
尝味菜单 TASTING MENU

Sample a selection of signature breakfast dishes,
each served in a tasting portion that comes with
a cup of Kopi or Teh Tarik.

品尝具有本地风味的早餐精选，
配上一杯南洋咖啡或拉茶。

WANTON MEE
云吞面 🍜🍜🍜

FRIED CARROT CAKE (CHAI TOW KWAY)
炒萝卜糕 (菜头粿) 🥕🍜🍜🍜

HAINANESE PORRIDGE
海南粥 🍜🍜🍜

SGD 28

饮料 BEVERAGES

TEH TARIK / KOPI / MILO – 6

COFFEE – 8

Fresh Brewed Coffee / Espresso / Americano
Cappuccino / Latte / Flat White / Macchiato / Mochachino

CLASSIC TEA – 8*

English Breakfast / Earl Grey / Chamomile
Peppermint / Jasmine / Darjeeling

ARTISAN SELECTION
(GRYPHON) – 10*

White Ginger Lily / Pearl of the Orient / Nymph of the Nile
Coba Cabana / Azteca D'Oro / Osmanthus Sencha

*chargeable per pot

THE SIGNATURE BREAKFAST



7AM TO 11AM 上午7点至11点
(LAST ORDER 10.30AM)

早餐 BREAKFAST A LA CARTE

AVAILABLE DAILY
每日餐点

当地自助餐 LOCAL BUFFET

SATURDAY, SUNDAY AND PUBLIC HOLIDAY
星期六、星期天及公定假期

SGD 38 per adult

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 🍲 🍳 🥒 🌿 🌶️

An original recipe from The Coconut Club, a Michelin's Bib Gourmand Singapore 2018 awardee, 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.

采用荣获2018年新加坡米其林“必比登推介”认可的椰子俱乐部椰浆饭配方。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 – 16

印度煎饼配蔬菜及鱼咖喱 🍲 🌿 🌶️

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）🍲 🍳 🌿 🌶️

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 – 18

云吞面 🍲 🍳 🌿

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 🍲 🌿

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 🍲 🍳 🌿

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。



Pork 猪肉



Shellfish 贝类



Eggs 鸡蛋



Nuts 豆类



Dairy 乳制品



Gluten 麸质



Spicy 辣

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

所有标价需另加10%服务费及政府消费税。