

GARDEN@ONE-NINETY

TO START

- Vietnamese Summer Roll, Green Mango
Papaya, Carrots, Radish, Pickles, Fresh Herbs (3 pieces) (GF, V)
- Grilled Singapore Chicken Satay, Chicken, Peanut Sauce
Rice Cakes, Condiments (6 pieces) (L, N, S)
- Lobster Roll, Avruga, Celeriac Remoulade, Yuzu Kosho
Brioche Bun (2 pieces) ★ (D, E, S, SF)
- Golden Crab Cake, Creamy Corn Purée, Asparagus (4 pieces) (D, E, SF)
- Black Truffle Focaccia, Mascarpone, Mozzarella Cheese (D, VG)
- David Hervé Fine de Claire Oysters N°3
Ponzu, Avruga Eggs, Wasabi Pickles (6 pieces) (S, SF)
- Norwegian Salmon Tartare, Avocado, Green Apple, Pomelo
Kaffir Lime ★ (S, SU)
- Hamachi Tiradito, Oscietra Caviar, Daikon, Jalapeño, Citrus-Soy (S, SU)

SALADS

- Avocado, Baby Cress, Miso Honey Dressing (GF, S, V)
- Chicken Caesar, Pork Bacon, Parmigiano Reggiano
Sourdough Croutons (D, E, P)
- Burrata, Tomatoes, Pickled Mustard, Aged Balsamic Vinegar (D, GF, VG)
- Mini Falafel, Hummus, Kale, Pomegranate, Sunflower Seeds
Pita Bread (V)

♥ BALANCE BY FOUR SEASONS

Rooted in thoughtful nutrition, culinary creativity, and genuine hospitality, our Balance by Four Seasons programme 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.

- Heirloom Tomatoes, Ginger Vinaigrette ♥ (GF, V) 28
- Grilled Cauliflower Steak, Mole Amarillo ♥ (GF, V) 36
- Seared Norwegian Salmon, Green Asparagus
Vine Tomatoes, Capperata Drizzle ♥ (GF, SU) 46
- Whole Wheat Spaghetti, Tiger Prawns
Asparagus ♥ (D, E, SF) 38
- Buttermilk Cake, Tropical Fruits ♥ (D, E, VG) 18

PLANT-BASED

- 20 Garden Burger, Chickpea Patty, Pickles, Tomatoes
Lettuce, Mint Sauce, Hummus Spread, Pita Bread (D, VG) 34
- 18 Tomato Soup, Basil Oil (V) 18
- 32 Hearty Vegetable Curry, Coconut Milk, Basmati Rice
Papadum (Crispy Cracker), Raita (D, VG) 26
- 24 Charred Eggplant, Shishito Pepper, Soy, Garlic
Kale, Pomegranate (S, V) 36

MAINS

- 48 Roasted Miso Spring Chicken, Grilled Broccolini, Lime (S) 35
- 34 Beef Pho Soup, Rice Noodles, Hoisin-Peanut Sauce (B, N, S) 42
- 34 Grilled Spanish Octopus, Pomegranate, White Beans
Shishito Pepper, Chimichurri Sauce ★ (D, S) 52

- Club Sandwich, Chicken Breast, Bacon
Avocado, Fried Egg, Fries (D, E, N, P, S) 36

TO SHARE

- Seafood Tower For Two ★ (E, S, SF) 198
Maine Lobster, Baeri Caviar (10g), French Oysters, King Crab, Mussels
Pink Shrimps, Salmon “Crudo”, Hokkaido Scallops, Whelks
- Côte de Boeuf – US Prime Black Angus Bone-in Rib-Eye (1kg) (B, D) 188
- Meunière-style Dover Sole (800g) ★ (D) 128

*Served with Mesclun Salad (V), Fries (S, V) and two sauces of your choice
Armagnac Peppercorn (D), Bordelaise (D), Lemon-butter (D), Mushroom (D)*

DESSERTS

- Blueberry Cheesecake (D, E, V) 20
- Vegan Chocolate Cake (GF, V) 20
- Seasonal Fruit Platter (GF, V) 18
- Gelato per scoop 8
- Madagascar Vanilla (D, E) | Strawberry Cream (D, E)
Dark Chocolate (D, E)
- Sorbet per scoop 8
- Coconut (D) | Yuzu (V) | Raspberry (V)

SECRET GARDEN COCKTAILS

SINGAPORE BOTANIC

- Rose of Sharon 29
Brass Lion Dry Gin, Muyu Vetiver Gris, Cointreau
Hibiscus, Pineapple, Yuzu, Grenadine

- Zingiber 26
Vida Mezcal, Ancho Reyes Verde, Ginger, Turmeric
Lime, Fever-Tree Grapefruit Soda

OOTY BOTANIC

- Tamarai 27
Bacardi Reserva Ocho Rum
Italicus Rosolio di Bergamotto
Lime, Lotus Orgeat

- Kokko Negroni 28
Arc Botanical Gin, Campari, Cocchi di Torino Vermouth
Nuet Moment Toddy, Cacao Nibs

MONTREAL BOTANIC

- Pomme's Picnic 28
Avallen Calvados, Apple, Lemon
Lavender, Honey, Champagne

- Kado 28
Nuet Dry Aquavit, Mancino Secco Vermouth
Maple Umeboshi, Yuzu, Lemon

ZERO PROOF

- Turmeric Sunrise 18
AYA Turmeric Sparkling Blend
Earl Grey, Lemon 

- Zen 18
Lyre's London Dry, Osmanthus Honey
Citrus Fever-Tree Tonic Water 

- Ruby Fizz 18
Lyre's Italian Orange
Lychee, Citrus, Soda 

BY THE GLASS

- Bolla Prosecco Brut DOCG NV Valdobbiadene, Italy 24
- Taittinger Brut Prestige Rosé NV Reims, France 46
- Taittinger Brut Réserve NV Reims, France 34
- Bava Moscato d'Asti DOCG Piedmont, Italy 25
- Chateau La Coste Lady A Rosé Provence, France 25
- Mount Riley Sauvignon Blanc Marlborough, New Zealand 25
- Château Simard Saint-Émilion Grand Cru Saint-Émilion, France 35

(D) Contains Dairy (N) Contains Nuts (S) Contains Soy (E) Contains Egg (B) Contains Beef (V) Vegan (SU) Sustainably Sourced
(SF) Contains Shellfish (P) Contains Pork (VG) Vegetarian (GF) Gluten-Free ★ Signature Dish (L) Local

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Nutri-Grade is based on default preparation
(Before the addition of ice and sugar)