

ROOM SERVICE – MENU

ROOM SERVICE BREAKFAST

6.00 a.m. – 10.00 a.m.

THE CONTINENTAL

Chilled Fresh Fruit Juice of your choice or a Seasonal Fresh Fruit Platter

Chit Chat Bakery Basket

Your choice of white or whole-wheat toast, croissants, muffins, Danish pastries or breakfast rolls served with butter, preserves, marmalade and honey

House Select Aroma Coffee, Dilmah Tea, Hot Chocolate or Milk

THE AMERICAN

Chilled Fresh Fruit Juice of your choice or a Seasonal Fresh Fruit Platter

Your choice from a selection of breakfast cereals served with hot or cold milk

A pair of Farm Fresh Eggs

Fried, scrambled, soft boiled or omelet served with crispy bacon, ham or sausage, grilled tomato and hash brown potatoes

Chit Chat Bakery Basket

Your choice of white or whole-wheat toast, croissants, muffins, Danish pastries or breakfast rolls served with butter, preserves, marmalade and honey

House Select Aroma Coffee, Dilmah Tea, Hot Chocolate or Milk

SUNRISE IN VIETNAM

Chilled Fresh Fruit Juice of your choice or a Seasonal Fresh Fruit Platter

“Pho Ga” Vietnamese beef noodles in soup or “Teochew Rice Porridge”

Served with traditional condiments

House Select Aroma Coffee, Dilmah Tea, Hot Chocolate or Milk

ALL DAY DINING

11.30 a.m. – 11.30 p.m.

STARTER

Grilled Chicken Caesar Salad

Romaine lettuce and roasted chicken breast tossed with Caesar dressing

Malaysian Satay

Beef and chicken skewers with peanut sauce, onions, cucumber and tradition rice

BROILERS & BOARDS

Succulent Beef Burger

Broiled succulent beef patty loaded with your choice of cheese, bacon, sautéed mushroom or fried egg. Served with French fries.

Club Sandwich

Toasted triple decker of crispy bacon, mayonnaise chicken, fried egg, tomato and Iceberg lettuce

Tuna Melt Cheese Sandwich

With lettuce and French fries

Lox & Bagel

Smoked salmon on bagel bread with cream cheese

NOODLES & GRAINS

Wok-fried Hon Fun

Flat rice noodles wok-fried with seafood and vegetables

Dadles of Italian Noodles

Spaghetti, fettuccini or linguine pasta prepared in rich tomato sauce with the following style, Bolognese, Napolitana, Carbonara or Marinara sauce

Penang Hokkien Fried Noodles

Yellow noodles wok-fried with seafood, pork and vegetables. Flavored with soya and oyster sauce

Yong Chow Fried Rice

Southern Chinese fried rice with diced ham, shrimps, eggs and vegetables

SOUP

Soup of the day

Please ask your server

Wild Mushroom "Cappuccino"

HOST COUNTRY'S FAVORITES

Deep-fried spring rolls

Served with soy chili sauce and spicy orange dip

Chao Tom

Prawns on sugar cane served with roasted peanut and fish gravy

MAINS & GRILL

Wiener Schitzel

Pan-fried escalope of veal with fresh garden salad

Roasted Rack of Lamb with Herbed Mustard Crust

In thyme and garlic reduction. Served on garlic mashed potatoes

Grilled Marinated Chicken Chop

With sautéed potatoes and butter vegetables

Blackened fillet of Seabass

With tomato-lemon confit

Slow-grilled Prime Beef Tenderloin

With choices of Burgundy mushroom, black pepper or Dijon mustard and sautéed potatoes and butter vegetables

SWEET ENDINGS

Passion Fruit Pavlova

With strawberry and honey dew

Tiramisu

Warm Apple Pie

With vanilla sauce

Tropical Fresh Fruit Cream

ROOM SERVICE – BEVERAGE LIST

APERITIFS

Campari
Martini Bianco, Martini Rosso
Martini Extra Dry
Fernet Branca
Noilly Prat
Dubonnet
Pernod

SPIRITS

Vodka

Absolut
Smirnoff
Skyy

Gin

Gordon's

Rum

Bacardi Light
Captain Morgan

Tequila

Jose Cuervo

WHISKY

Premium

Chivas Regal 12 Years Old
Johnnie Walker Black Label
Glenfiddich Single Malt
Jack Daniels

Standard

Johnnie Walker Red Lable
J&B Rare
Canadian Club
John Jameson
Jim Beam
Ballantine's

COGNAC

Premium

Hennessy X.O.
Remy Martin X.O.
Martell X.O.
Martell Cordon Bleu
Remy Martin Club

Standard

Hennessy VSOP
Remy Martin VSOP
Martell VSOP

LIQUEURS

Advocaat
Apricot Brandy
Amaretto
Benedictine D.O.M.
Bailey's Irish Cream
Blue Curacao
Cherry Brandy
Cointreau
Crème de Cacao
Crème de Cassis
Crème de Menthe
Drambuie
Frangelico
Galliano
Grand Marnier
Kahlua
Midori Melon
Malibu
Orange Curacao
Sambuca
Southern Comfort
Tia Maria
Triple Sec

SHERRIES & PORTS

Harvey's Bristol Cream
Porto Tawny

JAPANESE SAKE (HOT OR COLD)

Etsu no Hajime
Nama Etsu no Hajime

CHINESE WINES

Mei Kui Lao
Superior Hua Tiew Wine
Lu Zhou Lao Jiao

DELICIOUS MOCKTAILS

DRY AND SOUR

Saigon Punch
Orange, pineapple and lime juice with a dash of grenadine syrup

Shirley Temple
Lime juice topped with sprite with a dash of grenadine syrup

Island Paradise
Orange and lime juice, coconut cream and sugar syrup

Cruiser
Raspberries, crushed pineapple, orange juice topped with lemonade

Juice Jumbo
Pineapple, orange, apple, grape, lime juice and sugar syrup

Black Cat
Dark grape juice, lime juice and sugar syrup, topped with soda water

Oramato
Tomato and orange juice

Sydney Sider
Orange, pineapple, apple, lime juice and egg white with a dash of grenadine syrup

Virgin Mary
Tomato and lime juice, salt, pepper, Tabasco and Worcestershire sauce

SWEET

Dust Settler

Crushed pineapple, apple juice, topped with lemonade

Iron Man

Egg, honey, ripe banana slice and orange juice

Red Magic

Apple juice, raspberries and honey

Windless Hurricane

Orange and lime juice, dash of grenadine syrup, topped with tonic water

CREAMY

Banana Chocolate Shake

Ripe banana slice, chocolate ice cream, fresh milk

Brazilian Break Dance

Coffee, vanilla ice cream, fresh milk

Chiquita

Banana ripe, orange juice, cream with a dash of grenadine syrup

Chocolate Cream

Chocolate powder, milk, cream, sugar

Sunshine

Pineapple juice, coconut cream, banana, cream and sugar syrup

CLASSIC COCKTAILS OF THE WORLD

Martini

Gin, dry vermouth lime or lemon twist

Gibson

Gin, dry vermouth with cocktail onions

Tom Collins

Gin, fresh lime juice topped with soda water

Pink Lady

Gin, triple sec, lime juice, dash of grenadine syrup and egg white

White Lady

Gin, cointreau, lime juice and sugar syrup

Manhattan

Sweet, dry or perfect Canadian Club, sweet or dry vermouth, cocktail cherry or a twist of lemon

American

Campari, sweet vermouth topped with soda water

Old Fashion

Bourbon, angostura bitter, brown sugar with a splash of water

EQUALICIOUS COCKTAILS

Margarita

Tequila, triple sec, lime juice and a dash of sugar syrup

Blue Hawaii

Light rum, blue curacao, lime juice, pineapple juice and sugar syrup

Island In The Sun

Light rum, galliano, apricot brandy and pineapple juice

Long Island Ice Tea

Gin, light rum, vodka, tequila, triple sec and lime juice topped with coke

Maitai

Dark rum, amaretto, orange curacao, lime juice, pineapple juice and a dash of angostura bitter

Pina Colada

Light rum, Malibu, coconut cream, pineapple juice, lime juice and sugar syrup

Planter's Punch

Dark rum, orange juice, lime juice, pineapple juice and sugar syrup

Singapore Sling

Gin, cherry brandy, pineapple and lime juice, dash of D.O.M. and grenadine syrup topped with soda water

Screwdriver

Vodka and orange juice

Around The World

Gin, light rum, vodka, triple sec, tequila, orange, pineapple and lime juice

SPIRIT IN THE BEANS

Irish Coffee

John Jameson's Irish Whisky blended with freshly brewed coffee and topped with whipped cream

Mexican Coffee

Kahlua blended with freshly brewed coffee and topped with whipped cream

Cobailey's

Bailey's Irish cream blended with freshly brewed coffee and topped with whipped cream

French Connection

Your choice of Cointreau, Drambuie or Grand Marnier blended with freshly brewed coffee and topped with whipped cream

BEERS

IMPORTED

Budweiser

Corona

Asahi Super Dry

LOCALLY BREWED

Tiger
Tiger Draught
333
Heineken
Carlsberg
San Miguel
Foster's

FRESH FRUIT AND VEGETABLE JUICES

Imported Oranges
Lime
Pomelo (when in season)
Imported Mangoes
Imported Apples
Imported Honeydew Melons
Watermelon
Starfruit
Pineapple
Dragon Fruit
Sapodilla
Carrot
Tomato
Mixed Fruits (Mango, Banana, Orange)

SOFT DRINKS

Coca-Cola, Pepsi, 7-Up, Ginger Beer
Coca-Cola Light, Ginger Ale, Tonic, Soda & Pepsi Light
Mineral Water