

# IN-ROOM DINING

## FOOD MENU

Available 24 hours a day, our dishes are prepared using the finest fresh ingredients. From simple to intricate, we have a wide range of delicious offerings to suit every taste, as well as wines to complement every flavour – all served with a smile for a unique and memorable dining experience.

Earn 10% Resort Dollars on your in-room dining purchases and redeem at over 250 outlets for dining, shopping, your next hotel stay and more with your complimentary Sands LifeStyle membership now.

## BREAKFAST SETS

### 1. Continental V

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery 

Select one cereal:

All Bran, Cornflakes, Honey Oats with Strawberries,  
Granola or Gluten-free Cocoa Pebbles

Served with Fresh Milk, Low-fat Milk, Fat-free Milk or Soy Milk D L

Select one Ferme des Peupliers yoghurt jar: D L V

Natural, Strawberry, Blueberry, Raspberry or Apricot

Select three items: D G L

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant,  
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread

Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea

**\$38**



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

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

## 2. American

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery 

Choice of two organic eggs in any style:

Fried, Scrambled, Poached, Boiled or Omelette

Served with Hash Browns, Molasses Baked Beans, Cherry Tomato & Sautéed Button Mushrooms

Select three fillings for Omelette or Scrambled Eggs: 

Parma Ham, ASC-certified Smoked Salmon, Honey Ham, Bell Peppers, Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar Cheese

Select one accompaniment:

Applewood-smoked Bacon, Grilled Ham, Chicken Sausages or Pork Sausages

Select three items: 

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant, Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread  
Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea

**\$52**

## 3. English

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery 

Two Soft Poached Organic Eggs on Toasted Sourdough with Pork Sausages, Hash Browns, Molasses Baked Beans, Cherry Tomato & Sautéed Button Mushrooms

Fresh Pink Grapefruit or Grapefruit Baked with Demerara Sugar










Select three items: 

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant, Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread  
Served with Honey, Marmalade, Preserves & Butter

Freshly Brewed Coffee or Tea

**\$52**



 Alcohol  Dairy  Gluten  Lactose  
 Pork  Sustainable  Seafood  Shellfish  Vegetarian

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

#### 4. Chinese D G L P SB SF SH

Plain Rice Congee or Congee topped with Shredded Chicken or White Fish  
*Served with Dough Fritter, Preserved Vegetables,  
Braised Peanut, Spring Onion & Ginger*

#### Trio of Dim Sum

Chicken Char Siew Pau, Pork Siew Mai & Har Gow (Shrimp Dumpling)  
Sliced Seasonal Fresh Fruits & Chinese Bread (Black Sesame, Bak Kwa & Soft Kaya Bun)  
Hot or Chilled Soy Milk  
Freshly Brewed Coffee or Tea

**\$52**

#### 5. Japanese D G SB SF SH

Teriyaki ASC-certified Salmon, Egg Roll Omelette, Steamed Rice,  
Miso Soup with Tofu & Seaweed  
*Served with Natto Beans, Pickled Vegetables & Furikake (Dry Seasoning)*

Sliced Seasonal Fresh Fruits

Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery 

Freshly Brewed Coffee or Japanese Sencha Tea

**\$52**

#### 6. Healthy Start D G L V

Egg White Omelette made from Three Organic Eggs with Baby Spinach

Hot Oatmeal, Fresh Berries & Nuts

Bagel with Low-fat Cream Cheese or Wheat Toast

Select one smoothie:

Banana, Strawberry, Mango or Mixed Berries

Freshly Brewed Coffee or Tea

**\$52**



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

## À LA CARTE BREAKFAST

### 7. Cereal Selection (35g) D G V

All Bran, Cornflakes, Honey Oats with Strawberries, Cocoa Pebbles or Granola  
*Served with Fresh Milk, Low-fat Milk, Fat-free Milk or Soy Milk* D L

**\$8**

### 8. Baker's Basket D G L V

Select six items:

White Toast, Whole Wheat Toast, Baguette, Danish Pastry, Croissant,  
Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread  
*Served with Honey, Marmalade, Preserves & Butter*

**\$18**

### 9. Ferme des Peupliers Yoghurt Jar D L V

Natural, Strawberry, Blueberry, Raspberry or Apricot  
*Served with Mixed Berries*

**\$15**

### 10. Buttermilk Pancakes D G L V

Served with Mixed Berries, Whipped Cream, Chocolate Sauce, Maple Syrup

**\$19**

### 11. Raisin Brioche French Toast with Cinnamon Sugar D G L V

Served with Mixed Berries, Whipped Cream, Chocolate Sauce, Maple Syrup

**\$19**

### 12. Golden Waffles D G L V

Served with Mixed Berries, Whipped Cream, Chocolate Sauce, Maple Syrup

**\$19**

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



### 13. Eggs Benedict D G

Two Soft Poached Eggs on Homemade Toasted Sourdough  
*Served with Glazed Hollandaise Sauce, Hash Browns,  
Molasses Baked Beans & Vine-ripened Tomato*

Select one accompaniment: P SF

Grilled Back Bacon, ASC-certified Smoked Salmon or Wilted Baby Spinach

**\$42**

### 14. Two Organic Eggs in Any Style

Fried, Scrambled, Poached, Boiled Omelette or Egg White Omelette  
*Served with Hash Browns, Molasses Baked Beans, Cherry Tomato  
& Sautéed Button Mushrooms*

Select three fillings for Omelette or Scrambled Eggs: D L P SF

Parma Ham, ASC-certified Smoked Salmon, Honey Ham, Bell Peppers,  
Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar Cheese

Select one accompaniment: P

Applewood-smoked Bacon, Grilled Ham, Chicken Sausages or Pork Sausages

Choice of Bread: D G L V

White or Wheat

**\$42**

### 15. Singapore Kopitiam-Style Kaya Toast G V

*Served with Soft-boiled Egg*

**\$18**

### 16. Pan-Fried Carrot Cake Served with XO Chilli Sauce SF

**\$15**