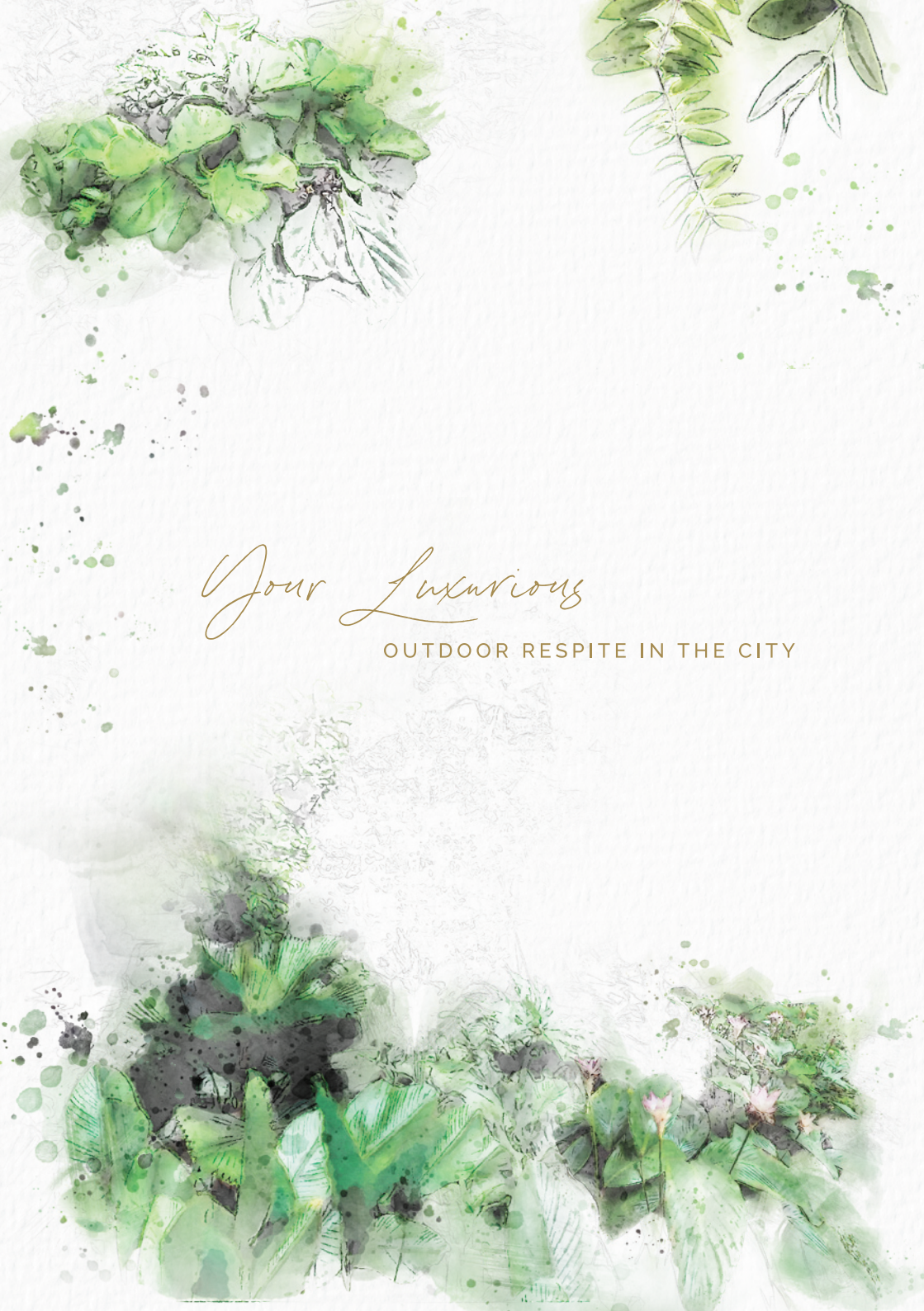




PACIFIC
breeze



Your Luxurious

OUTDOOR RESPITE IN THE CITY

Available from
11 am – 11 pm

Asian Snacks

CHARGRILLED CHICKEN AND BEEF SATAY (N) 25

Served with Chunky Peanut Sauce,
Cucumber, Red Onion and Ketupat Rice

CRISPY CHICKEN MID WINGS 20

Chicken Mid Wings, Lemon and
Togarashi Aioli

VEGETARIAN SPRING ROLLS (VG) 16

Served with Thai Chillli Sweet Sauce

Soup Selection

SUSTAINABLE LOCALLY (VG) (GF) 22 SOURCED MUSHROOM VELOUTÉ

Grilled Sourdough, Truffle Oil and Chives

MINISTRONE SOUP (VG) 22

Tomato, Seasonal Vegetable, Cannellini
Beans and Orzo Pasta

Appetiser Selection

CLASSIC CAESAR SALAD (P) 22

Baby Romaine Lettuce, Garlic Croutons,
Bacon, Anchovies and Parmesan Cheese
Add Chicken \$6 / Add Prawns \$10

SUSTAINABLE "UGLY TOMATO" AND BURRATA SALAD (N) (VG) 28

Basil Leaves and Avocado with Aged
Modena Balsamico Reduction

HEIRLOOM BEETROOT SALAD AND ORANGE (N) (V) 24

Assorted Beetroot, Orange, Mesclun,
Candied Walnut, Avocado Oil, Chives,
Cherry Tomato and Lemon Vinaigrette

TRUFFLE AND PARMESAN FRIES (VG) 18

Served with Summer Truffle Oil and
Parmesan Cheese



(V) Vegan (VG) Vegetarian (P) Pork (GF) Gluten-Free (N) Contain Nuts

If you have any food allergies or intolerance, please inform our service associates

All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)

Asian Tapas

SHRIMPPLY THE BEST 18

Crispy Prawn Balls smothered in Kam Heong Sauce with a Perfect Balance of Lemongrass, Fresh Chillies, Curry Leaves and Touches of Wok Magic

QUACK ROLLING 18

Peking Duck and French Canard Confit with A Rebellious Twist and Thai Nam Jim Jaew Dipping Sauce

SINGAPORE SHIOK 22

CHILLI CRAB CROQUETTE

XO Sauce, Citrusy Lime Aioli and Coriander Cress

NACHO NAAN-STOP (VG) 16

Spice-Laced Papadums, Curry Aioli, Smoked Mozzarella Cheese, Pico De Gallo and Avocado Raita

CHICKEN POP EXPLOSION 16

Crispy Popcorn Chicken Sprinkled with Numbing Spiced Pepper Dust and Crispy Chilli Mayo

CHARRED TEMPTATION (N) 22 LAMB CHOPS

French Cut Lamb Chops Marinated in Chukka Varuval Spices, Crushed Peanuts and Thai Nam Jim Jaew Dipping Sauce

BAKKED-UP FRIES (P) 18

Chicken Bak Kwa, Crispy Pork Bacon, Mozzarella Cheese, Nacho Cheese, Tomato Salsa, Scallion and Sriracha Aioli



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Asian Specialities

HAINANESE CHICKEN RICE 27

Aromatic Poached Free-Range Chicken and Fragrant Chicken Rice Served with Chicken Broth and Traditional Condiments

NASI GORENG KAMPUNG 24

Served with Chicken Satay, Fried Egg, Prawn Crackers, Vegetable Achar and Ikan Bilis

YANGZHOU FRIED RICE (P) 24

Fried Rice with Barbecued Pork, Prawns, Scallions and Vegetables

SIGNATURE BLACK PEPPER ANGUS BEEF 28

Black Pepper Angus Beef, Garlic Chips, Spanish Padron Pepper, Bell Pepper with Fragrant Jasmine White Rice

PENANG SEAFOOD CHAR KWAY TEOW (P) 24

Flat Rice Noodle, King Prawns, Chinese Pork Sausage, Bean Sprouts, Egg and Fish Cake

SINGAPORE HERITAGE LAKSA 28

Thick Vermicelli, Tiger Prawn, Fish Cake, Quail Eggs and Bean Sprouts with Laksa Gravy

SEAFOOD MEE GORENG 26

Yellow Noodle, Prawn, Fish Cake, Squid, Tomato, Vegetables, Sambal Onion and Fried Egg

WANTON NOODLE SOUP (P) 26

Egg Noodle, Shanghai Green, Shrimp Wonton and Hoisin Glazed Char Siew



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Health & Wellness

POACHED PRAWN SALAD 28

Poached Prawn with Mango, Avocado, Roma Tomato, Frisée and Smoked Paprika Aioli

MEDITERRANEAN STYLE CHICKEN BURRITO WRAP 28

Marinated Chicken Anticuchos, Roma Tomato, Romaine Lettuce, Piquillo Romesco, Telegraphic Cucumber, Cassava Chips and Mesclun Salad

SUSTAINABLE SALMON POKE BOWL 32

Marinated Salmon with Edamame, Avocado, Telegraphic Cucumber, Vine Tomato, Sweet Corn, Shio Kombu, Cranberry and Shichimi Togarashi Aioli

ORGANIC CRUNCHY ROOT VEGETABLE CHIPS (VG) 22

Assorted Vegetables Crisps Served with Truffle Aioli

ZESTY HEIRLOOM BEET HUMMUS WITH CRUDITES (N) (VG) 24

Baby Beetroot, Garbanzo, Yuzu, Cumin and Guacamole Served with Organic Vegetable and Hazelnut Pistachio Dukkah



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Sandwiches & Burgers

All Sandwiches and Burgers are served
with Fries and Mixed Green Salad

CHARGRILLED 36
WAGYU CHEESEBURGER

Beef Patties, Cheddar Cheese, Onions,
Gherkins and Romaine Lettuce

CLUB SANDWICH (P) 32

Grilled Chicken, Bacon, Roma Tomatoes,
Fried Egg, Cheddar Cheese, Lettuce
and Brioche Toast

IMPOSSIBLE BURGER (VG) 36

Vegan Cheese, Baby Romaine and
Beetroot Hummus

Main Courses

SPAGHETTI BOLOGNESE 34

Wagyu Beef Ragout Served with
Parmesan Cheese

BLACK TRUFFLE FETTUCCINE (VG) 36

Black Truffle Essence, Mascarpone
and Parmesan Cream Sauce

IMPOSSIBLE BOLOGNESE (VG) 34

Impossible Plant Based Meat Served
with Tomato Sauce and Parmesan
Cheese

BRAISED BEEF CHEEK 36

Truffle Mash, Seasonal Vegetable
and Natural Jus

PAN SEARED BARRAMUNDI 32

Potato Mousseline, Seasonal Vegetable
and Lemon Beurre Blanc



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Sweet Temptations

CHEF EUNICE'S SIGNATURE (N) 18
BAKED APPLE ALMOND
FRANGIPANE TART

Caramel Chantilly Cream and Vanilla Gelato

GRAND CRU (N) 18
CHOCOLATE ROYALTINE

Caramelised Hazelnut Praline,
Chocolate Cremeux and Berries Compote

BREEZE OF THE TROPICS 18

Dark Chocolate Brownie, Coconut Chantilly
Cream, Passion Fruit Gel and Lime Meringue
Kisses

CHENDOL DELIGHT 14

A layered indulgence of Pandan Mousse,
Coconut Cremeux, Red Bean & Chendol Jelly
and Gula Melaka Glaze

MILO DINOSAUR 16

Creamy Milo Baked Cheesecake topped
with Milo Dust and Cocoa Cereal Crunch

SEASONAL FRUIT PLATTER (V) 16

Selection of Sliced Fruits
and Mixed Berries



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(VG) Vegetarian

(P) Pork

(GF) Gluten-Free

(N) Contain Nuts

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Beverages

Happy Hour
3 pm – 5 pm

Cocktails

	HH	REGULAR
COCONUT DAIQUIRI	12	15
ROSE MOJITO	12	15
SOUR PLUM MOJITO	12	15
BREEZE BAHAMAMA	12	15
COCONUT WATER	8	10

Cellar Selections

	HH Glass	REGULAR Glass	Bottle
TEMPUS TWO SILVER SERIES SHIRAZ	12	15	48
TEMPUS TWO SILVER SERIES PINOT GRIS	12	15	48
BOTTEGA PROSECCO	12	15	48

Beer

NOAM BEER

15 per bottle
65 - bucket of 5 bottles



Non-Alcoholic Collection

COFFEE (HOT OR ICED)

Latte 8

Cappuccino 8

Flat White 8

Americano 8

Hot Chocolate 8

Mocha 8

TWG TEA

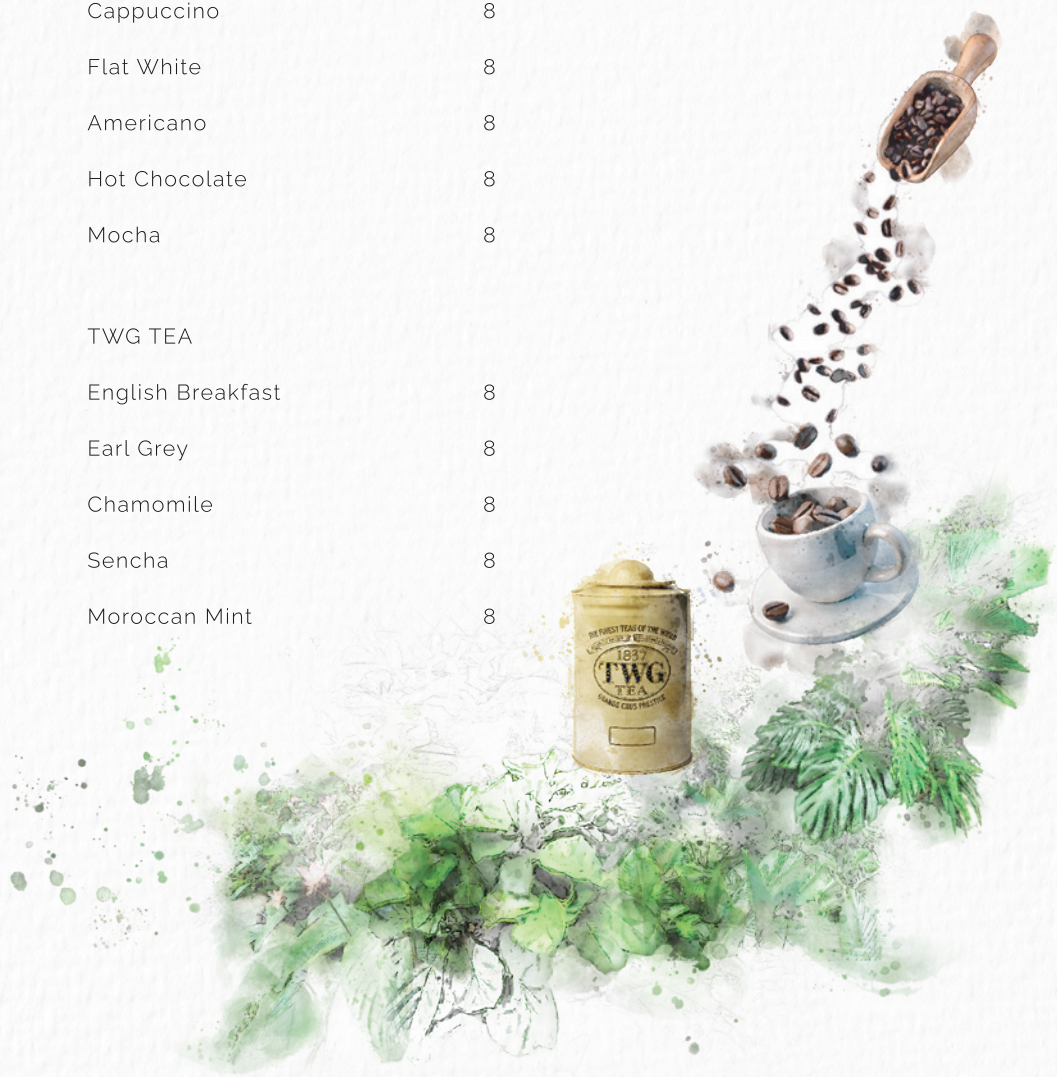
English Breakfast 8

Earl Grey 8

Chamomile 8

Sencha 8

Moroccan Mint 8



Red
Honey Lemon

Lychee
Sky Soda

Coconut
Rose Milk

White
Peach Soda

Plum
Pineapple Soda

Strawberry
Breeze Soda

Mocktails Collection

STRAWBERRY BREEZE
SODA

Served with Fresh Diced Strawberries

C 8%
sugar 8

RED HONEY LEMON

Honey, Lemon, Rose Water,
Rose Syrup and Soda

B 1%
sugar 8

LYCHEE SKY SODA

Served with Fresh Lemon
and Lychee

B 2%
sugar 8

PLUM PINEAPPLE SODA

Dried Plum, Pineapple, Rose
Water and Soda

B 1%
sugar 8

COCONUT ROSE MILK

Coconut Water, Coconut Milk and
Rose Syrup

C 4%
sugar 8

WHITE PEACH SODA

Lemon, Peach and Soda

B 1%
sugar 8



Nutri-Grade is based on default preparation (before addition of ice)



Local Coffee Signatures

COCONUT LATTE

Espresso, Coconut Milk
and Condensed Milk



10

AMARETTO LATTE

Served with Fresh Lemon
and Lychee



10

KOPI PENG LATTE

Espresso, Kopi Extract
and Milk



10

TEH PENG LATTE

Tea, Condensed Milk and
Evaporated Milk



10

STRAWBERRY MATCHA

Strawberry, Matcha
and Evaporated Milk



12

COCONUT MATCHA LATTE

Matcha, Coconut Milk, Condensed
Milk and Coconut Water

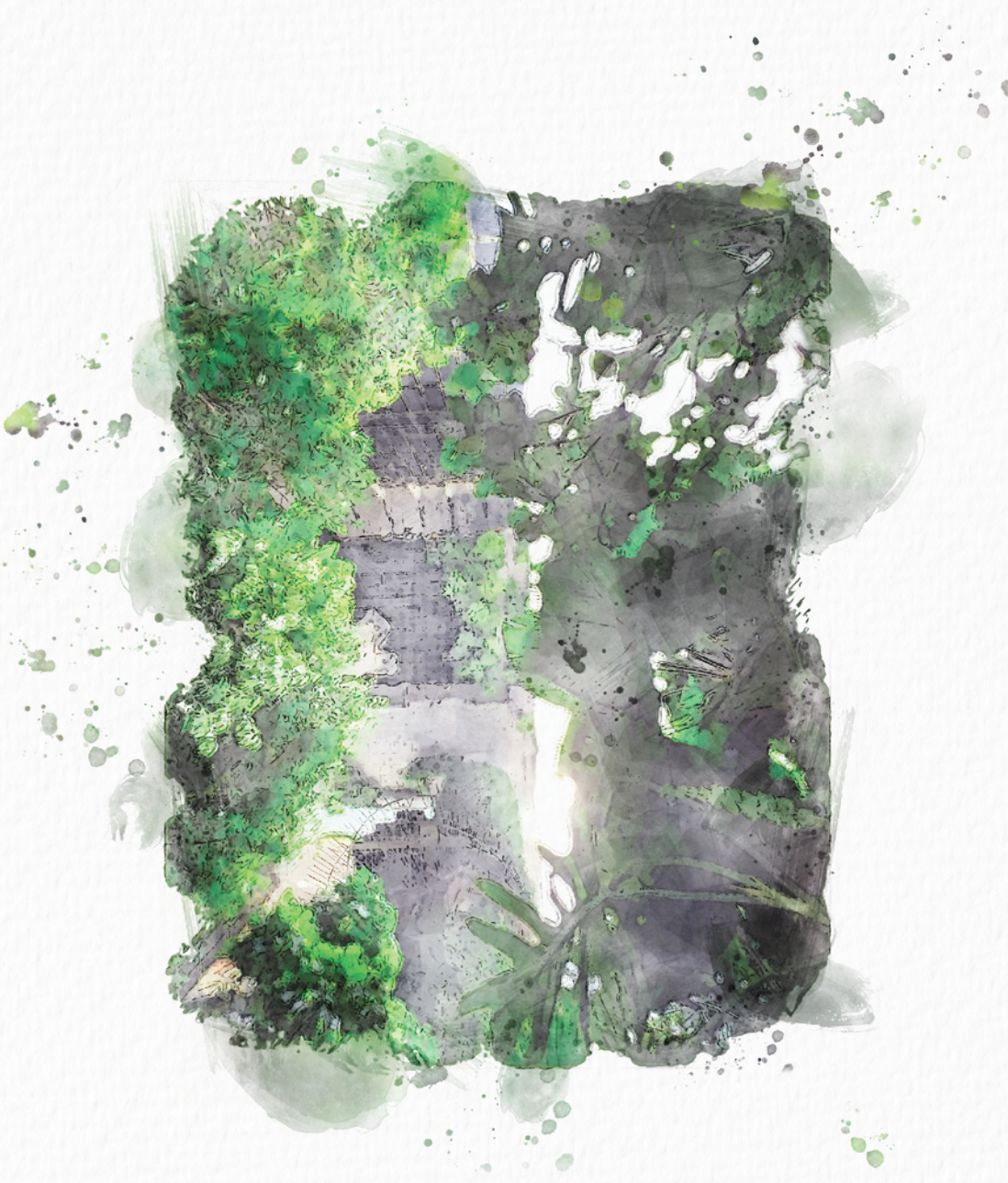


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