

TASTE Restaurant

MENU













Our Executive Chef

"From a young age, I observed my parents cooking for a living and running their own food business. Since then, I've been consistently inspired to pursue a career as a chef, following in their footsteps."

Chef Casey Lai has served as the Executive Chef at TASTE Restaurant for the past 15 years, bringing over 20 years of culinary experience to the table. Her recipes are a reflection of current online trends, skillfully blending together international, fusion, and local flavours.

STARTERS

Mushroom Cappuccino 🛷

Shiitake mushrooms in a creamy truffle broth, served with toasted Focaccia bread.

\$11.90



Bruschetta Alla Caprese Fresh cherry tomatoes (diced)

seasoned with olive oil and basil, served on toasted Focaccia bread. \$ 9.90

*Image is for illustrative purpose only and may not be in exact representation.



Smoked Duck Caesar Salad 🖘

Romaine lettuce with smoked duck breast slices, pork bacon bits, parmesan cheese and anchovy dressing.

\$14.90













ITALIAN



Cozze Alla Marinara

Mussels sautéed with white wine, fresh tomato, basil, chilli and tomato sauce served with bread.

\$ 33.90



Risotto Verde V

Creamy Arborio rice delicately flavoured with vibrant green spinach & edamame, topped with Parmesan cheese.

\$ 23,90



Pesto Genovese E Pollo

Ricotta cheese & spinach stuffed Ravioli served in creamy Pesto sauce & topped with grilled chicken.

\$ 23.90



Ravioli Funghi Porcini 🚀

Mushroom stuffed ravioli in a parmesan cream sauce topped with fresh herbs.

\$ 22.90

PASTA

Choice of Pasta: Spagnetti, Pappardelle or Rigatoni

Beef Bolognese

Minced beef in a fresh tomato sauce topped with parmesan & herbs. \$ 22,90

Carbonara 🤝

Creamy sauce made with eggs, Parmigiana Reggiano cheese, pecorino cheese & quanciale (pork cheek). \$ 22.90

Puttanesca Con Vongole

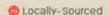
Clams, white wine, basil, capers, olives, sundried tomatoes & olive oil. \$ 28.90

Seafood Marinara

Mussels, clams, calamari & tiger prawns simmered in a rich Pomodoro sauce.



Chef's Special









WESTERN

BURGERS & SANDWICHES

Wagyu Cheeseburger

Juicy Wagyu cheeseburger with tomato, coral greens & gherkin in a brioche bun. \$ 23,90

Club Sandwich

Grilled Chicken breast layered in fresh bread with sliced tomato, coral greens and cheese. Served with fries \$ 21,90



STEAK

Truffled Sirloin Steak

Grilled sirloin steak with truffle dust & anchovy butter. Served with fries \$ 29.90

Garlic Herb Butter Ribeye

Pan-seared ribeye seasoned with garlic herb butter. Served with fries \$ 28,90



FISH

Fish & Chips @

Locally-sourced barramundi fillet coated in a crispy golden batter.

Served with fries, coleslaw & tartar sauce \$ 22,90

Semi-dried Tomato & Macadamia Crusted Fish @

Barramundi fillet coated in a semi-dried tomato & macadamia crust, served on mashed potatoes & drizzled with citrus beurre blanc sauce. \$ 27,90





CHICKEN

Pollo Alla Parmigiana

Tender chicken breast coated in a crispy breadcrumb crust, topped with marinara sauce and melted cheese. \$ 22,90



Cocally-Sourced





Contains Pork

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LOCAL Velights



Beef Rendang

Australian Braised beef cheek in toasted coconut, kaffir lime & rempah. Served with rice, achar & crackers

\$ 29,90



Singapore Laksa

Thick rice vermicelli served with tiger prawns, fish cake, beansprouts in a rich and spicy coconut-based soup.

\$20,90



Sambal Barramundi

Locally-sourced barramundi fillet baked in our homemade sambal chilli sauce on a banana leaf. Served with rice

\$ 26,90



Seafood Hor Fun

Crispy deep fried noodles drenched with a thick savoury sauce topped with tiger prawns, squid, clams & mussel.

\$18.90



Hainanese Chicken Rice

Poached free-range chicken served with fragrant seasoned rice.

Served with ginger-chilli sauce & dark soya sauce

\$ 19,90



Butter Chicken Biryani

Fragrant biryani rice with butter chicken pieces and masala vegetables.

\$ 22.90



Masala Vegetable Biryani 🎺 🥒



Fragrant biryani rice with masala vegetables & sambal dhal.

\$ 18,90











sa Contains Pork

FUSION





Margherita Naan

Tandoori flatbread with tomato sauce, basil & mozzarella cheese.

\$ 15.90

Butter Chicken Naan

Tandoori flatbread with butter chicken, onion, tomato and mozzarella cheese.

\$15,90





Miso Salmon

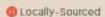
Miso-glazed salmon with baby bok choy drizzled in sake butter sauce.

\$ 29.90

- Beef bulgogi and kimchi salsa on fried wanton skin &
- Deep-fried shrimp ball with yuzu dip
- Prawn cracker topped with spiced fish cake, cucumber & onion sambal
- Chicken rendang shepherd's pie

\$ 19,90







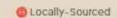


TASTEY BITES









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DRINKS MENU

COFFEE			TEA
Cappucino	\$6	English Breakfast	\$6
Cafè Latte	\$6	Earl Grey	\$6
Espresso	\$6	Peppermint	\$6
Americano	\$6	Jasmine Green Tea	\$6
Macchiato	\$6	Chamomile	\$6
Mocha	\$6	Rosehip & Hibiscus	\$6
OTHERS		Lychee	\$6
OTTIERS		Mango & Strawberry	\$6
Hot Chocolate	\$6	Oolong Tie Guan Yin	\$6
Teh Tarik	\$6	*All drinks are available iced. *Hot drinks come with a cookie.	

SOFT DRINK

BOTTLED JUICES

Coke	\$5	Apple	\$5
Coke Light	\$5	Orange	\$5
Sprite	\$5	Pineapple	\$5
Tonic	\$5	Cranberry	\$5
Gingle Ale	\$5	Lime	\$5
Soda	\$5		

\$8 \$8

WATER

FRESH JUICES

Sparkling Water (1L)
Aqua Panna Still Water (1L)

Red Apple	\$8
Orange	\$8

*Juices are served with ice; no ice available for an additional \$2

Pineapple \$8
Watermelon \$8
Immune Booster (Celery, Cucumber, Apple)

Detox (Cucumber, Plneapple, Lime) \$12
Vitamix (Orange, Plneapple, Carrot) \$12

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CLASSIC COCKTAILS

TOM COLLINS

\$12

Gin, Soda, Lemon Juice & Syrup.

HURRICANE

\$12

Dark Rum, Orange Juice, Pineapple Juice, Lemon Juice & Grenadine Syrup.

NEGRONI

\$14

Gin, Campari & Martini Rosso.

MARTINI

\$14

Gin & Martini Extra Dry.



MOJITO

\$12

Rum, Lime Juice, Fresh Lime Wedges & Mint Leaves.

LONG ISLAND

\$16

Gin, Vodka, Tequila, Triple Sec, Bacardi & Coke.

BRAMBLE

\$12

Gin, Lemon Concentrate, Sugar Syrup, Blackberry Syrup.



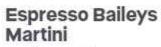
Signature



Singapore Sling

\$16

Gin, Triple Sec, Cherry Brandy, Dom, Grenadine & Pineapple Juice.



\$12

Vodka, Baileys & Double Espresso.





Frozen Strawberry Daiquiri

\$14

Bacardi, Sugar Syrup & Strawberry Puree.



\$14

Bacardi, Sugar Syrup & Mango Puree.







ibis 'Liang Teh'

\$18

Bourbon, Aperol, Ginger, Oolong Tea, Honey & Lemon.

Served warm.

Singapore Sour

\$18

Bourbon, Lemon Juice, Red Wine & Syrup.

Lychee Long Island Iced Tea

\$18

Gin, Vodka, Tequila, Lychee Liqueur, Bacardi, Mint Leaves & Lychee.

MOCKTAILS



Virgin Pina Colada

\$8

Pineapple Juice & Coconut Milk.

12.

Virgin Blueberry Mojito

\$8

Blueberries & Lime Juice.



Shirley Temple



Lime Juice, Grenadine Syrup & Sprite.

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Lemon Lime Bitters



Lime Juice, Concentrate Lemon Juice, Club Soda & Angostura Bitters.







Cranberry Spritzer

\$8

Cranberry Juice, Lemon Concentrate & Soda.

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BEER / STOUT

Tiger (Can)	\$7	Guinness Draught (Can)	\$12
Tiger (Draft)	\$11	Sapporo (Bottle)	\$8
Heineken (Can)	\$9	Corona (Bottle)	\$8

WINE

Price	e per g	lass bottle	
RED		WHITE	
La Minga Cabernet Sauvignon \$9 Chile	\$38	La Minga Sauvignon Blanc Chile	\$9 \$38
30 Mile Shiraz Australia	\$52	30 Mile Chardonnay Australia	\$52
Finca El Camino Malbec Argentina	\$52	Haha Sauvignon Blanc New Zealand	\$52
Gerard Bertrand Reserve Speciale Pinot Noir France	\$52	Rutini Trumpeter Torrontos Argentina	\$52
SPARKLING			
Tintoretto Blanc De Blanc Italy	\$52		

SPIRITS

All spirits include mixer

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Gordon	\$10
Bombay Sapphire	\$12

RUM

Bacardi White	\$10
Myer's Dark	\$12

VODKA

Smirnoff	\$10
Absolut Blue	\$12

BOURBON

Jim Beam	\$10
Jack Daniels	\$12

WHISKEY

The Famous Grouse	\$10
Johnnie Walker Black Label	\$12
Chivas Regal 12 Years	\$12
Glenfiddich 12 Years Single Malt	\$12

TEQUILA

Jose (Cuervo	\$10

LIQUER

Railove	Irish Cream	\$10
DOMESTA	HISH CICOIII	.710

APERITIF

Ricard	\$10
Campari	\$10

DESSERTS















