

A TASTE OF SINGAPORE'S BREAKFAST HERITAGE

Begin your day with a taste of Singapore!



Singapore Breakfast Toast Set

slices of toasted bread served with your choice of spread, 2 locally farmed soft-boiled eggs, and Nanyang coffee or tea.

Choose from:

Kaya Butter Breakfast Set

OR

Peanut Butter Breakfast Set 

Choice of bread: white, wholemeal, or brioche

 Contains Shellfish

 Contains Nuts

 Best Seller

 Contains Pork

 Vegetarian

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

ALL-DAY BREAKFAST

Available from Monday to Friday, 11am to 2pm

EXECUTIVE LUNCH

2 course set at \$28++ per person

3 course set at \$32++ per person

Top-up \$2 per person to enjoy a glass of house-made iced tea (U.P.\$7)

Appetiser: Charcoal Grilled Chicken Satay (2 sticks)

choice of chicken or beef skewers, served with cucumbers, onions, ketupat (traditional rice cake) and peanut sauce

Mains: Char Kway Teow

fried rice noodles, sustainably sourced prawns, fish cake, chinese sausage, locally farmed eggs, beansprouts, and chives

OR

Mains: Nasi Lemak Istimewa

fragrant coconut rice, fried rempah chicken (spicy), umami sambal sustainably sourced prawns, fried locally farmed eggs, anchovies, peanuts, cucumbers

OR

Mains: Oriental Mee Rebus Satay

yellow egg noodles, tofu puffs, locally farmed eggs, served with grilled chicken skewers and sweet potato peanut gravy

Dessert: Pulut Hitam

warm sweet black glutinous rice porridge topped with coconut cream

Assorted Nonya Kueh

2-day advance reservation required
Available daily, 2pm to 5pm,

ORIENTAL HIGH TEA SET

\$60++ for 2 persons



Cafe Oriental's Signature Welcome Drink

A refreshing brew crafted daily to delight your senses, enquire with our staff for today's selection

Savoury Bites

Oven Baked Otah Vol Au Vent | Hae Bee Hiam, Nasi Lemak Sushi | Spices Curried Chicken | Potato on Bruschetta | Miniature Chicken Rice Ball | Prawn Laksa | Rice Cake | Tauhu Goreng with Peanut Sauce | Cucumber, Cilantro | Five Spices Chicken Meat Roll with Sweet Chili

Sweets from Spring

Chendol Panna Cotta with Gula Melaka | D24 Durian Cream Puff | Old School Carrot Cake | Mango Swiss Roll with Lemon

Traditional Nanyang Coffee or Tea

Bold and aromatic 'kopi' or robust 'teh' served with your choice condensed or evaporated milk.

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CAFE ORIENTAL

Embark on a gastronomic adventure inspired by the culinary diversity of Asia, showcasing our Chef's curated selection of Asian favourites made with sustainably sourced ingredients.

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Charcoal Grilled Satay ☆ 🥜

choice of chicken or beef skewers, served with cucumbers, onions, ketupat (traditional rice cake) and peanut sauce

18

*Pair it with: Monte do Zambujeiro Tinto 2021 (Portugal)
berry notes with a hint of sweetness, mild tannins enhances the soft mouthfeel*

21 per glass

East Meets West Rojak Salad ☆ 🥜 🐚

mixed fruits, cucumbers, jicama (mexican turnips), cashew nuts, grated peanuts and you tiao (deep fried chinese breadsticks) tossed with sweet and savoury rojak sauce

16

Hae Bee Hiam Popiah 🥜 🐚

shredded chinese turnips, dried shrimp sambal paste (spicy), sustainably sourced prawns, locally farmed eggs and grated peanuts wrapped in delicate crepe

16

Cuttlefish with Kang Kong (water spinach) 🥜 🐚

tender slices of cuttlefish, fresh water spinach, white cucumber, red onions, sesame seeds and peanuts

16

Sambal Prawn Kueh Pie Tee 🥜 🐚

shredded chinese turnips, umami sambal sustainably sourced prawns, locally farmed eggs and grated peanuts served in crispy pastry tart shells

16

*Pair it with: Monte do Zambujeiro Branco 2023 (Portugal)
Refreshing floral and stone fruit notes of peach, with a touch of acidity*

26 per glass

🐚 Contains Shellfish

🥜 Contains Nuts

☆ Best Seller

🐷 Contains Pork

🌱 Vegetarian



Oriental Laksa Istimewa



Bah Kut Teh

26

slow braised premium spare ribs in peppery broth with garlic and herbs, served with jasmine rice, you tiao (deep fried chinese breadsticks) and condiments

Cafe Oriental Chicken Rice

22

poached chicken, served with fragrant pandan rice, ginger, pickles and collagen abalone chicken broth

Char Kway Teow

20

fried rice noodles, sustainably sourced prawns, fish cake, chinese sausage, locally farmed eggs, beansprouts, and chives

Pair it with: Astral de Chateau Puybarbe 2019 (France)

21 per glass

Dark blackberry flavours complemented by smooth tannins and balanced acidity

Crispy Hainanese Pork Chop

22

served with sweet and sour pea onion sauce and steamed rice

Pair it with: G.D Vajra Piemonte Barbera Fresia 2021 (Italy)

33 per glass

Mild tannins and red fruit notes, pairs well with sweet and sour sauce

Collagen Seafood Pao Fan

26

poached rice, abalone, scallops, clams and sustainably sourced fish slices in rich pumpkin conpoy broth

Pair it with: Terra do Zambujeiro Branco 2021 (Portugal)

26 per glass

Creamy and buttery notes of vanilla and nut

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Char Siew Rice 	18
honey-glazed pork belly served with steamed rice and fresh greens	
Hokkien Mee  	20
fried yellow egg noodles, thick rice noodles, locally farmed eggs, pork slices, squid and sustainably sourced prawns	
Kampung Style Nasi Goreng	20
fried rice, grilled chicken satay, fried fish fillet, oriental pickles, locally farmed sunny-side up egg and prawn crackers	
Nasi Biryani	24
fried chicken with basmati rice served with pickled vegetables, papadom and curry gravy	
Nasi Lemak Istimewa  	22
fragrant coconut rice, fried rempah chicken (spicy), umami sambal sustainably sourced prawns, locally farmed fried eggs, anchovies, peanuts, cucumbers	
<i>Pair it with: G.D Vajra Piemonte Barbera Fresia 2021 (Italy)</i>	33 per glass
<i>Mild tannins and red fruit notes, pairs well with umami flavours</i>	
Mui Fan 	21
egg fried rice topped with savoury seafood sauce, vegetables, quid, scallop, sustainably sourced prawns and sliced fish	
Oriental Laksa Istimewa  	24
thick rice vermicelli, spicy coconut gravy, sustainably sourced jumbo prawns, fish cake, locally farmed eggs and tofu puffs	
<i>Pair it with: Terra do Zambujeiro Branco 2021 (Portugal)</i>	26 per glass
<i>Creamy and buttery notes of vanilla and nut</i>	
Oriental Mee Rebus Satay	22
yellow egg noodles, tofu puffs, locally farmed eggs, served with grilled chicken skewers and sweet potato peanut gravy	

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Signature Chicken Curry

tender chicken pieces simmered in fragrant curry sauce, served with a choice of steamed rice or roti prata (flat bread), vegetable crackers and pickles

20

Pair it with: *Joseph Cattin Riesling Grand Cru 2021 (France)*
Honey and stone fruit notes enhances spice and rich flavours

26 per glass

XO Fish Noodle Soup ☆

thick rice noodles, sustainably sourced crispy arctic halibut fillet with brandy infused rich fish broth

24

Silk Road Kitchen's Ma Po Tofu 🐷

silken tofu, minced pork, spicy mala sauce, served with steamed rice and chinese soup of the day

16

Silk Road Kitchen's Sweet and Sour Pork 🐷 ☆

stir-fried battered pork loin, bell peppers, onions, served with steamed rice and chinese soup of the day

18

Silk Road Kitchen's Sichuan Preserved Vegetable Soup

bean vermicelli, sustainably sourced fish slices and preserved vegetables, served with steamed rice

20

Vegetarian Fried Rice 🌱

stir fried rice with assorted vegetables and green onions

18



Contains Shellfish



Contains Nuts



Best Seller



Contains Pork



Vegetarian



Silk Road's Kitchen Ma Po Tofu



Assorted Nonya Kueh 6
a selection of traditional peranakan pastries

Banana Fritters & Ice-cream ☆ 8
fried bananas served with vanilla ice-cream

Bubur Cha Cha 6
coconut milk-based sweet soup with sweet potatoes and taro

Dessert of the Day 7
refined creation that celebrates the artistry of local flavours,
inquire with our staff to discover today's selection

Durian Chendol Bingsu 8
shaved ice drizzled with coconut milk and a generous scoop
of durian

Mango Ice Kacang Bingsu 8
shaved ice drizzled with milk and topped with fresh, juicy
mango chunks

Pulut Hitam 6
warm sweet black glutinous rice porridge topped with
coconut cream

Osmanthus Tau Suan 8
split mung bean, infused with dried osmanthus flowers, coconut
brown sugar and pandan leaves, served with youtiao (fried
dough fritters)

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BEVERAGE

Traditional Nanyang Coffee richly brewed with roasted Robusta beans	5/6
Traditional Tea brewed thick and smooth with Ceylon tea leaves	5/6
Milo rich chocolate malt drink	5/6
Homemade Iced Lemon Tea simple, comforting classic brewed with care and a hint of citrus	7
Antipodes 500ml (Still/Sparkling)	9
Antipodes 1000ml (Still/Sparkling)	12
Siam Coconut naturally sweet and refreshing	12
Artisanal Coffee	
Espresso	6
Americano	6/7
Cappuccino	8/9
Latte	8/9
Caramel Latte	9/10
Mocha	8/9
Extra Shot	+2
Replace with Oat Milk	+2
TWG Tea	
1837 Black Tea, Chamomile, Sencha Superior, French Earl Grey, Geisha Blossom, Imperial Oolong, Moroccan Mint, Silver Moon	12



Find out more about the
Nutritional Information
for the Beverages.



Nutri-Grade mark is based
on default preparation.



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