

GARDEN@ONE-NINETY

TO START

Golden Crab Cake (D, E, SF)	12(2 pieces)/24(4 pieces)
Creamy Corn Purée, Asparagus	
Grilled Chicken Satay (L, N, S)	22
Chicken, Peanut Sauce, Rice Cakes, Condiments	
Chicken Caesar Salad (D, E, P)	16(H)/24(F)
Pork Bacon, Parmigiano Reggiano, Sourdough Croutons	
Niçoise Salad (E)	20(H)/28(F)
Lightly Seared Tuna Fillet, Olives, Green Beans Potato, Cantabrian Anchovies	
Black Truffle Focaccia (★) (D, VG)	32
Mascarpone, Fontina, Mozzarella	

PLANT-BASED

Heirloom Tomatoes (♥) (GF, V)	26
Garlic Ginger Vinaigrette	
Avocado & Baby Cress Salad (★) (GF, S, V)	18(H)/26(F)
Miso Honey Dressing	
Curried-Coconut Carrot Soup (♥) (V)	18
Grilled Cauliflower Steak (♥) (GF, V)	28
Mole Amarillo	
Pandan Panna Cotta (V)	18
Mango Sorbet	

MAINS

Club Sandwich (★) (D, E, N, P, S)	32
Chicken Breast, Mortadella, Avocado, Fried Egg, Tomatoes, Fries	
Beef Cheeseburger (B, D, E, S)	35
Applewood-Smoked Cheddar, Shiso, Savora Mayo Choice of Fries or Salad	
Roasted Miso Spring Chicken (★) (S)	35
Grilled Broccolini, Lime	
Seafood Laksa (★) (E, L, N, S, SF)	28
Tiger Prawns, Scallops, Cockles, Quail Eggs Coconut Broth, Rice Noodles	
Hainanese Chicken Rice (E, L, N, S, SF)	26
Choice of Breast or Thigh, Choy Sum Fragrant Rice, Chicken Tofu Soup	
Seared Norwegian Salmon (♥) (GF, SU)	42
Green Asparagus, Vine Tomatoes, Capperata Drizzle	
Wagyu Beef Noodle Soup (B, D, S)	30
Bok Choy	

DESSERTS

Buttermilk Cake (♥) (D, E, VG)	18
Tropical Fruits	
Hazelnut Chocolate Cake (D, E, N)	18
Berry Compote	
Seasonal Fruit Platter (GF, V)	18
Ice Cream	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)	

GARDEN CLASSIC COCKTAILS

Rose of Sharon	27
Jung One Gin, Muyu Vetiver Gris, Cointreau Hibiscus, Pineapple, Yuzu, Grenadine	
Hugo Spritz	27
St. Germain, Sparkling Wine, Soda Water	
Tom Collins	27
Roku Gin, Fresh Lemon, Soda Water	
Margarita	27
Siete Misterios Doba-Yej, Volcan De Mi Tierra Blanco Cointreau, Fresh Lime	
Cosmopolitan	27
Belvedere Vodka, Cointrau Fresh Lemon, Roselle, Strawberry	
Classic Negroni	27
Bombay Sapphire Gin, Campari, Mancino Rosso	

ZERO PROOF

Garden Remedy (C) (L)	18
Lyre's Gin, Lemongrass, Ginger, Aya, Fresh Lime	
Jasmine Blossom (C) (L)	18
Sparkling Tea Blå, Orange Purple Cabbage Oleo Saccharum Citrus Blend	
Golden Nectar (B) (L)	18
Lyre's Gin, Jackfruit, Honey, Fresh Lime	

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, France	35

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

♥ 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 flavour, 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.

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Prices are in SGD and subject to 10% service charge and applicable government taxes.



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