

# BEVERAGES

## HOMEMADE SODAS \$8

Passion fruit & ginger soda  
Blueberry & basil soda  
Grapefruit & rosemary soda

## BEER

Tiger \$10  
Heineken \$11  
Peroni \$11  
Corona \$12

## GREENHOUSE COCKTAILS \$18

### GREENHOUSE BLOODY MARY

Absolut vodka, fresh tomato juice, house mix

### HERB INFUSED PISCO

Herb infused pisco, lemon, Angostura Bitters, egg white

### LONDON GREEN & TONIC

Tanqueray gin, fresh lime juice, mint, tonic water

### MONKEY FOOD

Captain Morgan Dark rum, Malibu, fresh lemon juice, fresh pineapple juice

### GIN & COCONUT SELTZER

Beefeater gin, simple syrup, Angostura Bitters, seltzer water, basil leaves, coconut water ice cube

## SIGNATURE COCKTAILS \$18

### TIME MACHINE

Beefeater gin, pineapple juice, cucumber, Bitter Truth lemon bitters

### AZTEC MYTHOLOGY

Pandan infused tequila, Galliano, mango juice, homemade orgeat syrup, cranberry juice

### LA CUCINA ITALIANA

Casal d'Emilia Limoncello, Absolut vodka, watermelon liqueur, fresh apple juice, fresh lime juice

### FLOWER POWER SOUR

Beefeater gin, fresh lemon juice, elderflower syrup, Bitter Truth Creole bitters, egg white

### FLAT WHITE MARTINI COCKTAIL

Absolut vodka, espresso, Kahlua, Bailey's

### PASSION & PINEAPPLE MARGARITA

Olmecca Gold tequila, triple sec, fresh pineapple, passion fruit nectar, fresh lime juice, simple syrup

### TOUCH OF JOY

Prosecco, fresh orange juice, lemongrass, fresh lime juice, simple syrup

## MOCKTAILS \$12

### ROSE BERRY COOLER

Seasonal berries, rosemary, honey, fresh lemon juice, soda water

### CANDY APPLE MOJITO

Fresh apple, mint, fresh lime, Sprite

### WATERMELON ACQUA FRESCA

Watermelon, mint, jalapeño, fresh lime juice, simple syrup

## BUBBLES

### BIANCA NERA PROSECCO, SPUMANTE EXTRA DRY \$13 \$60

Veneto, Italy

### BOTTER "DIVICI" PROSECCO EXTRA DRY ORGANIC \$15 \$70

Veneto, Italy

### SCHWANSEE ROSÉ BRUT \$70

Franken, Germany

### G.H. MARTEL VICTOIRE BRUT PRESTIGE \$30 \$150

Chigny-les-roses, France

### G.H. MARTEL VICTOIRE BRUT ROSE \$40 \$170

Chigny-les-roses, France

## ROSÉ

### CHÂTEAU D'ESCLANS WHISPERING ANGEL, 2020 \$22 \$110

Côtes De Provence, France

### BABICH FORBIDDEN, 2018 \$16 \$70

Pinot Noir, Marlborough, New Zealand

### MAISON DE GRAND ESPRIT L'ÊTRE MAGIQUE, 2019 \$110

Côtes De Provence, France

## WHITE

### PETER MEYER, 2019 \$14 \$65

Riesling, Mosel, Germany

### VIVOLO DI SASSO, 2020 \$14 \$65

Pinot Grigio, Veneto, Italy

### BABICH FORBIDDEN, 2020 \$15 \$70

Sauvignon Blanc, Marlborough, New Zealand

### LOUIS LATOUR, 2019 \$15 \$70

Chardonnay, Mâconnais, France

### ARTHUR METZ ÉPICE PUISSANT \$18 \$85

Gewürztraminer, Alsace, France

## RED

### VIVOLO DI SASSO, 2018 \$14 \$65

Cabernet Sauvignon, Cabernet Franc, Veneto, Italy

### MAISON DE GRAND ESPRIT LA MIRACLEUSE, 2018 \$18 \$80

Blend, Bordeaux, France

### MOMMESSIN BEAUJOLAIS-VILLAGES, 2016 \$15 \$70

Gamay, Beaujolais-Villages, France

### DONA PAULA, 2018 \$14 \$65

Malbec, Mendoza, Argentina

### BANFI PLACIDO CHIANTI DOCG, 2018 \$14 \$65

Sangiovese, Tuscany, Italy

### WOLF BLASS EAGLEHAWK, 2020 \$15 \$70

Cabernet Sauvignon, South Australia

### MOMMESSIN, 2018 \$16 \$75

Pinot Noir, Bourgogne, France

### CHATEAU STE MICHELLE, 2017 \$90

Syrah, Washington, USA

### CASTELLO NIPOZZANO CHIANTI RUFINA RISERVA, 2017 \$95

Sangiovese, Tuscany, Italy

# ALL DAY BREAKFAST

(available 24 hours)

## DISC MASHUNI – MALDIVIAN SPICED TUNA (F) (C) \$20

Huni roshi, lime, banana blossom salad

## UNPOLISHED ECO BROWN RICE PORRIDGE (N) (G) (E) (SB) \$30

Century egg, salted egg, dough fritters, spring onions, garlic chips, peanuts, ginger, sesame oil, soy sauce  
Choice of: plain, fish, pork or chicken

## POACHED EGG SIMMERED IN

### MALDIVIAN TUNA CURRY (G) (F) (C) (E) \$25

Pumpkin roshi, fried moringa leaves

## TO START WITH...

### SUPER FOOD SALAD (V) \$25

Baby spinach, baby beet, avocado, sunflower seeds, dehydrated cherry tomato, quinoa, raspberry vinaigrette

### SMOKED SALMON FATTOUSH (F) (G) \$30

Hydroponic baby romaine, toasted pita bread, sumac, pomegranate molasses

### HEIRLOOM TOMATOES & BURRATA (D) \$30

25 Years old aged balsamic, extra virgin olive oil

### SEAFOOD COCKTAIL (D) (S) (A) \$60

Australian yabbies, scallops, Maldivian reef lobster, avocado, tobiko, Irish marie rose sauce

### LM BEIJING DUCK (G) (SB) \$35

Soy-stained torchon of foie gras, miso - yaki sauce, glazed apple, mantou, orange vinaigrette

### ONION SQUASH SOUP (E) (V) (D) (G) \$20

Truffle, chanterelle, toasted brioche

### BORNEO'S SUPERIOR SWIFTLET NEST SOUP (S) (P) (G) (A) \$60

Superior seafood, truffle-pork dumplings, Armagnac

## COMFORT FOOD \$30

### MEDITERRANEAN VEGETABLE WRAP (G) (D) (V) (N)

Grilled vegetables, halloumi cheese, hummus, rocket leaves, lemon vinaigrette

### TOSTADAS (F) (D) (G)

Ceviche

## WESTERN FAVOURITES

### U.S. CAB BEEF TORNEDOS (A) (D) \$70

Foie gras, braised wild forest mushrooms, smoked bone marrow, port wine reduction, truffle oil mashed potato

### DUO OF LAMB (A) (N) (D) (G) \$70

Lamb loin, rack of lamb, stuffed squash blossom, basil puree, tomato-olive-lamb jus, sautéed potato

### OCEAN FARMED BARRAMUNDI (D) (F) (S) \$50

Sea fennel, stuffed baby squids, mussel-saffron sauce

### WILD MUSHROOM RISOTTO (D) (V) \$35

King bolete mushroom, truffle

### HOMEMADE PAPPARDELLE (D) (E) (G) \$35

Short ribs ragu, parmesan cheese

\*Gluten-free option available

## TASTE OF ASIA

### TANDOORI SAMPLER (D) (G) (S) (F) \$65

Lamb chops, murg tikka angara, malabar tiger prawns, ajwaini fish tikka

### TANDOORI BUTTER CHICKEN (D) \$40

Dal makhani, kachumber salad  
Choice of: naan bread or steamed rice

### BIRYANI (D) (N) \$35

Chicken, basmati rice, mint raita

### CATCH OF THE DAY – CANTONESE STEAMED

#### REEF FISH (F) (N) (A) (SB) \$50

Superior-soy-ginger sauce, Shaoxing wine, garlic-sesame oil, jasmine rice

### WOK FRIED RICE (S) (E) \$35

Jasmine rice, seafood, mixed vegetables

### YAKI UDON (G) (SB) \$35

Wagyu beef, black pepper sauce

### VEGAN STIR-FRIED NOODLES (C) (V) (SB) \$35

Probiotic kimchi, tofu, yuba skin

### PHO RICE NOODLE SOUP (C) (SB) \$35

Beef, mixed herbs, bean sprouts, chili sauce, bean sauce

### GAENG KEOW WAN GAI (F) (S) (C) \$35

Chicken, steamed jasmine rice

## SWEETS \$20

### LOCAL INSPIRED LEMONGRASS PANNA COTTA (G) (D) (E)

Pumpkin fritters, pandan leaf

### TIRAMISU AFFOGATO (D) (G) (A)

Vanilla ice cream, Kahlua, espresso

### LYCHEE SPHERE (D) (G) (E)

Financier, passion fruit curd, raspberry sauce

### SEASONAL FRUITS (V)

Berries



**le Scoop**  
by LE MERIDIEN

Indulge in a little frozen delight and experience the taste of Mediterranean summer all year round with our gelato and sorbet programme, Le Scoop by Le Meridien.

GELATO  
Destination-Inspired: Papaya Lime Sorbet  
European Classics: Chocolate, Vanilla, Strawberry

SORBET  
Lemon  
1 scoop \$6, 2 scoops \$10