



LATEST RECIPE ALL-DAY DINING MENU

Stimulate your curiosity and palate by refined cuisine prepared with the freshest ingredients at our signature all-day dining restaurant.

LE MERIDIEN
SINGAPORE, SENTOSA

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[lemeridien.com/
singaporesentosa](http://lemeridien.com/singaporesentosa)

STARTERS

APPETISERS

PAN-SEARED DUCK LIVER / \$22.00

Served on toasted brioche bread with dark cherry compote

CAESAR SALAD / \$12.00

Romaine lettuce, croutons, hard-boiled egg, cherry tomatoes, shaved parmesan cheese and Caesar dressing

SAUTÉED PRAWNS ON ORGANIC SPINACH / \$16.00

With spicy pineapple salsa and honey mustard dressing

CHICKEN SATAY (EIGHT PIECES) / \$18.00

Served with rice cake, cucumber, onions and peanut sauce

SOUP

LOBSTER BISQUE / \$18.00

Served with prawn quenelle and garlic bread, infused with fragrance of cognac

WILD CÉPES MUSHROOM SOUP / \$12.00

Silky forest mushroom soup with garlic croutons

ITALIAN-STYLE MINISTRONE SOUP / \$10.00

Vegetable pearls in a rich tomato soup, infused with fragrance of oregano

ALL-DAY BREAKFAST

AWESOME BREAKFAST / \$28.00

Two eggs of your choice: boiled, omelette, over easy, poached, scrambled or sunny side up, served with French toast, crispy bacon, pork bratwurst, baked beans, grilled tomatoes, hash brown and sautéed mushrooms

MAIN COURSE

SANDWICHES AND BURGERS

Served with French fries and salad

WAGYU BEEF BURGER / \$26.00

Fried egg, crispy bacon, relish sauce, tomato, lettuce, pickles and cheese

CIABATTA CLUB SANDWICH / \$18.00

Crispy bacon, chicken, fried egg, tomato and tossed lettuce

TUNA MAYONNAISE SUBMARINE SANDWICH / \$16.00

With tossed lettuce, eggs and pickles in baguette loaf

PASTA

LOBSTER FETTUCCINE / \$32.00

Ribbon pasta cooked in lobster sauce, served with lobster and mushrooms, infused with the fragrance of brandy

SPAGHETTI SEAFOOD MARINARA / \$26.00

Cooked in a rich and spicy tomato sauce with prawns, clams, mussels, squid and scallops

BEEF LASAGNA / \$20.00

Baked layers of pasta with minced beef, cheese and tomato sauce

LINGUINI AGLIO-OLIO AL FUNGHI / \$18.00

Flat pasta with chilli, garlic & olive oil

ENTRÉES

GRILLED BEEF TENDERLOIN "ROSSINI" 200G / \$48.00

With pan-seared duck liver, seasonal vegetables, mushrooms and truffled mashed potato

Choice of sauce: natural red wine jus, trio peppercorn or hollandaise sauce

OVEN-ROASTED CHICKEN / \$32.00

Served on potato wedges, butter vegetables and mushroom ragout, with Provençale brown sauce

GRILLED PORK BRATWURST AND CHEESE KNACKER SAUSAGE / \$26.00

On sauerkraut with garlic mashed potato and onion sauce

FRESH OCEAN CATCH

MISO COD FISH WITH TERIYAKI GLAZE / \$42.00

Served with leek confit, grilled asparagus, truffle mashed potato and roasted cherry tomatoes

GRILLED NORWEGIAN SALMON / \$32.00

With sautéed organic spinach, baby carrots, roasted tomatoes and raisin pilaf on creole tomato sauce

FISH AND CHIPS / \$22.00

Seabass fillets deep-fried in beer batter and served with tartar sauce

RICE

CHICKEN RICE WITH ORGANIC BLACK GARLIC / \$20.00 🍄

Chicken rice served with fragrant slow-poached chicken and flavoured with organic black garlic

INDONESIAN FRIED RICE / \$22.00

Served with chicken satay, crackers, sambal eggs and deep-fried chicken

SEAFOOD FRIED RICE / \$20.00

With prawns, squids, scallop flakes, eggs and vegetables

CONGEE - CHOICE OF CHICKEN, FISH OR PLAIN / \$18.00

Served with braised peanuts, silver baits, pickles and olive vegetables

NOODLES

BLACK PEPPER CHAR KWAY TEOW / \$22.00 🍄

Wok-fried flat rice noodles, infused with the aroma of black pepper and smoked bacon

SEAFOOD HOR FUN / \$22.00

Served with seafood, seasonal vegetables and poached eggs

SINGAPORE LAKSA / \$18.00 🍄

Rice noodles served in rich, spicy soup, infused with coconut milk cream, Kombu seaweed and walnut oil

SEAFOOD NOODLE SOUP / \$20.00

Noodles with seafood, fish cakes, seasonal vegetables and mushrooms in broth, topped with preserved "tang-chai" vegetables and fried anchovies

🍄 Chef's Recommendation

🥕 Vegetarian

Prices are quoted in Singapore Dollars, subject to 10% service charge and prevailing government taxes.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

TASTE OF DISCOVERY

LOCAL CUISINE

STIR-FRIED PRAWNS WITH SPICY SAMBAL CHILLI / \$28.00

A classic Malay-style favourite dish with a sweet, spicy and tangy taste, served with fragrant steamed rice

SWEET AND SOUR PORK / \$26.00

Crispy pork bites stir-fried in oriental sauce, served with fragrant steamed rice

BRAISED RENDANG BEEF CHEEK CLAYPOT RICE / \$18.00

Malay-style claypot rice served with beef cheek rendang

DEEP-FRIED SHRIMP PASTE CHICKEN (EIGHT PIECES) / \$24.00

Served with crispy prawn crackers and fragrant steamed rice

STIR-FRIED SEASONAL GREEN VEGETABLES WITH GARLIC / \$16.00

Kindly check with restaurant on daily options

TASTE OF NORTH INDIA

Served with basmati rice, chutney and naan bread

LAMB ROGAN JOSH / \$30.00

A royal lamb stew cooked with spices in a mild spicy sauce

NORTH INDIAN BUTTER CHICKEN / \$28.00

Cooked in a yoghurt rich curry sauce

YELLOW DHAL AND MATTAR PANEER / \$22.00

Yellow lentil stew and mild spicy cheese and green peas curry

HEALTHY DELIGHTS

THE VEGGIE GOURMET

ROASTED VEGETARIAN CIABATTA SANDWICH / \$18.00

Baked with cheese and pesto sauce

BRAISED EE-FU NOODLES WITH VEGETABLES / \$18.00

Served with vegetarian oyster sauce

VEGETABLE FRIED RICE / \$18.00

Stir-fried with beansprouts, vegetarian prawns, vegetarian crisps with crispy beancurd

GO HEALTHY

STEAMED SEABASS FILLET (160 CALORIES) / \$32.00

On garlic sautéed spinach with mushrooms, drizzled with passion fruit vinaigrette

SOUS VIDE BRAISED CHICKEN BREAST (197 CALORIES) / \$28.00

With oregano-infused tomato sauce, mushrooms and vegetables

MUSHROOM AND TOMATO EGG WHITE OMELETTE (220 CALORIES) / \$18.00

Served with wholemeal bread, baked beans and salad on the side

PETIT BITES

ENHANCEMENTS

Mixed Mesclun salad with choice of dressing: vinaigrette, Thousand Island or creamy French dressing / \$10.00

Sautéed mushrooms / \$10.00

Shoestring French fries / \$8.00

Potato wedges / \$8.00

Truffled mashed potato / \$8.00

Roasted vegetables / \$8.00

Naan bread (one piece) / \$4.00

Fragrant rice (simmered in chicken broth) / \$4.00

Steamed rice / \$3.00

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DESSERTS

DOUBLE ESPRESSO TIRAMISU / \$14.00

Served with crispy coffee tuile

WALNUT BROWNIE DULCE DE LECHE / \$12.00

Pear chocolate mousse and crunchy nougat

KAFFIR LIME RAINBOW CHEESECAKE / \$12.00

Served with poached berry compote

SEASONAL FRUIT PLATTER / \$16.00

Served with exotic fruit yoghurt

TRIO ICE CREAM WITH PRALINE CRUMBLE / \$10.00

Vanilla, strawberry and chocolate ice cream with assorted marshmallows and fresh strawberries, topped with fresh whipped cream and praline crumbles

CHOCOLATE SUNDAE / \$10.00

Double scoops of chocolate ice cream with chocolate fudge, chocolate chip cookies, honeycomb and fresh whipped cream

FRESH FRUIT MELODY WITH RASPBERRY PAVLOVA / \$10.00

Served with coconut and jackfruit ice cream

SCOOPED ICE CREAM

Choice of ice cream: chocolate, coffee, coconut, jackfruit, strawberry and vanilla

Double scoop / \$6.00

Triple scoop / \$8.00

SIGNATURE ÉCLAIRS

Transforming the traditionally chic parisian pastry into something decidedly modern, éclairs at Le Méridien inject your day with a little sweet joie de vivre.

CLASSIC FLAVOURS / \$4.00 EACH

Chocolate Gold and Vanilla

LOCAL FLAVOURS / \$4.00 EACH 🍷

Pandan Kaya, Raspberry Coconut and Chilli Crab

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KIDS' MENU

SOUP

Chinese-style chicken noodle soup /
\$9.00

Mushroom soup / \$6.00

MAIN COURSE

MINI WAGYU CHEESEBURGER / \$13.00

Served with broccoli or French fries

BREADED FISH FILLETS / \$12.00

Served with French fries and
tartar sauce

CHICKEN NUGGETS (06 PIECES) / \$10.00

Served with steamed vegetables
or French fries

CLASSIC HOTDOG / \$10.00

Served with French fries

HAM AND CHEESE SANDWICH / \$9.00

Served with French fries

MACARONI AND CHEESE / \$9.00

Served with French fries

BEVERAGES

Orange juice / \$5.00

Apple juice / \$5.00

Fresh milk, served cold / \$5.00

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BEVERAGES

SOFT DRINKS (330 ML) / \$8.00

Pepsi
Pepsi Light
7 Up
Evervess Ginger Ale
Evervess Tonic
Evervess Soda
Mug root beer

CHILLED JUICES (220 ML) / \$10.00

Apple
Orange
Mango
Pineapple
Cranberry

BOTTLED MINERAL WATER (750 ML) / \$10.00

Evian
Badoit

HOT BEVERAGES / \$10.00

TWG tea
Freshly brewed coffee
Cappuccino
Latte
Macchiato
Espresso

MOCKTAIL / \$12.00

Cinderella
Lemon, orange, pineapple and mango juice

Gunner
Ginger ale, ginger beer and angostura bitter

Snow Fizz
Pineapple, lemon juice, grenadine

TIGER DRAUGHT BEER ON TAP

Half pint / \$12.00
One pint / \$16.00

BOTTLED BEERS (330 ML)

Tiger, Singapore / \$15.00
Heineken, Netherlands / \$16.00
Kirin, Japan / \$16.00

WINE

HOUSE RED WINE

Pierre Jean, France
Merlot '14

Glass (150 ml) / \$17.00
Bottle (750 ml) / \$68.00

HOUSE WHITE WINE

Pierre Jean, France
Chardonnay '14

Glass (150 ml) / \$17.00
Bottle (750 ml) / \$68.00

CHAMPAGNE

Moet and Chandon Imperial Brut
(20 cl) / \$48.00

Chandon Sparkling Brut (750 ml) /
\$98.00

LIQUOR

GIN

Beefeater (30 ml) / \$16.00
Beefeater 24 (30 ml) / \$18.00
Four Pillars Dry (30 ml) / \$19.00

VODKA

Absolut (30 ml) / \$16.00
Absolut Flavors (30 ml) / \$18.00
Absolut Elyx (30 ml) / \$22.00

RUM

Nusa Cana (30 ml) / \$16.00
Flor De Cana Slow Aged 4 Yr
(30 ml) / \$16.00
Kraken Black Spiced (30 ml) / \$20.00

TEQUILA

Ocho 8 Blanco (30 ml) / \$16.00
Olmeca Resposado (30 ml) / \$18.00
Patron Anejo (30ml) / \$20.00

BOURBON

Jack Daniels (30 ml) / \$19.00
Elijah Craig 12 Yr (30 ml) / \$20.00
Evan Williams Single Barrel
(30 ml) / \$20.00

COGNAC

H by Hine V.S.O.P. (30 ml) / \$16.00
Martell V.S.O.P. (30 ml) / \$24.00
Martell Cordon Bleu V.S.O.P.
(30 ml) / \$36.00

MIXERS

Evervess Ginger Ale
Evervess Soda
7 Up
Pepsi
Orange juice
Cranberry juice

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