



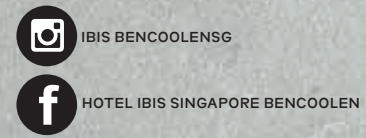
LUNCH & DINNER MENU

“ SOURCE SERVE LOCAL ”

Did you know there are over 190 farms in Singapore? Our vision at ibis Singapore on Bencoolen is to have a menu that contains at least 30% of its produce sourced locally. Not only do we know exactly where the food comes from, we are also able to control the delivery process to reduce waste coming into the hotel through reusable packaging.

Previously all food produce has been imported into Singapore from surrounding countries with very little thought for environmental impacts. At ibis Bencoolen we want to bring that all closer to home. This provides us with a visible and tangible approach to our Planet 21 and sustainability charter.

Please let us know if you want any more information. We could even arrange for a visit to one of the farms. ”



NON-ALCOHOLIC DRINKS

COFFEE/TEA	(Hot/Iced)
Cappuccino	4
Cafe Latte	4
Coffee Mocha	4
Fresh Brewed Coffee	4
Espresso (Hot only)	4

English Breakfast	4
Earl Grey	4
Peppermint	4
Jasmine Green Tea	4

LOCAL FAVOURITES	
Milo	4
Teh Tarik	4

SOFT DRINKS	
Coca Cola	4
Coke Light	4
Sprite	4
Tonic	4
Bitter Lemon	4
Ginger Ale	4

JUICES	
Apple	5
Orange	5
Lime	5
Pineapple	5

FRESHLY SQUEEZED JUICES	
Watermelon	8
Orange	8
Pineapple	8

MOCKTAILS	
Virgin Pina Colada	7
<small>Pineapple Juice, Coconut Milk, Granulated Sugar</small>	

Ibis Punch	7
<small>Orange Juice, Apple Juice, Pineapple Juice, Lime Juice, Cranberry Juice, Grenadine Syrup</small>	

Shirley Temple	7
<small>Lime juice, Grenadine Syrup, Sprite</small>	

Lemon Lime Bitters	7
<small>Lime Juice, Concentrate Lemon Juice, Club Soda, Angostura Bitters</small>	

ALCOHOLIC DRINKS

SPARKLING	Glass	Bottle
St Louis Sparkling Blanc De Blanc	12	52
<small>France</small>		

WHITE		
La Minga Sauvignon Blanc	8	37
<small>Chile</small>		

Finca El Camino Torrontes		49
<small>Argentina</small>		

30 Mile Chardonnay		49
<small>Australia</small>		

Haha Sauvignon Blanc		49
<small>New Zealand</small>		

RED		
La Minga Cabernet Sauvignon	8	37
<small>Chile</small>		

Finca El Camino Malbec		49
<small>Argentina</small>		

30 Mile Shiraz		49
<small>Australia</small>		

France Patriarche Pinot Noir		49
<small>France</small>		

DRAUGHT BEER	Glass	
Tiger		9
Heineken		10

COCKTAILS		
Tom Collins		12
<small>Gin, Soda, Lemon Juice, Syrup</small>		

Hurricane		12
<small>Dark Rum, Orange Juice, Pineapple Juice, Lemon Concentrate Grenadine</small>		

Daiquiri		12
<small>White Rum, Lime Juice, Syrup</small>		

Singapore Sour		12
<small>Bourbon, Lemon Juice, Red Wine, Syrup</small>		

Singapore Sling		14
<small>Gin, Triple Sec, Cherry Brandy, Dom, Grenadine, Pineapple Juice</small>		

GIN		
Gordon's		9
Bombay Sapphire		10

VODKA		
Smirnoff		9
Absolut Blue		10

RUM		
Bacardi White		9
Myer's Rum		10

BOURBON		
Jim Beam		9
Jack Daniels		10

WHISKY		
Johnnie Walker		9
Chivas Regal 12 Years		10



Accor Members are entitled to up to 50% off food items and 15% off beverages on menu upon presenting their card
*Prices are stated in Singapore dollars and subjected to 10% service charge and prevailing government taxes

STARTERS

- Soup of the day** 12
Please ask for today's soup
- Fish Chowder** 12
Creamy white fish soup with potatoes, carrots, corn and peas
- French Onion Soup** 12
Onions, fresh thyme sprigs, crusty baguette slices and melted cheese
- Caesar Salad** 15
Fresh cos lettuce, bacon, croutons and parmesan cheese with house-made caesar salad dressing
- Kampong Chicken Salad** 15
Grilled chicken breast, leafy greens, tomatoes, carrots, olives, feta cheese and cucumber with a honey balsamic vinaigrette



SNACKS

- French Fries** 8
- Fried Chicken Wings** 12
- Potato Samosa with Coriander Chutney** 12
- Vegetable Spring Roll with Chilli Dip** 12
- Tomato Bruschetta** 12
- Kueh Pie Tee** 12
- Chicken Satay with Peanut Sauce** 12
- Prawn Fritter with Wasabi Mayo** 15
- Yuzu Oceanic Squid** 15



EAST

- Char Kway Teow** 16
Mixture of flat rice and egg noodles stir fried with egg, Chinese sausage, bean sprouts and Chinese chives
- Shrimp Wanton Noodle Soup** 16
Egg noodle, ginger root, greens simmered in a fish broth with wontons filled with seasoned chicken and shrimp
- Chef's Fried Rice** 16
Fragrant rice stir-fried in a wok with shrimp, egg, seasonal vegetables and seasoned with soy sauce
- Stir-Fried Vegetables** 18
Ladies finger, brinjal, beans and kang kong with dried shrimp, garnished with crispy whitebait
- Indian Vegetarian Set** 18
Aloo gobi, chana masala and dal makhani served with biryani rice and naan bread
- Wok-Fried Garlic Prawns** 18
Prawns marinated with garlic, panko, scallion and tamarind
- Slipper Lobster Laksa** 20
Thick rice vermicelli, slipper lobster, fish cake, bean sprouts, bean curd puff, served in a rich coconut-based spicy gravy




- Barramundi En Papillote** 22
Barramundi fillet cooked in tangy gravy with okra, brinjal and honey pineapple

WEST


- Mushroom Pasta** 18
Variety of mushrooms tossed with pasta and cream
- Chilli Crab Pasta** 18
Pasta with jumbo lump crabmeat, chilli crab sauce and lime
- Kampong Chicken Sandwich** 18
Sliced grilled chicken, fried egg, bacon, lettuce, tomato and cheese, served with french fries
- Grilled Chicken Thigh** 20
Marinated boneless thigh with mango salsa, mashed potato and corn
- Oven Baked Barramundi Fillet** 22
Fillet marinated with herbs, served with risotto and shrimp bisque
- Catch of the Day** 22
Pan seared fillet with green mango, kalamansi and lemongrass salad
- Sirloin Steak** 26
Served with seasonal vegetables and fries
- Miso Glazed Salmon** 28
Salmon fillet served with sesame noodle and bok choy
- Slow Cooked Beef Cheeks** 30
Beef cheeks cooked in rich, aromatic and spiced coconut gravy
- Seafood Platter** 45
Barramundi fillet, slipper lobster, prawns, tomato and greens




CHEF RECOMMENDATION




Chicken Rice 16
Poached white chicken served with fragrant rice, chinese cabbage, soy sauce, cucumber, ginger and garlic chilli



Nasi Lemak 18
Coconut-infused steamed rice served with fried chicken, toasted peanuts, crispy anchovies, cucumber and sambal



Tender Wagyu Burger 24
Tender wagyu beef with tomatoes, greens and cheese, served with french fries



Fish and Chips 22
Battered fish fillet served with french fries and tartar sauce

KIDS MENU

- All mains served with juice plus choice of fruit salad or ice cream
- Crumbed Fish, Chips & Salad** 10
 - Chicken Nuggets, Chips & Salad** 10
 - Pasta with Tomato Sauce** 10
 - Chicken & Broccoli Skewers** 10



DESSERT

- Seasonal Fruit Platter** 10
- Apple Crumble** 10
- Chocolate Lava Cake** 10
- Banana Split** 10
- Mango Sago** 10



*If you have dietary requirements, please let our server know