

salad

Oriental Chicken Salad

Grilled chicken breast with chopped salad & sesame dressing.

15.90

sandwich

Pork Katsu Club Sandwich with Fries

Pork katsu in 3 layers of bread with sliced tomato, coral greens and cheese.

19.90

pasta

Beef Bolognese

Spaghetti in a fresh tomato sauce with parmesan & herbs.

19.90

Ravioli Funghi Porcini

Mushroom stuffed ravioli in a parmesan cream sauce with herbs.

21.90

Soft Shell Crab with Salted Egg Yolk

Deep-fried soft shell crab with pasta in salted egg yolk sauce.

22.90

local delights

Nasi Lemak

Fragrant coconut-infused rice with fried chicken, fried egg, toasted peanuts, crispy anchovies, cucumber and sambal.

17.90

Singapore Laksa

Thick rice vermicelli noodles served with prawns, fish cake, bean sprouts, bean curd puff in a rich coconut-based spicy gravy.

18.90

Biryani Rice with Butter Chicken

Fragrant biryani rice with butter chicken and masala vegetable.

17.90

Biryani Rice with Sambar Dal

Fragrant biryani rice with masala vegetables and sambar dal.

17.90

western

Juicy Wagyu Cheese Burger & Fries

Wagyu beef patty in a brioche bun with fresh tomato, gherkin, coral greens and cheese.

22.90

Truffled Sirloin Steak with Fries

Grilled sirloin steak seasoned with truffle dust and anchovy butter, served with pepper sauce.

25.90

Garlicky Herb Butter Ribeye with Fries

Pan-seared ribeye seasoned with a garlicky herb butter.

28.90

Fish N Chips

Battered Barramundi with coleslaw, coral greens, cherry tomatoes and tartar sauce.

22.90

Crusted Barramundi with Pomme Puree and Citrus Beurre Blanc

Semi-dried tomato and macadamia crusted locally farmed fish.

26.90

Cajun Chicken with Sausage

Grilled Cajun chicken with spicy debreziner with a side of garlicky penne and chicken gravy.

19.90

Plant-Based Lasagna

Plant-based lasagna in tomato sauce served with a side of Mesclun salad.

17.90



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.

fusion


dessert

Barramundi in Homemade Sambal Chilli with Rice    **22.90**
Locally farmed Barramundi baked in our homemade aromatic sambal chilli sauce served on banana leaf with rice.

Miso Glazed Salmon **26.90**
Miso glazed Salmon fillet in a sake butter sauce served with baby greens.

Asian Spiced Mussels in Thai Curry   **22.90**
Mussels combined with garlic, lemongrass, coconut cream, tomato, kaffir lime leaves and spices, served with fries.

Shrimp Tortellini in Asian Consommé **14.90**
Flounder scented Shrimp tortellini served in an Asian consommé.


Cereal Prawn Japchae  **22.90**
Hoso cooked and lightly flour fried Prawn with Japchae, onion, capsicum, Thai chilli and curry leaves.

Slow Cooked Beef Cheek in Homemade Rendang Sauce   **26.90**
Beef cheek slow cooked for 12 hours in Chef Casey's secret rendang sauce.

White Coffee Glazed Pork Lollipop **19.90**
Pork lollipops in white coffee glaze accompanied with apple mustard sauce.


Crispy Breaded Pork Chop  **19.90**
Deep-fried breaded pork in a light and crispy biscuit batter served with a thick curry gravy and savory braised dark sauce.

Apple Crumble **9.90**
Stewed apple baked in a crispy pastry parcel, served with a scoop of ice cream.

Tiramisu Cake  **9.90**
Espresso sponge cake layered with mascarpone cream.

Chocolate Cake **9.90**
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.

TASTE-Y BITES

Chicken Satay **12.90**
Served with our traditional peanut sauce.

Vegetable Spring Roll **12.90**
Served with Thai chilli sauce.

Crispy Calamari Rings **12.90**
Served with tartar sauce.

Fried Chicken Wings **12.90**
Battered & fried to crispy golden perfection, served with sriracha mayo.

Twister Prawns **12.90**
Served with chilli dip.

French Fries **10.90**
Crispy shoestring fries served with your choice of mayo, chilli or ketchup.

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



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DRINKS



hot drinks

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

*coffee & tea comes with 1 cookie.

soft drinks

Coke	5
Coke Light	5
Sprite	5
Tonic	5
Ginger Ale	5
Bitter Lemon	5

chilled juices

Apple	5
Orange	5
Pineapple	5
Cranberry	5
Lime	5

mocktails

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

cocktails

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

DRINKS



beer

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

sparkling

St Louis Sparkling Blanc de
Blanc
France



Bottle

52

white

Glass Bottle

La Minga Sauvignon Blanc
Chile

8

37

30 Mile Chardonnay
Australia

49

Haha Sauvignon Blanc
New Zealand

49

Finca El Camino Torrontes
Argentina

49

red

Glass Bottle

La Minga Cabernet Sauvignon
Chile

8

37

30 Mile Shiraz
Australia

49

Patriarche Pinot Noir
France

49

Finca El Camino Malbec
Argentina

49

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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