

CAVIAR (30g) A D G L SH

Served on Ice with Traditional Condiments & Buckwheat Blinis

1. Sturgeon Beluga

\$900

2. Sturgeon Oscietra

\$350

SALADS

3. Sands Salad D G SB SF SH

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

\$26

4. Caesar Salad D G SF SH

Romaine Lettuce Hearts tossed with Caesar Dressing & Garlic Focaccia Croutons

\$26

Optional add-on (+\$5): SF SH

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

SOUS VIDE SOUPS

5. Ginseng Black Chicken A P

Double-boiled Black Chicken with Wolfberry & Chinese Herbs

\$24

6. Hearty Chicken Soup G

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

\$22

7. Healthy Cabbage & Onion Soup V

\$18

BITES

8. Korean Spicy Chicken Wings (8 Pieces) A D G

Tossed in Gochujang Sauce & Sesame Seeds
Served with Korean Bean Sprout Slaw

\$27

9. French Fries G V

\$12

10. Artisanal Cheese Platter D G

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

\$34

11. Chicken Satay (Half Dozen) G

Spicy Peanut Dip, Rice Cake, Cucumber & Red Onions

\$26

12. Smoked Duck

Mango Cubes, Capsicum, Coulis & Walnut Dressing

\$22

13. Deep-Fried Pork Nghoh Hiang G L P

\$23

SANDWICHES

14. Club Sandwich D G L P

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

\$28

15. Bombay Vegetable Sandwich D G V

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

\$24

BURGERS

16. Grilled Angus Beef Burger D G L

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

\$38

17. Impossible™ Burger D L SB V

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

\$38

PASTA & PIZZA

18. Salmon Aglio Olio SF

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

\$48

19. Quattro Formaggi D G L V

Tomato Sauce, Ricotta, Mozzarella, Parmesan & Gorgonzola Cheese

\$28

20. Pepperoni D G L

Tomato Sauce, Mozzarella Cheese & Beef Pepperoni

\$30

ENTRÉES

21. Australian Waygu Beef Rib Eye (250g) A D G

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

\$112

22. Mediterranean Baked Cod SF

Tomato, Onion, Olive, Lentil

\$68

CHINESE & LOCAL

23. Steamed Jasmine White Rice

\$5

24. Hainanese Sakura Chicken Rice G

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

\$38

25. Nasi Lemak D G SB SF SH

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

\$38

26. Roti Paratha D G V

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

\$22

27. Sous Vide Amritsari Chicken Masala

Boneless Chicken Thigh in Tomato-Onion Masala

\$31

28. Sweet Corn & Crab Meat G SF SH

Blue Crab Meat, Egg, Soy Sauce & Spring Onion

\$18

29. Sichuan Mapo Tofu G P

Braised Tofu with Minced Pork & Hot Bean Sauce

\$26

30. Nasi Goreng Kampung SF SH

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

\$32

31. Crab Meat Fried Rice G SF SH

Blue Crab Meat, Egg, Bean Sprouts & Spring Onion

\$33

NOODLES & RICE

32. Shrimp Wonton Noodle Soup D G L P SF SH

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

\$22

33. Nyonya Laksa D G SB SF SH

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

\$27

34. Jumbo Prawn Char Kway Teow G 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

35. Shredded Chicken with Rice Vermicelli G SF SH

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

\$22

36. 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 D Dairy G Gluten L Lactose
P Pork SB Sustainable SF Seafood SH Shellfish V Vegetarian

DESSERTS

37. Sliced Seasonal Fresh Fruit V

\$22

38. Mango & Sago L V

Chilled Mango & Sago Dessert Soup with Pomelo

\$20

39. Chilled Bird's Nest G

Served with a side of Sweet Osmanthus Rock Sugar Syrup

\$120

40. Basque Cheesecake D G L

Served with Japanese Strawberry Compote

\$18

41. Red Bean Soup

With 20-Year-Old Tangerine Peel

\$12