

SINGAPOREAN FAVOURITES

18. ROTI PARATHA 🥘

Southern Indian Pan-fried Bread, Vegetable Sambar
& Chana Masala (Chickpea Curry)

\$22

19. JUMBO PRAWN CHAR KWAY TEOW 🌱🥗🍤🐙🥚

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

\$38

20. HAINANESE SAKURA CHICKEN RICE 🍷

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

\$32

21. NYONYA LAKSA 🌱🐙🥚

Thick Rice Noodles with ASC-certified King Prawns, Boiled Egg,
Bean Sprouts, Fish Cakes, Beancurd in a Spicy Coconut Broth

\$27

22. VEGETARIAN FRIED RICE 🍷🌱

Asparagus, Bean Sprouts, Carrots, Cauliflower, Mushrooms & Broccoli

Option of brown rice is available upon request.

\$22

23. SIN CHOW BEE HOON 🌱🥗🍤🐙🥚

Wok-fried Rice Vermicelli with Pork Char Siew, ASC-certified Prawns,
Eggs & Medley of Vegetables

\$28

REGIONAL CLASSICS

24. STEAMED JASMINE WHITE RICE

\$5

25. KOREAN DOLSOT BIBIMBAP 🥬🍛🇰🇷

Korean Vegetables, Steamed Rice & Egg Yolk in a Stone Pot with Seaweed Soup

\$28

26. ANGUS BEEF RAMYEON 🍜🥬🇰🇷

Spicy Kimchi Noodle Soup with Cabbage, Mushrooms & Poached Egg

\$42

27. JAPANESE SET 🍣🍜🍷🇯🇵

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

\$52

28. NASI GORENG KAMPUNG 🍛🍜🍤🇲🇾

Malaysian-style Spicy Fried Rice with Shrimp, Deep-fried Chicken Wings,
Anchovies, Sunny-side-up Egg & Prawn Crackers

\$32

29. PENANG 'MAMAK' MEE GORENG 🍜🍤🍷🇲🇾

Malaysian-style Spicy Stir-fried Yellow Noodles with Prawns,
Fish Cakes, Eggs, Potatoes, Vegetables & Beancurd

\$32

🇰🇷 Korea 🇯🇵 Japan 🇲🇾 Malaysia

🐷 pork 🦞 shellfish 🐟 seafood 🍷 alcohol 🌱 sustainable

🚫 lactose-free 🥬 no meat & seafood 🌿 vegetarian & dairy-free 🚫 gluten-free

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

The following Indian Specialties (30 – 32) are served with Plain Naan or Basmati Rice, Indian Pickles, Mango Chutney & Crackers

30. MOONG DAL TADKA (Jain) 🌿🥗🇮🇳

Yellow Lentil Stew with Spices & Coriander

\$21

31. PANEER SUBZ KORMA 🥗🇮🇳

Cottage Cheese, Long Beans, Carrots, Cauliflower,
Green Peas with Cashew Curry

\$26

32. AMRITSARI CHICKEN MASALA 🇮🇳

Boneless Chicken Thigh in Tomato-Onion Masala

\$31

SMALL BITES

33. CHICKEN SATAY (Half Dozen)

Spicy Peanut Dip, Rice Cake, Cucumber & Red Onions

\$26

34. DUO OF ASIAN SPRING ROLLS 🥗🥗🇻🇳

Vietnamese Prawn Rice Paper Rolls & Crispy Spring Vegetable Rolls

Served with Peanut Chilli Dip

\$18

35. KOREAN SPICY CHICKEN WINGS (8 Pieces)

Tossed in Gochujang Sauce, Sesame Seeds

Served with Korean Bean Sprout Slaw

\$27

36. ARTISANAL CHEESE PLATTER 🥗

Chef's Selection of Fine Cheeses, Crackers & Fresh Grapes

\$34

37. FRENCH FRIES 🥗

\$12

🇮🇳 India

🐷 pork 🦞 shellfish 🐟 seafood 🍷 alcohol 🌱 sustainable
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INTERNATIONAL FARE

CAVIAR

French Caviar (30g)

Served on Ice with Traditional Condiments & Buckwheat Blinis

38. STURGEON BELUGA

\$720

39. STURGEON OSCIETRA

\$350

SALADS

40. CREATE-YOUR-OWN SALAD

Step 1: Select your choice of hydroponic greens:

Mixed Greens, Romaine Lettuce, Butter Lettuce or Arugula

Step 2: Select three condiments:

Vine-ripened Tomato, Onion, Cucumber, Corn Kernels,
Olives, Bell Peppers, Garbanzo Beans or Boiled Egg

Step 3: Select a vinaigrette or dressing:

Extra Virgin Olive Oil, Balsamic Vinaigrette, Lemon Vinaigrette,
Wafu Dressing, Thousand Island Dressing or Ranch Dressing

\$24

Optional add-on (+\$5): 🐷🐠🐟

Prosciutto, Turkey, Chicken Breast, Tuna, Prawns,
Crab Meat, ASC-certified Smoked Salmon or Whole Avocado

41. SANDS SALAD 🐠🐟🌱

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

\$26

🐷 pork 🐠 shellfish 🐟 seafood 🍷 alcohol 🌱 sustainable
🚫 lactose-free 🍗 no meat & seafood 🌿 vegetarian & dairy-free 🚫 gluten-free

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42. CAESAR SALAD

Romaine Lettuce Hearts Tossed with Caesar Dressing & Garlic Focaccia Croutons

\$26

Optional add-on (+\$5):

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

43. BABY KALE & ASPARAGUS SALAD

Vine-ripened Tomato, Parmesan Cheese, Almond Flakes,
Dried Cranberries & Lemon Vinaigrette

\$29

SOUPS

44. VEGETABLE FLORETS & PINTO BEAN SOUP

Cauliflower, Broccoli, Zucchini, Carrot & Vine-ripened Tomato

\$18

45. HEARTY CHICKEN SOUP

Carrots, Onion, Celery, Cabbage, Parsley, Orzo Pasta & Shredded Chicken

\$22

SANDWICHES

46. CLUB SANDWICH 🍗

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

\$28

47. BOMBAY VEGETABLE SANDWICH 🥗

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

\$24

BURGERS

48. GRILLED ANGUS BEEF BURGER

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

\$38

49. IMPOSSIBLE™ BURGER 🌱🥬🍷

Gluten-free Bun, Cheddar Cheese, Onion, Tomato, Butter Lettuce & Baby Green Salad

\$38

PASTAS

50. CHICKEN LINGUINE ALFREDO

Creamy Cheese Sauce, Button Mushroom Fricassée

\$34

51. SALMON AGLIO E OLIO 🌱🍷🐟

Spaghetti Tossed in Olive Oil with Chilli Flakes & Garlic
Pan-seared ASC-certified Salmon

\$48

52. IMPOSSIBLE™ PENNE BOLOGNESE 🌱🥬

Impossible™ Meat, Fresh Tomato Sauce

\$32

PIZZAS

53. QUATTRO FORMAGGI 🥗

Tomato Sauce, Ricotta, Mozzarella, Parmesan & Gorgonzola Cheese

\$28

54. PEPPERONI

Tomato Sauce, Mozzarella Cheese & Beef Pepperoni

\$30

ENTRÉES

55. TWO ORGANIC EGGS IN ANY STYLE

Served with Potato Hash Browns, Pencil Asparagus & Vine-ripened Tomato

\$28

56. AUSTRALIAN WAGYU BEEF RIB EYE (220g) 🍷

Green Asparagus, Baby Carrots, Roasted Vine-ripened Tomato,
Mashed Potatoes & Red Wine Sauce

\$75

57. MSC-CERTIFIED MARBLE GOBY 🌍🐟🍷

Pan-fried White Fish Fillet with Romesco Sauce, Carrots,
Asparagus & Wilted Spinach

\$38

SANDS KIDS' MENU

58. CREATE-YOUR-OWN KIDS' BENTO

Step 1: Select one main: 🍝

Spaghetti Marinara or Shrimp Fried Rice

Step 2: Select one side: 🐟

Sautéed ASC-certified Salmon, Angus Beef Meatballs or Steamed Seasonal Vegetables

Served with Sweet Corn Kernels, Sliced Watermelon, Chocolate Chip Cookies & Vanilla Milkshake

\$28

59. SPAGHETTI MARINARA 🍝

Spaghetti, Vine-ripened Tomato Confit, Fresh Tomato Sauce & Parmesan Cheese

Served with Garlic Bread

\$18

Optional Add-on of Beef Meatballs \$5

60. CHICKEN NUGGETS & FRIES

Served with Barbeque Sauce

\$18

61. BATTERED FISH & CHIPS 🐟 🌱

Served with French Fries, Coleslaw, Tartar Sauce & Lemon

\$18

62. MAC & CHEESE 🍝

\$20

63. SHRIMP FRIED RICE 🍝 🐟

\$18

64. SHRIMP WANTON NOODLE SOUP 🍜 🐟 🌱

Local Egg Noodles with Shrimp Wantons,

Baby Bok Choy & Superior Broth

\$18

CHINESE SPECIALTIES

APPETISERS

65. CHINESE BARBEQUE PORK BELLY 🍖🍷

Served with Honey Mustard Dip

\$18

66. KUROBUTA PORK 🍖🍷

Sliced Pork Belly with Spicy Garlic Sauce

\$22

67. SZECHUAN COLD CHICKEN IN RED OIL 🍗🍷

Poached Sakura Chicken, Szechuan Chilli Oil, Peanut,
Spring Onion & Sesame Seeds

\$18

68. DRUNKEN SAKURA CHICKEN WITH WOLFBERRY 🍗🍷🍷

Boneless Sakura Chicken, Rice Wine Brine & Red Dates

\$18

69. MARINATED JELLYFISH & CUCUMBER 🍷🍷

\$18

70. BLACK & WHITE WOOD EAR MUSHROOM SALAD 🍄🍷

Cucumber, Red Chilli, Garlic & Coriander

Served chilled

\$18

71. CUCUMBER SALAD 🍄🍷🍷

Black Vinegar, Chilli & Sesame Oil

\$18

72. SZECHUAN BEAN CURD SALAD 🍄🍷🍷

Mala Bean Curd Skin, Bell Pepper & Coriander

\$22

SOUPS

73. GINSENG BLACK CHICKEN 🍗🍷

Double-boiled Black Chicken with Wolfberry & Chinese Herbs

\$24

74. DOUBLE-BOILED SAKURA CHICKEN & FISH MAW SOUP

Conpoy, Fish Maw, Chinese Mushrooms & Red Dates

\$28

75. SWEET CORN & CRABMEAT

Blue Crab Meat, Egg, Soya Sauce & Spring Onion

\$18

76. DOUBLE-BOILED KUROBUTA PORK RIB SOUP 🍗🍷

Walnut, Conpoy & Chinese Herbs

\$25

77. VEGETARIAN HOT & SOUR SOUP 🌿🥬🍷

Soft Tofu, Bamboo Shoots, Black Fungus, Mushrooms,
Carrots & Red Vinegar

\$18

MAINS

78. SWEET & SOUR PORK

with Tropical Fruit, Onion & Bell Pepper

\$22

79. BRAISED PORK BELLY WITH PRESERVED VEGETABLES IN CLAYPOT

Served with Soya Sauce & Spring Onion

\$26

80. SZECHUAN SPICY CHICKEN 🍷

Stir-fried Boneless Chicken Thigh with Cashew Nuts & Szechuan Peppers

\$28

81. SZECHUAN KUNG PAO CHICKEN 🍷

Stir-fried Boneless Chicken Thigh Cubes, Cashew Nuts, Dried Chilli
& Onions with Rock Sugar & Black Vinegar Sauce

\$26

🍗 pork 🦞 shellfish 🐟 seafood 🍷 alcohol 🌱 sustainable
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82. STIR-FRIED LAMB LEG  

Stir-fried Boneless Sliced Lamb Leg with Chinese Leek

\$38

83. STEAMED PACIFIC COD   

Asparagus & XO Sauce

\$42

84. BRAISED TOFU & MOREL MUSHROOM 

Tofu, Baby Choy Sum, Chinese Mushrooms & Carrots

\$22

85. SZECHUAN MAPO TOFU   

Braised Tofu with Minced Pork & Hot Bean Sauce

\$26

86. PLANT-BASED MINCED PORK & GREEN BEANS  

Olive Vegetables & Red Chilli

\$22

87. SZECHUAN STIR-FRIED FRENCH BEANS   

Minced Kurobuta Pork & Dried Chilli

\$24

88. SEAFOOD FRIED RICE WITH XO SAUCE   

Egg, Shrimp, Mixed Vegetables & Spring Onion

\$26

89. CRAB MEAT FRIED RICE  

Blue Crab Meat, Egg, Beansprouts & Spring Onion

\$22

90. CANTONESE-STYLE CONGEE  

Plain Rice Congee or Congee Topped with Shredded Chicken or White Fish

Served with Dough Fritter, Preserved Vegetables, Spring Onion & Ginger

\$20

91. LANZHOU BEEF NOODLES  

Egg Noodles in Herbal Broth with Sliced Braised Beef Shank

\$32

92. DAN DAN MIAN   

Egg Noodles, Minced Kurobuta Pork, Shredded Cucumber, Spring Onion & White Sesame Seeds with Spicy Hot Bean Sauce

\$26

DESSERTS

93. NOURISHING PEACH RESIN SWEET SOUP 

Red Dates, Wolfberries & Rock Sugar

\$22

94. GUI LING GAO 

Chinese Herbal Jelly & UMF 20+ Manuka Honey

\$26

95. CHILLED MANGO PUDDING 

\$18

96. CHILLED ALMOND PUDDING 

\$18

DESSERTS

97. MANGO & SAGO

Chilled Mango & Sago Dessert Soup with Pomelo

\$18

98. CHILLED BIRD'S NEST CHENG TNG

A Rich, Nutritional & Healthy Dessert

Ginkgo Nuts, Dried Longan, Barley, Sterculia, Jelly Strips, Sago Seeds, Red Dates

Served with Rock Sugar Syrup on the Side

\$38

99. RARE VANILLA MASCARPONE CHEESECAKE

with Raspberry Compote, Lime Zest Sabayon

\$18

100. SPRING STRAWBERRY TART

with Cold Basil-infused Napoleon Cream

\$18

101. HOMEMADE ICE CREAM OR SORBET

Please check with our In-Room Dining staff for today's selection

\$18

102. SLICED SEASONAL FRESH FRUIT

\$20

103. DECADENT CHOCOLATE COOKIES (3 Pieces)

\$14

104. GLUTEN-FREE COCONUT & BLACKBERRY POUND CAKE

\$18