineapple Juice, Angostura Bitters</i> | 18 |
| Margarita<br><i>Tequila, Cointreau, Lime Juice</i>   | 18 |
| Frozen Margarita   | 18 |
| Daiquiri<br><i>Rum, Cointreau, Lime Juice</i>  | 18 |
| Frozen Daiquiri  | 18 |
| Mojito<br><i>Dark Rum, Fresh Mint, Brown Sugar, Soda Water</i>   | 18 |
| Cosmopolitan<br><i>Vodka, Cointreau, Lime Syrup, Splash of Cranberry</i>   | 18 |



# BEVERAGES

## MOCKTAILS

### Shirley Temple

*Fresh Lemon Juice, Lemonade, Raspberry Syrup*

### Poolside Cooler

*Ice Blended Concoction of Fresh Lemon Juice, Peach Syrup, Blackcurrant*

## MIXOLOGIST'S SIGNATURE COCKTAILS

### Pacific Dot

*Tanqueray No. 10 Gin, St. Germain Elderflower Liqueur, Calamansi Juice, Pacific-Infused Syrup, Egg White*

### Pacific Blossom

*White Wine, Mixed Berries, Lime Juice, Club Soda, Mint Leaves*

### Pacific Touch

*Monkey 47 Gin, St. Germain Elderflower, Lychee Juice, Lemon Juice, Pacific-Infused Spices*

### Pacific Colour

*Banks Rum, Blue Curaçao, Pineapple Juice, Cream Of Coconut*

### Tropical Island

*Beefeater Gin, Midori Melon Liqueur, Peach Schnapps, Pineapple Juice*

## CREATE-YOUR-OWN

Customise cocktails with your choice of house pour spirits, fruits and flavours available at the bar.

Single Shot House Pour

Single Shot Premium Pour

## JUICES

Young Coconut

Choice of Apple, Orange, Mango, Pineapple

## IMMUNE BOOSTERS

### Berrylicious

*Strawberry, Blackberry, Raspberry, Banana, Yoghurt, Low Fat Milk*

### Panacea

*Green Apple, Fresh Ginger, Lemon*

## SMOOTHIES

Choice of Mango, Strawberry, Banana

## MILK SHAKE

Choice of Vanilla, Strawberry, Chocolate

## SOFT DRINKS

Choice of Coke, Coke Light, Sprite, Ginger Ale, Ginger Beer, Bitter Lemon, Tonic

## HOT BEVERAGES

Regular Coffee

Cappuccino

Latte

Mocha

Hot Chocolate

Tea selection from TWG

*English Breakfast, Earl Grey, Chamomile, Sencha, Moroccan Mint*

## MINERAL WATER

Acqua Panna Still Mineral Water 250ml

San Pellegrino Sparkling Mineral Water 250ml

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