

# LOCAL LEGENDS: IN ROOM DINING MENU

AVAILABLE DAILY TILL 30 APRIL 2025, FROM 12PM TO 7PM

## LOCAL LEGENDS:

CAFE ORIENTAL X REMPAPA BY CHEF DAMIAN D'SILVA



CHI POW KAI (paper wrapped chicken)	18
KEDONDONG SALAD 🥗 A refreshing salad comprising of wing bean, kedondong (ambarella), peanut brittle tossed with a mildly sweet and salty citrusy chilli dressing	18
EURASIAN LAMB DHALCHA Lamb shoulder cooked with a homemade curry paste with dhal, potatoes and carrots	52
BRINJAL PACHEREE Eggplant with a Eurasian twist served with a medium spicy sambal	14
EURASIAN GRILLED SNAPPER 🐟 Snapper fillet with spice paste wrapped in banana leaf	24
JASMINE RICE	4



Pork



Seafood



Nuts



Recommended



Vegetarian

Please inform a member of staff if you have any food allergies or special dietary needs.  
All prices indicated are in Singapore dollars and are subject to prevailing government taxes and service charges.

# IN ROOM DINING MENU

DAILY BREAKFAST FROM 7AM TO 10.30AM

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## CONTINENTAL BREAKFAST

18

ASSORTED BAKERY BASKET

*(Croissant and Danish pastry)*

YOGHURT

JAM AND BUTTER

CHOICE OF ORANGE OR APPLE JUICE

CHOICE OF COFFEE OR TEA

## AMERICAN BREAKFAST

30

PANCAKES

*(Served with butter and maple syrup)*

ASSORTED BAKERY BASKET

*(Croissant, Danish pastry and toast)*

CHOICE OF 2 EGGS: SUNNY-SIDE UP/SCRAMBLED/OMELETTE

*(Served with chicken chipolata, hash brown, baked beans)*

YOGHURT

FRESH FRUIT PLATE




CHOICE OF ORANGE OR APPLE JUICE

CHOICE OF COFFEE OR TEA





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## STARTERS

FRENCH FRIES 	14
Deep-fried golden crispy fries	
TRUFFLE FRIES 	18
Truffle oil and parmigiano reggiano	
CHICKEN KARAAGE	18
Deep-fried chicken, dipping sauces	
GRILLED JUMBO CHICKEN SATAY 	20
Ketupat, cucumber, onion, peanut sauce	

## SALAD

ELEMENT GARDEN GREENS	24
Mesclun, cucumbers, cherry tomatoes, orange wedges, avocado slices and Kalamata olives with a choice of thousand island dressing or balsamico dressing	
CAESAR SALAD 	22
Romaine lettuce, bacon bits, cherry tomatoes, croutons, parmigiano reggiano, anchovies and caesar dressing Add-on smoked chicken breast, prawn or salmon for 4*	
GREEK SALAD 	22
Tomatoes, cucumber, onion, bell pepper, feta cheese and olives	

## SANDWICHES & BURGERS

ELEMENT TRIPLE DECKER 	20
Toasted bread, crispy bacon strips, fried-egg, smoked chicken breast, tomatoes, lettuce, fries	
ELEMENT WAGYU BURGER  *	30
Brioche, wagyu patty, streaky bacon, lettuce, sliced tomatoes, cheddar, egg, fries	

## PASTA

AGLIO OLIO 	28
Prawns, garlic, olive oil	
BOLOGNESE	25
Minced beef, onions, garlic, parmigiano reggiano	
TARTUFO	24
Mushrooms, truffle cream sauce (Choice of spaghetti, linguine or penne)	



Pork



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Nuts



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## WESTERN MAINS

BLACK ANGUS RIBEYE *	42
Mashed potatoes, garden vegetables, red wine sauce	
PAN SEARED SPRING CHICKEN	30
Mashed potatoes, sauteed vegetables, tomato confit, mushroom sauce	

## ASIAN FAVOURITES

HAINANESE CHICKEN RICE	22
Fragrant chicken rice, poached chicken, chicken broth, seasonal vegetables, chilli, minced ginger, dark soy sauce	
KAMPUNG STYLE NASI GORENG  *	24
Fried rice, grilled chicken satay, fried fish fillet, prawn cracker, oriental pickles, sunny-side up egg	
SIGNATURE CHICKEN CURRY *	22
Rich coconut milk curry, whole chicken leg, potatoes, achar, papadum and steamed rice or roti prata	
CHAR KWAY TEOW  	20
Fried rice noodles, prawns, fish cake, Chinese sausage, egg, beansprouts, chives	
SINGAPORE LAKSA  *	20
Thick rice vermicelli, spicy coconut gravy, prawns, fishcake, egg, tofu puffs	
SILKY EGG HOR FUN (BEEF OR SEAFOOD)	20
Stir-fried flat rice noodles, silky egg gravy, sliced beef/assorted seafood, choy sum	
VEGETARIAN FRIED RICE V	20
Wok-fried rice, carrots, sweet corn, green peas, mushrooms	

## SWEET INDULGENCE

FRESH FRUIT PLATTER	16
Assortment of seasonal fresh fruits	



Pork



Seafood



Nuts



Recommended



Vegetarian

## STARTERS

SOUP OF THE DAY 12

## SANDWICHES

MENTAIKO MAYO EGG CROISSANT  20  
Served with chips and mesclun green salad

TUNA PICKLES MAYO SANDWICH  20  
Served with chips and mesclun green salad

CUCUMBER, TOMATO & CHEESE SANDWICH  18  
Served with chips and mesclun green salad



## PASTA

BOLOGNESE 25  
Minced beef, onions, garlic, parmigiano reggiano  
(Choice of spaghetti, linguine or penne)

## WESTERN MAINS

FISH & CHIPS  28  
Soda batter, fish fillet, fries, tartar sauce

## ASIAN FAVOURITES

KAMPUNG STYLE NASI GORENG   22  
Fried rice, grilled chicken satay, fried fish fillet, prawn cracker, oriental pickles, sunny-side up egg



Pork



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## ALL DAY

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### WATER

AQUA PANNA	7
SAN PELLEGRINO	7

### SODA

COCA-COLA	6
COCA-COCA ZERO	6
SPRITE	6
GINGER ALE	6
SODA WATER	6
TONIC WATER	6

### FRESH JUICE

GREEN APPLE	10
HONEYDEW	10
ORANGE	10
WATERMELON	10

### TEA

CHOICE OF ASSORTED TWG TEAS	12 PER POT
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### COFFEE

	HOT	ICE
ESPRESSO	6	
AMERICANO	6	9
CAPPUCCINO	7	10
LATTE	7	10
CHOCOLATE	8	11

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ALCOHOL FROM 7AM TO 12AM

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## HOUSE POURS

RED / WHITE / SPARKLING / PROSECCO

14 (GLASS)

68 (BOTTLE)

## BOTTLED

HEINEKEN

16

TIGER

15

## MINI BAR MENU

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### SNACKS

POTATO CHIPS	5
MIXED NUTS	4

BISCUITS	2
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### WATER

ACQUA PANNA	5
SAN PELLEGRINO	5

### SOFT DRINKS & JUICES

COKE	4
SPRITE	4
REDBULL	5
ORANGE JUICE	5

COFFEE	5
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