

PASTRY COMBO

糕点套餐

Danish & Drink

Choice of a cup of Teh Tarik or Kopi

丹麦糕点配上一杯南洋咖啡或拉茶

SGD 10



BEVERAGES

饮料

TEH TARIK / KOPI / MILO - 7

拉茶/南洋咖啡/美禄

TEH HALIA - 7.50

姜味拉茶

COFFEE

咖啡

Fresh Brewed Coffee / Americano

Cappuccino / Latte / Flat White - 9

现煮/美式

卡布奇诺/拿铁/澳白

Espresso / Macchiato / Mochachino - 8

浓缩咖啡/玛奇朵/摩卡奇诺

CLASSIC TEA - 8*

经典茶

English Breakfast / Earl Grey / Chamomile

Peppermint / Jasmine / Darjeeling

英式早餐/伯爵/洋甘菊/薄荷/茉莉花/大吉岭

ARTISAN SELECTION

(GRYPHON) - 10*

精选茶

White Ginger Lily / Pearl of the Orient / Nymph of the Nile

Coba Cabana / Azteca D'Oro / Osmanthus Sencha

白姜百合/东方明珠/尼罗河仙女

科巴卡巴纳/黄金阿兹特克/桂花煎茶

*chargeable per pot 按每壶收费



THE SIGNATURE BREAKFAST

The Lobby Lounge

SHANGRI-LA SINGAPORE

7AM TO 11AM 上午7点至11点
(LAST ORDER 11AM) 最后点餐在11点



BREAKFAST À LA CARTE

早餐

AVAILABLE DAILY

每日餐点



LOCAL BUFFET

当地自助餐

SATURDAY, SUNDAY AND PUBLIC HOLIDAY

星期六、星期天及公定假期

SGD 42 per adult

新币42 / 每成人

SGD 21 per child

新币21 / 每儿童

Savour a wide selection of local appetisers and desserts from the buffet and complete the experience with a choice of one of our signature dishes, along with a cup of Kopi or Teh Tarik.

尽情享受我们为您精心挑选的开胃菜，
甜点配上一杯南洋咖啡或拉茶。
您也可以任选本餐厅一道招牌菜。



NASI LEMAK – 26

椰浆饭 E, G, N, SH

This dish is a perfect medley of flavours. With pandan-scented rice infused with coconut milk, served with crispy anchovies, peanuts, fried egg, cucumber slices, fried chicken and piquant homemade sambal, it makes for the perfect hearty breakfast.

这道椰奶和香兰叶浸透的米饭，搭配香脆的江鱼仔、花生、鸡蛋、黄瓜片、炸鸡和辛香可口的叁巴辣椒酱组成一道风味绝佳的早餐。



ROTI PRATA WITH DHALCHA AND FISH CURRY – 17

印度煎饼配蔬菜及鱼咖喱 G

In collaboration with renowned Springleaf Prata Place, this Indian flat bread is made with stretched dough that is fried with ghee for a crisp outer layer that is fluffy inside. It is best complemented with classic Indian vegetarian curry and fish curry.

源自于 Springleaf Prata Place，外酥内软的印度煎饼由加了酥油（印度澄清黄油）的面团飞抛拉伸制成，再煎至香脆，搭配微辣的印度蔬菜咖喱和鱼咖喱一起享用。



FRIED CARROT CAKE (CHAI TOW KWAY) – 12

炒萝卜糕（菜头粿）E, G, SH

A local delight, this savoury carrot cake is made of steamed white radish and fried with preserved radish called 'chai poh', egg and sweet dark soya sauce, and garnished with spring onions.

新加坡的本地美食之一，这个美味的萝卜糕是由白萝卜蒸熟制成，再用菜脯、鸡蛋和甜黑酱油煎至金黄色，最后撒上葱花即可享用。

Continental Bakery Basket – 16

欧式面包篮 D, E, G

Baker's basket, butter and fruit preserve.
(Mini Blueberry Muffin, French Croissant, Fruit Danish)

面包篮、黄油和水果蜜饯
(迷你蓝莓松饼、法式羊角面包、丹麦酥)



WANTON MEE – 19

云吞面 E, G, P

A perennial favourite amongst Singaporeans. Soft and springy egg noodles tossed with special black sauce and barbecued pork, accompanied by a bowl of flavourful pork and shrimp dumpling soup.

本地最受欢迎的粤式面食。柔软而有嚼劲的鸡蛋面配上黑酱及叉烧，和一碗美味鲜甜的猪肉和鲜虾云吞汤。



HAINANESE PORRIDGE – 14

海南粥 G, P

A simple and comforting breakfast for all palates. This savoury grainy Hainanese porridge is cooked with tender minced pork balls, meat slices and ginger, and served with golden brown Chinese crullers.

用慢火熬煮的香滑软绵白粥搭配嫩滑猪肉丸、肉片、姜丝，及炸至金黄色的油条，这是一道暖心又暖胃且让人满足的早餐。



SOFT BOILED EGGS WITH KAYA TOAST – 12

半熟鸡蛋配咖椰吐司 D, E, G

The traditional local breakfast. Thin slices of crisp toasted bread served with slivers of savoury butter and a generous spread of homemade kaya, a traditional jam made with coconut and eggs. For an elevated taste, add a dash of dark soya sauce and white pepper to the soft-boiled eggs and enjoy it as a dip.

传统南洋早餐。香脆的烤面包，包裹着可口黄油和一大抹由椰子和鸡蛋制成的咖椰酱。在半熟鸡蛋中，加入少许黑酱油和白胡椒，用烤面包蘸着吃，也是别有一番风味。

Granola Bowl – 14

格兰诺拉麦片碗 D, G

Layers of Crunchy Granola, Natural Yoghurt, Seasonal Berries.

多层脆脆格兰诺拉麦片、天然酸奶、时令浆果。

A Alcohol 含酒精 D Dairy 含奶制品 E Eggs 含蛋类 G Gluten 麸质 N Nuts 含坚果 P Pork 含猪肉 S Soya 含豆类 SE Seafood 含海鲜
SH Shellfish 含贝类 T Tree Nuts 含树坚果 V Vegetarian 素食

Prices are subject to 10% service charge and prevailing government taxes.

所有标价需另加10%服务费及政府消费税。