It’s your choice!

Feeling peckish or making dinner plans?

Whether it’s a power breakfast or a leisurely lunch you crave, we have you covered. Energise with a quick bite and excellent Espresso at Dolcetto by Basilico or pamper your palate with fresh, flavourful Italian cuisine at Basilico.

Step into Summer Palace for authentic Cantonese cuisine, take it easy at the Tea Lounge with a spot of traditional English afternoon tea or sip on a customised cocktail at Manhattan where nightlife, we think, has been redefined.

If comfy and cosy is what you prefer, our 24-hour in-room dining will deliver the same mouth-watering offerings to your restful retreat.

Take your pick and buon appetito!

SIMONE CEREA
Executive Chef, Regent Singapore, A Four Seasons Hotel
TEA LOUNGE Lobby Level
In the harmony of live music, enjoy a leisurely tête-à-tête with premium teas, finger sandwiches, freshly-baked pastries and a renowned scone selection.

DOLCETTO BY BASILICO Lobby Level
An artisanal Italian pasticceria with a gourmet selection of Italian home-baked breads, cakes, pastries and sandwiches.

BASILICO Level 2
Serves fresh, seasonal and authentic Italian cuisine, both à la carte and buffet. Highlights include an open kitchen, traditional pizzas, an espresso bar, a walk-in wine cellar and handcrafted desserts.

MANHATTAN Level 2
A classic American cocktail bar where craft bartending meets artisanal spirits. Savour classic cocktails crafted from the world’s first in-hotel Rickhouse, remarkable collection of house-made ingredients and gourmet bar bites.

SUMMER PALACE Level 3
An awards-winning restaurant specialising in traditional Cantonese cuisine. From nutritious double-boiled soups, to handcrafted dim sum savour Chef’s innovative creations.

SEOUL Level 3
From traditional Korean small dishes to charcoal BBQ, guest can 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.
HEALTHY

Choose from a selection of Fruit Juices or Seasonal Fruits
Egg White Omelette with Poached Asparagus and Cherry Tomatoes
Three Pieces of Whole Grain Toast
Low-fat Yoghurt with Fresh Berries
Coffee, Decaf Coffee or choose from a selection of Fine Teas

LIGHT

Choose from a selection of Fruit Juices or Seasonal Fruits
Bircher Muesli with Apples, Dried Fruits and Seasonal Berries
Three Pieces of Toast
Coffee, Decaf Coffee or choose from a selection of Fine Teas

HEARTY

Choose from a selection of Fruit Juices or Seasonal Fruits
Two Eggs Any Style with choice of Bacon, Ham or Sausage (Pork, Beef or Chicken)
Choice of Bakery Basket or Three Pieces of Toast
Coffee, Decaf Coffee or choose from a selection of Fine Teas
SINGAPORE’S FAVOURITE
White Toast with Kaya Spread, Two Poached Eggs and Coffee with Milk

CLASSIC CHINESE
Fish Congee with Soya-sautéed Prawns, Shallots, Garlic and Sesame Oil

THE JAPANESE WAY
Miso-roasted Salmon, Steamed Japanese Rice, Miso Soup and Pickle

REGENT PANCAKE
Blueberries, Strawberries and Caramelised Banana Pancakes with Canadian Maple Syrup

A LUXURIOUS START
Smoked Salmon, Free-range Scrambled Eggs, Avruga Caviar and Chives on Toasted Onions

THREE EGGS ANY STYLE
- REGULAR OR EGG WHITE

Served with: Roasted Tomatoes, Home Fried Potatoes, Bacon (P) or Chicken Sausages

Choice of Ingredients: Ham (P), Turkey Ham, Cheddar, Bell Peppers, Tomatoes, Mushrooms and Onions

EGGS BENEDICT
Two Poached Eggs with Ham or Smoked Salmon on English Muffin served with Hollandaise Sauce

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Vegetarian  🌶️ Spicy  🎃 Pork  🕒15-Minute Menu
Non-fat, low-fat or sugar-free selections are available on request.
All prices are in SGD subject to 10% service charge and government taxes.
RICE CONGEES
Choice of Chicken, Fish or Plain with Chinese Dough Fritters and Traditional Condiments

NASI GORENG
Fried Rice with Chicken Satay, Chicken Drumlet, Fried Egg, Prawn Crackers and Pickled Vegetables

WONTON NOODLE SOUP
Served with Minced Chicken, Prawn Dumplings and Char Siu

GRILLED SATAY
Half or One Dozen of Chicken, Lamb or Beef Satay served with Spicy Peanut Sauce

SINGAPORE HOKKIEN NOODLES
Combination of Wok-fried Egg and Rice Noodles with Squid, Prawns, Pork Belly, Chives and Bean Sprouts

SINGAPORE LAKSA
Rice Noodle with Prawns, Fish Cake, Bean Curd and Bean Sprouts in Spicy Coconut Broth

SINGAPORE CHICKEN RICE
Choice of Steamed or Roasted Chicken served with Rice, Cucumbers, Tomatoes and Chicken Broth

In-Room Dining
LOCAL FAVOURITES
11 a.m. to midnight
**JAPANESE MISO COD**
Miso-marinated Cod, Wasabi Mashed Potatoes and Green Asparagus in Orange Sauce

**TERIYAKI CHICKEN**
Teriyaki-marinated Chicken Breast with Garlic Spinach and Honey-glazed Baby Carrots

**BUTTER CHICKEN SET**
Butter Chicken, Tomatoes, Cashew Nuts, Aloo Gobi and Butter Naan served with Basmati Rice, Pickles, Sliced Fruits and Papadum

**OCEAN GOLDEN CURRY SET**
Fish Curry with Ladies’ Fingers and Brinjal, served with Biryani Rice, Potatoes, Capsicums, Plain Prata, Pickles, Sliced Fruits and Papadum

**PANEER MASALA SET**
Cottage Cheese, Dhal Tadka and Butter Naan, served with Basmati Rice, Pickles, Sliced Fruits and Papadum

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In-Room Dining

**LOCAL FAVOURITES**
11 a.m. to midnight

Vegetarian  Spicy  Pork  15-Minute Menu
Non-fat, low-fat or sugar-free selections are available on request.
All prices are in SGD subject to 10% service charge and government taxes.
THAI-STYLE CURED SALMON
with Avocado, Green Papaya Salad and Coriander in Lime Dressing

SMOKED MOZZARELLA BURRATA
with Cuore di Bue Tomato Tartar and Basil Pesto

24-MONTH AGED PARMA HAM
with Melon and Wild Arugula Salad

CREATE YOUR OWN SALAD
Choice of Ingredients (select up to five):

Salad : Lettuce, Rocket, Mixed Leaves, Baby Spinach or Arugula

Topping: Bell Peppers, Green Beans, Black Olives, Anchovies, Artichokes, Cherry Tomatoes, Sun-dried Tomatoes, Cucumbers, Red Onions or Avocado

Nuts : Pine Nuts, Walnuts, Hazelnuts, Cashew Nuts or Almonds

Cheese : Parmesan, Cheddar, Feta, Blue Cheese or Mozzarella Bocconcini

Dressing: Caesar, Aged Balsamic Vinegar, Lemon & Mustard, Thousand Island or Blue Cheese

Extra topping: Garlic Prawns, Grilled Chicken or Roasted Salmon

FOREST MUSHROOM SOUP
with black truffle infusion

SOUPS

SOUP OF THE DAY
CREATE YOUR OWN BURGER

**Choice of Meat:**
- Chicken  
- Wagyu Beef  

**Choice of Toppings (select up to three):**
- Bacon (P), Turkey Ham, Cheddar Cheese, Blue Cheese,
- Avocado, Sautéed Onions, Sautéed Mushrooms,
- Fresh Tomatoes, Lettuce or Gherkins

**REGENT CLUB SANDWICH **
- Choice of White and Brown Bread, Crispy Bacon (P),
- Grilled Chicken Breast, Hard Boiled Egg, Lettuce,
- Avocado Mayo and Steak Fries

**PENNE, SPAGHETTI, TAGLIATELLE, GNOCCHI OR SPINACH AND RICOTTA RAVIOLI**

**Choice of Sauce (select one):**
- Tomato, Bolognese, Basil Pesto or Mushroom Cream

**Choice of Toppings (select up to two):**
- Prawns, Chicken, Scallops, Mushrooms, Capsicums,
- Cherry Tomatoes, Black Olives, Broccoli, Spinach or Asparagus

In-Room Dining

**SANDWICHES AND BURGERS**
(with a choice of French Fries or Mixed Salad)

Vegetarian | Spicy | Pork | 15-Minute Menu
Non-fat, low-fat or sugar-free selections are available on request.
All prices are in SGD subject to 10% service charge and government taxes.
POACHED ORGANIC QUINOA  26
with Grilled Zucchini, Asparagus and Artichokes in Olive Dressing

ROASTED TOFU  26
with Sautéed Spinach, Baby Carrots, Enoki Mushrooms
and Dried Shallots

GARLIC AND THYME-MARINATED LAMB CHOPS  40
with Grilled Vegetables and Fingerling Potatoes

ROASTED COD FISH, SAUTÉED SPINACH AND DATTERINI TOMATOES  42
with Steamed Brown Rice and Lemon Butter Sauce

ROASTED SPRING CHICKEN, HERB VEGETABLES AND POTATOES  35
with Grain Mustard Jus

FISH AND CHIPS  38
with Traditional Condiments
FROM THE CHARCOAL GRILL

FISH
Norwegian Salmon Fillet 38
Fresh Sea Bass Fillet 36
Atlantic Cod 42

MEAT
Chicken Breast 32
Angus Beef Tenderloin 48
Prime Rib Eye 42
Australian Lamb Chop 40

Choice of Sauce (select one):
Tomatoes and Black Olives, Cream of Mushroom, Red Wine Jus, Black Pepper

Choice of Garnish (select up to two):
Brown or White Rice, Roasted New Potatoes, Mashed Potatoes, French Fries, Grilled Vegetables, Sautéed Spinach, Green Beans, Steamed Broccoli or Mixed Greens

PIZZA MARGHERITA
San Marzano Tomato Sauce with Fresh Italian Mozzarella Cheese and Oregano

Choice of Extra Toppings (select up to two):
Prawns, Tuna, Anchovies, Turkey Ham, Spicy Sausages (P), Mushrooms, Capsicums, Cherry Tomatoes, Black Olives, Broccoli, Baby Spinach, Asparagus

Non-fat, low-fat or sugar-free selections are available on request.
All prices are in SGD subject to 10% service charge and government taxes.
CRISPY MOZZARELLA STICKS
with Tomato Sauce 12

MAC & CHEESE 12

GRILLED CHICKEN BREAST
with Steamed White Rice and Green Beans 15

STEAMED COD
with Mashed Potatoes and Broccoli 20

CHICKEN NUGGETS
with Ketchup 14
STRAWBERRY SHORTCAKE 15

WARM CHOCOLATE BROWNIE 15
with Caramel Sauce

SELECTION OF ICE-CREAM AND SORBET 12

FRESHLY-SLICED SEASONAL FRUITS 12
with Berries

SUMMER PALACE’S SIGNATURE CHILLED MANGO PUDDING 15

CHOICE OF THREE EUROPEAN CHEESES 25
with Truffle Honey and Dried Fruits

Vegetarian  Spicy  Pork  15-Minute Menu
Non-fat, low-fat or sugar-free selections are available on request.
All prices are in SGD subject to 10% service charge and government taxes.
**RICE CONGEE**
Choice of Chicken, Fish or Plain with Chinese Dough Fritters
served with Traditional Condiments

**NASI GORENG**
Fried Rice with Chicken Satay, Chicken Drumlet, Fried Egg,
Prawn Crackers and Pickled Vegetables

**SINGAPORE HOKKIEN NOODLE**
Combination of Wok-fried Egg and Rice Noodles with Squid,
Prawns, Pork Belly, Chives and Bean Sprouts

**CLASSIC CAESAR SALAD**
with Grilled Chicken Breast

**GRILLED WAGYU BEEF BURGER**
Tomatoes, Lettuce and Cheddar; served with a choice
of French Fries or Mixed Salad

**REGENT CLUB SANDWICH**
Choice of White and Brown Bread
Crispy Bacon (P), Grilled Chicken Breast,
Hard Boiled Egg, Lettuce, Avocado Mayo
and Steak Fries
SOFT DRINKS
Coke, Diet Coke, Sprite 10
Homemade 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 10

All prices are in SGD, subject to 10% service charge and government taxes.
### Sparkling Wine

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLS</th>
<th>BTL</th>
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</thead>
<tbody>
<tr>
<td>Bottega Gold - Prosecco</td>
<td>22</td>
<td>105</td>
</tr>
<tr>
<td>Mumm Cordon Rouge - Champagne</td>
<td>25</td>
<td>120</td>
</tr>
<tr>
<td>Billecart-salmon, Brut Rose</td>
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<td>180</td>
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### White Wine

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<thead>
<tr>
<th>Wine</th>
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<tbody>
<tr>
<td>Chardonnay, Vidal, New Zealand, Hawkes Bay</td>
<td>21</td>
<td>100</td>
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<tr>
<td>Sauvignon Blanc, Villa Brunesca, Italy, Veneto</td>
<td>24</td>
<td>115</td>
</tr>
<tr>
<td>Pinot Gris, Misha, New Zealand, Central Otago</td>
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<td>120</td>
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<tr>
<td>Marsanne, Hermitage Chante Alloute, France, Rhone Valley</td>
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### Red Wine

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<th>Wine</th>
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<tbody>
<tr>
<td>Cabernet Sauvignon Reserva, Terrazas Delos Andes, Argentina, Mendoza</td>
<td>23</td>
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<tr>
<td>Syrah, Montes Alpha, Chile</td>
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<tr>
<td>Pinot Noir, Crimson, Ata Rangi, New Zealand, Martinboroug</td>
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<tr>
<td>La Dame de Malescot, France, Margaux</td>
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### Beer

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<tr>
<th>Beer</th>
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<tr>
<td>Tiger 5.0% alc</td>
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<td>15</td>
</tr>
<tr>
<td>Asahi 5.0% alc</td>
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<td>16</td>
</tr>
<tr>
<td>Corona 4.6% alc</td>
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### Gin

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<tr>
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<tbody>
<tr>
<td>Gordon’s</td>
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<tr>
<td>Bombay Sapphire</td>
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<td>210</td>
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### Vodka

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<tbody>
<tr>
<td>Stolichnaya</td>
<td>16</td>
<td>200</td>
</tr>
<tr>
<td>Absolut-Citron, Mandarin or Kurant</td>
<td>18</td>
<td>240</td>
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### Scotch Whisky

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<th>Whisky</th>
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<tbody>
<tr>
<td>Johnnie Walker Red Label</td>
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<td>180</td>
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<tr>
<td>J&amp;B Rare</td>
<td>16</td>
<td>180</td>
</tr>
<tr>
<td>Chivas Regal 12 Years</td>
<td>22</td>
<td>240</td>
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</table>

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