

## DANISH 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 – 12

欧式面包篮 D, E, G

Baker's basket, butter and fruit preserve.

面包篮、黄油和水果蜜钱。



### 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

Start your day with a simple yet comforting breakfast that appeals to every palate. Smooth, warming and satisfying, served with golden-brown Chinese doughnuts.

Choose from three hearty options: chicken, pork, or fish.

以一份简单却温暖人心的早餐开启美好的一天，口感顺滑、暖胃又满足，搭配金黄酥脆的油条，层次丰富。

三款滋养选择任您挑选：鸡肉、猪肉或鱼肉。



### 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。