

IN-ROOM DINING MENU

All Day Dining
11am - 3am

SNACKS

Potato Wedges	10
Potato Fries	10
Grilled Satay Chicken or Pork  cucumber onion rice cake peanut sauce	14

LOCAL FAVOURITES

Yong Chow Fried Rice prawn spring onion sunny side up Mexican chicken wing	20
Wok Fried Thin Bee Hoon  carrot cabbage bean sprout mock goose green vegetables	18
Fish Ball Noodle Soup thick noodle Tofu vegetables tomato	20
Tuna Sandwich fries mixed salad	16



Chef's recommendation



Vegetarian



Contains pork



Spicy

All prices are subject to 10% service charge and prevailing government taxes.
Please inform our servers if you have any food allergies upon placing your order.

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INDIAN DELIGHT

Briyani chicken tikka masala mint sauce	22
Roti Prata roti prata Vegetable curry	16
Naan  naan chana masala	22

DESSERT

Tiramisu (contain alcohol)	10
Strawberry Mousse	10
Fruit Salad with Passion Fruit Sauce	10



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HIGH TEA

2.30pm to 5.30pm
(last order at 4pm)

Sandwiches and Cold Selection

Smoked Duck with Cantaloupe Melon, Micro Cress and
Honey Mustard Sauce
Salmon Gravlax with Roe and Wasabi Mayonnaise
Mini Croissant Egg Sandwich

Hot Selection

Spinach Quiche
Beef Slider
Homemade Chicken Pie
Stuffed Jalapeno with Cheese

Pastries

Panna Cotta with Mango Passion Fruit Compote
Cheesecake
Chocolate Mousse Cake
Assorted Macarons
Mixed Fruit Scone with Jam, Cream and Strawberry

Chilled Juice

Tea

British Breakfast
Indian Papadum
Moroccan Mint
Egyptian Chamomile
Uji Sencha
South African Rooibos
Yunnan Pu Erh

Coffee

Freshly Brewed Black Coffee
Espresso
Macchiato
Cappuccino
Latte
Flat White

\$25 per person



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GRISSINI

Monday to Sunday
12pm - 2.30pm | 6pm - 9pm

ANTIPASTI

- INSALATA MISTA**  **18**
green salad | cherry tomatoes | black olives | parmesan cheese | balsamic
- TAGLIERE PER SALUMI**  **22**
prosciutto di parma | salami milano | coppa parma | beetroot relish |
mixed pitted olive | melon
- CAPRESE DI MOZZARELLA DI BUFALA**  **22**
soft buffalo mozzarella | roma tomatoes | basil
- PORTOBELLO CON AFFUMICATO SCAMORZA**  **24**
baked portobello mushroom | smoked scamorza cheese | arugula | balsamic reduction
- BURRATA PUGLIESE**   **28**
fresh burrata pugliese | tomato | olives | arugula

ZUPPE

- FUNGHI**  **16**
porcini | button | oyster mushroom
- ZUCCA E ARANCIA**  **16**
italian pumpkin | orange skin | pancetta | cinnamon
- MINISTRONE**   **16**
onion | zucchini | carrot | celery | leek | bean | tomato | pesto



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PASTA FATTA IN CASA

A selection of homemade pasta prepared à la minute and done al dente at the show kitchen by the skilful culinary team.

GNOCCHI DI PATATE AL GORGONZOLA E NOCI gorgonzola cheese parmigiano reggiano walnut cream	30
PAPPARDELLE ALL BOLOGNESE hand cut beef tomato sauce grana padano basil	32
SPAGHETTI ALLA VONGOLE   live clams garlic chilli white wine fresh parsley e.v.o.o.	34
LINGUINE NERO AL GAMBERONI  squid ink linguini pasta tiger prawn chilli white wine cherry tomato parsley	36
TAGLIATELLE ALL'ASTICE  lobster tomato sauce cherry tomato garlic chilli white wine parsley	38
CACCIUCCO ALLA LIVORNESE prawn mussel clams fish fillet scallop lobster bisque white wine tomato sauce tagliolini pasta	42
RISOTTO AI PISELLI pan seared foie gras green pea grana padano parsley e.v.o.o.	40



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GRISSINI JOSPER

Smoked in the Josper oven with apple wood at the open charcoal-grill kitchen.
Take your pick from a delicate selection of premium meats and
freshest catch from the ocean.

POLLO BAMBINO	30
deboned baby chicken mashed potato green asparagus corn chimichurri sauce	
SALMONE	36
norwegian salmon roasted vegetables mashed potato romesco sauce	
BARRAMUNDI	38
kühlbarra barramundi fillet tomato confit asparagus herb baked potatoes caper cream sauce	
POLPO	44
mediterranean octopus tentacles baby potatoes vine tomatoes asparagus chimichurri sauce	
FILETTO DI MANZO	44
100% grain fed australian beef tenderloin grilled vegetables natural jus	
BRACIOLA DI MAIALE 	45
USA kurobuta pork mashed potatoes asparagus creamy porcini sauce	
CREMAGLIERA DI AGNELLO	48
pure south new zealand lamb rack celeriac mousseline seasonal vegetables mint sauce	
CONTORNI	
SAUTEED US ASPARAGUS	6
MASH POTATO (<i>plain or truffle</i>)	6
SAUTEED SPINACH AND MUSHROOM	6
GRILLED CORN	6
SEASONAL VEGETABLES	6



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