

PARKROYAL
ON BEACH ROAD
SINGAPORE



IN-ROOM
DINING MENU
客房送餐

Kopi and Roti Set
传统咖啡和烤吐司套餐



Big Breakfast
精选早餐

Breakfast 早餐

Served from 7:00am to 10:30am

供应时间为上午7时至10时30分

SGD

Big Breakfast 🍳

24

精选早餐

Scrambled eggs with chicken chipolata sausages, served with grilled tomato, asparagus, hash browns and English muffin

鸡蛋配鸡肉香肠。佐以烤番茄、芦笋、煎薯饼和英式松饼

Macaroni and Chicken Soup

16

鸡汤通心粉

Macaroni, shredded chicken, anchovies, topped with a poached egg in savoury chicken soup

通心粉、鸡丝、鳀鱼，上覆水波蛋，配以美味鸡汤

Roti Prata with Curry Chicken 🌶️

14

印度煎饼配鸡肉咖喱

Soft flatbread cooked till golden and crispy, served with homemade curry chicken

烤至金黄酥脆的柔软面饼，配上自制的鸡肉咖喱

Kopi and Roti Set 🌿

14

传统咖啡和烤吐司套餐

Toasted Hainanese bread with a spread of kaya and butter, and a side of soft-boiled eggs served with coffee

烤海南面包，抹上咖椰酱和牛油，配半熟鸡蛋，佐以咖啡

Vegetarian Congee 🌿

14

五谷素食粥

Five grains rice, crispy puffed wild rice, served with root vegetables and crispy youtiao

五谷米，酥脆的膨化菰米，搭配根茎类蔬菜和酥脆油条

Seasonal Fresh Fruits Platter

12

时令鲜果拼盘

A platter of refreshing seasonal fruits

一盘清爽的时令水果



Chef's Signature



Spicy



Vegetarian

Our menu prepared with a farm-to-table philosophy that champions freshness and sustainability.

我们的菜单以农场到餐桌的理念为基础，倡导新鲜与环境可持续性。

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*Signature Har Cheong
Chicken Wings*

虾酱鸡翅



Snacks 小食

Served from 10:30am to 10:00pm
供应时间为上午10时30分至晚上10时

SGD

Traditional Hainanese Grilled Satay

22

传统海南烤沙爹

6 sticks of grilled chicken chunks marinated in spices, served with rich peanut and pineapple sauce, accompanied by rice cakes, cucumbers and red onions
六串用香料腌制的烤鸡块，抹上浓郁的花生凤梨沙爹酱，配以饭团、黄瓜和红洋葱

Signature Har Cheong Chicken Wings 🍷

20

虾酱鸡翅

6 pieces of crispy shrimp paste chicken wings served with tangy chilli sauce
六只脆皮虾酱鸡翅，佐以浓郁的辣椒酱

Korean Fried Soy Garlic Chicken

20

韩式炸酱油蒜香鸡

Crispy chicken wings tossed in soy garlic sauce
鸡翅，拌以韩式酱油蒜香酱



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Salad with Tuna Flakes

吞拿鱼碎沙拉



Salad & Soup 沙拉和汤品

Served from 10:30am to 10:00pm
供应时间为上午10时30分至晚上10时

SGD

Salad with Tuna Flakes

20

吞拿鱼碎沙拉

Avocado, cucumbers, mesclun, romaine lettuce, cherry tomatoes, carrots, gherkin, black olives, grissini stick, corn kernel & Italian dressing with tuna flakes
牛油果、黄瓜、嫩叶沙拉、罗马生菜、樱桃番茄、胡萝卜、酸黄瓜、黑橄榄、意大利面包棒、玉米粒和意大利沙拉酱

Golden Seafood Soup

18

黄金海鲜汤

Superior yellow seafood broth with scallop, prawn, halibut and squid
上等黄海鲜汤，配带子、虾、比目鱼和鱿鱼

Truffle Wild Mushroom Soup

16

松露野菌汤

Rich and creamy blend with tender mushroom chunks, infused with truffle oil
浓郁的奶油和天鹅绒般的厚切蘑菇，淋上些许松露油

Chef's Salad

16

主厨沙拉

Avocado, cucumbers, grissini stick, romaine lettuce, cherry tomatoes, Japanese sesame dressing
牛油果、黄瓜、意大利面包棒、长叶莴苣、圣女果、日本芝麻酱



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Signature
Crab Bee Hoon
招牌螃蟹米粉

Ginger Local 地方风味

Served from 10:30am to 10:00pm
供应时间为上午10时30分至晚上10时

SGD

Signature Crab Bee Hoon 🍲

38

招牌螃蟹米粉

For crab lovers! Stir-fried bee hoon infused with crab roe broth, topped with chunks of crab meat and white cabbage

为螃蟹爱好者准备的！炒米粉中加入蟹黄汤，上覆大块蟹肉和白菜

Hokkien Mee with Jumbo Prawns 🍲

28

福建炒大虾面

Local comfort food originated in the early 1930s. Stir-fried yellow wheat noodles and bee hoon tossed with jumbo prawns, squid, and chives

起源于二十世纪三十年代初的当地美食。炒黄小麦面和米粉，与大虾、鱿鱼和香葱拌匀

Singapore Laksa 🌶️

26

新加坡叻沙

Rice noodles in rich spicy coconut gravy, served with prawns, fish cakes, bean curd, quail eggs and bean sprouts

米粉中加入丰富的香辣椰子汁，配上虾、鱼饼、豆腐、鹌鹑蛋和豆芽

Hainanese Chicken Rice 🍲

26

海南鸡饭

A quintessential national dish of poached chicken served with jasmine fragrant rice cooked with chicken broth and bean sprouts, topped with homemade chilli and minced ginger

非常典型的一道国菜，鲜嫩煮鸡肉，搭配用鸡汤和豆芽烹调的茉莉香米饭，上撒自制辣椒和姜末

Nasi Goreng Istimewa 🌶️

26

印尼炒饭

Kampong fried rice tossed with chilli paste, served with sambal prawns, chicken wing, chicken satay, fried egg and a side of crackers

甘榜炒饭拌辣椒酱，佐以香辣参巴虾、鸡翅、沙爹鸡、煎蛋和薄脆饼

Sliced Halibut Fish Noodle Soup

26

鱼片米粉汤

Thick bee hoon served in fish cartilage soup, tomato, vegetables and sliced halibut fish

米粉搭配鱼软骨汤、番茄、蔬菜和比目鱼片

Bamboo Rice with Kampong Chicken Rendang 🌶️

24

竹筒饭配甘榜仁当鸡

Blue pea coconut rice with slow-cooked boneless chicken leg in creamy coconut sauce, melange of spices, kaffir and bay leaves

蝶豆花椰浆饭配椰香浓郁慢炖无骨鸡腿，佐以香料拼配、卡菲尔酸橙叶与月桂叶



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Crispy Chicken Cutlet
脆皮鸡排

Ginger Western 西式风味

Served from 10:30am to 10:00pm
供应时间为上午10时30分至晚上10时

SGD

Duck Leg Confit

28

油封鸭腿

Duck Leg Confit served with mashed potato, medley vegetables and natural jus
油封鸭腿，搭配土豆泥、什锦蔬菜及天然肉汁

Traditional Fish and Chips 🍷

28

炸鱼薯条

Golden crispy battered halibut with a side of fries, coleslaw and garlic bread
脆皮比目鱼配薯条，凉拌卷心菜和蒜香面包

Classic Beef Bolognese

28

经典牛肉肉酱面

Slow-cooked ground beef with fresh tomatoes and cheese served with spaghetti
意大利面配慢炖牛肉碎、新鲜番茄和奶酪

Crispy Chicken Cutlet 🍷

26

脆皮鸡排

Deep-fried chicken thigh with seasoned bread crumbs, served with a side of fries, baked beans, coleslaw and garlic bread
用调味面包屑包裹的油炸鸡腿，佐以薯条、烤豆、凉拌卷心菜和蒜香面包

Spaghetti Pasta with Plant-based Meatballs 🌱

24

素食意大利面配植物基肉丸

Spaghetti topped with fresh tomato sauce and cheese, served with plant-based meatballs
意大利面浇上新鲜番茄酱与芝士，搭配植物基肉丸



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Classic Wagyu Cheese Burger

经典和牛芝士汉堡



Sandwich, Pizza and Burgers

三明治、披萨和汉堡

Served from 10:30am to 10:00pm
供应时间为上午10时30分至晚上10时

SGD

Classic Wagyu Cheese Burger

30

经典和牛芝士汉堡

Char-grilled Australian wagyu beef patty with cheddar cheese, lettuce, tomatoes and onions
炭烤澳大利亚和牛肉饼，配切达干酪、生菜、番茄和洋葱

Steak Sandwich

30

牛排三明治

Steak with caramelized onions, truffle mayonnaise and vine-ripened tomato
牛排配焦糖洋葱、松露蛋黄酱及串茄

Pulled Duck Leg Pizza

26

拔丝鸭腿披萨

Pulled Duck Leg Confit, tomatoes, mozzarella cheese and sliced red onions
拔丝鸭腿油封配番茄、马苏里拉芝士及红洋葱片

Crispy Chicken Burger

26

香脆鸡腿堡

Crispy boneless chicken leg with cheddar cheese, lettuce, Nyonya achar and sambal mayo
香脆无骨鸡腿搭配切达芝士、生菜、娘惹酸菜及叁巴蛋黄酱

Margherita Pizza

24

玛格丽特披萨

Tomatoes, mozzarella cheese, garlic, fresh basil
番茄、马苏里拉奶酪、大蒜、新鲜罗勒

Ginger Club Sandwich

20

Ginger特质三明治

Slow-cooked chicken breast with sliced turkey ham, tomato, lettuce, mayonnaise and cheese
慢煮鸡胸肉、切片火鸡火腿、番茄、生菜、蛋黄酱和奶酪



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Spaghetti Bolognese
鸡肉茄酱意大利麵

Midnight Menu 午夜菜单

Served from 10:00pm to 07:00am
供应时间为晚上10时至早上7时

SGD

Butter Chicken Biryani

18

印度奶油鸡烩饭

Tender butter chicken simmered in rich tomato-cream sauce, served with fragrant dhum biryani rice

嫩滑奶油鸡肉以浓郁番茄奶油酱烹制，搭配香气扑鼻的蒸制印度香米

Spaghetti Chicken Bolognese

15

鸡肉茄酱意大利麵

Slow-cooked ground chicken with tomatoes and cheese served with spaghetti

新鲜番茄和奶酪慢炖的鸡肉碎，配以意大利面

Local Fried Mee Siam 🌶️

15

本地干炒米暹

Local style stir fried rice vermicelli noodles with chilli, prawns, bean curd and egg slices

本地风味的干炒米粉，配辣椒、新鲜虾、豆腐和蛋片

Vegetarian Pasta 🌿

15

素食版意大利面

Spaghetti served with sautéed mushroom

蘑菇配以意大利面

Shrimp Wanton Soup

12

鲜虾云吞汤

Classic dumplings filled with shrimp filling served in clear chicken broth

经典的鲜虾馅云吞，配以清汤



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Mini Fish and Chips
迷你炸鱼薯条



For The Kids 儿童套餐

Served from 10:30am to 10:00pm
供应时间为上午10时30分至晚上10时

SGD

Mini Wagyu Cheese Burger

15

迷你和牛芝士汉堡

Char-grilled Australian wagyu beef patty with cheddar cheese, lettuce, tomatoes and onions

炭烤澳大利亚和牛肉饼，配切达干酪、生菜、番茄和洋葱

Mini Fish and Chips

13

迷你炸鱼薯条

Golden crispy battered halibut with a side of fries

脆皮比目鱼配薯条

Mini Classic Beef Bolognese

13

迷你经典牛肉肉酱面

Slow-cooked ground beef with fresh tomatoes and cheese served with spaghetti

意大利面配慢炖牛肉碎、新鲜番茄和奶酪

Mini Seafood Fried Rice

13

迷你海鲜炒饭

Fragrant rice cooked in seafood broth and sautéed with eggs, shrimp, squids, shallots, garlic and spring onions

白米饭，海鲜汤，鸡蛋，虾仁，鱿鱼，青葱，蒜，葱

Mini Macaroni and Chicken Soup

13

迷你鸡汤通心粉

Macaroni, shredded chicken, anchovies, topped with a poached egg in savoury chicken soup

通心粉、鸡丝、鳀鱼，上覆水波蛋，配以美味鸡汤



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Chempedak Cake Crumble
菱角果蛋糕



Dessert 甜点

Served from 10:30am to 10:00pm
供应时间为上午10时30分至晚上10时

SGD

Chempedak Cake Crumble 🍷

18

菱角果蛋糕

Fresh chempedak with butter, eggs, and fine flour, reimagined into a refined tropical cake

新鲜菱角果融合黄油、鸡蛋与精制面粉，演绎高雅热带风味

Coconut and Bandung Cake

18

椰子玫瑰糖浆蛋糕

Moist coconut cake infused with the floral sweetness of Bandung for a tropical, rosy finish

椰香蛋糕融入玫瑰糖浆的花香甜韵，带来淡雅玫瑰余味

Chocolate Brownie with Berry Coulis

18

巧克力布朗尼配莓果酱

For chocolate lovers, this brownie oozes rich chocolate ganache

一道浓郁的巧克力甘纳许布朗尼，献给巧克力爱好者

Seasonal Fresh Fruits Platter

12

时令新鲜水果拼盘

A platter of refreshing seasonal fruits

一盘清爽的时令水果



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Signature Homemade Ginger Tea
招牌自制姜茶



Beverages 饮料

Fresh Juices 鲜榨果汁

SGD
10

Apple 苹果



Orange 橙子



Pineapple 菠萝



Watermelon 西瓜



Served from 10:30am to 10:00pm | 供应时间为上午10时30分至晚上10时

Chilled Juices 冰镇果汁

SGD

9

Apple 苹果



Cranberry 蔓越莓



Lime 酸橙



Orange 橙子



Pineapple 菠萝



Served from 7:00am to 7:00am | 供应时间为上午7时至早上7时

Mineral Water 矿泉水

SGD

9

Acqua Panna, Perrier or San Pellegrino
普娜天然矿泉水或巴黎水

Soft Drinks 汽水

9

Coke, Coke Zero, Ginger Ale or Sprite
可乐、零糖可口可乐、姜汁汽水或雪碧

Signature Homemade Ginger Tea 招牌自制姜茶

SGD

8

Honey
蜂蜜饮品

8

Milk
牛奶饮品

8

Chocolate
巧克力饮品

8

Choice of hot or cold
热饮或冷饮

Brewed Coffee 咖啡

8

Espresso 浓缩咖啡

Double Espresso 双份浓缩咖啡

Coffee 咖啡

Cafe Latte 拿铁咖啡



Cappuccino 卡布奇诺

Flat white 澳白

Selection of Tea
西茶

8

Chamomile, Darjeeling, Earl Grey, English Breakfast, Jasmine, Peppermint or Sencha
洋甘菊、大吉岭、伯爵茶、英式红茶、茉莉、薄荷或煎茶

Served from 7:00am to 10:00pm | 供应时间为上午7时至晚上10时



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Scan to order or simply dial '6'
for a seamless dining experience.

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以获得无缝的用餐体验。



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SINGAPORE

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