TURN A TASTY MEAL INTO
A HOTEL STAY TO REMEMBER

Make your meal more enjoyable and get back 30% of your dining bill as room credit at Azur at Crowne Plaza Changi Airport - you can turn a simple meal into a hotel stay to remember.

With a minimum spend of $120 (before taxes) at Azur, get a $40 room credit voucher for use on future hotel stay. Stay by 30 June 2021.

*Terms and conditions apply.

ASK OUR STAFF FOR MORE INFORMATION
Food for thought.

A La Carte Menu
UNLIMITED BREAKFAST A LA CARTE
Served daily from 8.00am to 10.00am

$35 per person

FRESH BAKES ON THE TABLE

Baguette / Butter Croissant / Rye Bread / Wholemeal Bread / Multigrain Bread /
Danish Pastries / Muffin 🍞

*Gluten-free bread is available upon request
Choice of condiments: Butter / Margarine / Orange Marmalade Jam / Strawberry Jam

COLD SELECTION

House-made Salad 🍗
Mixed Greens with Sweet Corn, Cherry Tomatoes and Cucumber

Smoked Salmon Salad 🍩
Mixed Greens with Sweet Corn, Cherry Tomatoes, Cucumber and Smoked Salmon

Chicken Ham Salad
Mixed Greens with Sweet Corn, Cherry Tomatoes, Cucumber and Breakfast Chicken Ham

Cheese Platter 🥑
Gouda and Cream Cheese served with Grapes, Nuts and Crackers

Cereal Selection (Pre-portioned)
Cornflakes / Sugar-Free Muesli / Cornflakes / Coco Crunch / Bircher Muesli 🍩

Yogurt Selection (Pre-portioned)
Plain Yogurt / Berry Yogurt 🍗

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.
Milk Selection
Fresh Milk / Low-Fat Milk

Chilled Juice Selection
Apple Juice / Orange Juice

Fruit Selection
Banana (Whole) / Green Apple (Whole) / Orange (Whole) / Sliced Mixed Fruits

WESTERN MAINS

Two Organic Eggs
Choice of Eggs Preparation:
Sunny-Side Up / Scrambled / Over Easy / Poached / Hard Boiled / Soft Boiled

Three Farm Egg Omelette
Choice of Omelette Fillings:
Chicken Ham and Cheese / Vegetables / Masala
*Pork Ham and Egg White Omelette are available upon request

Organic Eggs Benedict
Poached Eggs with Grilled Chicken Ham, English Muffin and Hollandaise Sauce
*Pork Ham is available upon request

Choice of Brioche French Toast / Belgian Waffles / Pancakes
Topped with Cinnamon Icing, Maple and Berries Compote

Choice of Sides:
Grilled Tomato / Baked Beans / Hash Brown / Sauteed Wild Mushrooms
Chicken Sausage / Pork Bacon

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.
**ASIAN MAINS**

**Breakfast Laksa Noodles**

Coconut Shrimp Broth with Sliced Chicken, Prawns, Fishcake, Beansprouts, Thick Vermicelli served with a side of Sambal and Laksa Leaf

**Nasi Lemak**

Fragrant Coconut Rice served with Chicken Wings, Crispy Anchovies, Peanuts and Sambal Onion

**Paratha and Curry**

Grilled Paratha served with Curry Chicken
*Dhall is available upon request as a vegetarian option

**Dim Sum Basket**

Steamed Pork Dumplings “Siew Mai”, Prawn Dumplings “Har Gao” and Steamed Pork Bun “Char Siew Pau”

**Chicken Congee**

Served with Crispy Chinese Dough Sticks “You Tiao” and Condiments

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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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All prices in Singapore Dollars and subject to 10% service charge and prevailing government tax.
**BREAKFAST A LA CARTE**

Served daily from 8.00am to 10.00am

**American Breakfast Set**

Two Organic Eggs, Pork Bacon, Chicken Sausage, Sautéed Mushrooms, Provencal Tomatoes, Potato Rosti and Fresh Fruit Plate

$28

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

Choice of Omelette Fillings:
Ham and Cheese, Onions, Mushrooms, Capsicum, Tomatoes or Chilli Pepper

Choice of Three Baked Items:
Plain Bread, Wholemeal Bread, Multigrain Bread, Rye Bread, Baguette, Croissant, Danish Pastries, Chocolate Muffin or Low-fat Muffin

(Gluten-free options available upon request)

Choice of Beverage:
Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

**Continental Breakfast Set**

Choice of Belgian Waffles or Pancakes with Cinnamon Icing, Maple Syrup, Berries Compote, Fresh Morning Bakery, Cereal with Milk and Fresh Fruit Plate

$25

Choice of Three Baked Items:
Plain Bread, Wholemeal Bread, Multigrain Bread, Rye Bread, Baguette, Croissant, Danish Pastries, Chocolate Muffin or Low-fat Muffin

(Gluten-free options available upon request)

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

Choice of Milk:
Full Cream, Low-fat or Sugar-free Soya Milk

Choice of Beverage:
Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

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

Stay Strong Breakfast Set $25
Healthy Bowl, Eggs, Yogurt and Fresh Fruit Plate
Choice of:
Organic Scrambled Egg White with White Truffle Oil, Avocado on Rye Bread or Nutmeg Spinach and Organic Egg White, served with Multigrain Bread
Choice of Yoghurt or Muesli: Bircher Muesli, Natural Yoghurt, Acai Berries or Warm Organic Muesli
Choice of Beverage:
Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

Fine Cantonese Breakfast Set $22
Choice of Congee: Chicken or Seafood
Choice of Beverage:
Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

Local Breakfast Set $22
Choice of Nasi Lemak or Laksa, Traditional Hainanese Kaya Toast and Soft Boiled Organic Eggs
Choice of Beverage:
Hot Coffee, Hot Tea, Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice, Tomato Juice or Watermelon Juice

Organic Eggs Prepared in Any Style $18
Two Organic Eggs, Pork Bacon, Chicken Sausage, Sautéed Mushrooms, Provencal Tomatoes, Potato Rosti and Baked Beans
Choice of Eggs Preparation:
Sunny-Side Up, Over Easy, Poached, Hard Boiled, Soft Boiled, Plain or Egg White Omelette

Organic Omelette $21
Three Organic Eggs Omelette, Pork Bacon, Chicken Sausage, Sauteed Mushrooms, Provencal Tomatoes, Potato Rosti and Baked Beans. Egg White Omelette available upon request.
Choice of Omelette Fillings:
Ham and Cheese, Onions, Mushrooms, Capsicum, Tomatoes or Chilli Pepper

All prices in Singapore Dollars and subject to 10% service charge and prevailing government tax.
Choice of Condiments include:
Tomato Sauce, Chilli Sauce, Mustard, Mayonnaise, Green or Red Tabasco Sauce, Warm Maple Syrup, HP and A1 Sauce

Truffle Egg White with Avocado $18
Scrambled Organic Egg White with White Truffle Oil, Fresh Avocado and Rye Bread

Poached Eggs with Sautéed Spinach $18
Poached Organic Eggs, White Nutmeg Spinach and Multigrain Bread

Cheeseboard $24
Brie Cheese, Blue Cheese, Cheddar and Herb Cheese, Roasted Nuts, Dried Fruits, Crackers and Fresh Grapes

Charcuterie Board $24
Italian Salami, Pork Mortadella, Prosciutto, Kalamata Olives, Fresh Cherry Tomatoes, Cornichons and Pickled Artichokes

Fresh Bakery Basket $10
Choice of Three Baked Items:
Plain Bread, Wholemeal Bread, Multigrain Bread, Rye Bread, Baguette, Croissant, Danish Pastries, Chocolate Muffin or Low-fat Muffin
(Gluten-free options available upon request)
Choice of Spread:
Butter, Margarine, Berry Jam or Orange Marmalade

Healthy Quinoa Bowl $18
Quinoa, Cucumber, Beetroot, Pomegranate, Avocado, Sunflower Seeds, Almond Flakes and Lemon Vinaigrette Dressing

Granola Yogurt in Jar $8
Low-fat Greek Yoghurt, Fresh Berries, Homemade Granola and Manuka Honey

Acai Yoghurt in Jar $10
Low-fat Greek Yogurt, Acai Berries, Homemade Granola, Almond and Sunflower Seeds

All prices in Singapore Dollars and subject to 10% service charge and prevailing government tax.
Choice of Cereal:
Cornflakes, Coco Crunch, All-Bran, Granola, Sugar-Free Muesli, Bircher Muesli or Oatmeal Porridge

Choice of Milk:
Full Cream, Low-fat or Sugar-free Soya Milk

**French Brioche Toast** $14
Brioche Toast, Eggs, Cinnamon Powder, Icing Sugar, Maple Syrup, Mixed Berries Compote and Almond Flakes

**Banana Pancakes** $15
Pancakes, Maple Syrup, Caramelized Banana, Berries Compote and Icing Sugar

**Belgian Waffles** $16
Waffles, Spiced Apple Jam, Maple Syrup and Icing Sugar

**Fresh Fruit Platter** $13
Seasonal Sliced Fruits and Fresh Berries

**Laksa** $15
Thick Rice Vermicelli, Coconut Shrimp Broth, Sliced Chicken, Prawns, Fish Cake, Bean Sprouts, Sambal and Laksa Leaves

**Nasi Lemak** $15
Fragrant Coconut Rice, Fried Chicken Wing, Sambal Onion, Sliced Cucumbers, Anchovies, Peanuts and Sunny-Side Up Egg

**Dim Sum Basket** $18
Steamed Pork Dumplings “Siew Mai”, Prawn Dumplings “Har Gao”, Steamed Pork Bun “Char Siew Pau” and Steamed Glutinous Rice with Chicken “Lor Mai Gai”

**Congee** $15
Choice of Chicken or Seafood Congee with Crispy Chinese Dough Sticks and Condiments

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.
ADD-ON BREAKFAST SIDE DISHES

Pork Bacon $4
Chicken Sausages $4
Baked Beans $4
Smoked Salmon $4
Smoked Chicken $4
Petite Salad $4
Fruit Compote $4
Prune Compote $4

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

Contains Pork, Dairy, Lactose Free, Contains Nuts, Contains Seafood, Contains Beef, Contains Eggs, Gluten Free, Vegetarian, Vegan, Contains Alcohol

All prices in Singapore Dollars and subject to 10% service charge and prevailing government tax.
LUNCH / DINNER
Served daily from 12.00pm to 10.00pm

SALADS & APPETISERS

Organic Quinoa Salad
Quinoa, Cucumbers, Beetroot, Pomegranate, Avocado, Sunflower Seeds, Almond Flakes, Feta Cheese and Lemon Oregano Dressing
Entrée $13
Main $19

Classic Caesar Salad
Romaine Lettuce, Garlic Croutons, Diced Eggs, Parmesan Cheese and House-made Caesar Dressing
Entrée $13
Main $19

Greek Salad
Garden Salad, Kalamata Olives, Cucumber, Tomato, Red Onion, Feta Cheese, Homemade Lemon Dressing
Entrée $12
Main $18

Crowne Healthy Bowl
Seasonal Greens, Cherry Tomatoes, Cucumbers, Onions, Capsicums and Kalamata Olives
Choice of Dressing:
Lemon Vinaigrette, Honey Mustard, Thousand Island or Balsamic Vinaigrette
Entrée $15
Main $20

Mezze
Tabbouleh, Hummus, Pitas, Falafel, Carrots and Cucumbers
Entrée $18
Main $24

Hamachi Aburi Sushi
Torched Amberjack, Sushi Rice, Mentaiko, Wasabi, Pickled Ginger and Shoyu
Entrée $18
Main $26

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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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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All-Day Breakfast
Choice of Organic Scrambled Eggs or Sunny-side Up, Pork Bacon, Chicken Sausage, Sautéed Mushrooms, Provencal Tomatoes, Potato Rosti and Baked Beans

Smoked Salmon Charcoal Brioche
Charcoal Brioche, Smoked Salmon, Tomatoes, Lettuce, Caper and Dill Cream Cheese and French Fries

Taco Chips and Salsa
Tortilla Corn Chips, Guacamole, Pico de Gallo and Smoked Cheese Sauce

Satay Panggang
Half Dozen of Meat Skewers, House-made Peanut Sauce, Rice Cake, Onions and Cucumbers
Choice of Meat: Chicken or Mutton

Crowne Club Sandwich
House-made Chia Seed Ciabatta, Smoked Chicken, Pork Bacon, Fried Egg, Lettuce, Tomatoes and French Fries

Avocado and Scrambled Egg Burritos
Tortilla Wrap, Organic Scrambled Eggs, Avocado, Parmesan Cheese, Tomato Salsa and French Fries

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.
PLANT-BASED MAINS

Black Pepper Vegan Burger $22
Grilled Soy-based Meat Patty, Black Pepper Sauce, Lettuce, Shaved Onions Tomatoes, Pickled Cucumbers, Brioche Bun and French Fries

Vegan Meatball Penne $22
Plant-based Meatballs, Tomato Concasse, Basil and Extra Virgin Olive Oil

Sweet and Sour Vegan Rice $22
Brown Rice, Sweet and Sour Soy-based Meatballs, Stir-fried Choy Sum, Mushrooms and Tofu Stew

WESTERN MAINS

Four Cheese Pizza $22
House-made Pizza Dough, Blue Cheese, Brie Cheese, Feta Cheese, Tomato Basil Puree and Mozzarella Cheese

Prosciutto Arugula Pizza $30
House-made Pizza Dough, Prosciutto Ham, Rocket Leaves, Tomato Basil Puree and Mozzarella Cheese

Fruitti di Mare Pizza $28
House-made Pizza Dough, Shrimps, Clams, Mussels, Scallops, Calamari, Tomato Basil Puree and Mozzarella Cheese

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.
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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**Bolognese Rigatoni**

Australian Angus Minced Beef, Vegetables, Crushed Tomatoes, Fresh Herbs, Rigatoni and Extra Virgin Olive Oil

**Wok-fried Linguine Vongole**

Linguini, Wok-fried Clams, Chinese Wine, Garlic, Chilli Padi and Mushrooms

**Tagliatelle Carbonara**

Tagliatelle, Pork Bacon, Ham, Onions, Mushrooms Cream Sauce, Eggs and Parmesan Cheese

Gluten free pasta and vegetarian option available upon request

**Beef Tenderloin**

Grass-fed Australian Beef Tenderloin (200gm)

Choice of Two Dishes:
Truffle Mashed Potatoes, French Fries, Steamed Brown Rice, Fragrant Asian Rice, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Seasonal Greens or Hollandaise Asparagus

Choice of One Sauce:
Red Wine Sauce, Black Pepper Sauce, Blue Cheese Sauce or Mustard Cream Sauce

**Angus Beef Ribeye**

Australian Angus Beef Ribeye (250gm)

Choice of Two Side Dishes
Truffle Mashed Potatoes, French Fries, Steamed Brown Rice, Fragrant Asian Rice, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Seasonal Greens or Hollandaise Asparagus

Choice of One Sauce:
Red Wine Sauce, Black Pepper Sauce, Blue Cheese Sauce or Mustard Cream Sauce
Organic Grilled Chicken Breast
Organic Grilled Chicken Breast
Choice of Two Side Dishes:
Truffle Mashed Potatoes, French Fries, Steamed Brown Rice, Fragrant Asian Rice, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Seasonal Greens or Hollandaise Asparagus
Choice of One Sauce:
Red Wine Sauce, Black Pepper Sauce, Blue Cheese Sauce or Mustard Cream Sauce

Black Pepper Iberico Pork Ribs

Black Pepper Barbecue Iberico Pork Ribs, Raisin Coleslaw and French Fries

Lamb Shanks

Stewed Lamb Shanks with Merlot, Rosemary, Root Vegetables and Truffle Mashed Potatoes

King Salmon

Grilled New Zealand King Salmon Fillet
Choice of Two Side Dishes:
Truffle Mashed Potatoes, French Fries, Steamed Brown Rice, Fragrant Asian Rice, Healthy Grain Salad, Garden Salad, Raisin Coleslaw, Seasonal Greens or Hollandaise Asparagus
Choice of One Sauce:
Red Wine Sauce, Black Pepper Sauce, Blue Cheese Sauce or Mustard Cream Sauce

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.
ADD-ON SIDE DISHES

- Truffle Mash Potatoes $5
- French Fries $5
- Steamed Brown Rice $5
- Fragrant Asian Rice $5
- Healthy Grain Salad $5
- Garden Salad $5
- Raisin Coleslaw $5
- Seasonal Greens $5
- Hollandaise Asparagus $5
- Red Wine Sauce $5
- Black Pepper Sauce $5
- Blue Cheese Sauce $5
- Mustard Cream Sauce $5
- Chimichurri $5

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

Contains Pork Contains Dairy Contains Lactose Contains Nuts Contains Seafood Contains Beef Contains Eggs Contains Gluten Free Vegetarian Vegan Contains Alcohol

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

Char Kway Teow 🍠rice 🍗chicken 🐟fish 🍦prawns
Rice Noodles, Prawns, Fresh Cockles, Fish Cake, Choy Sum, Bean Sprouts, Chinese Sausages (Spicy or Non-spicy)

Singapore Laksa 🍜rice 🍗chicken
Thick Vermicelli, House-made Spicy Coconut Gravy, Slipper Lobster, Fish Cake, Chicken, Beancurd, Bean Sprouts and Quail Eggs

Poke Salmon Bowl 🍣salmon
Organic Brown Rice, Marinated Salmon, Marinated Tuna, Tomatoes, Seaweed and Sesame Seeds and Tobiko

Thai Green Curry Chicken 🍗chicken
Organic Chicken Leg, Green Curry, Thai Eggplant, Kaffir Lime, Palm Sugar Sweet Basil and Fragrant Asian Rice

Hainanese Chicken Rice 🍗rice
Poached Sakura Chicken, Savoury Hainanese Chicken Rice, Chilli Sauce, Spring Onion Ginger Sauce, Pickled Achar and Clear Soup

Chicken Makhani 🍗chicken
Baked Butter Chicken, Creamy Tomato-based Gravy, Basmati Rice, Naan and Papadum

Nyonya Fried Rice 🍚rice
Wok-fried Rice, Vegetables, Spicy Peranakan Belacan Chilli, Fried Turmeric Chicken, Crackers and Sunny-side Up Egg

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

Contains Pork Dairy Lactose Free Contains Nuts Contains Seafood Contains Beef Contains Eggs Gluten Free Vegetarian Vegan Contains Alcohol

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

Panna Cotta $12
Soy Milk Panna Cotta, Aloe Vera Compote, Buttered Crumbs and Gula Melaka

Tiramisu in a Jar $15
Mascarpone Cheese, Ladyfingers, Espresso, Kahlúa and Cocoa Powder

Warm Banana Crumble $16
Caramelized Banana Crumble, House-made Almond Cream Tart, Salted Caramel and Vanilla Ice Cream

Burnt Cheesecake $14
Creamy Cheesecake with Crisp Caramelized Surface and Fresh Berries

Gluten-Free Brownie $13
Flourless Cake and Valrhona chocolate

Fresh Fruit Platter $13
Seasonal Fruit Selection, served with Fresh Berries

House-made Gelato (one scoop) $6
Choice of Flavour: Chocolate, Vanilla, Strawberry, Durian or Gula Melaka

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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Azur Kid’s Menu
Available daily

Mushroom Soup - $10
Wild mushroom soup topped with cream and olive oil

Fried Chicken Nuggets and Fries - $10
Fried chicken nuggets with fries, served with sweet mayo

Fish Finger and Fries - $10
Fried fish fingers with fries

Vegan Slider - $10
Soy-plant based patties with caramelized onions, lettuce in mini buns, served with fries

Fried Rice - $10
Chinese fried rice with vegetables and chicken

Creamy Spaghetti - $10
Spaghetti topped with cream sauce and chopped bacon

Mini Hawaiian - $10
Ciabatta pizza base topped with ham, pineapple and mozzarella cheese

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

**BOTTLED BEER**

<table>
<thead>
<tr>
<th>Beer</th>
<th>Price</th>
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<tbody>
<tr>
<td>Tiger</td>
<td>$14</td>
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<tr>
<td>Heineken</td>
<td>$14</td>
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<tr>
<td>Sapporo</td>
<td>$14</td>
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**CHAMPAGNE**

<table>
<thead>
<tr>
<th>Champagne</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veuve Clicquot Yellow Label</td>
<td>$30</td>
</tr>
<tr>
<td>By Glass</td>
<td>$140</td>
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<tr>
<td>Moët &amp; Chandon NV Brut Imperial</td>
<td>$158</td>
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**SPARKLING WINE**

<table>
<thead>
<tr>
<th>Sparkling Wine</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bottega Prosecco Millesimato Brut</td>
<td>$17</td>
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<tr>
<td>By Glass</td>
<td>$60</td>
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<tr>
<td>Bottega Moscato Manzoni Pink NV</td>
<td>$70</td>
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<tr>
<td>By Bottle</td>
<td></td>
</tr>
<tr>
<td>Bottega Prosecco Gold Plated NV</td>
<td>$70</td>
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<tr>
<td>By Bottle</td>
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**ROSÉ WINE**

<table>
<thead>
<tr>
<th>Rosé</th>
<th>Price</th>
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<tbody>
<tr>
<td>Mirabeau Classic Rosé</td>
<td>$18</td>
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<tr>
<td>France</td>
<td></td>
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<tr>
<td>A beautiful concentration, with</td>
<td></td>
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<tr>
<td>raspberry, strawberry and</td>
<td></td>
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<tr>
<td>redcurrant flavours</td>
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</tr>
<tr>
<td>By Glass</td>
<td>$73</td>
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<tr>
<td>By Bottle</td>
<td></td>
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RED WINES

Cloudy Bay Pinot Noir
New Zealand
Rich palate with flavours of cherries, sage and liquorice
By Bottle $128

Cape Mentelle Cabernet Merlot
Australia
By Bottle $118

Torres Altos Ibericos Crianza
Spain
By Bottle $90

Château Loumelat Rogue
France
By Bottle $80

Terraza Altos Del Plata Malbec
Argentina
By Bottle $80

WHITE WINES

Noblesse Sauvignon Blanc
Chile
Light mineral touch on the nose and balanced in taste.
By Glass $16
By Bottle $68

Copperstone Creek Chardonnay
Australia
Fresh tropical and stone fruit notes on the nose, melon and gooseberry freshness with a zesty finish
By Glass $16
By Bottle $70

Rive Gauche Collobard Chardonnay
France
Aromas of ripe apple and pears with the chardonnay contributing a hint of tropical fruit
By Glass $17
By Bottle $70

Lunardi IGT Veneto Pinot Grigio
Italy
Fruity varietal wine with scents of tropical fruits and enticing floral notes
By Glass $17
By Bottle $70

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<table>
<thead>
<tr>
<th>Wine</th>
<th>Origin</th>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Cloudy Bay Sauvignon Blanc</strong></td>
<td>New Zealand</td>
<td>Nose of fruit and herbs with long crisp finish</td>
<td>$110</td>
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<tr>
<td><strong>Cape Mentelle Sauvignon Blanc Semillon</strong></td>
<td>Australia</td>
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<td>$95</td>
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<td><strong>Baby Doll Sauvignon Blanc</strong></td>
<td>New Zealand</td>
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<td>$90</td>
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<tr>
<td><strong>Beringer Main &amp; Vaine Sparkling White Zindafel</strong></td>
<td>United States</td>
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<td>$87</td>
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<td><strong>Torres Vina Esmeralda</strong></td>
<td>Spain</td>
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<td>$86</td>
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<tr>
<td><strong>Pierre Ferraud &amp; Fils Vin De Pays Chardonnay</strong></td>
<td>France</td>
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<td>$80</td>
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<tr>
<td><strong>Terrazas Altos Del Plata Chardonnay</strong></td>
<td>Argentina</td>
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<td>$80</td>
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### NON-ALCOHOLIC BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>Still Water</strong></td>
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<tr>
<td>Aqua Panna (750ml)</td>
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</tr>
<tr>
<td><strong>Sparkling Water</strong></td>
<td></td>
</tr>
<tr>
<td>San Pellegrino (250ml)</td>
<td>$4</td>
</tr>
<tr>
<td>San Pellegrino (750ml)</td>
<td>$8</td>
</tr>
<tr>
<td><strong>Soda</strong></td>
<td></td>
</tr>
<tr>
<td>Coca-cola / Coke Light / Coke Zero / Sprite / Tonic Water / Ginger Ale / Soda Water</td>
<td>$6</td>
</tr>
<tr>
<td><strong>Chilled Juice</strong></td>
<td>$8</td>
</tr>
<tr>
<td>Orange / Apple / Tomato / Cranberry</td>
<td></td>
</tr>
<tr>
<td><strong>Freshly Squeezed Juice</strong></td>
<td>$10</td>
</tr>
<tr>
<td>Orange / Green Apple / Watermelon / Pineapple</td>
<td></td>
</tr>
<tr>
<td><strong>Espresso</strong></td>
<td>$6</td>
</tr>
<tr>
<td><strong>Americano</strong></td>
<td>$7</td>
</tr>
<tr>
<td>Decaffeinated option is available upon request.</td>
<td></td>
</tr>
<tr>
<td><strong>Double Espresso / Café Latte/ Cappuccino / Macchiato</strong></td>
<td>$8</td>
</tr>
<tr>
<td>Decaffeinated option is available upon request.</td>
<td></td>
</tr>
<tr>
<td><strong>Hot Chocolate / Chocolate Milk</strong></td>
<td>$8</td>
</tr>
<tr>
<td><strong>Premium Tea by the Pot</strong></td>
<td>$9</td>
</tr>
<tr>
<td>English Breakfast / Earl Grey / Blackcurrant / Pure Green Tea / Pure Peppermint Leaves / Pure Chamomile Flowers / Springtime Fragrant Oolong Tie Guan Yin</td>
<td></td>
</tr>
<tr>
<td><strong>Ice-Blended</strong></td>
<td>$10</td>
</tr>
<tr>
<td>Iced Tea/ Iced Blended Coffee/ Iced Blended Chocolate</td>
<td></td>
</tr>
<tr>
<td><strong>Smoothie</strong></td>
<td>$12</td>
</tr>
<tr>
<td>Strawberry / Mango / Banana / Passion Fruit</td>
<td></td>
</tr>
<tr>
<td><strong>Milk Shake</strong></td>
<td>$12</td>
</tr>
<tr>
<td>Strawberry / Chocolate / Vanilla / Banana</td>
<td></td>
</tr>
<tr>
<td><strong>Hot and Cold Milk</strong></td>
<td>$4</td>
</tr>
<tr>
<td>Full Cream / Low Fat / Soya Milk</td>
<td></td>
</tr>
</tbody>
</table>

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

Contains Pork | Dairy | Lactose Free | Contains Nuts | Contains Seafood | Contains Beef | Contains Eggs | Gluten Free | Vegetarian | Vegan | Contains Alcohol

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