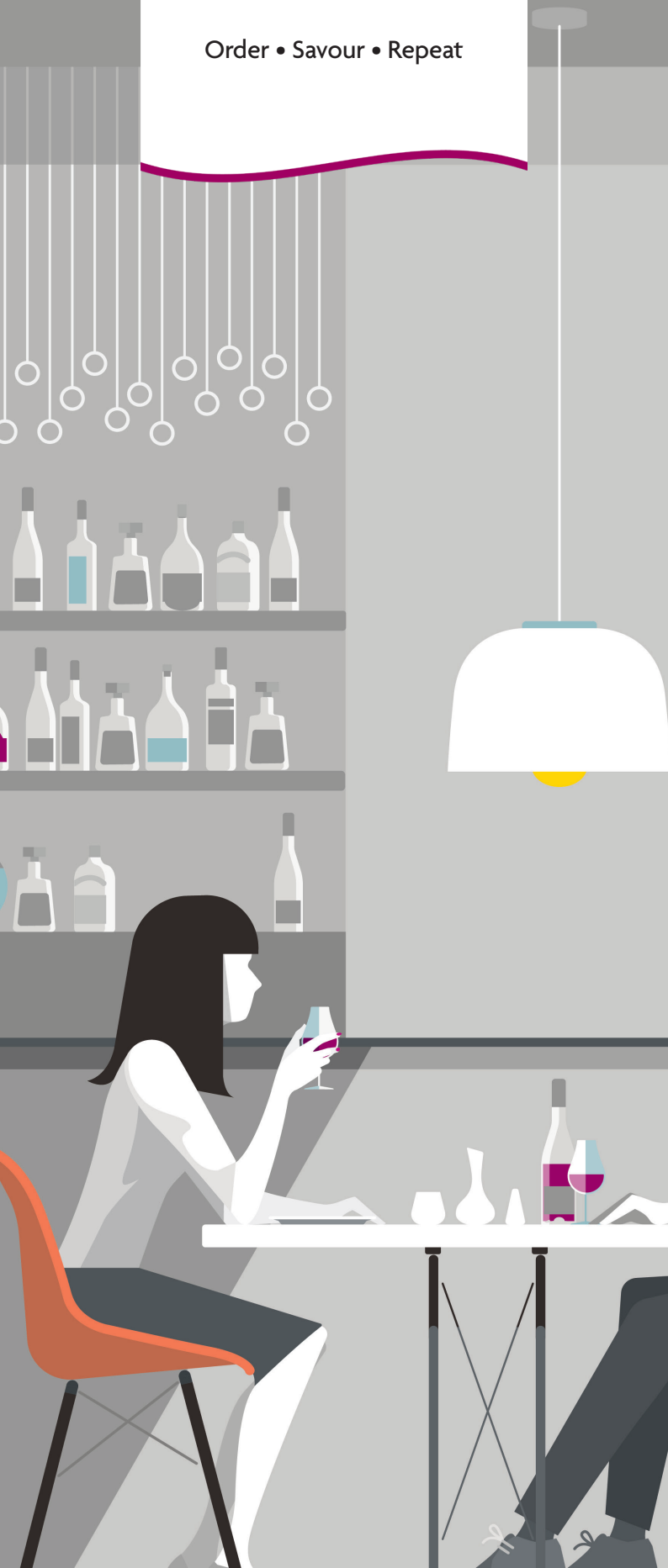


LOBBY LOUNGE

Order • Savour • Repeat





Available daily from 11:30AM until 10:00PM
(Last order at 9:30PM)

SALAD & APPETIZER

- WARM SALMON CAESAR** \$19⁺⁺
Grilled Salmon, Sous Vide Egg, Baby Romaine Lettuce, Garlic Croutons and Shaved Parmigiano Cheese in House-made Warm Caesar Salad Dressing
- MIDDLE EASTERN BOWL** \$17⁺⁺
Classic Garden Salad, Falafel, Cucumbers, Artichokes, Avocados and Hummus served with Flat Bread

SOUP

- TRUFFLE MUSHROOM SOUP** \$16⁺⁺
Wild Mushroom Puree and White Truffle Oil served with Bread Rolls and Butter
- PLANT-BASED TOM KHA KAI** \$15⁺⁺
Thai-Style Spicy and Sour Coconut Soup with Plant-Based Chicken, Mushrooms and Mixed Vegetables

LIGHT MEAL, BURGER & SANDWICH

- DOUBLE CHEESE WAGYU BEEF BURGER** \$30⁺⁺
Wagyu Beef Patty, Parmigiano Cheese, Cheddar Cheese, Gherkins, Tomatoes and Lettuce in a Brioche Bun, served with French Fries
- CROWNE CLUB SANDWICH** \$23⁺⁺
Smoked Organic Sakura Chicken with House-made Herb Mayonnaise, Pork Bacon, Fried Egg, Lettuce and Tomatoes in House-made Chia Ciabatta, served with French Fries
- SATAY PANGGANG** \$20⁺⁺
Half Dozen of Meat Skewers, House-made Peanut Sauce, Rice Cake with Sliced Onions and Cucumbers
Choice of Meat: Chicken or Mutton
- CHILLI CON CARNE NACHOS** \$19⁺⁺
Plant-based Chilli Con Carne, Guacamole and Tomato Salsa served with Tortilla Chips

TASTE OF THE WEST

- LOBSTER TRUFFLE RISOTTO** \$42⁺⁺
Boston Lobster, Lobster Bisque Arborio Rice with Parmigiano Cheese and Shaved Truffle

SIGNATURE BBQ IBERICO PORK RIBS \$32⁺⁺
Barbecue Iberico Pork Ribs served with Raisin
Coleslaw and Sweet Potato Fries

Choice of Sauce: Hickory BBQ or Black Pepper

BARRAMUNDI AND CHIPS \$29⁺⁺
Beer-battered Sustainable Barramundi Filet served
with Raisin Coleslaw, French Fries and House-made
Tartar Sauce

BURRATA PIZZA \$28⁺⁺
Burrata Cheese, Mozzarella Cheese, Fresh Rocket
Leaves in Tomato and Basil Puree on House-made
Pizza Dough

PULLED BEEF GNOCCHI \$25⁺⁺
Sous Vide Angus Beef Flank and Gnocchi with
Pomodoro Sauce, Mozzarella Cheese and
Parmigiano Cheese

“YOUR WAY” ORGANIC EGGS \$20⁺⁺
Two Organic Eggs, Pork Bacon, Chicken Sausage,
Sautéed Mushrooms, Provencal Tomatoes, Potato
Rosti and Baked Beans

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

TASTE OF THE EAST

SLIPPER LOBSTER SINGAPORE LAKSA \$28⁺⁺
Slipper Lobster, Thick Vermicelli, Fish Cake,
Shredded Chicken, Quail Egg, Beancurd Puff and
Bean Sprouts in House-made Spicy Coconut Gravy

BEEF BIBIMBAP \$26⁺⁺
Korean-Style Fried Rice with Sliced Beef, Egg,
Seasoned Vegetables, Spicy Gochujang Sauce
and Sesame Oil

NONYA FRIED RICE \$26⁺⁺
Wok-Fried Rice, Spicy Peranakan Belacan Chilli,
Fried Chicken, Sunny-Side Egg, Mixed Vegetables
and Crackers

SEAFOOD HOKKIEN MEE \$25⁺⁺
Rice Vermicelli Noodle, Crab Meat, Prawns, Squid,
Eggs and Chives in Fragrant Prawn Stock Gravy

CHAR KWAY TEOW \$20⁺⁺
Rice Noodles, Prawns, Fresh Cockles, Fish Cake,
Choy Sum, Bean Sprouts and Chinese Sausage

Choice of Spiciness: Spicy or Non-Spicy

Please take note that our selection of food may contain allergens such as eggs, wheat, soybeans, peanuts, tree nuts, dairy and seafood. Feel free to let our friendly team know if you have any of such allergies.`

Prices are subject to prevailing government taxes.

BAR SNACKS

- MUDDY BUDDYZ SNACK BUCKET** \$26⁺⁺
Snack Bucket of Chicken Karaage, Crispy Calamari, Chicken Teriyaki Tsukune and Potato Wedges with Smoky Cheese Sauce and Japanese Mayonnaise
- TACO CHIPS AND SALSA** \$15⁺⁺
Baked Tortilla Corn Chips with House-made Guacamole, Pico de Gallo and Smoky Cheese Sauce
- CRISPY CALAMARI** \$15⁺⁺
Deep-Fried Breaded Squid with Kumquat Aioli
- TRUFFLE FRIES** \$12⁺⁺
Crispy Hand-Cut Potatoes with Truffle Oil
- CHICKEN TERIYAKI TSUKUNE** \$12⁺⁺
Japanese Grilled Chicken Meatball Skewers with Teriyaki Sauce, Japanese Mayonnaise and Bonito Flakes
- CHICKEN KARAAGE** \$12⁺⁺
Deep-Fried Boneless Chicken Thigh Chunks with Sweet Thai Chilli Sauce
- CHEESY POTATO WEDGES** \$10⁺⁺
Crispy Hand-Cut Potato Wedges with Smoky Cheese Sauce

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Available daily from 11:30AM until 10:00PM
(Last order at 9:30PM)

LOCAL SPECIALTY

- | | |
|---|--------------------|
| CROWNE SIGNATURE ICED LEMON TEA
Freshly-brewed tea with honey and lemon wedges | \$11 ⁺⁺ |
| BANDUNG
Local mix of rose syrup and fresh milk | \$10 ⁺⁺ |
| “YUAN YANG” (COFFEE WITH TEA)
Classic Hong Kong mix of coffeetea with seven-parts milk tea and three-parts coffee | \$9 ⁺⁺ |
| Iced option available at \$1 ⁺⁺ | |
| TEH TARIK
Local favourite “pulled” milk tea | \$9 ⁺⁺ |
| Iced option available at \$1 ⁺⁺ | |

COFFEE, TEA & CHOCOLATE

Iced option available at \$1⁺⁺

- | | |
|---|-------------------|
| COFFEE
Choice of Espresso, Americano, Cappuccino, Café Latte, Café Mocha or Decaffeinated | \$9 ⁺⁺ |
| CHOCOLATE | \$9 ⁺⁺ |
| TEA
Choice of English Breakfast, Earl Grey, Oolong, Chamomile, Green, or Peppermint | \$9 ⁺⁺ |

SOFT DRINKS & WATER

- | | |
|---|--------------------|
| SOFT DRINKS
Choice of Coca-Cola, Coca-Cola Light, Coca-Cola Zero, Sprite, Ginger Ale, Soda Water or Tonic Water | \$10 ⁺⁺ |
| BOTTLED WATER (750ML)
Choice of Acqua Panna or San Pellegrino Sparkling | \$10 ⁺⁺ |
| BOTTLED WATER (250ML)
Choice of Acqua Panna or San Pellegrino Sparkling | \$5 ⁺⁺ |

JUICES, SMOOTHIES & MILKSHAKES

FRESHLY SQUEEZED JUICE MIX Choice of 3 Fruits: Green Apple, Orange, Carrot, Pineapple, Grapefruit or Watermelon	\$15 ⁺⁺
FRESHLY SQUEEZED JUICE Choice of Green Apple, Orange, Carrot, Pineapple, Grapefruit or Watermelon	\$10 ⁺⁺
CHILLED JUICE Choice of Apple, Cranberry, Orange or Pineapple	\$9 ⁺⁺
FRUIT SMOOTHIE Choice of Banana, Strawberry Milk or Mango with Milk and Greek Yoghurt	\$12 ⁺⁺
FRUIT MILKSHAKE Choice of Banana, Strawberry and Mango with Vanilla Ice Cream and Milk	\$15 ⁺⁺
OREO MILKSHAKE Oreo, Vanilla Ice Cream and Milk	\$15 ⁺⁺
COCONUT SHAKE Coconut Cream, Monin Coconut Syrup, Coconut Water, Vanilla Ice Cream and Coconut Flesh	\$15 ⁺⁺
CLEANSING CARROT Carrot, Apple, Lemon and Ginger	\$15 ⁺⁺
REJUVENATING RECHARGE Pineapple, Apple, Banana and Coconut Water	\$15 ⁺⁺
GINGER DETOX Ginger, Lemon and Apple	\$15 ⁺⁺



Available daily from 5:00PM until 7:00PM
(Last order at 6:30PM)

**IF HAPPY HOUR TURNS YOU ON,
GET A GLASS.**

DRAUGHT BEER

TIGER DRAUGHT, SINGAPORE	\$7.50 ⁺⁺
SUMMER IPA DRAUGHT, SINGAPORE	\$8.50 ⁺⁺

PROSECCO

BOTTEGA PROSECCO BRUT	\$7.50 ⁺⁺
A clean and savoury palate with hints of ripen gold apple, with a bitter note in the after taste.	

WINES

VILLA MARIA PRIVATE BIN MARLBOROUGH SAUVIGNON BLANC, NEW ZEALAND	\$7.50 ⁺⁺
A balanced wine with flavours of melon, passionfruit, and ruby grapefruit, capturing the essence of Marlborough.	
BROWN BROTHERS 18 EIGHTY NINE MERLOT, AUSTRALIA	\$7.50 ⁺⁺
A medium-bodied, versatile wine with lifted aromas of red berries, dried herbs, spices and undercurrents of liquorice, balancing the soft tannins.	

	GLASS	BOTTLE
LIQUOR		
	\$5 ⁺⁺	\$50 ⁺⁺
ABSOLUT BLUE VODKA Vodka		
	\$6 ⁺⁺	\$60 ⁺⁺
JIM BEAM Bourbon Whiskey		
	\$6 ⁺⁺	\$60 ⁺⁺
SAUZA GOLD Tequila		
	\$6.50 ⁺⁺	\$65 ⁺⁺
CHIVAS REGAL 12 YEARS Blended Scotch - Whisky		

Prices are subject to prevailing government taxes.

	GLASS	BOTTLE
BOMBAY SAPPHIRE Gin	\$7.50 ⁺⁺	\$75 ⁺⁺
MARTELL V.S.O.P Cognac	\$9 ⁺⁺	\$90 ⁺⁺
HIGHLAND PARK 12 YEARS Single Malt	\$10 ⁺⁺	\$100 ⁺⁺

Prices are subject to prevailing government taxes.



Available daily from 11:30AM until 10:00PM
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BEER

TIGER DRAUGHT , SINGAPORE	\$15 ⁺⁺
ASAHI SUPER DRY, JAPAN	\$16 ⁺⁺
HEINEKEN, NETHERLANDS	\$16 ⁺⁺
KIRIN DRAUGHT, JAPAN	\$17 ⁺⁺
PERONI NASTRO AZZURO, ITALY	\$17 ⁺⁺
SUMMER IPA DRAUGHT, SINGAPORE	\$17 ⁺⁺
GUINNESS SURGER, IRELAND	\$18 ⁺⁺

COCKTAIL

SINGAPORE SLING Beefeater Gin, D.O.M Benedictine, Triple Sec, Cherry Brandy, Lime Juice, Pineapple Juice, Grenadine Syrup, Angostura Bitters, Fresh Pineapple and Cherry	\$20 ⁺⁺
NEGRONI Beefeater Gin, Martini Rosso Vermouth, Campari and Orange Peel	\$18 ⁺⁺
MAITAI Myers Dark Rum, Bacardi Rum, Pineapple Juice, Lime Juice, Almond Syrup, Angostura Bitter, Dried Orange and Lime Wedge	\$18 ⁺⁺
MOJITO Bacardi Rum, Lime Juice, Fresh Lime, Soda Water and Mint Leaves	\$15 ⁺⁺
CARPIRINHA Bacardi Rum, Lime Juice, Fresh Lime and Soda Water	\$12 ⁺⁺

MOCKTAILS

COCONUT NOJITO Coconut Water and Lime Juice	\$13 ⁺⁺
JET-WAY FIZZ Fresh Grapefruit Juice, Lime Juice, Orange Marmalade and Soda Water	\$13 ⁺⁺
SUNSET CRUISE Pineapple Juice, Fresh Passionfruit, Mint Leaves and Soda Water	\$13 ⁺⁺

Prices are subject to prevailing government taxes.

TROPICAL BREEZE \$13**
Mango Juice, Apple Juice, Monin Elderflower Concentrate
and Soda Water

VERY BERRY \$13**
Strawberries, Mixed Berries, Lime Juice and Soda Water

LIQUOR

GLASS BOTTLE

VODKA

ABSOLUT BLUE VODKA \$10** \$100**

42BELOWPURE \$13** \$130**

BELVEDERE \$15** \$150**

ABSOLUT ELYX FLARE \$17** \$170**

BOURBON & WHISKEY

JIM BEAM \$12** \$200**

JACK DANIEL'S \$18** \$250**

ANGEL'S ENVY \$25** \$250**

KNOB CREEK 9 \$28** \$280**

MAKER'S MARK \$29** \$290**

GIN

BOMBAY SAPPHIRE \$15** \$150**

BEEFEATER 24 \$16** \$160**

THE BOTANIST \$20** \$200**

HENDRICK'S \$25** \$250**

BLENDED SCOTCH - WHISKY

CHIVAS REGAL 12 YEARS \$13** \$130**

JOHNNIE WALKER GOLD RESERVE \$19** \$190**

TEACHER'S SINGLE MALT \$22** \$220**

BALLANTINE'S 17 \$23** \$230**

GLASS BOTTLE

SINGLE MALT

HIGHLAND PARK 12 YEARS OLD	\$20 ⁺⁺	\$200 ⁺⁺
GLENDFIDDICH 12 YEARS	\$25 ⁺⁺	\$250 ⁺⁺
MACALLAN 12 YEARS	\$28 ⁺⁺	\$280 ⁺⁺
BALVENIE 12 YEARS OLD DOUBLEWOOD	\$30 ⁺⁺	\$300 ⁺⁺

TEQUILA

SAUZA GOLD	\$12 ⁺⁺	\$120 ⁺⁺
CORZO SILVER	\$22 ⁺⁺	\$250 ⁺⁺
PATRÓN SILVER	\$25 ⁺⁺	\$250 ⁺⁺

COGNAC

MARTELL V.S.O.P	\$18 ⁺⁺	\$180 ⁺⁺
REMY MARTIN V.S.O.P	\$20 ⁺⁺	\$200 ⁺⁺
HENNESSY V.S.O.P	\$22 ⁺⁺	\$220 ⁺⁺
COUR VOISIER XO	\$58 ⁺⁺	\$580 ⁺⁺

RUM

BACARDI CARTA BLANCA	\$12 ⁺⁺	\$120 ⁺⁺
CRUZAN SINGLE BARREL	\$20 ⁺⁺	\$200 ⁺⁺



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(Last order at 9:30PM)

CHAMPAGNE

	GLASS	BOTTLE
BOTTEGA PROSECCO BRUT A clean and savoury palate with hints of ripen gold apple, with a bitter note in the after taste.	\$15 ⁺⁺	\$70 ⁺⁺
BOTTEGA PROSECCO GOLD An effervescent sparkling wine with aromas of apple, pear and lily, bubbling with crisp light pear on the front and a hint of mineral on the finish.	\$25 ⁺⁺	\$110 ⁺⁺
BOTTEGA PROSECCO PINK A bright and citrusy wine with white florals and strawberry flavours that leaves fresh on the palate.	\$30 ⁺⁺	\$120 ⁺⁺
DOM PERIGNON VINTAGE 2020, FRANCE An ample presence, full and massive, with sappy sensation that dominates but rapidly overtaken by the aroma for a generous, firm and controlled spices and pepper sensation, sustaining to a scintillating and saline finish.	-	\$700 ⁺⁺

WHITE WINE

VILLA MARIA PRIVATE BIN MARLBOROUGH SAUVIGNON BLANC, NEW ZEALAND A balanced wine with flavours of melon, passionfruit and ruby grapefruit, capturing the essence of Marlborough.	\$15 ⁺⁺	\$70 ⁺⁺
ERRAZURIZ ESTATE CHARDONNAY, CHILE A pilant and dry tropical blend of orange pith, lime zest and pear, with a melony flourish that finishes spicy and persistent.	\$15 ⁺⁺	\$70 ⁺⁺
VILLA MARIA EARTHGARDEN ORGANIC HAWKES BAY ROSÉ, AUSTRALIA A provoking aroma of blood-orange, rosehip and watermelon for a rich and refreshingly dry finish.	\$20 ⁺⁺	\$80 ⁺⁺

Prices are subject to prevailing government taxes.

RED WINE

	GLASS	BOTTLE
BROWN BROTHERS 18 EIGHTY NINE MERLOT, AUSTRALIA A medium-bodied, versatile wine with lifted aromas of red berries, dried herbs, spices and undercurrents of liquorice, balancing the soft tannins.	\$15 ⁺⁺	\$70 ⁺⁺
ERRAZURIZ ESTATE RESERVA CARMENERE, CHILE Beautiful intense notes of black fruits, figs, graphite and bell pepper with fine-grained tannins and a smooth and pleasant mid-taste.	\$15 ⁺⁺	\$70 ⁺⁺
VILLA MARIA PRIVATE BIN MARLBOROUGH PINOT NOIR, NEW ZEALAND Fruity flavours of cranberries and fresh raspberries with perfumed aromas of red cherry and bright berry fruits.	\$20 ⁺⁺	\$80 ⁺⁺



CROWNE PLAZA®

AN **IHG®** HOTEL

CHANGI AIRPORT

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