NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC BEVERAGES	
Still Water Aqua Panna (750ml)	\$8.00
Sparkling Water San Pellegrino (250ml) San Pellegrino (750ml)	\$4.00 \$8.00
Soda Coca-Cola/ Coke Light/ Coke Zero/ Sprite/ Tonic Water/ Ginger Ale/ Soda Water	\$6.00
Chilled Juice Orange/ Apple/ Pink Guava/ Cranberry	\$8.00
Freshly Squeezed Juice Orange/ Green Apple/ Watermelon/ Pineapple	\$10.00
Espresso	\$6.00
Americano *Decaffeinated option is available upon request	\$7.00
Double Espresso/ Café Latte/ Cappuccino/ Macchiato *Decaffeinated option is available upon request	\$8.00
Hot Chocolate / Chocolate Milk	\$8.00
Premium Tea by Pot English Breakfast/ Earl Grey/ Blackcurrant/ Pure Green Tea/ Pure Peppermint Leaves/ Pure Chamomile Flowers/ Springtime Fragrant Oolong/ Tie Guan Yin	\$9.00
Ice Blended Iced Tea/ Iced Blended Coffee/ Ice Blended Chocolate	\$10.00
Smoothie Strawberry/ Mango/ Banana/ Passion Fruit	\$12.00
Milk Shake Strawberry/ Chocolate/ Vanilla/ Banana	\$12.00
Hot and Cold Milk Full Cream/ Low-Fat/ Soya Milk	\$4.00
ALCOHOLIC BEVERAGES	
BOTTLED BEER	
Sapporo Tiger Heineken	\$14.00 \$14.00 \$14.00
CHAMPAGNE	
Veuve Clicquot Yellow Label NV By Glass By Bottle	\$30.00 \$140.00
Moët & Chandon NV Brut Imperial By Bottle	\$158.00
SPARKLING	
Bottega Prosecco Millesimato Brut By Glass By Bottle	\$17.00 \$60.00
Bottega Prosecco Gold Plated NV By Bottle	\$70.00
Bottega Moscato Manzoni Pink Plated NV By Bottle	\$70.00

ALCOHOLIC BEVERAGES

ROSÉ WINE

Mirabeau Classic Rosé A beautiful concentration, with raspberry, strawberry and redcurrant flavours. \$18.00 By Bottle \$73.00 **RED WINES**

Cabernet Sauvignon, Chile Elegant, well balanced with medium body, smooth and rounded. \$16.00 By Glass By Bottle \$68.00 **Copperstone Creek** Cabernet Shiraz, Australia Deep plum with purple hues, intense black cherries supported by hints of vanilla, chocolate and earthy aromas. By Glass \$16.00 \$70.00 By Bottle **Rive Gauche** Merlot, France Medium dry with a hint of sweetness and soft to the palate. Elegant, refined with a remarkable fruitiness. By Glass \$17.00 By Bottle \$72.00 Yealands Estate Land Made Pinot Noir, New Zealand

PREMIUM RED WINES

Terrazas Altos Del Plata

By Glass

By Bottle

Malbec, Argentina Great intensity of fruit. Outstanding notes of cherries and forest berries, with subtle notes of caramel, spices and toast provided by oak aging. \$80.00 By Bottle

Chateau Loumelat Rouge

Bordeaux, France French beautiful ruby colour with a deep nose of red fruit spice and undergrowth. Balanced palate with fine tannins and a rounded and lengthy finish. By Bottle

Brimming with lifted aromatics, showing red cherry fruit and savoury spice.

Supple yet juicy with ripe fruit, fresh acidity and a soft tannin finish.

Torres Altos Ibericos Crianza

Tempranillo, Spain Rich fruit aromas with spicy and smoky notes. Intense, warm, with firm tannins. Nicely structured by oak aging and a subtle fruit acidity. \$90.00 By Bottle

Cape Mentelle

Cabernet Merlot, Australia Violet fruit, vanilla and tobacco notes with a smooth finish. \$118.00 By Bottle

Cloudy Bay Pinot Noir, New Zealand Rich palate with flavours of cherries, sage and liquorice. By Bottle \$128.00

ALCOHOLIC BEVERAGES

WHITE WINES

Noblesse

By Bottle

\$20.00

\$90.00

\$80.00

Sauvignon Blanc, Chile Light mineral touch on the nose and balanced in taste. By Glass \$16.00 \$68.00 By Bottle **Copperstone Creek** Chardonnay, Australia Fresh tropical and stone fruit notes on the nose, melon and gooseberry freshness with a zesty finish. \$16.00 By Glass By Bottle \$70.00 Rive Gauche Colombard Chardonnay, France Aromas of ripe apple and pears with the chardonnay contributing a hint of tropical fruit. \$17.00 By Bottle \$70.00 Lunardi IGT Vento Pinot Grigio, Veneto, Italy Fruity varietal wine with scents of tropical fruits and enticing floral notes. \$17.00

PREMIUM WHITE WINES

Pierre Ferraud & Fils Vin de Pays

Chardonnay, France Intense on the nose with scent of plums and white flowers, with a slight hint of lemon. \$80.00 By Bottle

\$70.00

\$87.00

\$90.00

\$95.00

\$80.00

Torres Viña Esmeralda

Moscatel Gewurztraminer, Spain Fragrant, floral (orange blossom), with delicate nuances of exotic fruit (cherimoya)

and a note of apple jam. Smooth and exquisitely luscious on the palate, leaving a subtle honeyed trace. \$86.00 By Bottle

Beringer Main & Vine

White Zinfandel, United States A dark ruby colour with notes of raspberries, blueberries and deep notes of black cherry with warming spices of white pepper, cinnamon and

vanilla dominate the wine's aromas. By Bottle

Baby Doll

Sauvignon Blanc, New Zealand This double trophy winning sauvignon blanc is a crisp with passion fruit and grapefruit flavours. The sweet fruit characters with the fresh acidity

create an expensive flavour. By Bottle

Cape Mentelle

By Bottle

Sauvignon Blanc Semillion, Australia Aromatic fresh fruit characters and beautifully balanced palate weight.

Terrazas Altos Del Plata

Chardonnay, Argentina Fresh and rewarding, its fruity palate is intense with white fruits like pear and green apple,

with delicate floral notes of jasmine. By Bottle

Cloudy Bay

Sauvignon Blanc, New Zealand

Nose of fruit and herbs with long crisp finish. By Bottle

\$110.00

Food for thought.

A La Carte Menu

BREAKFAST Served from 6am - 10.30am

American Breakfast Set (1) (1) (13) \$25.00 Two Fresh Eggs, Deep-Fried Hash Brown, Baked Beans, Sautéed Mushrooms, Grilled Tomatoes, Pork Bacon, Pan-Seared Chicken Sausage

Served with Accompanying Fresh Fruit Plate

Choice of Egg Preparation: Soft-Boiled, Hard-Boiled, Scrambled, Poached, Fried Sunny Side-Up, Over Easy, Plain or Egg White Omelette

Choice of Filling: Ham, Cheese, Onions, Mushrooms, Capsicum, Tomatoes

Choice of Bread: White Bread, Wholemeal Bread, Baguette, Rye Bread, Multigrain

Choice of Hot Beverage: Coffee or Tea

Continental Set (1) (1) Fresh Morning Bakery, Cereal, Fresh Fruit Plate

Choice of Three Baked Items: Croissant, Fruit Danish, Banana Muffin, Low-Fat Raisin Muffin

Served with Accompanying Fresh Fruit Plate

Choice of Cereal: Cornflakes, Coco Crunch, All Bran, Sugar-Free Muesli, Granola

Choice of Milk: Full Cream, Low-Fat Milk, Sugar-Free Soya

Choice of Hot Beverage: Coffee or Tea

Asian Breakfast Set (1) (19) (15) \$22.00 Vegetarian Fried Vermicelli, Plain Congee with Crispy Chinese Dough Sticks and Condiments, Dim Sum Basket, Hot Beverage

Dim Sum Basket includes: Steamed Pork Dumplings "Siew Mai", Prawn Dumplings, Custard Bun, Red Bean Bun

Choice of Hot Beverage: Coffee or Tea

Healthy Set 🕥 🕧 \$22.00 Crowne Simple Salad, Bircher Muesli, Chilled Fruit Juice, Fresh Fruit Plate

Crowne Simple Salad

Mesclun Mix, Cherry Tomatoes, Young Cucumbers, Red Onions, Mushrooms, Capsicum, Corn Kernels

Choice of Dressing:

Lemon Vinaigrette, Honey Mustard, Thousand Island, Balsamic Vinaigrette

Strawberry, Apricot, Blueberry, Natural Unsweetened

Choice of Chilled Fruit Juice: Orange, Apple, Pineapple, Cranberry, Tomato

Fresh Fruit Plate

Fresh Eggs Prepared in Any Style (1) (3) \$22.00 Two Fresh Eggs, Deep-Fried Hash Brown, Baked Beans, Sautéed Mushrooms, Grilled Tomatoes, Pork Bacon, Pan-Seared Chicken Sausage

Choice of Egg Preparation:

Soft-Boiled, Hard-Boiled, Scrambled, Poached, Fried Sunny Side-up, Over Easy, Plain or Egg White Omelette

Choice of Filling for Omelette:

Ham, Cheese, Onions, Mushrooms, Capsicum, Tomatoes

Choice of spreads for bread include: Butter, Margarine, Honey, Marmalade, Strawberry Jam, Nutella, Peanut Butter, Sugar-Free Jam and Vegemite

Choice of Condiments include: Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



All prices in Singapore Dollars and subject to 10% service charge and prevailing government tax.

BREAKFAST Served from 6am - 10.30am

French Toast (1) \$14.00 Brioche Loaf, Eggs, Cinnamon Powder, Icing Sugar, Warm Maple Syrup, Mixed Berries, Compote

Buttermilk Pancakes or Waffles (1) \$14.00 Slightly Salted Butter, Warm Maple Syrup, Mixed Berries Compote

Oatmeal Porridge (5) \$9.00 Roasted Almond Flakes, Hot or Cold Milk, Honey Choice of Milk: Full-Cream, Low-Fat, Sugar-Free Soya

Plain Congee with Crispy Chinese Dough Sticks and Condiments (1) \$10.00

Dim Sum Basket (1) (3) \$14.00 Steamed Pork Dumplings "Siew Mai", Prawn Dumplings, Custard Bun, Red Bean Bun

Fresh Bakery (1) (1) 3pcs \$8.00 Croissant, Fruit Danish, Banana Muffin, Baguette, Rye Bread, Multigrain Bread Roll, White Bread, Whole Meal Bread (Toasted) *Gluten-Free Breads are available on request (\$\mathbb{g}\$)

Fresh Fruit Platter (*) Seasonal Sliced Fruits and Fresh Berries

Choice of Flavour: Strawberry, Apricot, Blueberry, Natural Unsweetened

LUNCH / DINNER Served from 12pm - 10pm

\$22.00

SALADS & APPETISERS

Crowne Simple Salad 🤌 \$16.00 Mesclun Mix, Cherry Tomatoes, Young Cucumbers, Red Onions, Mushrooms, Capsicum, Corn Kernels

Choice of Dressing: Lemon Vinaigrette, Honey Mustard, Thousand Island, Balsamic Vinaigrette

Traditional Caesar Salad 🕧 🐻 \$18.00 Romaine Lettuce, Garlic Croutons, Pork Bacon Bits, Boiled Quail Eggs, Parmesan Cheese, Homemade Caesar Dressing

Additional Toppings for Salads Smoked Salmon \$6.00 Smoked Chicken \$4.00 Green Mango & Papaya Salad 🤌 🛇 🖱 \$16.00 Coriander, Mint Leaves, Garlic, Shallots, Roasted Crushed Peanuts Vietnamese Spring Rolls (29) (29) \$15.00

Rice Wrapper, Chinese Lettuce, Prawns, Glass Noodles, Cucumbers, Carrots, Mint Leaves Dip

SOUP

Cream of Wild Mushroom \$14.00 Served with Bread Rolls and Butter Winter Melon with Chicken \$14.00

Choice of spreads for bread include: Butter, Margarine, Honey, Marmalade, Strawberry Jam, Nutella, Peanut Butter, Sugar-Free Jam and Vegemite

Choice of Condiments include: Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce

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LUNCH / DINNER Served from 12pm - 10pm

BURGER & SANDWICH

Wagyu Beef Burger 😈 🛈	\$28.0
Wagyu Beef Patty, Sesame Bun, Lettuce, Tomatoes, Onions, Gherkins, Cheddar Cheese, French Fries. Petite Salad	

Club Sandwich (6) \$22.00 Toast, Lettuce, Tomatoes, Smoked Chicken, Fried Egg, Crispy Pork Bacon, French Fries, Petite Salad

*All burgers are cooked well-done.

LIGHT MEALS

Dim Sum Basket (19) (16) \$20.00 Pan-Fried Yam Cake with XO Sauce, Plain Congee, Steamed Pork Dumplings "Siew Mai", Prawn Dumplings, Vegetable Dim Sum

Nonya Satay 🕥 🗑 1/2 Dozen \$17.00 Meat Skewers, Spicy Peanut Sauce, Rice Cake, Cucumbers, Onions

Choice of Meat: Chicken or Mutton

MAIN

\$15.00

\$6.00

Penne Pasta O Choice of Sauce: Mushroom Sauce, Aglio Olio, Arrabbiata Sauce, Pesto Sauce *Gluten-Free Penne Pasta Available	\$22.00
Spaghetti Bolognaise (1) (1) Spaghetti, Minced Beef, Vegetables, Crushed Tomatoes, Fresh Herbs	\$25.00
Margherita Pizza ② ① Grilled Tomatoes, Mozzarella Cheese, Fresh Herbs	\$20.00
Additional Toppings for Pizza Blue Cheese (1) Smoked Chicken Parma Ham (3)	\$5.00 \$5.00 \$8.00
Grilled Australian Angus Beef Rib-Eye (1) Angus Beef Rib-Eye Steak, Seasonal Vegetables, French Fries, Beef Jus	\$48.00
Choice of doneness: Rare, Medium Rare, Medium, Medium Well-done, Well-done	
Organic Brown Rice Bowl Soya Salmon Fillet Soya Chicken Breast	\$24.00

White & Red Cabbage, Carrot, French Beans, Mixed Capsicum

Poached Chicken, Cucumbers, Soya Sesame Sauce, Ginger Rice, Clear Soup,

Rice Noodles, Fish Cake Slices, Slipper Lobster, Egg, Chicken, Dried Beancurd

Hainanese Chicken Rice

Singapore Laksa (1) (19)

Basmati Rice, Crispy Papadum

Butter Chicken (1)

Vegetable Korma and Aloo Gobi

Accompanied by the Following Condiments:

Fresh Chilli Sauce, Dark Soya Sauce, Ginger Purée

Basmati Rice, Crispy Pappadum, Mango and Mint Chutney

Choice of Condiments include: Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce



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LUNCH / DINNER

Served from 12pm - 10pm

MAIN

Penang Char Kway Teow () () () () () () Rice Noodles, Chinese Sausages, Bean Sprouts, Eggs, Chives, Fish Cake, Shrimps	\$18.00
Nasi Goreng © © © Mixed Vegetables, Diced-Chicken accompanied with Sambal Prawns, Fried Chicken Wings, Fried Egg	\$20.00

\$10.00

DESSERT

Mango Pudding (1) Mango Pudding, Fresh Mango, Fresh Pomelo	\$10.0
Gluten-Free Chocolate Brownie (S) (S) (D) (C) Chocolate Walnut Brownie, Chocolate Sauce	\$14.0
New York Cheesecake (1) (1) (2) Cheesecake, Fresh Berries	\$14.0
Fresh Fruit Platter (2) (3) Seasonal Sliced Fruits and Fresh Berries	\$16.0
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KIDS MENU BREAKFAST

Served from 6am - 10.30am

French Toast ① ① Brioche Loaf, Eggs, Cinnamon Powder, Icing Sugar, Warm Maple Syrup, Mixed Berries Compote	\$7.00
Butter Milk Pancake or Waffle ① ① Slightly Salted Butter, Warm Maple Syrup, Mixed Berries Compote	\$7.00

KIDS MENU LUNCH / DINNER Served from 12pm - 10pm

Crumbed Chicken with French Fries, Tartar Sauce

MAIN

\$28.00

\$28.00

\$20.00

\$24.00

Penne Pasta Choice of Sauce: Tomato Sauce, Aglio Olio, Mushroom Sauce, Pesto Sauce *Gluten-Free Penne Pasta Available	\$7.00
Spaghetti Bolognaise (2) (1) Spaghetti, Minced Beef, Vegetables, Crushed Tomatoes, Fresh Herbs	\$9.00
Junior's Olive Fried Rice () () () Mixed Vegetables, Fried Chicken Wings, Prawn Crackers, Topped with Fried Egg, XO Sauce	\$10.00
Chicken Nuggets (i) (ii)	\$7.00

DESSERT

Belgian Chocolate

D I O O I K I	
Junior's Haagen-Dazs (100ml)	\$9.00
Choice of Flavours:	
Vanilla	
Strawberry	

Choice of Condiments include: Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce













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