

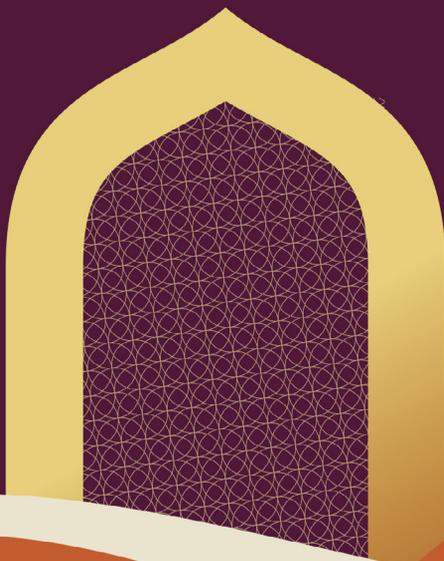


Singapore Premium Lounge

Menu

رَمَدَانُ
مُبَارَكٌ

RAMADAN MUBARAK



BREAKFAST

À LA CARTE

🌿 **Oats with mixed berry compote and chia seeds**

VEGAN Plain congee with condiments

🌿 **Plain omelette with braised white beans**

🌿 **Cheese omelette**

🌿 **Vegetable omelette**

Poached eggs on English muffin

🌿 **Eggs Royale on bagel**

Shakshuka

accompaniments: chicken sausage, grilled mushrooms, baked beans, hash browns

🌿 **Foul medames**

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

🌿 **Waffles with condiments**

LUNCH / DINNER

SOUPS

Chicken, lemongrass and coconut soup



Lentil soup

simmered split dal soup served with homemade flat bread

APPETISERS

Chicken congee

with condiments



Spring roll

with spicy garlic sauce



Burrata

with mixed berry compote and strawberries

Prawn tempura

with fried leek, chilli soba sauce and sesame seed dressing

Chicken satay

Smoked salmon

with capers

À LA CARTE



Mushroom ravioli

with rocket and spinach pesto

Grilled beef tenderloin

with roasted turned potatoes, carrot purée and cracked pepper sauce

Chicken green curry

with jasmine rice and simmered eggplant



Chicken ouzi

Arabic spiced chicken with fluffy basmati rice and cucumber yoghurt dip



Lamb rack machboos

marinated lamb rack served with aromatic machboos rice and stewed vegetables

Seafood pad Thai

with king prawn, beansprouts and chilli flakes

SUSHI

VEGAN **Vegetable roll**

Japanese cucumber hosomaki

Ebi maki roll

ebi sushi

California roll

Japanese cucumber, avocado, crab stick, tobiko

Salmon nigiri

smoked salmon sushi

DESSERT



Ondeh-ondoh cake

pandan coconut cake with fresh berries and vanilla ice cream



Ramadan special dish.



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 nuts, soy, sulphites, celery, mustard, sesame seeds, lupin, fish.

Kindly contact a member of our staff for more information.

NON-ALCOHOLIC BEVERAGES

MOCKTAILS

Green Garden

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

Berry Twist

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

Golden Glow

Blend of mango juice, orange juice, simple syrup and milk

FRESH JUICE

Orange, Lemon Mint

JUICE

Apple, Pineapple, Cranberry, Tomato, Mango

DETOX JUICE

Choice of the day

SOFT DRINKS

Coca Cola, Coca Cola light, Coca-Cola Zero, Sprite, Fanta Orange, Ginger Ale, Tonic water, Soda water

TWG TEA

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.

COFFEE

Americano, Cappuccino, Caffé Latte, Espresso, double Espresso, Caffé Mocha

All coffees are available as regular and decaffeinated.

Arabic coffee

HOT CHOCOLATE

Served with your choice of full cream, low fat, soya, skimmed or oat milk.

ALCOHOLIC BEVERAGES

CHAMPAGNE

Taittinger Brut Réserve NV

Taittinger Prestige Rosé

WHITE WINE

Chablis Premier Cru, Chardonnay, Montmains
Besson

Mount Riley Sauvignon Blanc

Bodegas Torres Vina Esmeralda

RED WINE

Château Loumelat, Merlot
Bordeaux

Yering Station, Little Yering Shiraz

Familia Torres Pago Del Cielo Celeste Roble

PORT WINE

Porto Monge, Tio Pepe

APERITIF

Martini Extra Dry, Martini Bianco, Martini Sweet,
Aperol, Campari

BEER

Tiger, Heineken

VODKA

Absolut

GIN

Gordon's, Bombay Sapphire

RUM

Bacardi Carta Blanca Superior, Captain Morgan Spiced Gold

WHISKY

Bourbon

Jim Beam
Jack Daniel's

Blended Scotch

Johnnie Walker Gold Label
Jameson
Chivas Regal 12 yo.

Single Malt

Glenfiddich 12 yo.

COGNAC

Hennessy VSOP

TEQUILA

Jose Cuervo Especial

LIQUEUR

Midori Melon, Kahlua, Cherry Brandy, Bénédictine DOM,
Cointreau, Tia Maria, Baileys

COCKTAILS

Coconut Cooler

White rum, Martini Bianco and coconut water

Blue Sea

Vodka, Tequila, Blue Lagoon syrup and infused lemongrass

Ever Green

Cointreau, Martini Extra Dry, Midori and lime juice

SIGNATURE COCKTAILS

Singapore Delight

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

Singapore Sling

Gin, Bénédictine, cherry liqueur, Cointreau, grenadine, Angostura bitters,
pineapple juice and lime juice