

SILVER SHELL CAFE

FOOD MENU

菜单



ENROL AS A
SHANGRI-LA CIRCLE
MEMBER
注册成为 香格里拉会
会员



CONTENTS

04	Breakfast Set 早餐套餐	Signature Breakfast 特色早餐	06
08	A La Carte Breakfast 单点早餐	Soup 汤类	10
11	Appetiser & Salad 开胃菜和沙拉	Grill & Sea 烧烤和海鲜	12
13	Sandwich & Burger 三明治和汉堡	Italian Speciality 意大利面	14
16	Discover Asia 亚洲美食	Indian Cuisine 印度美食	18
19	Vegetarian 素食	Plant-based Alternative 植物性替代品	20
22	Dessert 甜品		

BREAKFAST

早餐套餐 SET

Available from 6:30am to 11am
上午6点30分至11点

Continental Set 欧式套餐 [D] [E] [G] [N]

Baker's basket: fruit danish, almond croissant, blueberry muffin, pain au chocolat, Parisian croissant, jam, honey
Yoghurt bowl: organic Greek yoghurt, fresh seasonal tropical fruit, wild honey
Choice of chilled juice: apple, orange or pineapple
Choice of beverage: coffee, tea or hot chocolate

西饼篮: 水果丹麦面包、杏仁羊角面包、蓝莓松糕、巧克力面包、巴黎羊角面包, 配果酱和蜂蜜
酸奶碗: 有机希腊酸奶、新鲜时令热带水果、野生蜂蜜
自选冰镇果汁: 苹果、橙子或菠萝
自选饮品: 咖啡、茶或热巧克力

SGD 32



426

Wholesome Rooted in Nature Set 自然天成套餐 [D] [E] [G] [N] [RN]

Yoghurt bowl: organic Greek yoghurt, fresh seasonal tropical fruit, wild honey
Avocado on toast: freshly sliced avocado, guacamole, toasted sourdough
Cereal, nuts & milk: cornflakes or all bran, mixed nuts, hot milk, skimmed milk or soy milk
Choice of chilled juice: apple, orange or pineapple
Choice of beverage: coffee or tea

酸奶碗: 有机希腊酸奶、新鲜时令热带水果、野生蜂蜜
牛油果吐司: 新鲜切片牛油果、鳄梨沙拉酱、烤酸面包
麦片、坚果和牛奶: 玉米片或全麦麸片、混合坚果、热牛奶、脱脂牛奶或豆浆
自选冰镇果汁: 苹果、橙子或菠萝
自选饮品: 咖啡或茶

SGD 30



400

American Set 美式套餐 [D] [E] [G] [N] [P]

Yoghurt bowl: organic Greek yoghurt, fresh seasonal tropical fruit, wild honey
Two eggs of your choice: scrambled, poached, omelette, sunny side-up, over easy, hard boiled or soft boiled

Maple caramelised Canadian bacon, Italian pork sausage, crispy shredded potato, toasted sourdough, buttermilk pancake, oak barrel aged maple syrup, French butter, berry compote

Choice of chilled juice: apple, orange or pineapple

Choice of beverage: coffee, tea or hot chocolate

酸奶碗: 有机希腊酸奶、新鲜时令热带水果、野生蜂蜜
双蛋 (做法自选): 炒蛋、水煮荷包蛋、单面煎太阳蛋、双面流心煎蛋、全熟水煮蛋或半熟水煮蛋
枫树焦糖煎加拿大培根、意式猪肉香肠、酥脆土豆丝饼、烤酸面包 酪乳煎饼、橡木桶熟成枫树糖浆、法式奶油和浆果泥
自选冰镇果汁: 苹果、橙子或菠萝
自选饮品: 咖啡、茶或热巧克力

SGD 34



453

[A] Alcohol [C] Celery [CP] Chickpea [D] Dairy [E] Egg [F] Fish [G] Gluten [L] Legume [M] Mustard
酒精 芹菜 鹰嘴豆 乳制品 蛋 鱼类 麸质 豆类 芥末

[N] Nuts [P] Pork [S] Sesame [SF] Seafood [SO] Soy [V] Vegetarian * Signature dish [RN] Rooted in Nature
果仁 猪肉 芝麻 海鲜 大豆 素菜 招牌菜

Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients. 我们的农产品和美食源于自然, 选用当地道德采购的优质食材。



Flavours of Singapore Set
新加坡风味套餐

Flavours of Singapore Set 新加坡风味套餐 [D] [E] [G] [N] [SF]

Nasi lemak: coconut flavoured rice, sambal, ikanbilis, roasted peanuts, fried eggs, otah, fried chicken wing
Kaya butter toast: organic coconut jam, bread, French butter
Tropical fresh fruit: pineapple, watermelon, mango, dragon fruit, seasonal melon
Choice of chilled juice: apple, orange or pineapple
Choice of beverage: coffee, tea or hot chocolate

椰浆饭: 椰香米饭、叁巴辣椒酱、江鱼仔、烤花生、煎蛋、乌打、炸鸡翅
咖椰奶油吐司: 有机咖椰酱、布里欧修面包、法式奶油
热带鲜果: 菠萝、西瓜、芒果、火龙果、时令瓜果
自选冰镇果汁: 苹果、橙子或菠萝
自选饮品: 咖啡、茶或热巧克力

SGD 34



453

Classic Chinese Set 传统中式套餐 [D] [E] [G] [N] [S] [SO]

Creamy congee: classic pickles & condiments, salted egg, crispy dough fritters
Soft boiled egg, wholemeal toast, chicken char siew bun
Choice of chilled juice: apple, orange or pineapple
Choice of beverage: coffee, tea or hot chocolate

浓稠米粥: 传统腌菜和佐料、咸蛋、酥脆油条 半熟水煮蛋、全麦吐司、鸡肉叉烧包
自选冰镇果汁: 苹果、橙子或菠萝
自选饮品: 咖啡、茶或热巧克力

SGD 34



453

SIGNATURE

Available from 6:30am to 11am

上午6点30分至11点

特色早餐

BREAKFAST



Rasa Eggs Benedict
Rasa 班尼迪克蛋

Rasa Eggs Benedict [D] [E] [F] [G] [SF] [RN]

Rasa 班尼迪克蛋

Scottish smoked salmon, toasted butter brioche, zesty seasoned avocado, two poached eggs, salmon caviar, sautéed spinach, Hollandaise sauce

苏格兰烟熏三文鱼、烤奶油布里欧修面包、香辣酱调味牛油果、两个水煮荷包蛋、鲑鱼鱼子酱、清炒菠菜、荷兰酱

SGD 22



293

Buttermilk Pancake & Caramelised Banana [D] [E] [G] [N] [V] [RN]

酪乳煎饼和焦糖香蕉

Oak barrel aged maple syrup, caramelised banana, French butter, berry compote, toasted Sicilian pistachio

橡木桶熟成枫树糖浆、焦糖香蕉、法式奶油、浆果泥、烤西西里岛开心果

SGD 16



213

Brioche French Toast & Vanilla Mascarpone [D] [E] [G] [N] [V] [RN]

布里欧修法式吐司和香草马斯卡彭奶酪

Golden French toast, vanilla hazelnut filling, caramelised nuts, 60% dark chocolate sauce

平底锅煎黄金法式吐司、香草榛子、焦糖坚果、60% 黑巧克力酱

SGD 18



240

[A] Alcohol [C] Celery [CP] Chickpea [D] Dairy [E] Egg [F] Fish [G] Gluten [L] Legume [M] Mustard
酒精 芹菜 鹰嘴豆 乳制品 蛋 鱼类 麸质 豆类 芥末

[N] Nuts [P] Pork [S] Sesame [SF] Seafood [SO] Soy [V] Vegetarian * Signature dish [RN] Rooted in Nature
果仁 猪肉 芝麻 海鲜 大豆 素菜 招牌菜

Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients. 我们的农产品和美食源于自然，选用当地道德采购的优质食材。



Brioche French Toast & Vanilla Mascarpone
布里欧修法式吐司和香草马斯卡彭奶酪

A LA CARTE

Available from 6:30am to 11am
上午6点30分至11点

单点早餐 BREAKFAST

Three-Egg Omelette [D] [E] [F] [G] [L] [P]
(Regular or White)

三蛋煎蛋饼 (常规做法或只用蛋白)

Maple caramelised bacon, Scottish smoked salmon,
baked beans, potato hashbrown, toasted sourdough
枫树焦糖煎加拿大培根、苏格兰烟熏三文鱼、番茄汁黄豆、
炸薯饼、烤酸面包

SGD 28



373

Two Eggs, Any Style [D] [E] [G] [P]

双蛋, 各式做法

Two eggs of your choice:

Scrambled, poached, sunny side-up, over easy, hard boiled
or soft boiledBacon or chicken ham, Italian pork sausage or chicken
sausage, baked beans, potato hashbrown, toasted
sourdough, Hollandaise sauce

双蛋 (做法自选)

炒蛋、水煮荷包蛋、单面煎太阳蛋、双面流心煎蛋、全熟水煮蛋
或半熟水煮蛋枫树焦糖煎加拿大培根或鸡肉火腿、意式猪肉香肠或鸡肉香肠、
番茄汁焗黄豆、炸薯饼、烤酸面包、荷兰酱

SGD 26



346

Avocado & Sourdough Toast [G] [V]

牛油果酸面包吐司

Fresh sliced avocado, guacamole, pomegranate,
red radish, lemon zest, toasted sourdough新鲜切片牛油果、鳄梨沙拉酱、石榴、红心萝卜、柠檬皮、
烤酸面包

SGD 17



226

Add Scottish smoked salmon [F] [RN]

加苏格兰烟熏三文鱼

SGD 6



80

Yoghurt Tropical Fruit Salad [D] [V]

酸奶热带水果沙拉

Organic yoghurt, fresh mango, seasonal tropical fruit,
honey

有机酸奶、新鲜芒果、时令热带水果、蜂蜜

SGD 17



226

Natural or Low Fat [D] [RN]

Yoghurt Selection

天然或低脂酸奶选择

Blueberry, strawberry or raspberry

蓝莓、草莓、或树莓

SGD 10



133

Tropical Fruit Platter [V]

热带水果拼盘

Served with wild honey

配野生蜂蜜

SGD 18



240

Assorted Fresh Berries Cup [RN]

新鲜莓果什锦杯

Strawberry, raspberry, blueberry, lemon juice, mint
草莓、树莓、蓝莓、柠檬汁、薄荷

SGD 16



213

Choice of Cereal & Grain [D] [G] [N]

自选麦片和谷物

All bran, cornflakes, oats, muesli, coco pops,
multigrain oat cereal (gluten free), or hot oatmeal

Choice of full cream, low fat or skimmed milk

全麦麸片、玉米片、燕麦片、木斯里什锦麦片、

多谷物燕麦片 (无麸质), 或热泡麦片

可选搭配全脂、低脂或脱脂牛奶

SGD 14



187

[A] Alcohol [C] Celery [CP] Chickpea [D] Dairy [E] Egg [F] Fish [G] Gluten [L] Legume [M] Mustard
酒精 芹菜 鹰嘴豆 乳制品 蛋 鱼类 麸质 豆类 芥末[N] Nuts [P] Pork [S] Sesame [SF] Seafood [SO] Soy [V] Vegetarian * Signature dish [RN] Rooted in Nature
果仁 猪肉 芝麻 海鲜 大豆 素菜 招牌菜Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically-sourced ingredients.
我们的农产品和美食源于自然, 选用当地道德采购的优质食材。



Nasi Lemak
椰浆饭

Cheese Platter [D] [G] [N]

奶酪拼盘

Selection of hard & soft cheese, pickles, condiments
精选进口硬质和软质奶酪、泡菜、佐料

SGD 25

333

Classic Rice Congee [D] [E] [G] [N] [V]

传统米粥

Classic pickles & condiments, salted egg,
crispy dough fritters

传统腌菜和佐料、咸蛋、酥脆油条

SGD 21

280

Roti & Curry Platter [E] [G] [L]

印度飞饼和咖喱拼盘

Crispy roti prata, chicken curry, dalcha,
hard boiled egg

酥脆印度飞饼、咖喱鸡、印度炖菜、全水煮蛋

SGD 23

306

Spongy Indian Idli [G] [L] [V]

松软印度蒸米糕

Lentil, rice wadi, tomato, roasted coconut chutney
蒸米糕、小扁豆、米浆、番茄、烤椰子酸辣酱

SGD 25

333

Nasi Lemak [D] [E] [G] [N] [SF]

椰浆饭

Coconut-flavoured rice, sambal, ikan bilis,
roasted peanuts, fried egg, otah, chicken wing
椰香米饭、叁巴辣椒酱、江鱼仔、烤花生、煎蛋、乌打、炸鸡翅

SGD 20

266

Vegetarian Fried Bee Hoon [G] [V]

素炒米粉

Wok-fried vermicelli, bean sprouts, carrots,
mushrooms

爆炒米粉、豆芽、胡萝卜、蘑菇

SGD 20

266

SOUP 汤类

Available from 11am to 10pm
上午11点至晚上10点

Smoked Roasted Heirloom Tomato Soup [D] [N] [V] [RN] 香烤烟熏番茄

Basil pesto sauce, cherry tomatoes on vine
罗勒风味青酱、带藤圣女果串

SGD 17  226

Wild Porcini Mushroom Soup [D] [G] [V] 野生牛肝菌浓汤

Garlic herb scrountons, sauteed
porcini mushrooms
大蒜香草烤面包丁、清炒牛肝菌

SGD 19  253

Hot & Sour Soup [G] [SO] [V] [RN] 酸辣汤

Black fungus, tofu, mushrooms,
bamboo shoots, chilli oil
黑木耳、豆腐、蘑菇、竹笋、辣椒油

SGD 19  253

Double Boiled Chicken Soup [A] [RN] 隔水清炖鸡汤

Black chicken, herbs, mushrooms
乌鸡、草药、蘑菇

SGD 18  240



Hot & Sour Soup
酸辣汤

[A] Alcohol [C] Celery [CP] Chickpea [D] Dairy [E] Egg [F] Fish [G] Gluten [L] Legume [M] Mustard
酒精 芹菜 鹰嘴豆 乳制品 蛋 鱼类 麸质 豆类 芥末

[N] Nuts [P] Pork [S] Sesame [SF] Seafood [SO] Soy [V] Vegetarian * Signature dish [RN] Rooted in Nature
果仁 猪肉 芝麻 海鲜 大豆 素菜 招牌菜

Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically-sourced ingredients.
我们的农产品和美食源于自然，选用当地道德采购的优质食材。

APPETISER

Available from 11am to 10pm
上午11点至晚上10点

开胃菜和沙拉 & SALAD

Avocado Pomelo Prawn Salad [SF] ✦ [RN]

牛油果柚子鲜虾沙拉

Fresh avocado, tiger prawns, baby lettuce,
green apple, pomelo, citrus segment
新鲜牛油果、虎虾、娃娃生菜、青苹果、柚子、柑橘果肉

SGD 25



Rasa Chicken Salad

Rasa鸡肉沙拉

Grilled chicken breast, avocado, arugula,
balsamic dressing
烤鸡胸肉、牛油果、芝麻菜、油醋沙拉汁

SGD 21



Caesar Salad [D] [E] [F] [G]

凯撒沙拉

Baby gem lettuce, Caesar dressing, herb grissini,
soft boiled quail eggs, sun-dried tomatoes,
white anchovies, shaved Parmesan cheese
娃娃生菜、凯撒沙拉酱、意大利香草面包棒、半熟水煮鹌鹑蛋、日晒番茄干、白凤尾鱼、现刨帕玛森干酪碎

SGD 21



Add Chicken or Prawn [SF]

加鸡肉或大虾

SGD 5



Smoked Burrata & Heirloom Tomato [D] [G] [N] [V]

烟熏布拉塔奶酪和原种番茄

Smoked burrata cheese, charcoal grilled eggplant,
olive oil caviar, taggiasche olives, toasted pinenuts,
herb grissini

烟熏布拉塔奶酪、炭烤茄子、橄榄油鱼子酱、塔加斯卡橄榄、烤松子、意大利香草面包棒

SGD 26



Charcuterie & Artisanal Cheese Platter [D] [G] [N] [P]

熟肉制品和手工奶酪拼盘

Selection of imported hard & soft cheese,
artisanal French cold cuts, pickles & condiments
精选进口硬质和软质奶酪、法国农家手工冷切肉片、腌菜和佐料

SGD 27



Quinoa Tuna Salad [E] [F] [L] [N] [S]

藜麦金枪鱼沙拉

Seared sesame crusted tuna loin, quinoa, edamame
beans, tamago egg, pickled ginger, cucumber,
avocado, cherry tomatoes, spicy citrus mayo

煎烤芝麻脆皮金枪鱼柳、藜麦、毛豆、溏心蛋、腌姜片、黄瓜、牛油果、圣女果、辣味柑橘蛋黄酱

SGD 25



Scottish Smoked Salmon Platter [D] [F] [G]

苏格兰烟熏三文鱼拼盘

Croutons, capers, kalamata black olives, sour cream,
toasted sourdough

烤面包丁、卡拉马塔黑橄榄、酸奶油、烤酸面包

SGD 26



香格里拉会
SHANGRI-LA CIRCLE
REDEMPTION POINTS 积分兑换

Prices stated are in Singapore dollars, subject to 10% service charge and prevailing government tax.
标示价格单位为新加坡元，需加收 10% 服务费和现行政府税费。

Shangri-La Circle points values are subject to change in accordance with the exchange rate of SGD to USD.
香格里拉会积分的价值可能因新加坡元与美元之间的汇率波动而变化。

GRILL & SEA 烧烤和海鲜

Available from 11am to 10pm
上午11点至晚上10点

Rasa Maple Glaze [D] [E] [G] [N] ✱

Fried Chicken

Rasa 枫树糖霜炸鸡

Whole fried spring chicken, Belgian waffle, maple butter glaze

油炸整只童子鸡、比利时华夫饼、枫树奶油糖霜

SGD 30

400

Chargrilled Black Angus [A] [D] [G]

Beef Tenderloin, Port

Wine Beef Jus (200g)

炭烤黑安格斯牛柳、红酒牛肉汁 (200g)

Grain-fed grilled black angus(200g), asparagus, cherry tomatoes, mashed potatoes, red wine veal jus

谷饲烤黑安格斯牛肉 (200g)、芦笋、圣女果、土豆泥、红酒小牛肉汁

SGD 47

626

Charcoal Grilled [D] [G] [M]

Australian Milk-fed Lamb Rack

炭烤澳大利亚乳羔羊羊排

Garlic herb butter, lamb jus, asparagus, baby carrots

大蒜香草奶油、羊肉汁、芦笋、小胡萝卜

SGD 50

666

Grilled Atlantic [D] [F] [G] [N]

Salmon Fillet

烤大西洋三文鱼排

Fresh citrus salad, mashed potatoes, basil pesto sauce

新鲜柑橘沙拉、土豆泥、罗勒青酱

SGD 37

493

Citrus Marinated [D] [E] [F] [G]

Fish & Chips

橘香野生大比目鱼和薯条

Battered halibut fish, malt vinegar tartar sauce, French fries

油炸大比目鱼、麦芽醋塔塔酱、炸薯条

SGD 33

440

Szechuan [D] [G] [N] [SF] [SO] ✱ [RN]

Black Pepper Crab

四川风味黑椒蟹

Served with deep-fried mantou buns

配油炸馒头

SGD 168

2238

Chilli Crab [D] [E] [G] [N] [SF] [SO] ✱ [RN]

辣椒螃蟹

Served with deep-fried mantou buns

配油炸馒头

SGD 168

2238



Chilli Crab
辣椒螃蟹

[A] Alcohol [C] Celery [CP] Chickpea [D] Dairy [E] Egg [F] Fish [G] Gluten [L] Legume [M] Mustard
酒精 芹菜 鹰嘴豆 乳制品 蛋 鱼类 麸质 豆类 芥末

[N] Nuts [P] Pork [S] Sesame [SF] Seafood [SO] Soy [V] Vegetarian ✱ Signature dish [RN] Rooted in Nature
果仁 猪肉 芝麻 海鲜 大豆 素菜 招牌菜

Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients. 我们的农产品和美食源于自然，选用当地道德采购的优质食材。

SANDWICH

Available from 11am to 10pm
上午11点至晚上10点

三明治和汉堡 & BURGER

Truffle Beef Lover Sandwich [D] [E] [G] ✦

松露牛肉三明治

Grilled striploin steak, arugula, pickled onions, truffle mayo, sun-dried tomatoes, Emmental cheese, radish, French fries

板烧西冷牛排、芝麻菜、腌洋葱、黑松露蛋黄酱、日晒番茄干、埃曼特拉多孔奶酪、小萝卜、炸薯条

SGD 30



400

Charcoal Grilled Wagyu Beef Burger [D] [E] [G] [P] [S]

炭火烤和牛汉堡

Sesame seed bun, caramelised onions, aged cheddar cheese, bacon, sliced gherkins, Roma tomatoes, garlic aioli sauce

芝麻汉堡面包、焦糖洋葱、成熟切达奶酪、培根、腌黄瓜切片、罗马番茄、蒜泥蛋黄酱

SGD 31



413

Rasa Club Sandwich [D] [E] [G]

Rasa总会三明治

Homemade rye sourdough bread, beef pancetta, charcoal grilled chicken, soft fried egg, avocado, spicy mayonnaise

自制黑麦酸面包、意式牛肉培根、炭烤鸡肉、软煎蛋、牛油果、香辣蛋黄酱

SGD 31



413

Classic Hotdog [D] [E] [G] [M]

经典热狗

Hot dog bun, smoked chicken sausage, English mustard, gherkin relish, tomato ketchup, French fries

热狗面包、烟熏鸡肉香肠、英式芥末酱、开胃腌黄瓜、番茄酱、炸薯条

SGD 21



280

Canadian Lobster & Crab Roll [D] [E] [G] [SF]

加拿大龙虾蟹肉卷

Butter brioche bun, lobster tail, crab meat, marie rose dressing, salmon roe, chives, French fries

黄油布里欧修圆面包、龙虾尾、蟹肉、玛丽玫瑰酱、三文鱼籽、细香葱、炸薯条

SGD 33



440

ITALIAN

Available from 11am to 10pm
上午11点至晚上10点

意大利面 SPECIALITY

Creamy Truffle & Porcini Mushroom Rigatoni [D] [E] [G] [V]

黑松露奶油和牛肝菌肋状通心粉

Creamy truffle sauce, sauteed porcini mushrooms
浓郁松露酱，炒牛肝菌蘑菇

SGD 30  400

Crab & Lobster Tortelli [D] [E] [F] [G] [SF] ✦

蟹肉龙虾意式饺子

Light tomato sauce, salmon roe, arugula
淡味番茄酱、三文鱼籽、芝麻菜

SGD 35  466

Penne Wagyu Beef Bolognese [C] [D] [E] [G]

波隆那和牛通心粉

Minced Wagyu beef, tomatoes, Parmesan cheese, basil
碎和牛、番茄、帕玛森干酪、罗勒

SGD 25  333

Spaghetti Carbonara [D] [E] [G] [P]

奶油培根意大利面

Guanciale, egg yolk, pecorino cheese, crushed black pepper
风干猪面颊肉、蛋黄、佩科里诺奶酪、黑胡椒碎

SGD 25  333

Fusilli Pasta Arrabiata [C] [D] [E] [G] [V] [RN]

香辣番茄酱螺旋意大利面

Eggplant caviar, black olives, garlic chilli tomato sauce
茄子鱼子酱、黑橄榄、蒜香辣椒番茄酱

SGD 25  333

[A] Alcohol [C] Celery [CP] Chickpea [D] Dairy [E] Egg [F] Fish [G] Gluten [L] Legume [M] Mustard
酒精 芹菜 鹰嘴豆 乳制品 蛋 鱼类 麸质 豆类 芥末

[N] Nuts [P] Pork [S] Sesame [SF] Seafood [SO] Soy [V] Vegetarian * Signature dish [RN] Rooted in Nature
果仁 猪肉 芝麻 海鲜 大豆 素菜 招牌菜

Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically-sourced ingredients.
我们的农产品和美食源于自然，选用当地道德采购的优质食材。



Penne Wagyu Beef Bolognese
波隆那和牛通心粉

DISCOVER

亚洲美食 ASIA

Available from 11am to 10pm
上午11点至晚上10点

Rasa XO Crab Meat Fried Rice [E][G][S][SF][SO]✱

Rasa XO 酱蟹肉炒饭

XO sauce, crab meat, fresh cucumber, eggs, green peas, dried scallops, coriander, red chilli
XO 酱、蟹肉、新鲜黄瓜、鸡蛋、青豌豆、干贝、香菜、红辣椒

SGD 28  373

Nasi Goreng [E][G][N][S][SF][SO]

印尼炒饭

Chicken satay, fried chicken wing, fried egg, achar, pickles, prawn crackers
沙爹鸡肉串、炸鸡翅、煎蛋、印度式腌菜、泡菜、虾片

SGD 28  373

Tom Yum & Roast Pork Fried Rice [E][G][P][SF][SO]

冬阴功烤猪肉炒饭

Tom yum fried rice, roasted pork belly, spring onion, red chilli, coriander
冬阴功炒饭、烤猪肉、大葱、红辣椒和香菜

SGD 29  386

Korean Gochujang Kimchi & Edamame Fried Rice [E][F][G][L][S][SO][V]

韩式辣白菜酱毛豆炒饭

Spicy kimchi fried rice, vegetables, eggs, edamame beans
韩式辣泡菜炒饭、时蔬、鸡蛋、毛豆

SGD 23  306

Wagyu Miyazaki Beef Fried Rice [E][G][S][SO]

宫崎和牛肉炒饭

A5 Japanese Wagyu Miyazaki beef, crispy garlic fried rice
日本 A5 级宫崎和牛肉、炸蒜粒炒饭

SGD 33  440

Yangzhou Fried Rice [E][G][P][S][SO]

扬州炒饭

Wok-fried jasmine rice, Chinese bbq pork, shrimps, dried scallops, egg, mushrooms, vegetables
锅炒茉莉香米饭、叉烧、虾仁、干贝、鸡蛋、蘑菇、蔬菜

SGD 24  320

Hainanese Chicken Rice [G][S][SO]

海南鸡饭

Boiled chicken, flavoured rice, clear chicken soup, sliced cucumber, cherry tomatoes
白斩鸡、风味米饭、清鸡汤、黄瓜片、樱桃番茄

SGD 21  280

Rasa Seafood Char Kway Teow [E][G][F][SF][SO]✱

Rasa 海鲜炒粿条

Wok-fried rice noodles, scallops, prawns, fish cake, bean sprouts, chinese chicken sausage
爆炒粿条、扇贝、大虾、鱼饼、豆芽、中式鸡肉香肠

SGD 27  360

Singapore Creamy Laksa [E][F][G][SF][SO]

新加坡风味奶油叻沙

Rice noodles, tiger prawns, coconut cream, spicy seafood gravy, fish cake, fish balls
米粉、虎虾、椰子奶油、香辣海鲜调味汁、鱼饼、鱼丸

SGD 23  306

Yuan Yang Hor Fun [E][G][P][S][SO]

鸳鸯河粉

Crispy rice noodles, wok-fried hor fun, chicken, pork gravy
爆炒米粉、炒河粉、鸡肉、猪肉肉汁

SGD 22  293

[A] Alcohol 酒精 [C] Celery 芹菜 [CP] Chickpea 鹰嘴豆 [D] Dairy 乳制品 [E] Egg 蛋 [F] Fish 鱼类 [G] Gluten 麸质 [L] Legume 豆类 [M] Mustard 芥末

[N] Nuts 果仁 [P] Pork 猪肉 [S] Sesame 芝麻 [SF] Seafood 海鲜 [SO] Soy 大豆 [V] Vegetarian 素食 * Signature dish 招牌菜 [RN] Rooted in Nature

Our produce and cuisine are Rooted in Nature, featuring the finest locally and ethically-sourced ingredients. 我们的农产品和美食源于自然，选用当地道德采购的优质食材。

Dry Wanton Noodle & Crispy Dumpling [E][G][P][S][SF][SO]

干拌云吞面和脆皮煎饺

Pork dumplings, egg noodles, wok-fried chicken breast, light chilli soy sauce
猪肉饺子、鸡蛋面、爆炒鸡胸肉、微辣豆瓣酱

SGD 23

306

Organic Spring Vegetable Noodle [G][S][SO][V][RN]

有机春季时蔬炒面

Stir-fried noodles, spring vegetables, garlic, spring onion
炒面、春季时蔬、大蒜、大葱

SGD 20

266

Taiwanese Style Wagyu Beef Noodle Soup [C][E][G][S][SO]

台湾风味黑安格斯牛肉汤面

Egg noodles, braised Wagyu beef brisket, bok choy, Chinese beef meatballs, eggs, daikon
鸡蛋面、红烧黑安格斯牛胸肉、白菜、中式牛肉丸、鸡蛋、白萝卜

SGD 26

346

Sweet and Sour Pineapple Pork [G][N][P][SO]

香菠咕嚕肉

Crispy pork, sweet & sour sauce, onions, mixed peppers, pineapple, cucumber, jasmine
炸猪肉、糖醋汁、洋葱、混合辣椒、菠萝、黄瓜、茉莉香米饭

SGD 20

266

Szechuan Pepper Black Angus Beef [D][G][N][S][SO]

四川风味黑椒炒黑安格斯牛肉

Stir-fried red chilli, zesty sauce, jasmine rice
爆炒红辣椒、香辣调味酱、配茉莉香米饭

SGD 29

386

Sizzling Local Fried Tofu [C][D][G][N][S][SO][RN]

铁板烧本地豆腐

Crispy tofu, green & red bell pepper, red onions, creamy garlic sauce
炸豆腐、青红圆椒、红洋葱、蒜酱

SGD 20

266

Charcoal Grilled Satay Chicken, Beef or Mutton [G][N][S][SO]

炭烤沙爹肉串-鸡肉、牛肉或羊肉

Fragrant peanut sauce, rice cake, cucumber, tomatoes
花生酱、年糕、黄瓜、番茄

SGD 25

333



Rasa Seafood CharKwayTeow
Rasa 海鲜炒粿条

INDIAN

印度美食 CUISINE

Available from 11am to 10pm
上午11点至晚上10点



Slow-braised Murg Makhani
慢炖黄油咖喱鸡

Slow-cooked Milk-fed Spiced Lamb Shank Rogan Josh [D] [N] ✦

咖喱番茄慢炖乳羔羊腿

Creamy tomato curry sauce, basmati pulao rice
奶油番茄咖喱酱、印度香米手抓饭

SGD 35

466

Goan Fish Curry [F] [M]

果阿咖喱鱼

Red snapper, tomatoes, garlic, onions, fresh coriander, coconut, basmati pulao rice
红鲷鱼、番茄、大蒜、洋葱、新鲜香菜、椰子、印度香米手抓饭

SGD 36

480

Slow-braised Murg Makhani [D] [N]

慢炖黄油咖喱鸡

Boneless chicken, tomatoes, cashew nuts, cream, fenugreek leaves, basmati pulao rice
去骨鸡肉、番茄、腰果、奶油、葫芦巴叶子、印度香米手抓饭

SGD 29

386

[A] Alcohol [C] Celery [CP] Chickpea [D] Dairy [E] Egg [F] Fish [G] Gluten [L] Legume [M] Mustard
酒精 芹菜 鹰嘴豆 乳制品 蛋 鱼类 麸质 豆类 芥末

[N] Nuts [P] Pork [S] Sesame [SF] Seafood [SO] Soy [V] Vegetarian * Signature dish [RN] Rooted in Nature
果仁 猪肉 芝麻 海鲜 大豆 素菜 招牌菜

Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically-sourced ingredients.
我们的农产品和美食源于自然，选用当地道德采购的优质食材。

VEGETARIAN 素食

Available from 11am to 10pm
上午11点至晚上10点

Aloo Gobi Russet Potato [CP] [D] [L] [V] & Organic Cauliflower

香辣褐色土豆炒有机花椰菜

Vegetarian spiced potatoes & cauliflower, papadum, achar, pickles, basmati pulao rice
素食香辣土豆炒花椰菜、印度薄脆饼、印度式腌菜、泡菜、印度香米手抓饭

SGD 23



306

Yellow Dal Tadka [D] [L] [V] [RN]

印度黄色杂豆汤

Chana & toovar dal, turmeric ginger gravy, basmati pulao rice
鹰嘴豆和印度扁豆、姜黄肉汁、印度香米手抓饭

SGD 23



306

Paneer Makhani [CP] [D] [L] [N] [V]

印度茄汁奶酪

Indian cottage cheese in tomato gravy, papadum, achar, pickles, basmati pulao rice
番茄肉汁浸印度茅屋乳酪、印度薄脆饼、印度式腌菜、泡菜、印度香米手抓饭

SGD 23



306

Dal Makhani [D] [L] [V]

黑豆奶油咖喱浓汤

Black lentil, onions, ginger, cumin, cream, basmati pulao rice
黑色小扁豆、洋葱、姜、孜然、奶油、印度香米手抓饭

SGD 23



306

Golden Crispy Roti Prata [D] [E] [G] [L] [V]

黄金酥脆印度飞饼

Plain roti prata, vegetable curry
原味印度飞饼, 蔬菜咖喱

SGD 23



306

Naan [D] [G] [V]

印度烤饼

Garlic, butter or plain, served with vegetable curry
蒜香、奶油或原味烤饼, 蔬菜咖喱

SGD 23



306

Crispy Fries [G] [V]

脆炸薯条

SGD 12



160

Buttered Mashed Potato & Herbs [D] [V]

蒜香奶油炒菠菜

SGD 10



133

Charcoal Grilled Broccolini [V] [RN]

炭烤花菜

SGD 10



133

Sauteed Creamy Spinach & Garlic [D] [V] [RN]

奶油香草土豆泥

SGD 10



133

PLANT-BASED

Available from 11am to 10pm
上午11点至晚上10点

植物性替代品 ALTERNATIVE

APPETISER & SALAD 开胃菜和沙拉

Middle Eastern Spiced Kebab & Falafel [CP] [D] [G] [S] [SO]

中东风味香辣烤肉串和炸豆丸子

Hummus, broiled eggplant, beetroot dip, warm pita bread
鹰嘴豆泥、烤茄子、甜菜根蘸酱、皮塔饼

SGD 30



400

Sweet & Sour Chicken [G] [SO]

糖醋鸡丁

Pink salt flakes, sweet potato fries
粉红盐片, 炸红薯条

SGD 28



373

Flaked Tuna Nicoise Salad [SO]

法式金枪鱼片尼斯沙拉

Confit provencal vegetables, kalamata olive
tapenade, shredded egg, oven roasted potatoes,
piquillo pepper dressing

油封普罗旺斯蔬菜、卡拉马塔橄榄酱、
鸡蛋丝、烤土豆、皮奎洛甜红椒酱

SGD 24



320



Flaked Tuna Nicoise Salad
法式金枪鱼片尼斯沙拉

[A] Alcohol [C] Celery [CP] Chickpea [D] Dairy [E] Egg [F] Fish [G] Gluten [L] Legume [M] Mustard
酒精 芹菜 鹰嘴豆 乳制品 蛋 鱼类 麸质 豆类 芥末

[N] Nuts [P] Pork [S] Sesame [SF] Seafood [SO] Soy [V] Vegetarian * Signature dish [RN] Rooted in Nature
果仁 猪肉 芝麻 海鲜 大豆 素菜 招牌菜

Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically-sourced ingredients.
我们的农产品和美食源于自然, 选用当地道德采购的优质食材。

PLANT-BASED 植物性替代品 ALTERNATIVE

Available from 11am to 10pm
上午11点至晚上10点

MAIN 主菜

Banana Leaf [G] [N] [SO] Dry Braised Beef Rendang

香蕉叶干烧仁当牛肉

Blue pea flavoured jasmine rice, red chilli sambal,
roasted nuts, pickles
蝶豆花味香米、红辣椒酱、烤坚果、泡菜

SGD 34



453

Charcoal Grilled [D] [G] [S] [SO] Double Cheeseburger

炭烤双层芝士汉堡

Aged cheddar cheese, homemade bbq sauce,
French fries
陈年切达奶酪、自制烧烤酱、薯条

SGD 32



426

Plant-based Fried Rice [G] [N] [S] [SO] 特色炒饭

Satay, sauteed garlic prawns, egg, achar, sambal,
vegetable crackers

沙爹肉串、大蒜炒虾、鸡蛋、印度腌菜、参巴酱、蔬菜饼干

SGD 20



266

DESSERT 甜品

Tropical Coconut Delight 热带椰子甜品

Passion fruit, coconut & lime sorbet,
tropical fruit, basil seeds
百香果、椰子和酸柑雪芭、热带水果、罗勒籽

SGD 24



320

Eggless Chocolate Cake [D] [G] [N] 无蛋巧克力蛋糕

70% dark chocolate ganache, roasted hazelnut,
sea salt caramel sauce
70% 黑巧克力甘纳许、烤榛子、海盐焦糖酱

SGD 20



266



Eggless Chocolate Cake
无蛋巧克力蛋糕

DESSERT 甜品

Available from 11am to 10pm
上午11点至晚上10点



Burnt Basque Cheesecake
焦香巴斯克芝士蛋糕

Rasa Signature [D] [E] [G] [N] [S] ✦ Jackfruit Banana Crispy Fritter Rasa招牌菠萝蜜香蕉油炸馅饼

Jack fruit banana spring roll, caramel sauce, yam gelato
菠萝蜜香蕉春卷、焦糖酱、芋头意式冰淇淋

SGD 17



226

Sea Salt & Dark Chocolate [D] [E] [G] [N] Lava Cookie 海盐黑巧克力熔岩曲奇饼

Vanilla ice cream
香草冰淇淋

SGD 18



240

Raspberry & Lychee [D] [E] [G] [N] ✦ Buttercream French Macaron 树莓荔枝奶油酪乳法式马卡龙

Raspberry compote, lychee butter cream
树莓果酱，荔枝奶油

SGD 17



226

Vanilla Crème Brûlée [D] [E] [G] 香草焦糖布丁

Caramelised brown sugar custard
红糖焦糖蛋奶糕

SGD 15



200

Burnt Basque Cheesecake [D] [E] [G] 焦香巴斯克芝士蛋糕

Fresh berries
新鲜莓果

SGD 16



213

Strawberry Shortcake [D] [E] [G] 草莓奶油蛋糕

Strawberry sorbet
草莓雪芭

SGD 14



187

[A] Alcohol [C] Celery [CP] Chickpea [D] Dairy [E] Egg [F] Fish [G] Gluten [L] Legume [M] Mustard
酒精 芹菜 鹰嘴豆 乳制品 蛋 鱼类 麸质 豆类 芥末

[N] Nuts [P] Pork [S] Sesame [SF] Seafood [SO] Soy [V] Vegetarian * Signature dish [RN] Rooted in Nature
果仁 猪肉 芝麻 海鲜 大豆 素菜 招牌菜

Our produce and cuisine are Rooted in Nature,
featuring the finest locally and ethically-sourced ingredients.
我们的农产品和美食源于自然，选用当地道德采购的优质食材。

Matcha & Red Bean Fondant [D] [E] [G] [L]

抹茶红豆软心蛋糕

Vanilla ice cream
香草冰淇淋

SGD 17

226

Fudge Dark & White Chocolate Walnut Brownie [D] [E] [G] [N]

软糖质地黑白巧克力核桃布朗尼蛋糕

Cookies & cream gelato
曲奇饼和奶油冰淇淋

SGD 15

200

Tropical Fruit Platter [V]

热带水果拼盘

Served with wild honey
配野生蜂蜜

SGD 18

240

Cheese Platter [D] [G] [N]

奶酪拼盘

Selection of imported hard & soft cheese, pickles, condiments

精选进口硬质和软质奶酪、泡菜、佐料

SGD 25

333

Artisanal Ice Cream [D] [E] [G] [N]

手工冰淇淋

Vanilla, chocolate, strawberry, pistachio, cookies & cream, yam
香草、巧克力、草莓、开心果、曲奇饼和奶油、芋头

SGD 7

93

Artisanal Italian Gelato Sorbet [V]

手工意大利冰淇淋雪芭

Coconut, lemon, mango
椰子、柠檬、芒果

SGD 7

93



Rasa Signature Jackfruit Banana Crispy Fritter
Rasa招牌菠萝蜜香蕉油炸馅饼