



STARTERS

ONE-NINETY BOMBA BREAD (D,VG)	\$8
CHARRED BELL PEPPER DIP	
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) \$22	
PEANUT SAUCE, RICE CAKES, CONDIMENTS	
FOREST MUSHROOM SOUP (S,V,GF) \$18	
ROASTED FOREST MUSHROOM	
BAKED PORTOBELLO (E,D,VG) \$12	
STUFFED WITH RICOTTA, SPINACH & PANKO	
SALTED EGG FRIES (E,D,N,SF) \$12	
SAMBAL MAYO	

SALADS

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

PINSA, FOCACCIA & SANDWICHES

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

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

LOCAL & ASIAN MAINS

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

DESSERTS

PANDAN KAYA MILLE-FEUILLE (D,E)	\$18
COCONUT SORBET	
LYCHEE RASPBERRY SHORTCAKE (D,E)	\$18
YUZU SORBET	
BUTTERMILK CAKE (D,E) 	\$18
TROPICAL FRUITS	
LI CHU CHOCOLATE SOUFFLÉ (D,E)	\$24
BAKED À LA MINUTE, CHERRY SORBET	
I90 SIGNATURE SGROPPINO	\$25
LEMON SORBET GRAPPA LIMONCELLO SPARKLING WINE	
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 FAMILY SET

ASIAN FAMILY STYLE SHARING SET

\$68++ PER PERSON/ MINIMUM OF 4 PERSONS

STARTERS

ROJAK (N,S,VG)

CHINESE STYLE FRUIT & VEGETABLE SALAD,
ROJAK SAUCE

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

NOODLES

(SERVED INDIVIDUAL)

ONE-NINETY SIGNATURE SEAFOOD LAKSA(E,N,S,SF,L)

TIGER PRAWNS, SCALLOPS, COCKLES, QUAIL EGGS,
COCONUT BROTH, RICE NOODLES

MAINS

ROASTED MISO SPRING CHICKEN (S)

GRILLED BROCCOLINI, LIME

LAMB RENDANG (N,S)

SPICY SLOW-BRAISED LAMB SHOULDER, STEAMED RICE,
PICKLES, PAPADUM

DESSERT

PANDAN KAYA MILLE-FEUILLE (D,E)

COCONUT SORBET

WESTERN FAMILY STYLE SHARING SET

\$88++ PER PERSON/ MINIMUM OF 4 PERSONS

STARTERS

AVOCADO & BABY CRESS (S,V,GF)

MISO HONEY DRESSING

PIZZA (D,N,P)

MORTADELLA, BURRATA AND PISTACHIO
WITH CHERRY TOMATO

BAKED PORTOBELLO (E,D,VG)

STUFFED WITH RICOTTA, SPINACH & PANKO

RISOTTO

(SERVED INDIVIDUAL)

TIGER PRAWNS RISOTTO (SF,D)

LOBSTER BISQUE, CREAMY CARNAROLI RICE

MAINS

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

BLACK TRUFFLE FRIES & MESCLUN SALAD

DESSERTS

(SERVED INDIVIDUAL)

TIRAMISU (D,E)

MASCARPONE CHEESE, LADYFINGERS, COFFEE



“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.