



TEA LOUNGE

LOBBY LEVEL

On weekdays, enjoy a quintessential Three-tier Afternoon Tea in a colonial garden setting, perfectly complemented by Chef's exquisite plated interactive desserts. Weekends are an indulgent affair with the weekend High Tea Buffet featuring local favourites.

DOLCETTO BY BASILICO

LOBBY LEVEL

An artisanal Italian pasticceria with a fresh gourmet selection of Italian breads, cakes, pastries and sandwiches. Indulge in house-made gelati and sorbets or wind down with an Italian craft beer on tap, a D'negroni or Aperol Spritz.

BASILICO

LEVEL 2

With an emphasis on fresh seasonal and authentic Italian cuisine, enjoy both à la carte and buffet options featuring signature dishes and a sumptuous spread of antipasti, mains and desserts. Highlights include an open kitchen, traditional pizzas, an espresso bar and a walk-in wine cellar.

MANHATTAN

LEVEL 2

Ranked one of the best bars in the world, Manhattan is where craft bartending meets artisanal spirits. Savour classic cocktails crafted from the world's first in-hotel Rickhouse, a remarkable collection of house-made ingredients, American whiskeys and gourmet bar bites.

SUMMER PALACE 🍷

LEVEL 3

Awarded Michelin One-star, savour classic Cantonese dishes and an extensive selection of handcrafted dim sum delicacies, nutritious double-boiled soups, and Chef's innovative creations.

SEOUL

LEVEL 3

From traditional Korean small dishes to charcoal BBQ, enjoy authentic Korean cuisine at Seoul. À la carte and buffet menu options available.

TENSHIN

LEVEL 3

A modern Japanese restaurant that has already gained a loyal following amongst elite business travellers, Tenshin continues to receive top accolades from the international culinary community. House speciality: tempura.

**BREAKFAST MENU SET***(6a.m. to 11a.m.)***HEALTHY SET (V) 38**

Selection of Fruit Juices or Seasonal Fruits
 Organic Egg White Omelette with Baby Spinach,
 Poached Asparagus, Nameko Mushrooms and Cherry Tomato Salad
 Three Pieces of Whole Grain Toast or Muffin
 Low-fat Yoghurt with Fresh Seasonal Berries
 Coffee, Decaf Coffee or Selection of Fine Teas

LIGHT SET (V) 35

Selection of Fruit Juices or Seasonal Fruits
 Bircher Muesli with Bananas, Dried Fruits and Seasonal Berries
 Three Pieces of Whole Grain Toast or Muffin
 Low-fat Yoghurt with Goji Berries
 Coffee, Decaf Coffee or Selection of Fine Teas

HEARTY SET 38

Selection of Fruit Juices or Seasonal Fruits
 Two Eggs any style with Baked Beans, Cherry Tomatoes, Hash Brown
 and a choice of Bacon, Ham or Sausage (Beef, Pork, Chicken)
 Choice of toppings for omelette:
 Asparagus, Tomatoes, Spinach, Mushrooms, Zucchini, Onions, Capsicums
 Cheddar Cheese (V)
 Bakery Basket or Bread Basket
 Coffee, Decaf Coffee or Selection of Fine Teas

JAPANESE SET 40

Selection of Fruit Juices or Seasonal Fruits
 Classic Miso Soup with Japanese Rice
 Miso-Glazed Salmon, Steamed Spinach
 Japanese Tofu in Soya Sauce, Baby Octopus, Pickles
 Coffee, Decaf Coffee or Japanese Green Tea

*(V) = Vegetarian (P) = Pork (S) = Spicy**Non-fat, low-fat or sugar-free selections are available on request**All prices are in SGD subjected to 10% service charge and applicable government taxes***SINGAPORE'S FAVOURITE (V) 22**

White Toast with Kaya Spread, Two Soft Poached Eggs
 Coffee with Milk

CLASSIC CHINESE 22

Rice Porridge with Condiments and a Choice of
 Fish 23
 Chicken 23
 Prawn 24

THE JAPANESE WAY 28

Miso Shoyu Roasted Salmon Fish, Steamed Japanese Rice, Miso Soup,
 Marinated Wakame and Pickles

EGGS BENEDICT 25

Two Poached Eggs with English Muffin, served with Hollandaise and a
 Choice of Ham or Smoked Salmon or Crispy Bacon (P)
 Roma Tomatoes, Mixed Green Salad (V)

TWO EGGS ANY STYLE - REGULAR OR EGG WHITE 24

Served with: Cherry Tomato Confit, Hand-cut Fried Potatoes or
 Hash Brown Potatoes
 Choice of Crispy Bacon (P), Turkey Ham, Cheddar Cheese, Bell Peppers,
 Onions, Tomatoes, Mushrooms

LUXURY START 29

Scrambled Eggs, served with Cherry Tomato Confit and
 Poached Asparagus on English Muffin or Sesame Bagel (V)
 Choice of Honey Roasted Kurobuta Ham (P) or
 Smoked Salmon with Sevruga Caviar
 with a glass of Champagne 50

AMERICAN PANCAKE (V) 22

Banana and Blueberry Pancake with Organic Canadian Maple Syrup

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15 Minutes
Menu Selection

BREAKFAST

(6a.m. to 11a.m.)

LIGHT SET (V) 35

Selection of Fruit Juices or Seasonal Fruits
Bircher Muesli with Bananas, Dried Fruits and Seasonal Berries
Three Pieces of Whole Grain Toast or Muffin
Low-fat Yoghurt with Goji Berries
Coffee, Decaf Coffee or Selection of Fine Teas

AMERICAN PANCAKE (V) 22

Banana and Blueberry Pancake with Organic Canadian Maple Syrup

SINGAPORE'S FAVOURITE (V) 22

White Toast with Kaya Spread, Two Soft Poached Eggs
Coffee with Milk

SALADS

THAI PRAWN SALAD 29

Green Papaya, Pomelo, Poached Prawns, Spring Onions, Coriander and Lime Dressing

BURRATINA CHEESE (V) 29

Puglia's Creamy Burrata with Marinated Italian Tomatoes, Seasonal Leaves and Aged Balsamico

24-MONTH AGED PROSCIUTTO DI PARMA (P) 29

With Three Milks Robiola Cheese and Wild Arugula Salad

CLASSIC CAESAR SALAD 26

Baby Romaine Hearts with Organic Quail Eggs,
Toasted Ciabatta Croutons and Parmesan Shavings

With Grilled Chicken 28

With Grilled Prawns 29

With Smoked Salmon 31

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SOUPS

FOREST MUSHROOM SOUP (V) 24

With Black Truffle Oil

SOUP OF THE DAY 23

SANDWICHES AND MAINS

REGENT CLUB (P) 34

Choice of White or Brown Bread
Crispy Bacon (P), Grilled Chicken Breast, Lettuce, Mayonnaise and Steak Fries

PORTOBELLO AND MOZZARELLA (V) 32

Choice of White or Brown Bread
Grilled Portobello Mushrooms, Tomatoes, Mozzarella Cheese,
Rocket and Pesto

PENNE ARRABIATA (V) 38

With Spicy Tomato Sauce, Parmesan Cheese, Capers And Olives

FISH AND CHIPS 38

Classic English-style Fried Fish and Chips with Tartare Sauce

DESSERTS

CLASSIC STRAWBERRY SHORTCAKE 15

With Mascarpone Cream, Vanilla Sponge and Fresh Strawberries

PRALINE CAKE 15

Dark Amedei Chocolate with Hazelnuts, and Chocolate Sponge

FRESHLY SLICED SEASONAL FRUITS 14

With Berries

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15 Minutes
Menu Selection
LUNCH AND DINNER
(11a.m. to Midnight)

15 Minutes
Menu Selection

LUNCH AND DINNER

(11a.m. to Midnight)

CONGEE	29
Regent's Signature River Prawn Congee with Goji Berries and Dried Scallops	
NASI GORENG (S)	28
Fried Rice with Chicken Satay, Chicken Drumlet, Fried Egg, Prawn Crackers and Pickled Vegetables	
WONTON NOODLE (P)	28
Served with Minced Chicken, Prawn Dumplings and Char-Siu	
GRILLED SATAY	17/27
Half or One Dozen of Chicken, Lamb or Beef Satay served with Spicy Peanut Sauce	
CHAR KWAY TEOW	30
Fried Rice Noodles with Black Pepper Beef Tenderloin, Yellow Chives and Bean Sprouts	
SEAFOOD MEE GORENG (S)	30
Fried Yellow Noodles with Prawns, Squids, Scallops and Bean Sprouts	
SIGNATURE REGENT LOBSTER LAKSA	32
Rice Noodles with Lobster, Prawns, Fish Cake, Bean Curd and Bean Sprouts in Spicy Coconut Broth	
SINGAPORE CHICKEN RICE	28
Choice of Steamed or Roasted Chicken served with Rice, Cucumber, Tomatoes and Chicken Broth	

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JAPANESE MISO SALMON	38
Miso-Glazed Salmon Fillet, Wasabi Mashed, Almond Crusted Nasu and Grilled Asparagus with Ponzu Sauce	
TERIYAKI CHICKEN	35
Teriyaki Marinated Free-Range Boneless Chicken Leg with Ginger, Leek, Spinach and Honey-Glazed Baby Carrots, Japanese Rice	

BUTTER CHICKEN SET (S)	37
Butter Chicken, Tomatoes, Cashewnuts, Aloo Gobi and Butter Naan Served with Basmati Rice, Pickles, Sliced Fruits and Papadum	

OCEAN GOLDEN CURRY SET (S)	37
Fish Curry with Ladies Finger and Brinjal served with Biryani Rice, Potatoes, Capsicums, Plain Prata, Pickles, Sliced Fruits and Papadum	

PANEER MASALA SET (V)	34
Cottage Cheese, Dhal Tadka and Butter Naan served with Basmati Rice, Pickles Sliced Fruits and Papadum	

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All-day dining
LOCAL FAVOURITES
(11 a.m. to Midnight)

All-day dining
JAPANESE CLASSICS
(11 a.m. to Midnight)

All-day dining
INDIAN SPECIALTIES
(11 a.m. to Midnight)

All-day dining
SALADS AND SOUPS
(11 a.m. to Midnight)

THAI PRAWN SALAD	29
Green Papaya, Pomelo, Poached Prawns, Spring Onions, Coriander and Lime Dressing	
BURRATINA CHEESE (V)	29
Puglia's Creamy Burrata with Marinated Italian Tomatoes, Seasonal Leaves and Aged Balsamico	
24-MONTH AGED PROSCIUTTO DI PARMA (P)	29
With Three Milks Robiola Cheese and Wild Arugula Salad	
CLASSIC CAESAR SALAD	26
Baby Romaine Hearts with Organic Quail Eggs, Toasted Ciabatta Croutons and Parmesan Shavings	
With Grilled Chicken	28
With Grilled Prawns	29
With Smoked Salmon	31
ROCKET AND TRUFFLE SALAD (V)	29
Wild Rocket with Cherry Tomatoes, Taggiasche Olives, Aged Parmesan Cheese and Pickled Porcini Mushrooms with Black Truffle Dressing	
FOREST MUSHROOM SOUP (V)	24
With Black Truffle Oil	
SOUP OF THE DAY	23

REGENT CLUB (P)	34
Choice of White or Brown Bread Crispy Bacon (P), Grilled Chicken Breast, Lettuce, Mayonnaise and Steak Fries	
PORTOBELLO AND MOZZARELLA (V)	32
Choice of White or Brown Bread Grilled Portobello Mushrooms, Tomatoes, Mozzarella Cheese, Rocket and Pesto	
REGENT BURGER	
CHICKEN	32
WAGYU BEEF	39

CHOICE OF TOPPINGS (SELECT UP TO THREE):

Bacon (P), Turkey Ham, Cheddar Cheese, Blue Cheese, Egg
 Avocado, Sautéed Onions, Sautéed Mushrooms, Fresh Tomatoes,
 Lettuce and Gherkins

Every burger comes with: Fries or Mixed Salad and Selected Sauces

All-day dining
SANDWICHES
(11 a.m. to Midnight)

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WAGYU BEEF LASAGNE BOLOGNESE 39
Signature Basilico Lasagne with Wagyu Beef Ragout and Aged Parmesan Cheese

SEAFOOD LINGUINE PUGLIESE 40
Linguine Pasta with King Scallops, Tiger Prawns, Clams in Spicy San Marzano Tomato Sauce

PENNE ARRABBIATA 38
Penne Pasta with Pachino Cherry Tomatoes and Basil Sauce, Calabrian Peperoncino Chilli and Parmesan Cheese

GNOCCHI GORGONZOLA E NOCI (V) 39
Potato Gnocchi with Gorgonzola Cheese Cream Sauce and Roasted Walnuts

TORTELLONI WITH PORCINI AND TRUFFLE (V) 40
Porcini Mushroom and Ricotta Cheese stuffed Tortelloni in Black Truffle Cream Sauce

BRAISED SOYA TOFU (V) 29
With Sautéed Spinach, Baby Carrots, Nameko Mushrooms and Dried Shallots

ROASTED SEA BASS 39
With Steamed Brown Rice, Sautéed Spinach and Tomato Olive Dressing

HEALTHY ROASTED SALMON 39
With Green Beans, Green Peas, Asparagus, Broccoli and Basil Pesto

FISH AND CHIPS 38
Classic English-style Fried Fish and Chips with Tartare Sauce

ROASTED BABY CHICKEN 36
With Seasonal Grilled Vegetables and Baby Spinach in Grain Mustard Sauce

TUSCAN-STYLE ROASTED LAMB CHOP 43
With Artichokes, Roasted Potatoes, Asparagus, Olives and Thyme Jus

CHARGRILLED ANGUS BEEF TENDERLOIN 49
With Wild Mushroom Ragout, Roasted Potatoes and Rosemary Jus

All-day dining
PASTAS
(11 a.m. to Midnight)

All-day dining
MAINS
(11 a.m. to Midnight)

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PIZZA MARGHERITA (V) 32
With San Marzano Tomatoes, Fresh Italian Mozzarella Cheese and Oregano

EXTRA TOPPINGS 5

CHOICE OF

Prawns, Tuna, Anchovies, Turkey Ham,
Spicy Sausage (P), Mushrooms, Capsicums,
Cherry Tomatoes, Black Olives, Broccoli,
Spinach, Asparagus.

PIZZA DIAVOLA (P) 34
With Spicy Pork Sausage, San Marzano Tomatoes,
Fresh Italian Mozzarella Cheese and Oregano

PIZZA VEGETARIANA (V) 32
With Zucchini, Eggplant, Bell Peppers, Mushrooms and
Sautéed Spinach, Tomatoes,
Fresh Italian Mozzarella Cheese and Oregano

FOCACCIA AL TARTUFO NERO (V) 32
With Italian Black Truffle and Mascarpone Cheese,
Provolone Cheese and Mozzarella

CLASSIC STRAWBERRY SHORTCAKE 15
With Mascarpone Cream, Vanilla Sponge and Fresh Strawberries

PRALINE CAKE 15
Dark Amedei Chocolate with Hazelnuts, and Chocolate Sponge

FERROVIA CHERRY CAKE 15
Cherry, Chocolate and Cream Cake

SELECTION OF ICE-CREAM AND SORBET 12

FRESHLY SLICED SEASONAL FRUITS 14
With Berries

CHOICE OF FOUR EUROPEAN CHEESES 26
With Truffle Honey and Dried Fruits

AMERICAN MAC AND CHEESE (V) 14
Macaroni Pasta with Creamy Cheese

ROASTED SALMON 20
With Steamed Vegetables

FRIED RICE (V) 16
Egg and Vegetables with Stir-Fried Rice

CHICKEN NUGGETS 14
With French Fries and Ketchup

All-day dining
DESSERTS
(11 a.m. to Midnight)

All-day dining
CHILDREN'S MENU
(11 a.m. to Midnight)

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All-day dining
SIGNATURE PIZZAS
FROM BASILICO
(12p.m. to 10p.m.)

CONGEE 29

Regent's Signature River Prawn Congee with Goji Berries and Dried Scallops

NASI GORENG (S) 28Fried rice with Chicken Satay, Chicken Drumlet, Fried Egg,
Prawn Crackers and Pickled Vegetables**SEAFOOD MEE GORENG** 30

Fried Yellow Noodles with Prawns, Squids, Scallops and Bean Sprouts

CLASSIC CAESAR SALAD 26Baby Romaine Hearts with Organic Quail Eggs,
Toasted Ciabatta Croutons and Parmesan Shavings

With Grilled Chicken 28

With Grilled Prawns 29

With Smoked Salmon 31

REGENT BURGER**CHICKEN** 32**WAGYU BEEF** 39**CHOICE OF TOPPINGS (SELECT UP TO THREE):**

Bacon (P), Turkey Ham, Cheddar Cheese, Blue Cheese, Egg

Avocado, Sautéed Onions, Sautéed Mushrooms, Fresh Tomatoes,

Lettuce and Gherkins

Every burger comes with: Fries or Mixed Salad and Selected Sauces

REGENT CLUB (P) 34

Choice of White or Brown Bread

Crispy Bacon (P), Grilled Chicken Breast, Lettuce, Mayonnaise and Steak Fries

SOFT DRINKS

Coke, Diet Coke, Sprite 10

Home-made Lemonade 12

FRESH JUICES

Orange, Guava, Pineapple, Juice of the Day 10

HOT DRINKS

Espresso, Cafe Latte or Cappuccino (Regular or Decaf) 11

Selection of Fine Teas or Herbal Infusions 11

ALCOHOLIC BEVERAGES**BOTTLED BEER****GLS BTL**

Tiger 15

Heineken 16

Corona 17

GIN

Gordon's 15 180

Bombay Sapphire 18 210

VODKA

Stolichnaya 16 200

Grey Goose 21 360

SCOTCH WHISKY

Johnnie Walker Black Label 19 330

Chivas Regal 12 Years 22 240

Midnight Menu
MIDNIGHT BITES
(12a.m. to 6a.m)*All-day dining*
BEVERAGES

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WINES

SPARKLING

	GLS	BTL
Prosecco Extra Dry, Astoria Lounge NV, Italy	20	95
Cuvée Fleur de Champagne Premier Cru, Duval-Leroy, France	26	125

WHITE

Sauvignon Blanc, Rongopai, New Zealand	20	95
Pinot Grigio, Santa Margherita, Italy	21	108

RED

Shiraz, Winner's Tank, South Australia	22	98
Pinot Noir, Bourgogne, Francoise La Pierre, France	26	120



**PLEASE CONTACT IN-ROOM DINING
FOR THE MASTER WINE LIST**