

Chef
Recommends



\$158

Carbonara with
Pan-fried Scallops



5195 0185



In Room Dining



Ext: 6657

SOUP & SALAD

Soup of the Day **\$45**

Caesar Salad **\$88**

*crispy bacon, parmesan
focaccia croutons & Caesar dressing*

With grilled chicken **\$108**

With salmon gravlax **\$138**

Spicy Jalapeno Chicken Salad  **\$148**

with mango, avocado & mixed leaves

Chicken & Pineapple Salad **\$118**

green apple & goma dressing

Healthy Quinoa Salad  **\$118**

*with mixed greens, cherry tomato,
red onion, cucumber & secret dressing*



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SOUP & SALAD

Peppered Tuna Salad

\$138

French bean, boiled egg, potato, olive, mesclun salad & red wine vinaigrette

Smoked Salmon & Avocado Salad

\$138

with rocket, frisee & caper butter dressing

Beetroot & Goat Cheese Salad

\$138

with orange segments & citrus dressing

Cobb Salad



\$128

mesclun, crumbled blue cheese, bacon, cherry tomato, avocado, hard-boiled egg & lemon aioli



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LOW FAT & BHARATH'S CURRY

Prawn & Pumpkin Risotto **\$168**
with parmesan shavings

Black Pepper Chicken Tikka  **\$148**
with kale salad & beetroot chutney

Chicken Masala   **\$128**
with jasmine rice

Beef Rendang  **\$148**
with kachumber salad & jasmine rice



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BURGER & SANDWICH

- Croque Madame** **\$128**
*with gammon ham in grilled farmer bread
baked with creamy mornay sauce,
melted cheese & fried egg*
- Cajun Chicken Burger** **\$128**
spicy chicken burger with cheddar cheese
- Portobello Mushroom Burger**  **\$138**
*with bell pepper, beetroot,
Swiss, cheddar & mozzarella cheese*
- BLT Turkey Club Sandwich** **\$128**
*turkey, ham, tomato, bacon
fried egg, guacamole & lettuce
in sourdough toast*
- Classic Beef Burger** **\$148**
*lettuce, red onion
& a choice of two toppings*
- Toppings:** **\$20**
*cheddar cheese, mushrooms, bacon
blue cheese, fried egg, guacamole
beetroot, caramelized onions* **each**

*Above Burger & Sandwich
are served with French fries*



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Snack

Parmesan Truffle Fries **\$68**
with truffle mayonnaise

Spicy Potato Wedges **\$68**
with mustard mayo sauce

Cajun Spiced Chicken Wings **\$78** 
with blue cheese buffalo dip

Chicken Satay & Peanut Sauce **\$78**

Chicken Tender **\$78**
with garlic mayonnaise (5pcs)

Nachos **\$78**
*tomato salsa, cheddar cheese
guacamole, sour cream, olives
& jalapeno*

add Chili Con Carne **\$98** 



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MAIN

- Grilled Chicken Breast** **\$148**
with garlic spinach, tomato & balsamic
- Grilled Lamb Chops**  **\$188**
with French fries, arugula & lemon-thyme vinaigrette & garlic herbs jus
- Wiener Schnitzel** **\$178**
with Mashed potato & Sauerkraut
- Seared Australian Beef Rib Eye** **\$188**
with roasted potato wedges, seasonal vegetables & mushroom mustard sauce
- Grilled US Wagyu Beef Rib Eye**  **\$398**
French fries & cabbage salad with sesame ginger sauce
- Grilled Cod Fillet** **\$338**
with lemon butter, broccoli & sesame pearl rice



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PASTA

Whole Wheat Spaghetti **\$138**

tossed with beef meat balls & tomato concasse

Spaghetti Carbonara  **\$158**

with grilled scallops & parmesan

Beef Lasagne **\$138**

with mozzarella, arugula, pesto & tomato concasse

Pesto Green Linguine  **\$118**

with cherry tomato & baby spinach



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ASIAN

Char Kwei Teow  **\$128**
*fried noodles, shrimps, Chinese preserved
sausage, egg & soya sauce*

Salmon Teriyaki **\$168**
with miso mashed potato & cabbage

Nasi Goreng **\$128**
*fried rice with chicken wings, satay,
fried egg & prawn crackers*

Singapore Noodles **\$128**
fried vermicelli with shrimps & BBQ pork



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ASIAN

Hainan Chicken Rice  **\$128**
with chicken soup & condiments

Wok-fried Sichuan Chicken  **\$128**
with jasmine rice

Cantonese Fried Egg Noodles  **\$138**
*with sliced prime beef &
black bean sauce*



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In Room Dining



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DESSERT

Tropical Fruit Platter **\$40**

Headland Marble Cheese Cake **\$45**

Chocolate Orange Mirror Cake  **\$45**

Caramelized Vanilla Custard **\$55**

Strawberry Profiteroles **\$50**
*with chocolate sauce
& vanilla ice-cream*



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SIDE

Fries or Mashed Potatoes  **\$40**

Mixed Salad  **\$40**

Waffle Potato Fries  **\$40**

Steamed Asparagus & Broccoli  **\$45**



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ALL DAY BREAKFAST

American Breakfast **\$110**

*orange juice or grapefruit juice,
corn flakes
egg served with ham or Canadian bacon or
streaky bacon or sausage
basket of pastries (Danish, toast or croissant)
sliced fresh fruit platter
coffee or tea*

Two Eggs (Served with Toast) **\$75**

*any style with hash browns & choice of
Canadian bacon or streaky bacon or Ham
or Sausage*

Fluffy Omelet (Served with Toast) **\$75**

*with a combination of ham, sausage
bacon, cheese, mushroom, onion,
tomato & capsicum*

Eggs Benedict **\$70**

Corned Beef Hash (Served with Toast) **\$75**

with poached egg



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ALL DAY BREAKFAST

Chicken & Mushroom Congee **\$58**

Cold Cereal (Served with Milk) **\$48**

choice of corn flakes or koko krunch

Muesli with Organic Rice Milk & Berries **\$70**

*With the purchase of any of the above breakfast items
choose any of the sides or drinks for \$20 per item*

SIDES

*Fresh Fruit Platter, Fruit Yoghurt, Natural Yoghurt,
Corn Flakes, Bircher Muesli, Hot Oatmeal
Canadian Bacon, Streaky bacon, Ham, Pork Chipolata,
2 Hash Browns, 2 Croissants, 2 Danish,
White or Whole Wheat Toast, 2 Muffins
Coffee, Decaffeinated Coffee, Hot Chocolate,
English Breakfast Tea
Orange, Grapefruit, Tomato or Pineapple Juice*



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BEVERAGE

Coffee

Coffee or Decaffeinated Coffee	\$38
Latte, Cappuccino or Espresso	\$30
Double Espresso	\$40
Extra Shot of Espresso	\$10

Tea

English Breakfast, Earl Grey, Peppermint, Camomile or Jasmine	\$30
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Hot Chocolate or Hot Milk	\$30
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Soft Drink / Mocktail

Coke, Coke Zero, Sprite, Soda	\$28
Jan Coconut Milk Drink (Original)	\$28
Jan Coconut Milk Drink (Banana)	\$28
Jan Mango Falooda Drink	\$28
Evian, Perrier	\$32
Lime Perrier or Lime Soda	\$36

Chilled Juice

Orange, Grapefruit or Pineapple	\$34
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Healthy Drinks

Water Flow Organic Ginger & Lemon	\$32
Water Flow Organic Cucumber & Mint	\$32
Extreme C Smoothies	\$38
Green Power Smoothies	\$38
Karmarama Smoothies	\$38



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BEVERAGE

Beer

Bottle

San Miguel Philippines 320ml	\$38
Singha 330ml	\$38
Tsing Tao 355ml	\$38
Asahi 330ml	\$42

White Wine

Glass

Red Bridge, Chardonnay, S AUS	\$48
Bottega Pinot Grigio Delle Venezie, ITA	\$66
Westend Estate Cool Climate Riesling, AUS	\$66
MOMO Sauvignon Blanc, Marlborough NZL	\$66

Red Wine

Glass

Red Bridge, Shiraz, S AUS	\$48
Murray Darling Artisans, Cab. Merlot, AUS	\$48
Leopard's Leap Lookout Cabernet Shiraz South Africa	\$48
Barwang The Wall Shiraz, Australia	\$52



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BEVERAGE

White Wine

Bottle

Red Bridge, Chardonnay, S AUS	\$220
Bottega Pinot Grigio Delle Venezie, ITA	\$300
Westend Estate Cool Climate Riesling, AUS	\$300
MOMO Sauvignon Blanc, Marlborough NZL	\$300
Gavi Di Gavi, DOCG, Italy	\$380

Red Wine

Bottle

Red Bridge, Shiraz, S AUS	\$220
Murray Darling Artisans, Cab. Merlot, AUS	\$220
Leopard's Leap Lookout Cabernet Shiraz South Africa	\$220
Barwang The Wall Shiraz, Australia	\$220
Chapel Hill, McLaren Vale, Shiraz, Australia	\$420
Carrick Unravelled Pinot Noir, NZ	\$450
Chateau Gemillan, Medoc, France	\$480
Church Block, Wirra Wirra, Cabernet, Shiraz & Merlot, Australia	\$480



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Chef's recommendations



Vegetarian



Spicy



Gluten free



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