



YEARS OF
EXCELLENCE

Singapore Premium Lounge

MENU

Breakfast

Mains

Oats with Banana Compote and Chia Seeds

Plain Omelette with Braised White Beans

Cheese Omelette

Vegetable Omelette

Poached Eggs on English Muffin

Eggs Royale on Bagel

Shakshuka

Accompaniments: chicken sausage, turkey bacon, beef bacon, grilled mushrooms, baked beans

Foul Medammes

Accompaniments: tomato, parsley, olive oil, cumin powder, onions, lemon wedge, green olives, Japanese cucumber, Romaine lettuce, feta cheese

Plain Pancakes with Condiments

 Vegetarian dishes may contain dairy products.

VEGAN Vegan dishes are completely free of animal products.

Please be advised that some of our dishes may contain the following allergens:
Gluten, milk, egg, peanut, tree nut, soy, sulphite, celery, mustard, sesame seeds, lupin fish.
Kindly contact a member of our staff for more information.



for a
sustainable
future

Lunch & Dinner

Soup

Wonton Soup

Lemon Coriander Soup

Appetizer

Congee with Condiments

Spring Roll with Spicy Garlic Sauce

Burrata with Mixed Berry Compote and Strawberries

Prawns Tempura with Fried Leek, Chilli Soba Sauce and Sesame Seed Dressing

Chicken Satay

Chilli King Prawns with Bell Peppers, Thai Chilli and Scallions

Slow Cooked Beef Cubes in Hoisin Sauce,
Mango Thai Chilli Sauce

Sushi

Vegetable Roll - Japanese Cucumber Hosomaki Roll

Ebi Maki Roll- Ebi Sushi

California Roll- Japanese Cucumber, Avocado, Crabstick, Tobiko

Salmon Nigiri- Smoked Salmon Sushi

Main

Tagiatelle with Mushroom and Cream Sauce with Garlic Bread

Grilled Beef Tenderloin with Roasted Turned Potatoes,
Carrot Purée and Cracked Pepper Sauce

Thai Red chicken Curry with Rice

Shrimp Massaman Curry with Steamed White Rice and
Sautéed Green Vegetables

Grilled Lamb Rack with Mashed Potatoes

Pan-Seared Salmon with Snow Peas, Beans, Pak Choy and
Lemongrass Sauce

Dessert

Chocolate fondant

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Beverage Menu

Non-alcoholic beverages

Hot Beverages



English Breakfast

A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk.

Earl Grey

A legendary grand classic, this fragrant black tea is richly infused with the finest bergamot.

Sencha

With a strong, grassy fragrance and floral accents, this classic TWG Tea infuses into a refreshing, pale-green cup with a subtle aftertaste and is an ideal accompaniment to a meal.

Grand Jasmine

An outstanding China green tea blended with superior jasmine blossoms. The infusion is delicate and refined, and gives an enveloping floral aroma.

Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

Moroccan Mint

A great favourite, this fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.

Premium Coffees

Americano

Cappuccino

Caffè Latte

Espresso

Double Espresso

Caffè Mocha

Espresso Macchiato

Flat White

Decaffeinated

(All coffees are available as regular and decaffeinated)

Arabic Coffee

Hot beverage is served with your choice of milk full cream, half cream, skimmed or soya

Cold Beverages

Fresh Juices

Orange

Cloudy Apple

Juice

Pineapple

Cranberry

Tomato

Mango

Non-Dairy Smoothie

Choice of the day

Detox Water

Choice of the day

Soft Drinks

Coca Cola, Coke Zero, Coca Cola Light

Sprite, Sprite Light

Fanta

Tonic Water

Soda Water

Acqua Panna

San Pellegrino

Mocktails

Green Garden

Blend of fresh Kiwi, fresh cucumber, fresh mint leaves, ginger and honey.

Berry Twist

Blend of fresh blueberry, strawberries, raspberry, lime and simple syrup.

Alcoholic beverages

Gin

Gordon Gin
Bombay Sapphire

Vodka

Absolut Vodka

Rum

Bacardi Blanco Superior
Captain Morgan (Spice Gold)

Tequila

Jose Cuervo Especial

Whiskey

Chivas Regal 12 years
Johnnie Walker Black Label 12 years
Jameson 12 years
Glenfiddich 12 years - Single Malt

Bourbon

Jim Beam
Jack Daniel's

Cognac

Hennessy VSOP

Apéritif

Martini Extra Dry
Martini Bianco
Martini Sweet
Aperol
Campari

Liquers

Midori Melon
Kahlua
Cherry Brandy
Bénédictine DOM
Cointreau
Tia Maria
Baileys

Beers

Tiger
Heineken

Port Wine

Porto Monge
Tio Pepe

Cocktails

Coconut Cooler
White rum, Martini Bianco and
Coconut water

Blue Sea

Vodka, tequila, blue lagoon syrup and
infused lemongrass

Ever Green

Cointreau, Martin Extra Dry,
Midori and lime juice

Singapore Sling

Gin, Benedictine, cherry liqueur,
Cointreau, grenadine, angostura bitters,
pineapple juice and lime juice

Signature Cocktails

Singapore Delight

Gin, Campari, Martini Rosso, fresh
strawberry and cranberry juice

Champagne & Wines

Veuve Clicquot Yellow Lable Brut (N.V)
Bollinger Rose

White Wine

Little Black Dress, Chardonnay,
California

Oyster Bay, Sauvignon Blanc,
Marlborough

Thomas Scmitt Spatlese, Riesling,
Mosel

Red Wines

McGuigan Single Batch, Cabernet
Sauvignon, South Australia

Chateau Le Gay, Pomerol

AYA 'Intense', Syrah Blend, Alentejano