

Available 24 hours a day, our dishes are prepared using the finest fresh ingredients. From simple to intricate, we have a wide range of delicious offerings to suit every taste, as well as wines to complement every flavour – all served with a smile for a unique and memorable dining experience.

Earn 10% Resort Dollars on your in-room dining purchases and redeem at over 250 outlets for dining, shopping, your next hotel stay and more with your complimentary Sands LifeStyle membership now.



## **BREAKFAST SETS**

#### 1. Continental •

#### Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery (10%)



#### Select one cereal:

Cornflakes, Honey Oats with Strawberries, Gluten-free Cocoa Pebbles 

Select one Ferme des Peupliers yoghurt jar: • • •

Natural, Strawberry, Blueberry, Raspberry or Apricot

Select three items: • • •

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant, Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea



#### 2. American

#### Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery (10%)



## Choice of two organic eggs in any style:

Fried, Scrambled, Poached, Boiled or Omelette Served with Hash Browns, Molasses Baked Beans, Cherry Tomato & Sautéed Button Mushrooms

## Select three fillings for Omelette or Scrambled Eggs: © © © ©

Parma Ham, ASC-certified Smoked Salmon, Honey Ham, Bell Peppers, Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar Cheese

#### Select one accompaniment:

Applewood-smoked Bacon, Grilled Ham, Chicken Sausages or Pork Sausages

White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant, Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread Served with Honey, Marmalade, Preserves & Butter

Sliced Seasonal Fresh Fruits

Freshly Brewed Coffee or Tea

\$52

## 3. English • • •

#### Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery (10%)



Two Soft Poached Organic Eggs on Toasted Sourdough with Pork Sausages, Hash Browns, Molasses Baked Beans, Cherry Tomato & Sautéed Button Mushrooms

Fresh Pink Grapefruit or Grapefruit Baked with Demerara Sugar

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White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant, Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread Served with Honey, Marmalade, Preserves & Butter

Freshly Brewed Coffee or Tea



#### 4. Chinese D G D P SB SF SH

Plain Rice Congee or Congee topped with Shredded Chicken or White Fish Served with Dough Fritter, Preserved Vegetables, Braised Peanut, Spring Onion & Ginger

#### **Trio of Dim Sum**

Chicken Char Siew Pau, Pork Siew Mai & Har Gow (Shrimp Dumpling) Sliced Seasonal Fresh Fruits & Chinese Bread (Black Sesame, Bak Kwa & Soft Kaya Bun) Hot or Chilled Soy Milk

Freshly Brewed Coffee or Tea

\$52

## 5. Japanese D G SB SF SH

Teriyaki ASC-certified Salmon, Egg Roll Omelette, Steamed Rice, Miso Soup with Tofu & Seaweed Served with Natto Beans, Pickled Vegetables & Furikake (Dry Seasoning)

Sliced Seasonal Fresh Fruits

#### Select one juice:

Freshly Squeezed Orange, Green Apple, Red Apple, Watermelon, Carrot or Celery (10%)



Freshly Brewed Coffee or Japanese Sencha Tea

**\$52** 

## 6. Healthy Start • • • •

Egg White Omelette made from Three Organic Eggs with Baby Spinach

Hot Oatmeal, Fresh Berries & Nuts

Bagel with Low-fat Cream Cheese or Wheat Toast

#### Select one smoothie:

Banana, Strawberry, Mango or Mixed Berries

Freshly Brewed Coffee or Tea





## À LA CARTE BREAKFAST

7. Cereal Selection (35g) • • •

\$8

Select six items:

White Toast, Whole Wheat Toast, Baguette, Danish Pastry, Croissant, Breakfast Muffin, Soft Roll, Multigrain Bread or Rye Bread Served with Honey, Marmalade, Preserves & Butter

\$18

9. Ferme des Peupliers Yoghurt Jar 🗈 🖸 🗸

Natural, Strawberry, Blueberry, Raspberry or Apricot Served with Mixed Berries

\$15

Served with Mixed Berries, Whipped Cream, Chocolate Sauce, Maple Syrup

\$19

11. Raisin Brioche French Toast with Cinnamon Sugar o o v

Served with Mixed Berries, Whipped Cream, Chocolate Sauce, Maple Syrup

\$19

12. Golden Waffles • • • •

Served with Mixed Berries, Whipped Cream, Chocolate Sauce, Maple Syrup

## 13. Eggs Benedict • •

Two Soft Poached Eggs on Homemade Toasted Sourdough Served with Glazed Hollandaise Sauce, Hash Browns, Molasses Baked Beans & Vine-ripened Tomato

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Grilled Back Bacon, ASC-certified Smoked Salmon or Wilted Baby Spinach

\$42

## 14. Two Organic Eggs in Any Style

Fried, Scrambled, Poached, Boiled Omelette or Egg White Omelette

Served with Hash Browns, Molasses Baked Beans, Cherry Tomato

& Sautéed Button Mushrooms

## Select three fillings for Omelette or Scrambled Eggs: © © © ©

Parma Ham, ASC-certified Smoked Salmon, Honey Ham, Bell Peppers, Fresh Herbs, Mushrooms, Tomato, Onions, Green Chilli or Cheddar Cheese

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Applewood-smoked Bacon, Grilled Ham, Chicken Sausages or Pork Sausages

Choice of Bread: 

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White or Wheat

\$42

#### 15. Singapore Kopitiam-Style Kaya Toast 💿 💟

Served with Soft-boiled Egg

\$18

# 16. Pan-Fried Carrot Cake Served with XO Chilli Sauce \$15