



À la carte Menu



Scan for Digital Menu &
Nutritional Information

Build Your Pasta

#1 CHOOSE A SAUCE

- | | | | |
|--|------|---|------|
| 1. Pomodoro 🍷 | \$12 | 4. Pesto 🍷 | \$12 |
| Classic tomato & herb sauce. | | Basil pesto & Parmigiano Reggiano cheese. | |
| 2. Alfredo 🍷 | \$12 | 5. Bolognese 🍷👨🍳 | \$22 |
| Creamy Parmigiano Reggiano cheese sauce. | | Slow-cooked meat ragù. | |
| 3. Aglio e Olio 🍷 | \$12 | | |
| Garlic, olive oil & chilli. | | | |

#2 CHOOSE A PASTA

1. Spaghetti
2. Rigatoni

#3 ADD ON PROTEIN

- | | |
|-----------------|------|
| 1. Chicken 🐔 | \$6 |
| 2. Barramundi 🐟 | \$12 |
| 3. Seafood 🐟 | \$14 |



Rigatoni
Beef Bolognese



Rigatoni
Barramundi Pesto



Spaghetti
Chicken Alfredo



Spaghetti
Seafood Aglio e Olio

A small *guide...*



Vegetarian



Contains Pork



Spicy



Contains Beef



Contains Seafood



Gluten Free



Contains Chicken



Chef's Choice



Locally Sourced

Starters

1. Caesar Salad \$12
(Add Smoked Duck for \$6)

A fresh salad of crisp romaine, cage-free egg, vine tomatoes, and Parmigiano Reggiano cheese.

2. Truffle Mushroom Bisque  \$12

A velvety mushroom bisque infused with aromatic truffle oil and finished with cream.

3. Calamari Fritti with   Salted Egg Sauce \$28

Crispy golden-fried calamari served with a rich and creamy salted egg sauce.

Calamari Fritti with
Salted Egg Sauce



Local Flavours

1. Butter Paneer & Naan \$20

Cottage cheese cubes simmered in a creamy tomato-butter curry, served with warm naan bread.



2. Laksa Singapura \$22

Thick rice noodles in a rich coconut curry broth with prawns, fish cake, tofu puffs and bean sprouts.



3. Fried Beef Hor Fun \$22

Wok-fried flat rice noodles with tender beef slices in soy sauce.



4. Hainanese Chicken Rice \$22

Poached chicken leg served with fragrant chicken rice, accompanied by chilli sauce and ginger relish.



Singapore Bak Kut Teh

Sweet & Sour Fish



5. Sweet & Sour Fish

Crispy barramundi fillet coated in a tangy sweet and sour sauce, served with steamed rice.

\$28



6. Sambal Barramundi

Pan-seared barramundi fillet topped with spicy sambal sauce, served with steamed rice.

\$28



7. Curry Fish

Fish fillet cooked in a fragrant curry sauce with vegetables, served with steamed rice.

\$28



8. Prawn Noodle

Rice noodles in a rich pork & prawn broth, topped with prawns, pork rib and vegetables.

\$28



9. Singapore Bak Kut Teh

Traditional pork rib soup infused with garlic and pepper, served with steamed rice.

\$28



10. Rendang Beef Cheek

Slow-braised beef cheek simmered in aromatic spices and coconut milk until tender, served with rice.

\$32



Curry Fish

Western

1. Fish & Chips

Golden-battered fish fillet served with crispy fries, coleslaw and tangy tartar sauce.

\$24



2. Gourmet Wagyu Patty (200g)

A succulent Wagyu beef patty, expertly grilled and served with golden fries and fresh greens.

\$26



3. Beef Sirloin Steak (220g)

A tender 220g sirloin steak cooked to your liking, accompanied by french fries and vine tomatoes

\$36



Fish & Chips



Gourmet Wagyu
Patty (200g)



Beef Sirloin Steak (220g)



Sides

Available with a minimum order of **one main course**.

1. Steamed Jasmine Rice

\$3



2. Asian Stir-Fried Vegetables

\$10



3. Sautéed Spinach

With Garlic, Mushroom & Balsamic.

\$10



Desserts

1. **Pomelo Mango Sago** 🍃 \$10
Chilled mango purée with pomelo, sago pearls.
2. **Fruits Crumble** 🍃 \$10
Warm baked seasonal fruits topped with a buttery golden crumble.
3. **Crème Brûlée** 🍃 \$10
Silky vanilla custard topped with a crisp caramelised sugar crust.
4. **Burnt Cheesecake** 🍃 \$12
Creamy cheesecake with a signature caramelised exterior and rich flavour.
5. **Yuzu Osmanthus Cake** 🍃 \$12
Light sponge layered with fragrant osmanthus and refreshing yuzu cream.
6. **Chocolate Cake** 🍃 \$12
Decadent chocolate cake layered with rich chocolate ganache.

Pomelo Mango Sago



Burnt Cheesecake



Yuzu Osmanthus Cake



Crème Brûlée

Munch & Mingle

1. Truffle Cheese Fries

Crispy fries tossed with truffle oil and Parmigiano Reggiano cheese.

\$12



2. Vegetable Spring Roll (8pcs)

Crispy spring rolls filled with seasoned vegetables with tangy sweet chili sauce.

\$14



3. Golden Crunch Wings (6pcs)

Crispy golden-fried chicken wings and served with a dipping sauce.

\$16



4. Popiah

Fresh spring rolls filled with turnip, vegetables and savoury ingredients, wrapped in a soft wheat crepe.

\$16



5. Chicken Satay Skewers (6 pcs)

Grilled chicken skewers marinated in aromatic spices, served with peanut sauce.

\$18



Popiah



Vegetable Spring Roll



Golden Crunch Wings



Chicken Satay Skewers

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JOIN & BOOK



170 Bencoolen Street, 189657, Singapore

Phone: +65 6593 2888

WhatsApp: +65 9238 3573

E-mail: h6657@accor.com

ibissingaporebencoolen.com | tasterestaurant.sg

Juices

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

Fruit Juices C 9% sugar \$6.50
(Apple/Orange/Pineapple/Cranberry/Lime)

Fresh Pressed Juices A 0% sugar \$8
(Apple/Orange/Pineapple/Watermelon)

Watermelon Lime Cooler A 0% sugar \$12
(Watermelon, Lime, Mint Leaves)

Sunny Cooler A 0% sugar \$12
(Pineapple, Apple, Lemon)

Carrot Sunshine A 0% sugar \$12
(Carrot, Orange, Ginger)

Green Detox A 0% sugar \$12
(Cucumber, Green apple, Lemon juice)

Soft Drinks

Coke/Coke Light/Sprite/Ginger Ale \$5

B 5% sugar A 0% sugar B 5% sugar B 5% sugar

Soda/Tonic \$5

A 0% sugar B 5% sugar



Coffee

Espresso/ Double Espresso A 0% sugar \$5.50/\$6

Long Black A 0% sugar \$6

Piccolo C 5% sugar \$7

Cappuccino C 5% sugar \$7

Café Latte C 5% sugar \$7

Masala Chai C 2% sugar \$7

Hot Chocolate C 2% sugar \$9

Caramel Latte C 3% sugar \$9

Tea

*Served hot in a pot

Exceptional Teas A 0% sugar \$7

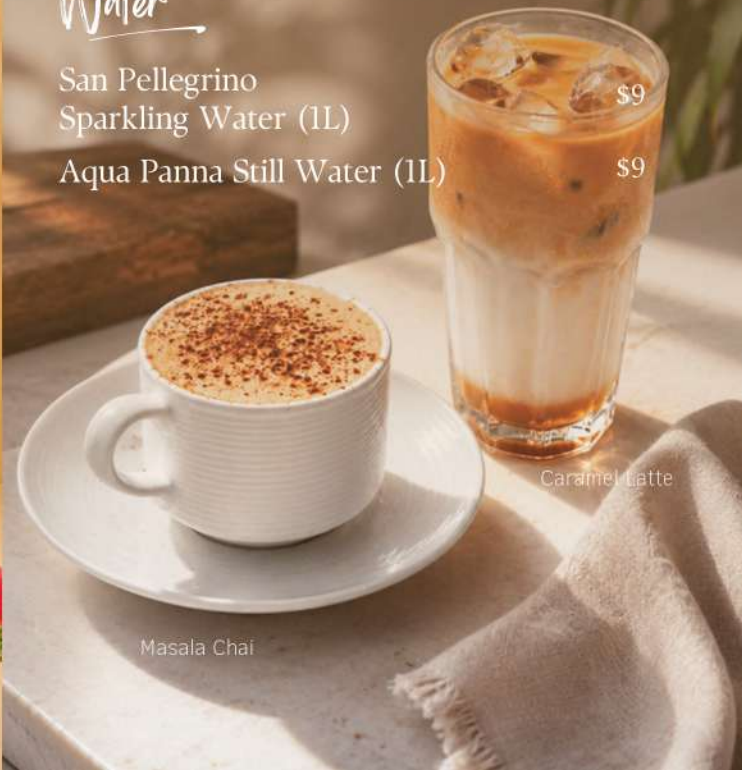
(Breakfast, Peppermint, Earl Grey, Acai Berry, Spice Chai Ceylon, Jasmine Green)

Water

San Pellegrino \$9

Sparkling Water (1L)

Aqua Panna Still Water (1L) \$9



Le Bar

BÉVERAGE MENU



Mocktails

Pina CoCo  \$11
Pineapple Juice & Coconut Milk.

Lemon Lime Bitters  \$11
Lime Juice, Concentrate Lemon Juice,
Club Soda & Angostura Bitters.

Cranberry Spritzer  \$11
Cranberry Juice, Lemon Concentrate
& Soda.

Yuzu Breeze  \$11
Lime Juice, Soda, Sugar Syrup,
Cranberry Juice, Lemon Syrup, Yuzu Syrup

Virgin Yuzu Mojito  \$11
Lime Juice, Soda, Sugar Syrup,
Mint Leave, Lime Wedges, Yuzu Syrup

Fizzy Pine  \$11
Ume Plum Syrup, Pineapple Juice,
Lemon Syrup, Sprite.

Cocktails

Espresso Martini
Vodka, Baileys, Espresso,
sugar syrup

\$12

Frozen Mango Daiquiri
Bacardi, Mango Puree, Sugar Syrup
\$12

Classic Mojito \$12
Rum, Lime Juice, Sugar, Mint Leaves

Long Island Ice Tea \$16
Vodka, Gin, Tequila, Triple Sec, White
Rum, Coke, Lime juice

Singapore Sling \$16
Gin, Triple Sec, Cherry Brandy, Dom,
Grenadine, Lime Juice & Pineapple Juice.

Signature Cocktails

Berry Blizz \$16
Gin, Cherry Brandy, Strawberry, Syrup,
Blueberry Syrup, Sugar Syrup.

Revolver \$16
Dark Rum, Campari, Mint Leave, Kumquat.

Lychee Long Island \$16
Vodka, Gin, Tequila, Lychee Liqueur,
White Rum, Soda, Lychee

Beer

Tiger Can	\$9	Kronenbourg 1664	\$9
Corona Bottle	\$9	Blanc Pint	
Asahi Bottle	\$9	Guinness Stout	\$12
Heineken bottle	\$12	Draught (Can)	
		Tiger Draught	\$12



Espresso Martini

Spirits

Price per glass | Bottle

Gordon Gin	\$10 \$98
Suntory Sui Gin	\$12 \$128
Four Pillars Gin	\$16 \$168
Smirnoff Vodka	\$10 \$98
Grey Goose Vodka	\$12 \$128
Bacardi White Rum	\$10 \$98
Myer's Rum	\$12 \$128
Jose Cuervo Gold Tequila	\$10 \$98
Famous Grouse Whiskey	\$10 \$108
Kakubin Whiskey	\$10 \$108
The Singelton 12yrs	\$12 \$138
The Bulleit Bourbon	\$12 \$138
GLENFIDDICH 12 Yrs	\$14 \$228
Baileys Irish Cream	\$10 \$98
Ricard	\$10 \$98
Campari	\$10 \$98

Wine

La Minga Cabernet Merlot	\$10 \$40
30 Mile Shiraz	- \$65
Terre Forti Merlot	- \$65
Petrus Lambertini Cote de Bordeaux	- \$75
Mauro Molino Barbera D Asti	- \$75
La Minga Sauvignon Blanc	\$10 \$40
30 Mile Sauvignon	- \$65
Terre Forti Pinot Grigio	- \$65
ADESSO Chardonnay	- \$65
Mauro Molino, Arneis, Italy	- \$75
Arione Moscato	\$14 \$55
Bosco Dei Cirmoli Prosecco	- \$68



Yuzu Breeze

S/N	Items	Nutritional Info
A	Starters	
1	Caesar Salad	With Caesar Dressing ~ 460 kcal C: 23g / F: 33g / P: 22g Without Caesar Dressing ~ 300 kcal C: 21g / F: 16g / P: 21g
2	Caesar Salad (add on Smoked Duck)	With dressing: ~730 kcal — C: 25g / F: 54g / P: 43g Without dressing: ~560 kcal — C: 22g / F: 37g / P: 42g
3	Truffle Mushroom Bisque	With Cream + Focaccia ~ 320 kcal C: 23g / F: 23g / P: 6g Without Cream, with Focaccia ~ 140 kcal C: 21g / F: 4g / P: 5g
4	Calamari Fritti with Salted Egg Sauce	With sauce: ~720 kcal — C: 42g / F: 47g / P: 45g Without sauce: ~500 kcal — C: 38g / F: 24g / P: 41g
B	Build Your Pasta	
1	Base Pasta Only	~315 kcal — C: 62g / F: 2g / P: 11g
2	Sauces	Pomodoro Sauce: +220 kcal — C: 15g / F: 11g / P: 13g Pesto Sauce: +350 kcal — C: 8g / F: 31g / P: 15g Alfredo Sauce: +470 kcal — C: 5g / F: 45g / P: 13g Aglio Olio: +300 kcal — C: 3g / F: 28g / P: 11g Bolognese: +500 kcal — C: 10g / F: 35g / P: 42g
3	Proteins	Chicken: +400 kcal — C: 0g / F: 25g / P: 40g Barramundi: +220 kcal — C: 0g / F: 6g / P: 38g Seafood: +450 kcal — C: 8g / F: 6g / P: 85g
C	Local Flavours	
1	Butter Paneer & Naan	~900 kcal — C: 65g / F: 60g / P: 30g Without cream ~720 kcal — C: 63g / F: 42g / P: 29g
2	Laksa Singapura	~850 kcal — C: 80g / F: 43g / P: 52g If only half the laksa gravy is consumed ~680 kcal — C: 75g / F: 28g / P: 50g

S/N	Items	Nutritional Info
C	Local Flavours	<i>continued from previous page</i>
3	Fried Beef Hor Fun	~850 kcal — C: 75g / F: 42g / P: 52g
4	Hainanese Chicken Rice	~950 kcal — C: 95g / F: 43g / P: 62g Without sauces ~820 kcal — C: 78g / F: 40g / P: 60g
5	Sweet & Sour Fish	~950 kcal — C: 128g / F: 35g / P: 45g Without sweet & sour sauce ~720 kcal — C: 82g / F: 27g / P: 43g
6	Sambal Barramundi	~720 kcal — C: 88g / F: 23g / P: 42g Without sambal ~570 kcal — C: 75g / F: 9g / P: 40g
7	Curry Fish	~850 kcal — C: 90g / F: 36g / P: 43g If only half the curry gravy is consumed ~690 kcal — C: 82g / F: 23g / P: 42g
8	Prawn Noodle	~720 kcal — C: 62g / F: 24g / P: 68g Without pork ribs ~500 kcal — C: 62g / F: 7g / P: 50g
D	Western	
1	Fish & Chips	With Tartar sauce ~950 kcal — C: 85g / F: 52g / P: 45g Without Tartar sauce ~800 kcal — C: 82g / F: 38g / P: 44g
2	Gourmet Wagyu Patty	With Fries ~1,150 kcal — C: 95g / F: 68g / P: 55g Without fries ~680 kcal — C: 40g / F: 46g / P: 50g
3	Beef Sirlion Steak	With Fries ~920 kcal — C: 58g / F: 58g / P: 60g Without fries ~500 kcal — C: 0g / F: 30g / P: 56g

S/N	Items	Nutritional Info
E	Sides	
1	Steamed Jasmine Rice	~325 kcal — C: 75g / F: 1g / P: 6g
2	Asian Stir-Fried Vegetables	N/A
F	Desserts	
1	Pomelo Mango Sago	N/A
2	Fruits Crumble	N/A
3	Creme Brulee	N/A
4	Burnt Cheesecake	N/A
5	Yuzu Osmanthus Cake	N/A
6	Chocolate Cake	N/A
G	Munch & Mingle	
1	Truffle Cheese Fries	~1,050 kcal — C: 112g / F: 60g / P: 22g Without parmesan ~920 kcal — C: 110g / F: 52g / P: 11g
2	Vegetable Spring Roll	~620 kcal — C: 72g / F: 33g / P: 14g Without dipping sauce ~560 kcal — C: 65g / F: 32g / P: 13g
3	Goden Crunch Wings	~850 kcal — C: 22g / F: 60g / P: 63g
4	Popiah	~420 kcal — C: 45g / F: 14g / P: 30g Without sweet sauce ~340 kcal — C: 30g / F: 13g / P: 29g
5	Chicken Satay Skewers	~850 kcal — C: 55g / F: 52g / P: 52g Without peanut sauce ~470 kcal — C: 30g / F: 16g / P: 45g