IN-ROOM DINING

ALL-DAY DINING

5AM – 11PM DAILY

CAVIAR (30G)

Served with Buckwheat Blinis, Chopped Chives, Chopped Egg White, Chopped Egg Yolk, Chopped Shallot & Sour Cream

Sturgeon Beluga (A) (SF) (SH)

$900

Sturgeon Oscietra (A) (SF) (SH)

$350

SALADS

Sands Salad (SB)

Chicken, Organic Poached Egg, Feta Cheese, Mixed Greens & Romaine Lettuce, Vine-Ripened Tomato, Olives, Carrot & Mustard Shallot Vinaigrette

$26

Caesar Salad (R) (SF) (SH)

Romaine Lettuce Hearts Tossed with Caesar Dressing & Garlic Focaccia Croutons

$26

Optional Add-On (+$5) (SB) (SF) (SH)

Grilled Chicken, Grilled ASC-Certified Prawns or ASC-Certified Smoked Salmon

(A) ALCOHOL (B) BEEF (DF) DAIRY-FREE (GF) GLUTEN-FREE (LF) LACTOSE-FREE (N) NUTS

(P) PORK (R) RENNET (SB) SUSTAINABLE (SF) SEAFOOD (SH) SHELLFISH (V) VEGETARIAN

Prices are subject to 10% service charge and prevailing goods and services tax.

IN-ROOM DINING

ALL-DAY DINING

5AM – 11PM DAILY

SOUS VIDE SOUPS

Ginseng Black Chicken
Double-Boiled Black Chicken with Wolfberry & Chinese Herbs
$24

Hearty Chicken Soup
Carrots, Onion, Celery, Cabbage, Parsley, Orzo Pasta
& Shredded Chicken
$22

Healthy Cabbage & Onion Soup GF V
$18

BITES

Korean Spicy Chicken Wings (8 Pieces) A
Tossed in Gochujang Sauce & Sesame Seeds,
Served with Korean Bean Sprout Slaw
$27

French Fries V
$12

Artisanal Cheese Platter N R
Chef's Selection of Fine Cheeses, Crackers & Fresh Grapes
$34

A ALCOHOL B BEEF DF DAIRY-FREE GF GLUTEN-FREE LF LACTOSE-FREE N NUTS
P PORK R RENNET SB SUSTAINABLE SF SEAFOOD SH SHELLFISH V VEGETARIAN

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IN-ROOM DINING

ALL-DAY DINING

5AM – 11PM DAILY

Chicken Satay (Half-Dozen) N

Spicy Peanut Dip, Rice Cake, Cucumber & Red Onions

$26

Smoked Duck N

Mango Cubes, Capsicum, Coulis & Walnut Dressing

$22

Deep-Fried Pork Ngoh Hiang P

$23

SANDWICHES

Club Sandwich P R

Brioche Bread, Roasted Chicken Breast, Sharp Cheddar Cheese,
Bacon, Fried Egg, Tomato, Butter Lettuce & Potato Chips

$28

Vegetable Sandwich R

White Bread, Cucumber, Tomato, Onion, Masala Potato,
Cheddar Cheese, Mint Chutney, Baby Green Salad, Olive Oil & Balsamic Vinegar

$24

A ALCOHOL B BEEF DF DAIRY-FREE GF GLUTEN-FREE LF LACTOSE-FREE N NUTS

P PORK R RENNET SB SUSTAINABLE SF SEAFOOD SH SHELLFISH V VEGETARIAN

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IN-ROOM DINING

ALL-DAY DINING

5AM – 11PM DAILY

BURGERS

Grilled Angus Beef Burger (B) (R)

Sesame Bun, Red Pepper Sauce, Cheddar Cheese, Sautéed Onion,
Gherkins, Tomato, Butter Lettuce & Fries
$38

Impossible™ Burger (R) (SB)

Gluten-Free Bun, Cheddar Cheese, Onion, Tomato,
Mixed Green Salad, Olive Oil & Balsamic Vinegar
$38

PASTA & PIZZA

Salmon Aglio Olio (R) (SB) (SF)

Spaghetti Tossed in Olive Oil with Chilli Flakes
& Garlic Pan-Seared ASC-Certified Salmon
$48

Quattro Formaggi (R)

Tomato Sauce, Ricotta, Mozzarella, Parmesan & Gorgonzola Cheese
$28

Pepperoni (B) (R)

Tomato Sauce, Mozzarella Cheese & Beef Pepperoni
$30

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(P) PORK (R) RENNET (SB) SUSTAINABLE (SF) SEAFOOD (SH) SHELLFISH (V) VEGETARIAN

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IN-ROOM DINING

ALL-DAY DINING

5AM – 11PM DAILY

ENTRÉES

Australian Wagyu Beef Ribeye (250g) A

Green Asparagus, Baby Carrots, Roasted Vine-Ripened Tomato,
Mashed Potatoes & Red Wine Sauce
$112

Mediterranean Baked Cod GF SF

Tomato, Onion, Olives, Lentils
$68

CHINESE & LOCAL

Steamed Jasmine White Rice

$5

Hainanese Sakura Chicken Rice

Boneless Sakura Chicken, Fragrant Chicken Rice,
Chicken Broth, Chilli, Ginger & Dark Soy Sauce
$38

Nasi Lemak N SB SF SH

Coconut Rice, Sambal King Prawns, Hard-Boiled Egg,
Sous Vide Chicken Rendang, Cucumber, Fried Anchovies & Fried Peanuts
$38

A ALCOHOL B BEEF DF DAIRY-FREE GF GLUTEN-FREE LF LACTOSE-FREE N NUTS
P PORK R RENNET SB SUSTAINABLE SF SEAFOOD SH SHELLFISH V VEGETARIAN

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IN-ROOM DINING

ALL-DAY DINING

5AM – 11PM DAILY

Roti Paratha (N) (V)

Southern Indian Pan-Fried Bread, Vegetable Sambar &
Chana Masala (Chickpea Curry)
$25

Sous Vide Amritsari Chicken Masala (N)

Boneless Chicken Thigh in Tomato-Onion Masala
$31

Sweet Corn & Crab Meat (SF) (SH)

Blue Crab Meat, Egg, Soy Sauce & Spring Onion
$18

Sichuan Mapo Tofu (A) (P)

Braised Tofu with Minced Pork & Hot Bean Sauce
$26

Nasi Goreng Kampung (N) (SF) (SH)

Malaysian-Style Spicy Fried Rice with Shrimp, Deep-Fried Chicken Wings,
Anchovies, Sunny-Side Up Egg & Prawn Crackers
$32

Crab Meat Fried Rice (SF) (SH)

Blue Crab Meat, Egg, Bean Sprouts & Spring Onion
$33

(A) ALCOHOL (B) BEEF (DF) DAIRY-FREE (GF) GLUTEN-FREE (LF) LACTOSE-FREE (N) NUTS

(P) PORK (R) RENNET (SB) SUSTAINABLE (SF) SEAFOOD (SH) SHELLFISH (V) VEGETARIAN

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IN-ROOM DINING

ALL-DAY DINING

5AM – 11PM DAILY

NOODLES & RICE

Shrimp Wonton Noodle Soup P SF SH

Local Egg Noodles with Shrimp Wontons, Baby Bok Choy & Superior Broth

$22

Nyonya Laksa SB SF SH

Thick Rice Noodles with ASC-Certified King Prawns, Boiled Egg,
Bean Sprouts, Fish Cakes & Bean Curd in Spicy Coconut Broth

$27

Jumbo Prawn Char Kway Teow P SB SF SH

Wok-Fried Flat Rice Noodles with ASC-Certified Jumbo Prawns, Squid, Fish Cakes,
Egg, Pacific Clams, Chinese Sausage, Bean Sprouts & Chives

$38

Shredded Chicken with Rice Vermicelli P SB SF SH

Flat Rice Noodles with ASC-Certified Jumbo Prawns, Bean Sprouts & Chives

$22

Japanese Set A SB SF SH

Black Cod, Steamed Rice, Miso Soup, Tempura Shrimp & Vegetables,
Japanese Pickles, Natto Beans & Sliced Seasonal Fresh Fruits

$62

A ALCOHOL B BEEF DF DAIRY-FREE GF GLUTEN-FREE LF LACTOSE-FREE N NUTS

P PORK R RENNET SB SUSTAINABLE SF SEAFOOD SH SHELLFISH V VEGETARIAN

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IN-ROOM DINING

ALL-DAY DINING

5AM – 11PM DAILY

DESSERTS

Sliced Seasonal Fresh Fruit (V)
$22

Mango Sago (V)
Chilled Mango & Sago Dessert Soup with Pomelo
$20

Chilled Bird's Nest
Served with a Side of Sweet Osmanthus Rock Sugar Syrup
$120

Basque Cheesecake (R)
Served with Japanese Strawberry Compote
$18

Red Bean Soup (GF) (V)
With 20-Year-Old Tangerine Peel
$12

(A) ALCOHOL (B) BEEF (DF) DAIRY-FREE (GF) GLUTEN-FREE (LF) LACTOSE-FREE (N) NUTS

(P) PORK (R) RENNET (SB) SUSTAINABLE (SF) SEAFOOD (SH) SHELLFISH (V) VEGETARIAN

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IN-ROOM DINING

ALL-DAY DINING

5AM – 11PM DAILY

Homemade Ice Cream (V)

Choice of Flavour:

Vanilla, Strawberry or Hokkaido Milk Chocolate

$18

Homemade Sorbet

Choice of Flavour:

Chocolate (V), Mango (V) or Raspberry (V)

$18

(A) ALCOHOL (B) BEEF (DF) DAIRY-FREE (GF) GLUTEN-FREE (LF) LACTOSE-FREE (N) NUTS

(P) PORK (R) RENNET (SB) SUSTAINABLE (SF) SEAFOOD (SH) SHELLFISH (V) VEGETARIAN

Prices are subject to 10% service charge and prevailing goods and services tax.