



STARTERS

ONE-NINETY BOMBA BREAD (G,D,L,S,VG) CHARRED BELL PEPPER DIP	\$10
BURRATINA (GF,D,M,VG,SO ²) FRESH BURRATA, HEIRLOOM TOMATOES, AND PICKLED MUSTARD SEEDS	\$24
THE OTAK WINGS (G,CT,E,F,N,PN,S) SPICY BARRAMUNDI, AROMATIC HERBS & SPICES, CALAMANSI	\$6/1 PC
GRILLED SATAY AYAM (G,N,PN,S) CHICKEN, PEANUT SAUCE, RICE CAKES, CONDIMENTS	\$22/4 PCS
STEAMED GUA BAO (G,C,L,S,P,M) PORK CHAR SIEW, SAVORA AIOLI	\$16/2 PC
COCONUT & CURRY SOUP (GF,N,V)	\$16
SLOW COOKED CARROT CURRY, COCONUT MILK, FRESH CORIANDER	

FROM THE GARDEN

OUR SIGNATURE CAESAR (G,E,F,L,D,S,M,P) PORK BACON, GRILLED CHICKEN BREAST, PARMIGIANO REGGIANO, SOURDOUGH CROUTONS	\$16(H)/\$24(F)
AVOCADO & BABY CRESS (GF,S,VG) MISO HONEY DRESSING	\$18(H)/\$26(F)
PROVENÇAL NIÇOISE (G,E,F,S) LIGHTLY SEARED TUNA FILLET, OLIVES, GREEN BEANS, POTATO, CANTABRIAN ANCHOVIES	\$20(H)/\$28(F)
COAL-KISSED BROCCOLINI (GF,A,E,S,SO ² ,SM,VG)	\$18
BLACK GARLIC AIOLI	

CARB SOCIETY

RUSTICA (G,D,L,S,P) PIZZA SMOKED PROVOLA, ITALIAN SAUSAGE, BROCCOLINI, PARMIGIANO REGGIANO	\$30
TRUFFLE INDULGENCE (G,D,L,S,VG) OVEN-BAKED BLACK TRUFFLE FOCACCIA STUFFED WITH MASCARPONE, FONTINA, MOZZARELLA	\$32
LAVISH CHEESEBURGER (G,B,C,E,D,L,S,M) WAGYU CHEESEBURGER, SMOKED CHEDDAR, SHISO, SAVORA MAYO, COLOSSAL FRENCH FRIES ADD: AVOCADO \$5 (GF,V) BACON \$5 (GF,P) EGG \$5 (GF,E,VG)	\$35
THE SIGNATURE CLUB (G,E,D,N,S,M,P,L) CHICKEN BREAST, MORTADELLA, AVOCADO, FRIED EGG, TOMATO, FRIES	\$32

*ALLOW US TO FULFIL YOUR NEEDS- PLEASE LET ONE OF OUR STAFF KNOW IF YOU HAVE
ANY SPECIAL DIETARY REQUIREMENTS FOOD ALLERGIES, FOOD INTOLERANCES.

ALLERGENS:

CELERY **(C)** DAIRY **(D)** CRUSTACEANS **(CT)** EGGS **(E)** FISH **(F)** GLUTEN **(G)**
LUPIN **(L)** MOLLUSC **(SF)** MUSTARD **(M)** NUTS **(N)** PEANUTS **(PN)**
SESAME **(SM)** SOY **(S)** SULPHITES **(SO²)**

DIETARY PREFERENCES:

GLUTEN-FREE **(GF)** CONTAINS ALCOHOL **(A)** CONTAINS BEEF **(B)** LOCAL **(LC)**
CONTAINS PORK **(P)** SUSTAINABLE PRODUCE **(SU)** VEGAN **(V)** VEGETARIAN **(VG)**



NUTRI-GRADE



"ROOTED IN THOUGHTFUL NUTRITION, CULINARY CREATIVITY, AND GENUINE HOSPITALITY, OUR BALANCE BY FOUR SEASONS PROGRAM OFFERS A SELECTION OF WHOLESOME, DELICIOUS
DISHS 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."

CHEF'S PLATE

NONNA'S SECRET FETTUCCHINE BOLOGNESE (G,E,L,D,S,C,B,A,SO ²) HANDMADE EGG YOLK PASTA, SLOW-COOKED BEEF RAGOUT	\$35
SQUID INK RISOTTO (SF,D,F) CARNAROLI RICE, SQUID INK SAUCE, CHARCOALED CUTTLEFISH	\$40
ROASTED MISO SPRING CHICKEN (G,SM,S,A,SO ²) GRILLED BROCCOLINI, LIME	\$35
SEARED NORWEGIAN SALMON (GF,F,SU)	\$42
GREEN ASPARAGUS, VINE TOMATOES, CAPPERATA DRIZZLE	
GRILLED CAULIFLOWER STEAK (GF,V)	\$28
GRILLED BROCCOLINI, LIME	
HOUSE STEAK FRITES (G,B,D,E,S,SO ²) BLACK ANGUS SIRLOIN, BEARNAISE SAUCE, ENDLESS FRENCH FRIES	\$68

CHEF'S KAMPUNG PICKS

ONE-NINETY SIGNATURE SEAFOOD LAKSA (G,C,CT,E,F,D,SF,N,PN,SM,S) TIGER PRAWNS, SCALLOPS, COCKLES, QUAIL EGGS, COCONUT BROTH, RICE NOODLES	\$30
SINGAPOREAN BAK KUT TEH (G,C,CT,E,F,D,SF,N,PN,SM,S,P) PEPPERY BROTH OF PRIME PORK RIBS, GARLIC, STEAMED PEANUTS, YOUTIAO, RICE	\$32
HAINANESE CHICKEN RICE (G,C,CT,E,F,D,SF,N,PN,SM,S) CHOICE OF BREAST OR THIGH, CHOY SUM, FRAGRANT RICE, TOFU CHICKEN SOUP	\$26
NASI LEMAK (G,C,CT,E,F,D,SF,N,PN,SM,S,SU) CHOICE OF ROASTED SAMBAL BARRAMUNDI FILLET OR FRIED CHICKEN LEG PANDAN COCONUT RICE, DRY ANCHOVIES, PEANUTS	\$32
NASI GORENG (G,C,CT,E,F,D,SF,N,PN,SM,S) SAMBAL FRIED RICE WITH PRAWNS, CHICKEN, EGG, CHICKEN WINGS, SATAY	\$28
FISH CURRY (G,D,F,N,SF,M) SNAPPER FILLET, TAMARIND YELLOW CURRY, EGGPLANT, OKRA, TOMATO, STEAMED RICE	\$35
HEARTY VEGETABLES CURRY (GF,D,M,VG) COCONUT MILK, BASMATI RICE, PAPADUM, RAITA	\$26
WAGYU BEEF NOODLE SOUP (G,L,S,B) BOK CHOY	\$30
HOKKIEN MEE (G,C,CT,E,F,D,SF,N,PN,SM,S,P) BRAISED NOODLES, PORK, PRAWNS, SCALLOPS, SQUID	\$28
CHAR KWAY TEOW (G,C,CT,E,F,D,SF,N,PN,SM,S,P) TIGER PRAWNS, SCALLOPS, PORK SAUSAGES	\$28
BUTTER CHICKEN (D,N,SO ² ,M) TANDOORI STYLE BUTTER CHICKEN IN SPICED RICH TOMATO GRAVY	\$32

DESSERTS

TROPICAL CLOUD (GF,D,E,VG) CRISP MERINGUE, CHANTILY CREAM, PANDAN CREAM, TROPICAL FRUITS, COCONUT SORBET, YUZU CRUMBLE	\$18
CALAMANSI & STRAWBERRY (G,D,E,L,N,S) (CONTAINS BEEF GELATIN) CALAMANSI CURD, STRAWBERRY COMPOTE, VANILLA CHANTILLY, ALMOND FINANCIER, YUZU SORBET	\$18
VALRHONA BLACK FOREST (G,D,E,L,S) (CONTAINS BEEF GELATIN) CHOCOLATE CRÉMEUX, AMARENA CHERRY COMPOTE, CHOCOLATE SPONGE	\$22
BUTTERMILK CAKE (G,D,E,L,S)	\$18
TROPICAL FRUITS	
ICE CREAM (G,E,D,N,PN,VG) MADAGASCAR VANILLA STRAWBERRY CREAM DARK CHOCOLATE	\$9 PER SCOOP
SORBET (G,E,N,VG) COCONUT JAPANESE YUZU RASPBERRY	\$9 PER SCOOP

ONE-NINETY FAMILY SET

ASIAN FAMILY STYLE SHARING SET

\$60++ PER PERSON/ MINIMUM OF 4 PERSONS

STARTERS

THE OTAK WINGS (G,CT,E,F,N,PN,S)
SPICY BARRAMUNDI, AROMATIC HERBS & SPICES, CALAMANSI

GRILLED SATAY AYAM (G,N,PN,S)
CHICKEN, PEANUT SAUCE, RICE CAKES, CONDIMENTS

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

NOODLES

(SERVED INDIVIDUAL)

ONE-NINETY SIGNATURE SEAFOOD LAKSA (G,C,CT,E,F,D,SF,N,PN,SM,S)
TIGER PRAWNS, SCALLOPS, COCKLES, QUAIL EGGS,
COCONUT BROTH, RICE NOODLES

MAINS

FISH CURRY (G,F,N,D,M,SF)
SNAPPER FILLET, TAMARIND YELLOW CURRY,
EGGPLANT, OKRA, TOMATO

ROASTED MISO SPRING CHICKEN (G,SM,S,A,SO²)
GRILLED BROCCOLINI, LIME

DESSERT

TROPICAL CLOUD (GF,D,E,VG)
CRISP MERINGUE, CHANTILY CREAM, PANDA CREAM,
TROPICAL FRUITS, COCONUT SORBET, YUZU CRUMBLE

WESTERN FAMILY STYLE SHARING SET

\$70++ PER PERSON/ MINIMUM OF 4 PERSONS

STARTERS

BURRATINA (GF,D,M,VG,SO²)
FRESH BURRATA, HEIRLOOM TOMATOES
AND PICKLED MUSTARD SEEDS

OUR SIGNATURE CAESAR (G,E,F,L,D,S,M,P)
PORK BACON, GRILLED CHICKEN BREAST,
PARMIGIANO REGGIANO, SOURDOUGH CROUTONS

TRUFFLE INDULGENCE (G,D,L,S,VG)
OVEN-BAKED BLACK TRUFFLE FOCACCIA STUFFED
WITH MASCARPONE, FONTINA, MOZZARELLA

RISOTTO

(SERVED INDIVIDUAL)

SQUID INK RISOTTO (GF,D,F)
CARNAROLI RICE, SQUID INK SAUCE,
CHARCOALED CUTTLEFISH

MAINS

SEARED NORWEGIAN SALMON (GF,F,SU) | GREEN ASPARAGUS, VINE TOMATOES, CAPPERATA DRIZZLE |

DESSERTS

VALRHONA BLACK FOREST (G,D,E,L,S) (CONTAINS BEEF GELATIN)
CHOCOLATE CRÉMEUX, AMARENA CHERRY COMPOTE,
CHOCOLATE SPONGE

FOLLOW US ON



FSSINGAPORE

#ONENINETYSG



FOURSEASONSHOTELSINGAPORE

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