



## STARTERS

<b>ONE-NINETY BOMBA BREAD</b> (D,VG)	<b>\$8</b>
CHARRED BELL PEPPERS DIP	
<b>OTAK-OTAK STUFFED CRISPY CHICKEN WINGS</b> (E,N,S,SF)	<b>\$12(H)/\$24(F)</b>
SPICY BARRAMUNDI, AROMATIC HERBS & SPICES, CALAMANSI	
<b>CRISPY MANTOU &amp; CHILLI CRAB SAUCE</b> (E,N,S,SF,L)	<b>\$12(H)/\$24(F)</b>
GOLDEN FRIED BUNS, SIGNATURE CRAB DIP	
<b>GRILLED CHICKEN SATAY</b> (L,N,S)	<b>\$22</b>
PEANUT SAUCE, RICE CAKES, CONDIMENTS	
<b>FOREST MUSHROOM SOUP</b> (S,V,GF)	<b>\$18</b>
ROASTED FOREST MUSHROOM	
<b>BAKED PORTOBELLO</b> (E,D,VG)	<b>\$12</b>
STUFFED WITH RICOTTA, SPINACH & PANKO	
<b>SALTED EGG FRIES</b> (E,D)	<b>\$12</b>
SAMBAL MAYO	

## SALADS

<b>CHICKEN CAESAR</b> (E,D,P)	<b>\$16(H)/\$24(F)</b>
PORK BACON, PARMIGIANO REGGIANO SOURDOUGH CROUTONS	
<b>AVOCADO &amp; BABY CRESS</b> (S,V,GF)	<b>\$18 (H)/\$26(F)</b>
MISO HONEY DRESSING	
<b>NIÇOISE SALAD</b> (E)	<b>\$20(H)/\$28(F)</b>
LIGHTLY SEARED TUNA FILLET, OLIVES, GREEN BEANS, POTATO, CANTABRIAN ANCHOVIES	
<b>ROJAK SALAD</b> (N,S,VG)	<b>\$16 (H)/\$24(F)</b>
CHINESE STYLE FRUIT & VEGETABLE SALAD, ROJAK SAUCE	

## PINSA, FOCCACIA & SANDWICHES

<b>PINSA ROMANA</b> (P,D,S)	<b>\$30</b>
FLATBREAD, PARMA HAM, CHERRY TOMATO, MOZARELLA, ROCKET, PARMIGIANO REGGIANO	
<b>SIGNATURE BLACK TRUFFLE FOCACCIA</b> (D,VG)	<b>\$32</b>
MASCARPONE, FONTINA, MOZZARELLA	
<b>BEEF CHEESEBURGER</b> (B,D,E,S)	<b>\$35</b>
APPLEWOOD-SMOKED CHEDDAR, SHISO, SAVORA MAYO, FRIES	
<b>CLUB SANDWHICH</b> (P,E,D)	<b>\$32</b>
CHICKEN BREAST, MORTADELLA, AVOCADO FRIED EGG, TOMATO, FRIES	

GLUTEN-FREE **(GF)**   CONTAINS SOY **(S)**   CONTAINS NUTS **(N)**  
CONTAINS SHELLFISH **(SF)**   CONTAINS PORK **(P)**   SUSTAINABLY SOURCED **(SU)**  
CONTAINS DAIRY **(D)**   CONTAINS EGGS **(E)**   CONTAINS BEEF **(B)**  
LOCAL **(L)**   CONTAINS ALCOHOL **(ALC)**   VEGETARIAN **(VG)**   VEGAN **(V)**

## WESTERN MAINS

<b>FETTUCCHINE BOLOGNESE</b> (B,E,D)	<b>\$35</b>
EGG YOLK HANDMADE PASTA, SLOW-COOKED BEEF RAGOUT	
<b>RIGATONI CARBONARA</b> (P,E,D)	<b>\$35</b>
PORK GUANCIALE, EGGS, BLACK PEPPER, PECORINO CHEESE	
<b>TIGER PRAWNS RISOTTO</b> (SF,D)	<b>\$40</b>
LOBSTER BISQUE, CREAMY CARNAROLI RICE	
<b>SEARED NORWEGIAN SALMON</b> (GF,SU) ♡	<b>\$42</b>
GREEN ASPARAGUS, VINE TOMATOES, CAPPERATA DRIZZLE	
<b>ROASTED MISO SPRING CHICKEN</b> (S)	<b>\$35</b>
GRILLED BROCCOLINI, LIME	
<b>CHARCOAL-GRILLED WAGYU BEEF STRIPLOIN</b> (B,D,S)	<b>\$88</b>
PEPPERCORN SAUCE, FRIES	

## LOCAL & ASIAN MAINS

<b>ONE-NINETY SIGNATURE SEAFOOD LAKSA</b> (E,N,S,SF,L)	<b>\$28</b>
TIGER PRAWNS, SCALLOPS, COCKLES, QUAIL EGGS, COCONUT BROTH, RICE NOODLES	
<b>SINGAPOREAN BAK KUT TEH</b> (P,N,L)	<b>\$28</b>
PEPPERY BROTH OF PRIME PORK RIBS, GARLIC, STEAMED PEANUTS, YOUTIAO, RICE	
<b>HAINANESE CHICKEN RICE</b> (E,N,S,SF,L)	<b>\$26</b>
CHOICE OF BREAST OR THIGH, CHOY SUM, FRAGRANT RICE, TOFU CHICKEN SOUP	
<b>NASI LEMAK</b> (E,N,S,SF,L,SU)	<b>\$32</b>
CHOICE OF ROASTED SAMBAL BARRAMUNDI FILLET OR FRIED CHICKEN LEG PANDAN COCONUT RICE, DRY ANCHOVIES, PEANUTS	
<b>NASI GORENG</b> (E,N,S,SF,L)	<b>\$26</b>
SAMBAL FRIED RICE WITH PRAWNS, CHICKEN, EGG, CHICKEN WINGS, SATAY	
<b>LAMB RENDANG</b> (N,S)	<b>\$35</b>
SPICY SLOW-BRAISED LAMB SHOULDER, STEAMED RICE, PICKLES, PAPADUM	
<b>HEARTY VEGETABLES CURRY</b> (D,VG)	<b>\$26</b>
COCONUT MILK, BASMATI RICE, PAPADUM, RAITA	
<b>WAGYU BEEF NOODLES SOUP</b> (B,D,S)	<b>\$30</b>
BOK CHOY	
<b>HOKKIEN MEE</b> (E,P,S,SF,L)	<b>\$28</b>
BRAISED NOODLES, PORK, PRAWNS, SCALLOPS, SQUID	
<b>CHAR KWAY TEOW</b> (E,P,S,SF,L)	<b>\$28</b>
TIGER PRAWNS, SCALLOPS, PORK SAUSAGES	
<b>BUTTER CHICKEN</b> (D)	<b>\$32</b>
TANDOORI STYLE BUTTER CHICKEN IN SPICED RICH TOMATO GRAVY	

## DESSERTS

<b>PANDAN KAYA MILLE-FEUILLE</b> (D,E)	<b>\$18</b>
COCONUT SORBET	
<b>LYCHEE RASPBERRY SHORTCAKE</b> (D,E)	<b>\$18</b>
YUZU SORBET	
<b>BUTTERMILK CAKE</b> (D,E) ♡	<b>\$18</b>
TROPICAL FRUITS	
<b>LI CHU CHOCOLATE SOUFFLÉ</b> (D,E)	<b>\$24</b>
BAKED À LA MINUTE, CHERRY SORBET	
<b>ICE CREAM</b>	<b>\$8 PER SCOOP</b>
MADAGASCAR VANILLA (D,E)   STRAWBERRY CREAM (D,E)   DARK CHOCOLATE (D,E)	
<b>SORBET</b>	<b>\$8 PER SCOOP</b>
COCONUT (D)   JAPANESE YUZU (V)   RASPBERRY (V)	

## ONE-NINETY SET LUNCH

**2 COURSE SET LUNCH   \$42**  
**3 COURSE SET LUNCH   \$52**

INCLUSIVE A CHOICE OF COFFEE OR TEA, AND NORDAQ WATER

**ADD ON ONE-NINETY BOMBA BREAD** (D,VG)   **\$8**

CHARRED BELL PEPPERS DIP

## STARTERS

**NIÇOISE SALAD** (E)  
LIGHTLY SEARED TUNA FILLET, OLIVES,  
GREEN BEANS, POTATO, CANTABRIAN ANCHOVIES

**AVOCADO & BABY CRESS** (S,V,GF)  
MISO HONEY DRESSING

**FOREST MUSHROOM SOUP** (S,V,GF)  
ROASTED FOREST MUSHROOM

**OTAK-OTAK STUFFED CRISPY CHICKEN WINGS** (E,N,S,SF)  
SPICY BARRAMUNDI, AROMATIC HERBS & SPICES, CALAMANSI

**CRISPY MANTOU & CHILLI CRAB SAUCE** (E,N,S,SF,L)  
GOLDEN FRIED BUNS, SIGNATURE CRAB DIP

## MAINS

**HAINANESE CHICKEN RICE** (E,N,S,SF,L)  
CHOICE OF BREAST OR THIGH, CHOY SUM, FRAGRANT RICE,  
TOFU CHICKEN SOUP

**ONE-NINETY SIGNATURE SEAFOOD LAKSA** (E,N,S,SF,L)  
TIGER PRAWNS, SCALLOPS, COCKLES, QUAIL EGGS,  
COCONUT BROTH, RICE NOODLES

**NASI LEMAK** (E,N,S,SF,L,SU)  
ROASTED SAMBAL BARRAMUNDI, PANDAN COCONUT RICE,  
DRY ANCHOVIES, PEANUTS

**FETTUCCHINE BOLOGNESE** (B,E,D)  
EGG YOLK HANDMADE PASTA, SLOW-COOKED BEEF RAGOUT

**"HALF"BLACK TRUFFLE FOCACCIA** (D,VG)  
MASCARPONE, FONTINA, MOZZARELLA, WITH FRIES OR SALAD

**BOWL OF THE DAY**  
NOURISHING 190 DAILY SALAD BOWL

**CHARCOAL-GRILLED WAGYU BEEF STRIPLOIN** (B,D,S)  
PEPPERCORN SAUCE, FRENCH FRIES  
ADDITIONAL SUPPLEMENT \$20

## DESSERTS

**PANDAN KAYA MILLE-FEUILLE** (D,E)  
COCONUT SORBET

**LYCHEE RASPBERRY SHORTCAKE** (D,E)  
YUZU SORBET

**BUTTERMILK CAKE** (D,E) ♡  
TROPICAL FRUITS

**ICE CREAM (TWO SCOOPS)**  
MADAGASCAR VANILLA (D,E) | STRAWBERRY CREAM (D,E) |  
DARK CHOCOLATE (D,E)

♡ "ROOTED IN THOUGHTFUL NUTRITION, CULINARY CREATIVITY, AND GENUINE HOSPITALITY, OUR BALANCE BY FOUR SEASONS PROGRAM OFFERS A SELECTION OF WHOLESOME, DELICIOUS DISHES DESIGNED IN COLLABORATION WITH NUTRITION EXPERTS. EACH RECIPE IS CRAFTED TO SUPPORT WELL-BEING WITHOUT COMPROMISING ON FLAVOR, MAKING IT EASY AND ENJOYABLE FOR GUESTS TO MAKE MINDFUL DINING CHOICES. LOOK FOR THE BALANCE SYMBOL THROUGHOUT OUR MENU TO DISCOVER OPTIONS THAT NOURISH AND DELIGHT."

FOLLOW US ON FSSINGAPORE   #ONENINETYSG   FOURSEASONSHOTELSINGAPORE

PRICES ARE IN SGD, SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE TAXES.