

# KIDS MENU

Available from 6:30am to 10:30pm

## HAM & CHEESE PINWHEEL

Ham and Cheese Rolled Tortilla Wraps



## SMASHED AVOCADO ON TOAST

Sourdough Bread with Smashed Avocado and Tomatoes



13 **JUNIOR FRIED RICE** 13  
Aromatic Vegetable Fried Rice



13 **EGGS & HASH BROWN** 13

Free-Range Eggs Your Way with Roasted Tomatoes, Mushroom and Hash brown



# BREAKFAST

Available from 6:30am to 11:00am

## PSO BENEDICT

Two Poached Free-Range Eggs with Baked Ham, Spinach, Toasted English Muffin and Hollandaise, Grilled Tomato, Mushroom and Hash Brown



## CONGEE

Shredded Chicken, Sliced Fish or Plain with Braised Peanuts and Pickled Lettuce



## MEE REBUS

Yellow Noodles in Sweet and Savoury Thick Gravy with Fried Bergedil, Boiled Eggs, Fried Shallots and Peanuts



28 **GRANOLA BOWL** 15

Wholesome Grains with Honey, Natural Greek Yoghurt, Mixed Berries



20 **FRESH FRUIT BOWL** 15

Seasonal Fruit



20

# ALL DAY DINING

Available from 6:30am to 10:30pm

## GOBI PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Cauliflower and Spices, served with Mint Chutney, Tomato Chutney and Pickles



## ALOO PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Spiced Potatoes, served with Mint Chutney, Tomato Chutney and Pickles



## PANEER PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Savory Cottage Cheese, served with Mint Chutney, Tomato Chutney and Pickles



18 **CONTINENTAL BREAKFAST** 18

Hot Heritage Croissant and Danish Pastries, with Salted Butter, Assorted Jam, Greek Yoghurt



18 **TWO FREE-RANGE EGGS – THE WAY YOU WANT IT** 28

A choice of Plain Omelette, Over Easy, Poached, Scrambled or Sunny Side-Up, with Chicken or Pork Sausage, Crispy Bacon, Roasted Tomato, Mushroom and Toasted Sourdough Bread



18 **EGG WHITE CLOUD ON TOAST** 28

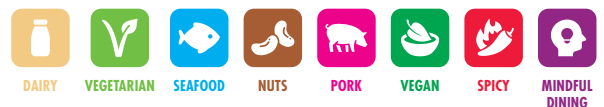
Scrambled Free-Range Egg White, Smashed Avocado, Sourdough, Wild Mushroom, Spinach, Grilled Tomato and Hash Brown



If you prefer gluten-free, please let our team know, and we will make the necessary arrangements.

Prices are subjected to 10% service charge & prevailing goods & services tax.

Contain:



# LUNCH & DINNER

Available from 12:00pm to 10:30pm

## VEGETARIAN FRIED NOODLES

Wok-Fried Noodles with Green Vegetables and Bean Curd



Add Seafood and Egg



## ORIENTAL FRIED RICE

Fragrant Rice with Mixed Seasonal Vegetables



Add Seafood and Egg



## NASI GORENG KAMPUNG

Indonesian Village Style Fried Rice with Crispy Anchovies, Fried Egg, Crispy Chicken, Chicken Satay and Prawn Crackers



## BUTTER CHICKEN MASALA

Aromatic Golden Chicken in Creamy Indian Curry, with Garlic Naan



## SINGAPORE LAKSA

Thick Rice Noodles, Fish Cake, Fried Bean Curd, Quail Eggs, Tiger Prawns, Silver Sprouts, Rich Coconut-Based Broth



20 **LOCAL FARM KALE & SALAD** 20

Crunchy Kale Salad, Quail Eggs, Red Onion and Honey Mustard Dressing



28

## AGLIO OLIO

20 Spaghetti with Garlic, Chilli Flakes, Olive Oil and Chopped Parsley



28

## ATELIER BEEF BURGER

28 Angus Beef Patty with Crispy Bacon, Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun



28

## IMPOSSIBLE BURGER

30 Plant-Based Patty with Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun



28

## VEGETARIAN CLUB SANDWICH

22 Romaine Lettuce with Sliced Tomato, Smashed Avocado, Onion, Mushroom and Toasted White Bread



28

*All Burgers and Sandwiches are served with Thick-Cut Fries and Mixed Salad*

# SUPPER

Available from 10:30pm to 6:30am

## GOBI PARATHA

Northern Indian Whole Wheat Flatbread stuffed with Cauliflower and Spices, served with Mint Chutney, Tomato Chutney and Pickles



18

## NASI GORENG KAMPUNG

28 Indonesian Village Style Fried Rice with Crispy Anchovies, Fried Egg, Crispy Chicken, Chicken Satay and Prawn Crackers



28

## ATELIER BEEF BURGER

28 Angus Beef Patty with Crispy Bacon, Romaine Lettuce, Sliced Tomato, Red Onion, Gherkin, Cheddar Cheese, Barbecue Sauce and Sesame Brioche Bun



20

## VEGETARIAN CLUB SANDWICH

22 Romaine Lettuce with Sliced Tomato, Smashed Avocado, Onion, Mushroom and Toasted White Bread



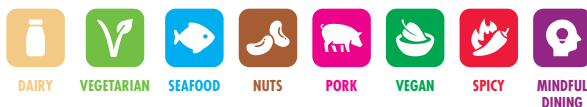
28

*All Burgers and Sandwiches are served with Thick-Cut Fries and Mixed Salad*

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Contain:



# WINES

	GLASS	BOTTLE
<b>BUBBLES</b>		
<b>SOLIGO PROSECCO BRUT DOC, TREVISO, ITALY NV</b> A light, fruity, and floral Prosecco with golden apple notes	19	72
<b>CHAMPAGNE MAXIME BLIN CARTE BLANCHE BRUT NV, FRANCE</b> Balanced with delicate notes of brioche, dried fruits and white flowers	26	146
<b>WHITE</b>		
<b>PIKES HILLS &amp; VALLEYS RIESLING, CLARE VALLEY, AUSTRALIA</b>	21	92
<b>CATALINA SOUNDS SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND</b>	21	95
<b>ST. MICHELE APPIANO PINOT GRIGIO, ALTO ADIDGE, ITALY</b>	24	102
<b>LOUIS JADOT CHABLIS, BURGUNDY, FRANCE</b>	26	115
<b>ROSÉ</b>		
<b>GERARD BERTRAND, COTE DES ROSES, LANGUEDOC, FRANCE</b> Soft, delicate, and sparkling with bluish reflections that evolve with time into orange notes floral notes of rose and citrus, grapefruit round out the palate aromatic persistence and perfect balance	19	89
<b>RED</b>		
<b>ODFJELL ARMADOR MERLOT, MAIPO VALLEY, CHILE</b>	20	90
<b>SUSANA BALBOA CRIOS MALBEC, MENDOZA, ARGENTINA</b>	21	96
<b>CHATEAU LOUMELAT ROUGH, BOURDEAUX, FRANCE</b>	22	98
<b>ROBERT MONDAVI PRIVATE SELECTION, PINOT NOIR, NAPA VALLEY, USA</b>	22	102
<b>CARPINETO, CHIANTI CLASSICO, TUSCANY, ITALY</b>	23	98

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# BEER

Tiger, Singapore	320ml	14
Heineken, Holland	320ml	15
Guinness stout, Ireland	320ml	19

## SINGAPORE CRAFT BEER

Brewlander XPA, Singapore	330ml	16
Brewlander Love, Singapore	330ml	16

# SOFT DRINKS

Coke		10
Coke Zero		10
Sprite		10
Franklin & Sons Ginger Ale		10
Franklin & Sons Tonic Water		10

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NUTRI-GRADE IS BASED ON DEFAULT PREPARATION.  
(BEFORE THE ADDITION OF ICE AND SUGAR)

# PREMIUM WATER

Acqua Panna – Large	750ml	14
San Pellegrino – Large	750ml	14

# THIRST QUENCHERS

Fresh Thai Coconut		10
Fresh Orange Juice		10
Fresh Green Apple Juice		10

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# COFFEE

## COMMON MAN COFFEE

22 Martin is a locally roasted, seasonal blend that achieves its iconic, chocolatey profile by combining the freshest coffees from the growing regions of South America

Origins: Brazil Santo Antonio, Sao Paulo & India Veer Attikan.

As a brand with an enduring commitment to sustainability, this ethically sourced coffee blend celebrates the real relationships and human impact from bean to cup; from the farmers and millers to the baristas and drinkers.

**Espresso**

**Macchiato**

**Americano**

**Flat White**

**Cappuccino**

**Latte**

**Mocha**

**Hot Chocolate**



## HOT

6

7

7

9

9

9

9

9

Choice of Alternative Milk (Oat, Soy, Low Fat Milk)

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# TEA

## TWG TEA'S COLLECTION

TWG Tea offers an exclusive collection of over 1,000 premium teas from the world's finest estates. Sourced directly from renowned gardens, TWG Tea crafts bespoke blends and limited editions, ensuring exceptional quality, freshness, and consistency with every harvest.

<b>Chamomile</b> Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup	11
<b>Earl Grey</b> A legendary grand classic, this fragrant black tea is richly infused with the finest TWG Tea Bergamot	11
<b>English Breakfast Tea</b> A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk	11
<b>Grand Jasmine Tea</b> An outstanding green tea blended with superior TWG jasmine blossoms. The infusion is delicate and refined and gives an enveloping floral aroma	11
<b>Moroccan Mint Tea</b> A great favourite, this fine green tea is perfectly blended with suave and strong Sahara mint. A timeless classic	11
<b>Oolong Prestige</b> A superior TWG blue tea which boasts an aromatic flowery fragrance and a complex and lightly astringent infusion	11
<b>Royal Darjeeling</b> The king of Indian teas, this first flush boasts a remarkable aroma of red berries, with a round and vibrant taste	11
<b>Sencha</b> This fine TWG green tea boasts a subtle yet invigorating taste, and is ideal during or after a meal, as it is rich in Vitamin C and contains little theine	11
<b>Vanilla Bourbon Tea</b> A red tea from South Africa with a rich vanilla, this theine-free blend can be served warm or iced at any time of the day and is perfect for children as well	11

## HOMEMADE ICED TEA

<b>Classic English Breakfast</b> Tahitian Lime		11
<b>Not So Classic Earl Grey</b> Vanilla Syrup, Fresh Mint Leaves		11

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# EDEN

RESTAURANT

12 : 00 PM to 10 : 30 PM

## THE BEGINNING

Great to Share

<b>CURLY KALE SALAD</b> (N) (VE)	18
<i>Melon, Pea Puree, Grain Puff, Yuzu Chia Seed Vinaigrette</i>	
<b>BABY ROMAINE SALAD</b> (S) (D)	25
<i>Grilled Prawns, Crispy White Bait, Hard-Boiled Egg</i>	
<b>BI FENG TANG CRISPY SQUID</b> (S) (D)	28
<i>Pomelo Pulp, Mala Aioli</i>	
<b>EDEN CRAB OTAK OTAK</b> (S) (N) (D)	29
<i>Sakura Prawns, Sweet Coconut Sauce</i>	
<b>KAM HEONG GRILLED OCTOPUS</b> (S) (N)	32
<i>Kam Heong Glaze, Sarawak Pineapple Salsa</i>	

## BAO BUN

(2 pieces per serving)

<b>SHRIMP PASTE CHICKEN</b> (S) (D)	16
<i>Pineapple Slaw, Sambal Aioli</i>	
<b>SINGAPORE CHILLI CRAB</b> (S) (D)	18
<i>Mozzarella Cheese, Pickled Cucumber</i>	
<b>STICKY PORK BELLY</b> (P) (D)	18
<i>Salted Vegetables</i>	

## SOUP

<b>CHARRED CORN POTAGE</b> (D) (V)	18
<i>Sweet Corn Tempura</i>	
<b>LAKSA LOBSTER BISQUE</b> (S) (D)	28
<i>Grilled Hokkaido Scallop</i>	

## WOK DISHES

<b>HOKKIEN MEE FETTUCCINI</b> (S) (D) (P)	32
<i>Tiger Prawns, Cruchy Pork Lardon</i>	
<b>RIVER PRAWNS, SCALLOP, LOCAL FARMED MUSSELS</b> (S) (D)	44
<i>Charcoal You Tiao, Tangy Coconut Gravy</i>	

## THE MAIN JOURNEY

<b>ROASTED TURMERIC-CUMIN CAULIFLOWER</b> (G) (VE)	28
<i>Petit Pois Puree</i>	
<b>NYONYA DRY RUB CHICKEN BREAST</b> (N) (D)	35
<i>Asian Greens, Buah Keluak Sauce</i>	
<b>PAN-ROASTED BARRAMUNDI</b> (S) (D) (BAP)	35
<i>King Oyster Mushroom, Edamame, Shao Xing Wine Nage</i>	
<b>PAN-FRIED BLACK COD</b> (S) (N) (MSC)	42
<i>Thunder Tea, Wild Mushroom, Peanuts</i>	
<b>GRILLED KUROBUTA PORK TENDERLOIN</b> (P) (D)	38
<i>Smoked Hoisin Jus, Roasted Garlic Crumble</i>	
<b>HAE BEE HIAM AUSTRALIAN LAMB RACK</b> (S) (D)	48
<i>Sesame Fermented Sauce</i>	
<b>BLACK ANGUS GRAIN-FED SKIRT STEAK (180G)</b> (N) (D)	48
<i>Seasonal Greens and Kung Pao Brown Sauce</i>	
<b>GRAIN-FED BLACK ANGUS FILLET MIGNON* (200GM)</b> (D)	58
<i>Seasonal Greens, Sarawak Black Pepper Sauce</i>	
<b>YUKIMURO SNOW AGING A4 WAGYU (D) STRIPLOIN* (150GM)</b>	98
<i>Asparagus, Bordelaise Sauce</i>	

## THE DESTINATION GRILL

Both dishes are served with Kichap Manis Fries and Kale Salad

### FROM THE FARM\*

Black Angus Fillet Mignon, Kurobuta Pork Tenderloin, Hae Bee Hiam Australian Lamb Rack, Crispy Shrimp Paste Chicken

### OCEAN HARVEST\*

Black Cod, Grilled Octopus, Tangy Coconut River Prawns, Bi Feng Tang Crispy Baby Squid

118 for 2 persons  
(Additional 48 per person)

## ON THE SIDE

<b>CREAMY HAINANESE MAC &amp; CHEESE</b> (D) (V)	15
<b>KICHAP MANIS FRIES</b> (V)	15
<b>SARAWAK PINEAPPLE SLAW</b> (VE)	10
<b>BRAISED WILD MUSHROOM</b> (V)	15
<i>1 to 2 persons</i>	
<b>COCONUT FLAKES EGG FRIED RICE</b> (D)	11
<i>1 to 2 persons</i>	
<i>3 to 4 persons</i>	
<b>FRAGRANT JASMINE RICE</b>	5

## SWEET MEMORIES

<b>ONDE ONDE SUNDAE</b> (D) (V) (N)	16
<i>Gula Melaka, Brownie, Coconut Floss</i>	
<b>COCONUT FROZEN PARFAIT</b> (D) (V)	16
<i>Pink Peppercorn Pineapple Nage</i>	
<b>OSMANTHUS CHIA SEED JELLY</b> (VE)	16
<i>Kaffir Lime Mango</i>	
<b>SPECIALITY SWEET MEMORIES</b>	15
<i>Please check with our service team for available cakes and tarts</i>	

\*These items are not applicable for any discounts.  
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(G) (D) (VE) (V) (S) (N) (P) (BAP) (MSC)  
GLUTEN-FREE DAIRY VEGAN VEGETARIAN SEAFOOD NUTS PORK CERTIFIED SUSTAINABLE  
If you have any concerns regarding food allergies, please alert your server prior to ordering.

