



# RESTAURANT MENU





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## APPETIZER & SOUP

**Smoked Salmon Carpaccio** 19.90  
Fresh Lemon, Radish, Horseradish, fresh herbs and avocado cream on slices of smoked salmon.

**Raspberry Gochujang**  16.90  
Crispy Chicken in Raspberry Gochujang sauce tossed with Garlic and Scallion.

**Seafood Chowder in Roti Crust** 15.90  
A creamy flavoured broth with a seafood medley served in a Roti Crust.

**Honey Lime Chicken Tikka** 16.90  
Flavourful chicken with spices, onion and cilantro accompanied with a delicious Yoghurt Dip.


**Mushroom Cappuccino** 14.90  
Shitake mushrooms in a truffle broth served with fresh sourdough bread.

**Burrata Cheese** 19.90  
Burrata cheese with a cherry tomato confit, ham parma prosciutto drizzled with a balsamic glaze.

**Foie Gras** 19.90  
Pan-Seared Foie Gras with a delicate apple puree served on a toasted brioche and sprinkled with sea salt flakes.

**Caesar Salad with Smoked Duck Breast** 16.90  
Romaine lettuce with smoked duck breast, pork bacon bits, parmesan cheese and an anchovy dressing.


## WESTERN

**Juicy Wagyu Cheese Burger & French Fries** 22.90  
Mouth-Watering Wagyu beef patty in a brioche bun with fresh tomatoes, gherkin, coral greens and cheese. 


**Plant-Based Fish Fillet Burger**  20.90  
Plant-based Fish Fillet in a brioche bun with fresh tomato, gherkin, coral greens & cheese served with French Fries.

**Truffled Sirloin Steak with French Fries** 25.90  
Grilled Sirloin Steak seasoned with truffle dust and anchovy butter. 

**Garlic Herb Butter Ribeye** 28.90  
Pan-seared ribeye seasoned with a garlicky herb butter served with French Fries.

**Fish N Chips**  22.90  
Battered Barramundi with coleslaw, coral greens, cherry tomatoes and tartar sauce.

**Crusted Barramundi with Pomme Puree and Citrus Beurre Blanc**  27.90  
Semi-dried tomato and macadamia nut crusted on locally farmed fish. 

**Plant-Based Lasagna**  22.90  
Plant-based lasagna in a tomato sauce served with a side of Mesclun salad.

**Lamb Shank** 29.90  
Slow-braised Lamb Shank with a Pinot Noir Glaze, Seasonal Vegetable and a Pomme Puree finish.



Chef's Special



Locally Sourced Produce



Vegetarian



Gluten-Free



Contains Chilli

\*If you have any dietary requirements, please let our server know. Accor Plus members enjoy up to 50% off food items and 15% off beverages on menu upon presenting a valid card. \*Prices are stated in Singapore dollars and subject to 10% service charge and prevailing government taxes.

## LOCAL DELIGHTS

- Nasi Lemak**  **20.90**  
Fragrant coconut-infused rice with fried chicken, fried egg, toasted peanuts, crispy anchovies, cucumber and sambal.
- Singapore Laksa**  **20.90**  
Thick rice vermicelli noodles served with prawns, fish cake, bean sprouts, bean curd puff in a rich and spicy coconut-based gravy.
- Biryani Rice with Butter Chicken**  **20.90**  
Fragrant biryani rice with butter chicken pieces and masala vegetables.
- Biryani Rice with Masala Vegetables**   **20.90**  
Fragrant biryani rice with masala vegetables and sambal dal.
- Beef Rendang** **26.90**  
Braised beef cheek in toasted coconut, kaffir lime & rempah served with achar & crackers.

## FUSION

- Barramundi in Homemade Sambal Chilli with Rice**    **25.90**  
Locally farmed Barramundi baked in our homemade aromatic sambal chilli sauce served on banana leaf with rice.
- Miso Glazed Salmon** **26.90**  
Miso drizzled on a Salmon fillet in a sake butter sauce served with baby greens.
- Crispy Breaded Pork Chop**  **22.90**  
Deep-fried breaded pork in a light and crispy biscuit batter served with a thick curry gravy and savory braised dark sauce.
- Salmon Coulibiac**  **26.90**  
Stuffed Salmon packed with spinach & coconut rice in a Roti Pillow accompanied with a fragrant Japanese Curry Sauce.
- "Buah Keluak" Coq Au Vin** **26.90**  
Braised chicken scented with turmeric, galangal & lemongrass cooked with hints of Indonesian black nuts.

## NAAN ZA

**Murgh Makhani** 18.90  
Tandoori flatbread topped with Murgh Makhani, fresh tomato, mozzarella cheese and garnished with cilantro.

**Salami** 18.90  
Tandoori flatbread topped with beef salami, fresh tomato and mozzarella cheese.

**Smoked Duck Breast** 18.90  
Tandoori flatbread topped with smoked duck breast, fresh tomato, pineapple and mozzarella cheese.

**Margherita** 16.90  
Tandoori flatbread topped with fresh basil, fresh tomato and mozzarella cheese.

## SANDWICH

**Pork Katsu Club Sandwich with French Fries** 21.90  
Pork Katsu in between three layers of fresh bread with sliced tomato, coral greens and cheese.

**Avocado and Smoked Salmon Bagel** 18.90  
Smooth avocado and smoked salmon layered in a toasted Bagel with fresh vegetables accompanied with French Fries.

**Chicken Caesar Ciabatta Sandwich served with French Fries** 18.90  
Tender Chicken slices lightly coated with Caesar dressing with fresh vegetables and condiments on a freshly baked bread.

**Savoury Focaccia Tuna Sandwich with French Fries** 18.90  
Tuna enriched with creamy mayonnaise, fresh vegetables and condiments served on a freshly baked bread.

## PASTA

**Beef Bolognese** 22.90  
Spaghetti in a fresh tomato sauce topped with parmesan & fresh herbs.

**Ravioli Funghi Porcini** 22.90  
Mushroom stuffed ravioli in a parmesan cream sauce topped with fresh herbs.

**Squid Ink Pasta with Spinach & Smoked Salmon in Cream Sauce** 22.90  
Squid Ink infused Pasta with spinach topped with smoked salmon in a rich cream sauce.

## TASTEY BITES

- Chicken Satay** **13.90**  
Grilled and lightly charred chicken skewers served with a traditional peanut sauce.
- Vegetable Spring Roll** **13.90**  
Fried crispy vegetable rolls served with a Thai chilli sauce.
- Crispy Calamari Rings** **13.90**  
Breaded and fried until golden brown served with tartar sauce.
- Fried Chicken Wings** **13.90**  
Battered & fried to crisp golden perfection, served with sriracha mayo.
- Twister Prawns** **13.90**  
Deep Fried peeled prawns in a crispy spring roll pastry infused with herbs & spice served with a chilli dip.
- French Fries** **11.90**  
Crispy shoestring fries served with your choice of mayo, chilli or ketchup.
- Plant-Based Meat Roll**  **13.90**  
A take on our traditional fried meat roll "Ngho Hiang" now made Plant-Based.
- Plant-Based Satay**  **13.90**  
A take on our traditional chicken satays now made Plant-Based with a peanut dipping sauce.

This promotional offer is valid for dine-in customers only. Not valid in conjunction with any other promotions, privileges, discounts and promotional vouchers. All prices quoted are in SGD and subjected to 10% service charge & prevailing government taxes. TASTE Restaurant reserves the right to alter or terminate its offer without prior notice

## DESSERT

- Bestseller Apple Crumble**  **9.90** 
- Stewed apple baked in a crispy pastry parcel, served with a fresh scoop of ice cream.
- Tiramisu Cake** **9.90**
- Espresso flavoured sponge cake layered with a mascarpone cream.
- Chocolate Cake** **9.90**
- Rich and Moist chocolate cake with a fluffy chocolate mousse layer.
- Petite Cheesecake** **9.90**
- Assorted mini cheesecakes garnished with fresh berries.
- Tartelettes Au Citron** **9.90**
- Tangy lemon curd filling in a buttery crust, garnished with fresh berries.
- Strawberry Cake** **9.90**
- Sweet strawberry mousse & creamy vanilla sponge in a layered cake accompanied with fresh berries.
- Chocolate Banana Dome** **9.90**
- Layered chocolate and banana cake accompanied with fresh berries.
- Mango Savarin** **9.90**
- A bright and intricate mango cake accompanied with fresh berries.
- Wild Berries Crumble** **9.90**
- Wild Berries baked in a crispy pastry parcel served with a scoop of ice cream.
- The 60's Dessert Soup** **9.90**
- Please approach our friendly staff.

# DRINKS

## HOT DRINKS

<b>Cappuccino</b>	5
<b>Café Latte</b>	5
<b>Mocha</b>	5
<b>Americano</b>	5
<b>Espresso</b>	5
<b>Hot Chocolate</b>	5
<b>Teh Tarik</b>	5
<b>English Breakfast Tea</b>	5
<b>Earl Grey Tea</b>	5
<b>Peppermint Tea</b>	5
<b>Jasmine Green Tea</b>	5
<b>Chamomile Tea</b>	5
<b>Rosehip &amp; Hibiscus Tea</b>	5
<b>Lychee Tea</b>	5
<b>Mango &amp; Strawberry Tea</b>	5

\*coffee & tea comes with one cookie.

## SOFT DRINKS

<b>Coke</b>	5
<b>Coke Light</b>	5
<b>Sprite</b>	5
<b>Tonic</b>	5
<b>Ginger Ale</b>	5
<b>Bitter Lemon</b>	5

## CHILLED JUICE

<b>Apple</b>	5
<b>Orange</b>	5
<b>Pineapple</b>	5
<b>Cranberry</b>	5
<b>Lime</b>	5

## MOCKTAILS

<b>Virgin Pina Colada</b>	8
Pineapple juice, coconut milk & sugar.	
<b>ibis Punch</b>	8
Orange juice, apple juice, pineapple juice, lime juice, cranberry juice & grenadine syrup.	
<b>Shirley Temple</b>	8
Lime juice, grenadine syrup, sprite.	
<b>Lemon Lime Bitters</b>	8
Lime juice, concentrate lemon juice, club soda & angostura bitters.	

## COCKTAILS

<b>Tom Collins</b>	13
Gin, soda, lemon juice & syrup.	
<b>Daiquiri</b>	13
White rum, lime juice & syrup.	
<b>Hurricane</b>	13
Dark rum, orange juice, pineapple juice, lemon juice & grenadine syrup.	
<b>Singapore Sour</b>	13
Bourbon, lemon juice, red wine & syrup.	
<b>Singapore Sling</b>	16
Gin, triple sec, cherry brandy, Dom, grenadine & pineapple juice.	
<b>Tequila Sunrise</b>	13
Tequila, orange juice & grenadine.	
<b>Baileys Martini</b>	16
Baileys, Smirnoff & chocolate syrup.	
<b>Sweetness in Singapore</b>	13
Jim Beam, lemon juice & honey.	



# DRINKS

## BEER

Tiger (can)	7
Tiger (draft)	10
Heineken (can)	9
Guinness Draught (can)	12

## SPIRITS

\*all spirits include mixer

### GIN

Gordon's	8
Bombay Dry	10

### RUM

Bacardi White	8
Myer's Dark Rum	10

### VODKA

Smirnoff	8
Absolute	8

### BOURBON

Jim Beam	8
Jack Daniels	10

### WHISKEY

Johnny Walker Black Label	10
Chivas Regal 12 Years	10
The Famous Grouse	8
Glenfiddich 12 Year Single Malt	16

### TEQUILA

Sauza Gold	8
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### LIQUER

Baileys Irish Cream	8
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### APERITIF

Ricard	10
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## SPARKLING

St Louis Sparkling Blanc de Blanc France		Bottle 52
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## WHITE

La Minga Sauvignon Blanc Chile	Glass 8	Bottle 37
30 Mile Chardonnay Australia		49
Haha Sauvignon Blanc New Zealand		49
Finca El Camino Torrontes Argentina		49

## RED

La Minga Cabernet Sauvignon Chile	Glass 8	Bottle 37
30 Mile Shiraz Australia		49
Patriarche Pinot Noir France		49
Finca El Camino Malbec Argentina		49



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