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 / Cappuccino – 9
Latte / Flat White / Decaf
现煮/卡布奇诺/拿铁/澳白/脱咖啡因

Espresso / Americano – 8
浓缩咖啡/美式

Macchiato / Mochachino – 9
玛奇朵/摩卡奇诺

CLASSIC TEA – 8*
经典茶

English Breakfast / Earl Grey / Chamomile
Peppermint / Jasmine / Darjeeling
Shangri-La Tea / Ginger Tea
英式早餐/伯爵/洋甘菊/薄荷/茉莉花
大吉岭/香格里拉香茶/姜茶

HOT CHOCOLATE – 13.50
热巧克力

*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 Á 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.

尽情享用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 – 28
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 – 19
印度煎饼配蔬菜及鱼咖喱 G, N, SH

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) – 13
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。

WANTON MEE – 20
云吞面 E, G, P, SE, SH

A perennial favourite amongst Singaporeans. Soft and springy egg noodles tossed with special black sauce and barbequed 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 – 16
海南粥 G, P, SH

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 – 13
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。

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。

The Lobby Lounge

SHANGRI-LA SINGAPORE

WESTERN MORNING FAVOURITES
西式早餐精选

HEALTHY BREAKFAST SET — 39
健康早餐套餐 *D, E, V*

Vegetable omelette, mushrooms, tomatoes, onions, capsicums, cheese, rosemary roasted potatoes, sautéed mushrooms, spinach, roasted tomatoes, seasonal sliced fruit, choice of freshly squeezed apple, orange, pineapple or watermelon juice. Coconut cinnamon oatmeal, mixed berries with choice of milk, non-dairy milk or honey.

蔬菜煎蛋卷，蘑菇、番茄、洋葱、彩椒、芝士、迷迭香烤土豆、炒蘑菇、菠菜、烤番茄、时令切片水果；可选鲜榨苹果汁或橙汁。椰香肉桂燕麦粥配什锦浆果；可选搭配牛奶、植物奶或蜂蜜。

AMERICAN BREAKFAST — 40
美式早餐 *E, G, N, P*

Two organic eggs, choice of bacon, ham, chicken sausage or Cumberland pork sausage, roasted tomatoes, sautéed mushrooms, choice of hash brown or roasted potatoes, Baker's basket, butter, fruit preserve, seasonal sliced fruit and choice of orange or apple juice.

两枚有机鸡蛋，可选培根、火腿、鸡肉香肠或坎伯兰猪肉香肠、烤番茄、炒蘑菇；可选薯饼或烤土豆、面包篮、黄油、果酱、时令切片水果；以及可选橙汁或苹果汁。

MIXED BERRIES YOGHURT PARFAIT — 16
莓果酸奶百汇 *D, G, T, V*

Unsweetened Greek yoghurt, mixed berries, homemade granola and honey.
无糖希腊酸奶、混合莓果、自制格兰诺拉麦片和蜂蜜。

FRESH FRUIT PLATTER — 20
新鲜水果拼盘 *V*

Watermelon, papaya, seasonal melon, pineapple, mango and mixed berries.
西瓜、木瓜、当季甜瓜、凤梨、芒果和混合莓果。

BELGIAN WAFFLE — 23
比利时松饼 *D, E, G*

Fresh berries, maple syrup, icing sugar and whipped cream.
新鲜莓果、枫糖浆、糖霜和鲜奶油

A Alcohol 酒精 | D Dairy 奶制品 | E Eggs 蛋类 | G Gluten 麸质 | N Nuts 坚果 | P Pork 猪肉 | S Soya 豆类
SE Seafood 海鲜 | SH Shellfish 贝类 | T Tree Nuts 树坚果 | V Vegetarian 素食

Prices are in SGD, subject to 10% service charge and prevailing government taxes.
Photos shown are for illustration purposes only. Actual dishes may vary.
价格以新加坡元计算，所有标价需另加10%服务费及政府消费税。 照片仅供参考。菜品以实物为准。