



WESTERN MAINS

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

LOCAL & ASIAN MAINS

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

DESSERTS

PANDAN KAYA MILLE-FEUILLE (D,E) COCONUT SORBET	\$18
LYCHEE RASPBERRY SHORTCAKE (D,E) YUZU SORBET	\$18
BUTTERMILK CAKE (D,E)	\$18
TROPICAL FRUITS	
LI CHU CHOCOLATE SOUFFLÉ (D,E) BAKED À LA MINUTE, CHERRY SORBET	\$24
190 SIGNATURE SGROPPINO LEMON SORBET GRAPPA LIMONCELLO SPARKLING WINE	\$25
ICE CREAM	\$8 PER SCOOP
MADAGASCAR VANILLA (D,E) STRAWBERRY CREAM (D,E) DARK CHOCOLATE (D,E)	
SORBET	\$8 PER SCOOP
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 (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

FETTUCCINE BOLOGNESE (B,E,D)

EGG YOLK HANDMADE PASTA, SLOW-COOKED BEEF RAGOUT

SANDWICH OF THE DAY

MADE FRESH DAILY WITH THE CHEF'S PICK OF
PREMIUM INGREDIENTS

BOWL OF THE DAY

NOURISHING 190 DAILY SALAD BOWL

CHARCOAL-GRILLED WAGYU BEEF STRIPLOIN (B,D,S)

PEPPERCORN SAUCE, 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)

SORBET (TWO SCOOPS)

COCONUT (D) | YUZU (V) | RASPBERRY (V)

STARTERS

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

SALADS

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

PINSA, FOCACCIA & SANDWICHES

PIZZA (D,N,P) MORTADELLA, BURRATA AND PISTACHIO WITH CHERRY TOMATO	\$30
SIGNATURE BLACK TRUFFLE FOCACCIA (D,VG) MASCARPONE, FONTINA, MOZZARELLA	\$32
BEEF CHEESEBURGER (B,D,E,S) APPLEWOOD-SMOKED CHEDDAR, SHISO, SAVORA MAYO, FRIES	\$35
CLUB SANDWICH (E,D,N,P) CHICKEN BREAST, MORTADELLA, AVOCADO, FRIED EGG, TOMATO, FRIES	\$32

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)**



"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.