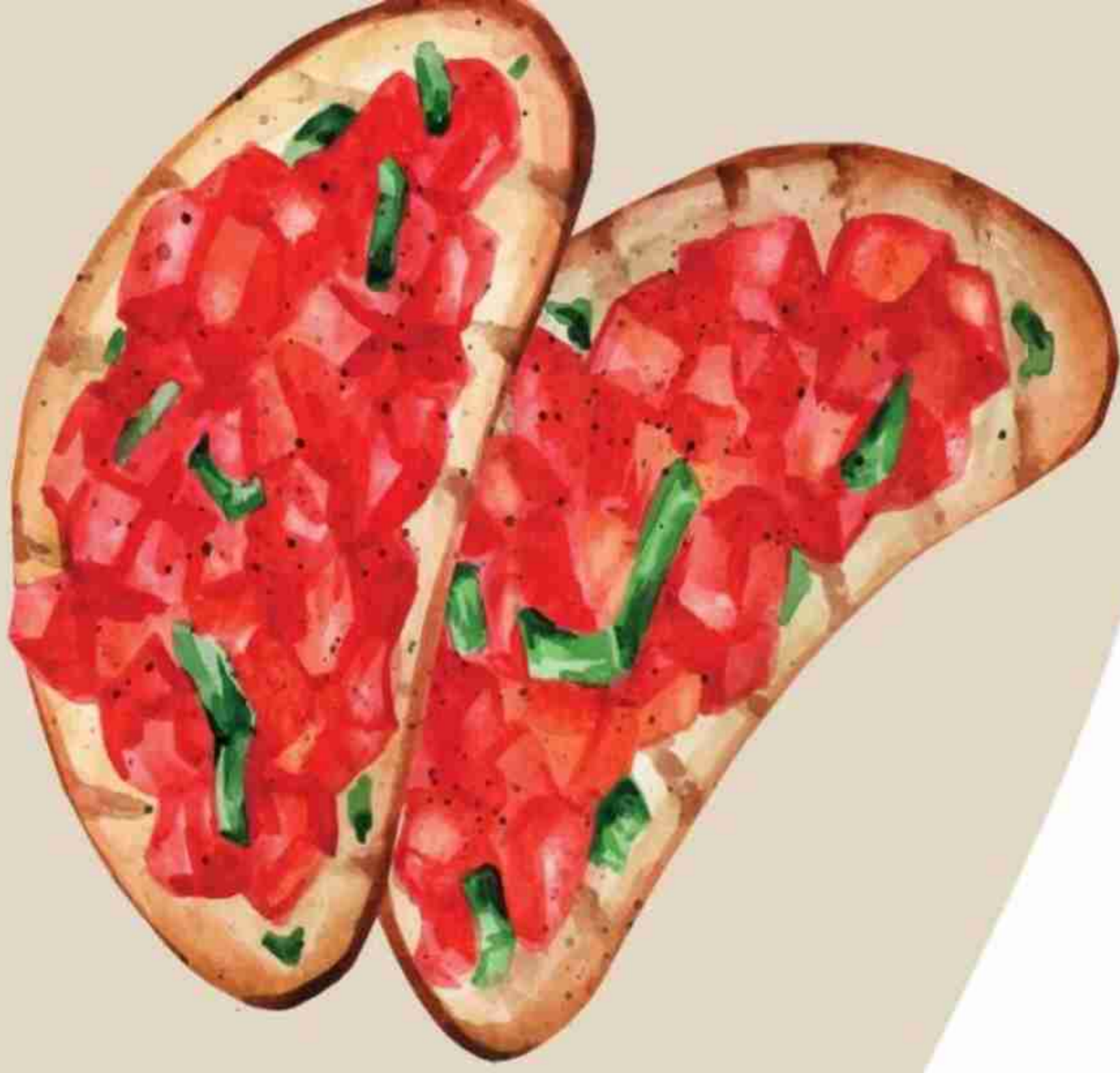
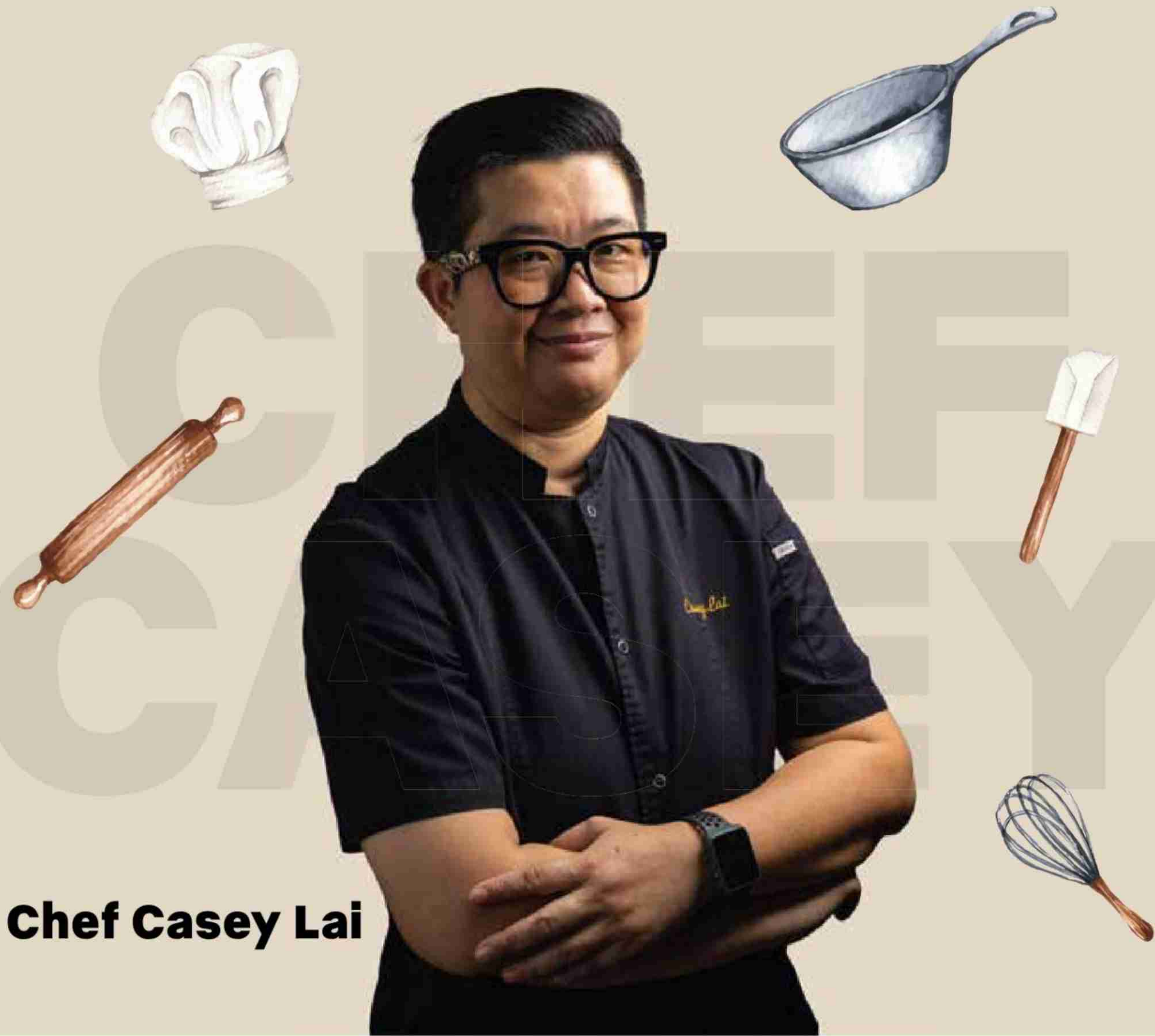


TASTE Restaurant

MENU



IT'S ALL ABOUT
TASTE
SINGAPORE



Chef Casey Lai

Our Executive Chef

"From a young age, I observed my parents cooking for a living and running their own food business. Since then, I've been consistently inspired to pursue a career as a chef, following in their footsteps."

Chef Casey Lai has served as the Executive Chef at TASTE Restaurant for the past 15 years, bringing over 20 years of culinary experience to the table. Her recipes are a reflection of current online trends, skillfully blending together international, fusion, and local flavours.

STARTERS

Mushroom Cappuccino

Shiitake mushrooms in a creamy truffle broth, served with toasted Focaccia bread.

\$ 11.90



Bruschetta Alla Caprese

Fresh cherry tomatoes (diced) seasoned with olive oil and basil, served on toasted Focaccia bread.

\$ 9.90



**Image is for illustrative purpose only and may not be in exact representation.*

Smoked Duck Caesar Salad

Romaine lettuce with smoked duck breast slices, pork bacon bits, parmesan cheese and anchovy dressing.

\$ 14.90



 Chef's Special

 Locally-Sourced

 Vegetarian

 Gluten Free

 Contains Chilli

 Contains Pork

*Please let us know if you have any dietary restrictions or allergens, so our team can assist you. Accor Plus members enjoy up to 50% off food items and 15% off beverages on our menu upon presenting a valid card. Prices are stated in Singapore dollars and subject to a 10% service charge and prevailing government taxes.

ITALIAN

Specialities



Seafood Marinara

Mussels, clams, calamari & tiger prawns simmered in a rich Pomodoro sauce.

Choice of Pasta: Spaghetti, Pappardelle or Rigatoni

\$ 29.90



Risotto Verde

Creamy Arborio rice delicately flavoured with vibrant green spinach & edamame, topped with Parmesan cheese.

\$ 23.90



Pesto Genovese E Pollo

Ricotta cheese & spinach stuffed Ravioli served in creamy Pesto sauce & topped with grilled chicken.

\$ 23.90



Cozze Alla Marinara

Mussels sautéed with white wine, fresh tomato, basil, chilli and tomato sauce served with bread.

\$ 33.90

PASTA

Choice of Pasta: Spaghetti, Pappardelle or Rigatoni

Beef Bolognese

Minced beef in a fresh tomato sauce topped with parmesan & herbs.

\$ 22.90

Carbonara

Creamy sauce made with eggs, Parmigiana Reggiano cheese, pecorino cheese & guanciale (pork cheek).

\$ 22.90

Puttanesca Con Vongole

Clams, white wine, basil, capers, olives, sundried tomatoes & olive oil.

\$ 28.90

Ravioli Funghi Porcini

Mushroom stuffed ravioli in a parmesan cream sauce topped with fresh herbs.

\$ 22.90



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WESTERN

BURGERS & SANDWICHES

Wagyu Cheeseburger

Juicy Wagyu cheeseburger with tomato, coral greens & gherkin in a brioche bun.

Served with fries

\$ 23.90

Club Sandwich

Grilled Chicken breast layered in fresh bread with sliced tomato, coral greens and cheese.

Served with fries

\$ 21.90



STEAK

Truffled Sirloin Steak

Grilled sirloin steak with truffle dust & anchovy butter.

Served with fries

\$ 29.90

Garlic Herb Butter Ribeye

Pan-seared ribeye seasoned with garlic herb butter.

Served with fries

\$ 28.90

FISH

Fish & Chips

Locally-sourced barramundi fillet coated in a crispy golden batter.

Served with fries, coleslaw & tartar sauce

\$ 22.90

Semi-dried Tomato & Macadamia Crusted Fish

Barramundi fillet coated in a semi-dried tomato & macadamia crust, served on mashed potatoes & drizzled with citrus beurre blanc sauce.

\$ 27.90



CHICKEN


Pollo Alla Parmigiana

Tender chicken breast coated in a crispy breadcrumb crust, topped with marinara sauce and melted cheese.

Served with fries

\$ 22.90

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LOCAL Delights

Beef Rendang

Australian Braised beef cheek in toasted coconut, kaffir lime & rempah.

Served with rice, achar & crackers

\$ 29.90



Singapore Laksa

Thick rice vermicelli served with tiger prawns, fish cake, beansprouts in a rich and spicy coconut-based soup.

\$ 20.90



Sambal Barramundi

Locally-sourced barramundi fillet baked in our homemade sambal chilli sauce on a banana leaf.

Served with rice

\$ 26.90



Seafood Hor Fun

Crispy deep fried noodles drenched with a thick savoury sauce topped with tiger prawns, squid, clams & mussel.

\$ 18.90



Hainanese Chicken Rice

Poached free-range chicken served with fragrant seasoned rice.

Served with ginger-chilli sauce & dark soya sauce

\$ 19.90



Butter Chicken Biryani

Fragrant biryani rice with butter chicken pieces and masala vegetables.

\$ 22.90



Masala Vegetable Biryani

Fragrant biryani rice with masala vegetables & sambal dhal.

\$ 18.90



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FUSION



Butter Chicken Naan

Tandoori flatbread with butter chicken, onion, tomato and mozzarella cheese.

\$ 15.90



Margherita Naan

Tandoori flatbread with tomato sauce, basil & mozzarella cheese.

\$ 15.90



Miso Salmon

Miso-glazed salmon with baby bok choy drizzled in sake butter sauce.

\$ 29.90



Asian Fusion Tapas

**Choose three from these options*

- Steamed bun stuffed with pork kakuni 🐷
- Beef bulgogi and kimchi salsa on fried wonton skin 🌶️
- Deep-fried shrimp ball with yuzu dip
- Prawn cracker topped with spiced fish cake, cucumber & onion sambal 🌶️
- Chicken rendang shepherd's pie

\$ 19.90



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TASTY BITES



\$ 16.90

Chicken Satay



\$ 13.90

Vegetable Spring Roll



\$ 13.90

Chicken Wing



\$ 13.90

Yakitori Skewers



\$ 13.90

Golden Chicken Money Bag



\$ 13.90

Deep-Fried Shrimp Ball



\$ 13.90

Vadai



\$ 11.90

French Fries 



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DRINKS

MENU

COFFEE

Cappucino	\$6
Cafè Latte	\$6
Espresso	\$6
Americano	\$6
Macchiato	\$6
Mocha	\$6

OTHERS

Hot Chocolate	\$6
Teh Tarik	\$6

TEA

English Breakfast	\$6
Earl Grey	\$6
Peppermint	\$6
Jasmine Green Tea	\$6
Chamomile	\$6
Rosehip & Hibiscus	\$6
Lychee	\$6
Mango & Strawberry	\$6
Oolong Tie Guan Yin	\$6

**All drinks are available iced.
Hot drinks come with a cookie.

SOFT DRINK

Coke	\$5
Coke Light	\$5
Sprite	\$5
Tonic	\$5
Gingle Ale	\$5
Soda	\$5

BOTTLED JUICES

Apple	\$5
Orange	\$5
Pineapple	\$5
Cranberry	\$5
Lime	\$5

WATER

San Pellegrino Sparkling Water (1L)	\$8
Aqua Panna Still Water (1L)	\$8

FRESH JUICES

**Juices are served with ice; no ice available for an additional \$2*

Red Apple	\$8
Orange	\$8
Pineapple	\$8
Watermelon	\$8
Immune Booster <i>(Celery, Cucumber, Apple)</i>	\$12
Detox <i>(Cucumber, Pineapple, Lime)</i>	\$12
Vitamix <i>(Orange, Pineapple, Carrot)</i>	\$12

CLASSIC COCKTAILS

TOM COLLINS

\$12

Gin, Soda, Lemon Juice & Syrup.

HURRICANE

\$12

Dark Rum, Orange Juice, Pineapple Juice, Lemon Juice & Grenadine Syrup.

NEGRONI

\$14

Gin, Campari & Martini Rosso.

MARTINI

\$14

Gin & Martini Extra Dry.



MOJITO

\$12

Rum, Lime Juice, Fresh Lime Wedges & Mint Leaves.

LONG ISLAND ICED TEA

\$16

Gin, Vodka, Tequila, Triple Sec, Bacardi & Coke.

BRAMBLE

\$12

Gin, Lemon Concentrate, Sugar Syrup, Blackberry Syrup.

Signature COCKTAILS



Singapore Sling

\$16

Gin, Triple Sec, Cherry Brandy, Dom, Grenadine & Pineapple Juice.

Espresso Baileys Martini

\$12

Vodka, Baileys & Double Espresso.



Frozen Strawberry Daiquiri

\$14

Bacardi, Sugar Syrup & Strawberry Puree.

Frozen Mango Daiquiri

\$14

Bacardi, Sugar Syrup & Mango Puree.



Speciality COCKTAILS



ibis 'Liang Teh'

Bourbon, Aperol, Ginger, Oolong Tea, Honey & Lemon.

Served warm.

\$18

Singapore Sour

Bourbon, Lemon Juice,
Red Wine & Syrup.

\$18

Lychee Long Island Iced Tea

Gin, Vodka, Tequila,
Lychee Liqueur, Bacardi,
Mint Leaves & Lychee.

\$18

MOCKTAILS



Virgin Pina Colada

\$8

Pineapple Juice & Coconut Milk.



Virgin Blueberry Mojito

\$8

Blueberries & Lime Juice.



Shirley Temple

\$8

Lime Juice, Grenadine Syrup & Sprite.



Lemon Lime Bitters

\$8

Lime Juice, Concentrate Lemon Juice, Club Soda & Angostura Bitters.



Cranberry Spritzer

\$8

Cranberry Juice, Lemon Concentrate & Soda.



BEER / STOUT

Tiger (Can)	\$7	Guinness Draught (Can)	\$12
Tiger (Draft)	\$11	Sapporo (Bottle)	\$8
Heineken (Can)	\$9	Corona (Bottle)	\$8

WINE

Price per glass | bottle

RED

La Minga Sauvignon Blanc
Chile \$9 \$38

30 Mile Chardonnay
Australia \$52

Haha Sauvignon Blanc
New Zealand \$52

Rutini Trumpeter Torrontos
Argentina \$52

SPARKLING

Tintoretto Blanc De Blanc
Italy \$52

WHITE

La Minga Cabernet Sauvignon
Chile \$9 \$38

30 Mile Shiraz
Australia \$52

Finca El Camino Malbec
Argentina \$52

Gerard Bertrand Reserve
Speciale Pinot Noir
France \$52

LOCAL

OLLIE HARD SELTZER

0% Sugar Sparkling Alcohol



Original	\$12
Grapefruit	\$12
Pandan	\$12
Citrus Ginger	\$12
Lychee	\$12
White Peach	\$12

Mix & Match
3 for \$30++

SPIRITS

All spirits include mixer

GIN

Gordon	\$10
Bombay Sapphire	\$12

RUM

Bacardi White	\$10
Myer's Dark	\$12

VODKA

Smirnoff	\$10
Absolut Blue	\$12

BOURBON

Jim Beam	\$10
Jack Daniels	\$12

WHISKEY

The Famous Grouse	\$10
Johnnie Walker Black Label	\$12
Chivas Regal 12 Years	\$12
Glenfiddich 12 Years Single Malt	\$12

TEQUILA

Jose Cuervo	\$10
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LIQUER

Baileys Irish Cream	\$10
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APERITIF

Ricard	\$10
Campari	\$10

DESSERTS



\$ 9.90

Apple Crumble



\$ 9.90

Tiramisu Cake



\$ 9.90

Chocolate Cake



\$ 9.90

Petite Cheesecakes



\$ 9.90

Wild Berries Crumble



\$ 9.90

Strawberry Cream Cake



\$ 9.90

Chocolate Banana Dome



\$ 9.90

Mango Savarin