



BREAKFAST TEMPTATIONS



INTERNATIONAL BREAKFAST TEMPTATIONS

Breakfast set including choice of juice, TWG Tea and coffee
\$39++ Per Person

OH-SO-THIRSTY

Your Choice Of

SO/ Healthy

Detox Water

SO/ Juicy

Daily selection of juices

SO/ HOT

SO Selection of signature tea & coffee

OH-SO-LIGHT

Your Choice Of

Cereals

Pumpkin Flex Granola, Kelloggs Cocoa Frosties, Kelloggs Corn Flakes, Alpen Swiss Style Muesli, Nature Path Whole O's

Yoghurt and Granola

Blueberry, plain greek yoghurt

Bircher Muesli

Soaked rolled oats with grated apples, honey

Kaya Toast

Soft boiled eggs with soy and pepper

OH-SO-HOT
Your Choice Of



SO/ Smashed Avo

On toasted sourdough with poached eggs, feta and hazelnut dukkah

Eggs Benny

Toasted English muffin topped with roasted mushrooms, poached eggs, choice of smoked salmon or ham and creamy hollandaise sauce

English Breakfast

Bacon, roasted mushroom, grilled tomato, chicken/pork sausage, baked beans, hash brown, eggs of your choice

SO/ Fluffy

House-made Pancakes with chantilly cream, maple syrup

Nasi Lemak

Steam coconut rice with fried chicken, crispy anchovies, fried eggs, cucumber and sambal

OH-SO-SWEET
Your Choice Of

SO/ Fruity

Local selection of Fresh Fruits

Fresh Crepes

Served with Nutella

Bread and Butter Pudding

Served with a warm vanilla sauce and wild berries compote



SO/ HUNGRY



SMALL PLATES

Soup of the Day \$12

House made soup of the day based on seasonal vegetables

Eggplant Parmigiana \$22

With buffalo mozzarella and taggiasche olive

Pumpkin & Burrata \$18

Charred over the open fire with spices from the orient and creamy burrata

Salmon \$19

With white miso marinated and caramelised, daikon velouté

Chicken Liver \$14

Liver 'Pate' with five spice, homemade pickles and toasted sourdough

SO Caesar \$20

Hard boil egg, shaved parmigiano, golden croutons and bacon
Add Chicken \$4 | add prawns \$8 | add smoked salmon \$6

Garden Salad \$16

Fresh mix leaves with lemon dressing

PASTA

Can't see your favourite pasta dish? Just Say SO!

Squid Ink Spaghetti \$30

Served with spicy crustacean sauce and fresh seafood

Linguine \$30

With a seabass ragout and cherry tomato, parsley

Potato Gnocchi \$28

Homemade with rustic almond and basil pesto

Kindly inform our restaurant Ambassadors of any food allergies.
All prices are in SGD and subject to 10% service charge & 7% GST.

CHEFS OWNED
HOSPITALITY 



MAINS

Spelt \$24

Prepared as a risotto served with poached egg and parmigiano bubbles

Cauliflower \$28

Steak served with cauliflower hummus and fresh herbs salad

Seabass \$30

Roasted served with sauce vierge and calamansi vinaigrette

Steak and Fries \$48

250gm Australian grain fed beef with fries and red wine sauce

Braised Beef Cheek \$38

Served with soft potato and sautéed seasonal vegetables

Pork \$34

Honey Soy Glazed Pork Belly with Grilled Kimchi and Pork Jus

Chicken \$ 38

Half roasted spring chicken served with seasonal root vegetables and chicken sauce

SO Tower \$30

Wagyu beef, red cheddar cheese, pickles, lettuce, tomato, SO sauce, french fries and fresh garden salad

Add bacon \$4 | free range fried eggs \$3 | double cheese \$2



DESSERTS

Lava Cake \$16

Perfumed with yuzu and raspberry sorbet

Mango Mousse \$14

From the Thai mango, coconut espuma and fresh grated lime

Pumpkin \$14

"Brulee" served with candied peanuts

Bread and Butter Pudding \$14

Served with a warm vanilla sauce and wild berries compote

Selection of 3 Artisanal Cheeses \$22

House made compote, Sardinian crispy bread and spiced nuts



SO/ SET DINNER

3 Courses \$60++ Per Person

SMALL PLATES

Eggplant Parmigiana 🌱

With Buffalo Mozzarella and Taggiasche Olive

Soup of the Day 🌱

House made soup of the day based on seasonal vegetables

Chicken Liver

Liver 'Pate' with five spice, homemade pickles and toasted sourdough

Pumpkin & Burrata 🍷 🌱

Charred over the open fire with spices from the orient and creamy burrata

LARGE PLATES

Chicken 🍷

Half roasted spring chicken served with seasonal root vegetables and chicken sauce

Market Fish

Local market fish served with roasted fennel and burnt lemon

Linguine

With a Seabass Ragout and Cherry Tomato, Parsley

Spaghetti 🌱

"Arrabbiata" sauce , fresh basil and shaved Grana Padano cheese

SOMETHING SWEET

Lava Cake

Perfumed with Yuzu and Raspberry sorbet

Mango Mousse

Thai mango, light coconut espuma and topped with fresh grated lime

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NON-VEGETARIAN 🍷
VEGETARIAN 🌱



SO/ THIRSTY

**SO/ HOT**

Americano	5
Espresso	5
Ristretto	5
Café Latte	7
Cappuccino	7
Double Espresso	7
Mocha	7
Hot Chocolate	7

SO/ ICED

Americano	7
Café Latte	9
Mocha	9
Hot Chocolate	9

ADD A DASH OF FLAVOUR

Almond, Cinnamon, Vanilla, Hazelnut, Macadamia, Toffee Nut, White Chocolate	1
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SO/ TEA

TWG SO Singapore Signature Blend	8
TWG English Breakfast	8
TWG Royal Darjeeling	8
TWG Emperor Sencha	8
TWG Lemon Bush Tea	8
TWG French Earl Grey	8
TWG Moroccan Mint Tea	8
TWG Chamomile	8
TWG Timeless	8
TWG Sweet France (Green Tea)	8
TWG Ocean Voyage (Green Tea)	8
TWG Iced	10

**SO/ DA**

Coke, Coke Light, Coke Zero, Sprite,
Ginger Ale, Tonic, Soda

7

SO/ CHILLED

Juices (Apple, Orange, Cranberry, Mango,
Pineapple, Cloudy Apple)

7

Smoothies (Banana, Apple, Blueberry)

15

SO/ WATER

Aqua Panna / San Pellegrino 500ml

8

Aqua Panna / San Pellegrino 1000ml

12

**HERBS**

Martini – Dry, Rosso or Bianco
Campari

45ML

14

14

TAWNY PORTS

Taylor's Tawny

14

SHERRY

Harveys Bristol Cream
Tio Pepe Dry Sherry

14

14

LIQUEURS

Bailey's Irish Cream
Cointreau
Sambuca
Kahlua

14

14

14

14

GIN

Hendricks
Roku
Botanist

22

22

22

AGAVE/TEQUILA

Tequila Cimarron
Espolon Blanco

16

26

VODKA

Grey Goose
Belvedere Vodka

19

19

RUM

Bacardi Carta Blanca (White)
Havana 7 years

16

18



BOURBON

Jack Daniel's
Blantons

45ML

18
22

SCOTCH

JW Black Label
Chivas Regal 12 Years

18
18

PREMIUM SCOTCH

Glenlivet 18 Years
Macallan 18 Years
JW Blue Label

33
38
45

COGNAC

Hennessy V.S.O.P.
Remy Martin V.S.O.P.

16
16

SO/ BREWED

Tiger	<i>Singapore</i>
Singapore Blonde	<i>Singapore</i>
Heineken	<i>Holland</i>
Corona	<i>Mexico</i>
Stella Artois	<i>Belgium</i>
Hoegaarden	<i>Belgium</i>
Little Creatures	<i>Australia</i>

BOTTLE

15
15
15
15
15
15
15

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OVER 2000+
VEGETARIAN 



SO/ SHAKEN & STIRRED

Dry Martini	Gin, Dry Vermouth	18
Manhattan	Rye Whiskey, Red & Dry Vermouth, Angostura Bitters	18
Kamikaze	Vodka, Cointreau, Lime Juice	18
Singapore Sling	Gin, Cherry Brandy, Cointreau, Dom, Pineapple, Lime, Grenadine, Angostura Bitters	18
Mojito	White Rum, Mint Leaf, Soda, Lime	18
Bloody Mary	Vodka, Tomato Juice, Tabasco, Lea & Perrin Sauce	18
Negroni	Gin, Campari, Rosso	18
Aperol Spritz	Aperol, Prosecco, Soda	18

SO/ SPARKLY

Kir Royale	Champagne, Crème De Cassis	30
Mimosa	Champagne, Orange Juice	30
French 75	Champagne, Gin, Lime Juice	30

SO/ BUBBLY

Taittinger Brut Réserve, France	30
Prosecco DOC NV Santa Margherita	17

GLASS

SO/ BLANC

Pierre Ferraud, Sauvignon Blanc, France	10
M. Chapoutier, Marius Terret-Vermentino, France	15
Miguel Torres, Santa Digna Chardonnay, Chile	17

SO/ ROUGE

Pierre Ferraud, Cabernet Sauvignon, France	10
Vina Ventisquero, Classic Merlot, Chile	12
M. Chapoutier, Marius Grenache Syrah, France	15

SO/ ROSÉ

Rosé AIX Domaine Saint AIX 2015	18
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