

BREAKFAST

7 am to 11 am (Last order: 10.30am)

| | | |
|---|---|---|
| Continental Breakfast 38 | Two Eggs Any Style 28 | Three Eggs Omelette 31 |
| Seasonal Fresh Fruits (V) | Choice of Sunny Side Up, Over Easy, Scrambled, Poached or Hard-Boiled Eggs served with Hash Brown, Baked Beans, Brioche Toast and Cherry Tomatoes | Choice of Three: <i>Smoked Salmon, Chicken Ham, Bell Peppers, Mushrooms, Swiss Cheese</i> |
| Choice of Cereal (V) <i>All Bran, Cornflakes, Koko Krunch or Granola (N)</i> | Choice of One <i>Apple-Wood Smoked Bacon (P), Grilled Chicken Ham, Chicken Sausage</i> | served with Hash Brown, Baked Beans and Cherry Tomatoes |
| Plain (Low Fat) Yoghurt with Strawberries and Blueberries (V) (GF) | | Choice of One: <i>Apple-Wood Smoked Bacon (P), Grilled Chicken Ham, Chicken Sausage</i> |
| Choice of Two Bread (V) <i>White or Whole Wheat Toast, Baguette, Danish Pastry, Croissant, Breakfast Muffin, Brioche Toast with Marmalade and Butter</i> | | |
| Healthy Start 34 | Barracks Champion 40 | Classic Eggs Benedict 28 |
| Choice of Banana, Strawberry or Mango Smoothie (V) | Seasonal Fresh Fruits, Berries Salad with Strawberry Yoghurt (V) | Poached Eggs, Chicken Ham, Spinach, Hollandaise Sauce, English Muffin and Grilled Tomatoes |
| Three Eggs White Omelette | Choice of Cereal (V) <i>All Bran, Cornflakes, Koko Krunch or Granola (N)</i> | |
| Plain (Low Fat) Yogurt with Granola and Fresh Berries (N) (V) | Sliced Banana and Fresh Milk (V) | |
| Gluten-Free Bread (GF) (V) | Pancake with Chocolate Sauce and Maple Syrup (N) | |
| | Two Eggs (Any Style) with Chicken Sausage and Hash Brown <i>Choice of Sunny Side Up, Over Easy, Scrambled, Poached or Hard-Boiled Eggs</i> | Singapore Laksa (GF) 38 |
| | | Baby Lobster, Rice Noodles, Fish Cakes, Egg, Beansprouts, Spicy Coconut Broth |
| | | Native Kitchen Nasi Lemak (GF) (N) 27 |
| | | Singapore Islander Coconut Rice, Anchovies, Sambal Shrimps with Petai, Achar, Fried Chicken Thigh, Sunny Side Up, Homemade Sambal |

(GF) Gluten-free (N) Nuts (P) Pork (V) Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.

ALL DAY DINING

11 am to 10 pm (Last order: 9.30pm)

SMALL BITES

Classic Caesar Salad ^(P) 23
Romaine Lettuce, Shaved Parmesan, Crispy Bacon,
Hard-Boiled Egg and Garlic Croutons

Add Smoked Chicken Breast – 4

Add Smoked Salmon – 5

Botanical Salad ^(V)^(GF) 25
Mix Mesclun, Cucumber, Italian Olives,
Sundried Tomatoes and Carrots

Choice of one dressing

Balsamic Vinaigrette, Honey Mustard Sauce or Lemon Dressing

Add Smoked Chicken Breast – 4

Deep Fried Chicken Wings (8 pieces) 22
Crispy Tender Wings with Chilli Sauce

Jumbo Satay Skewers ^(N)^(GF) 24
Chicken, Homemade Peanut Sauce, Cucumber,
Red Onions, Rice Cakes

SIDES

Shoestring Fries ^(V) 14
Add Truffle Oil – 8

Thick Cut Fries ^(V) 14

SOUP

Wild Mushroom Velouté ^(V) 21
Truffle-Infused Cream of Mushroom
with Garlic Bread

Double Boiled Chicken Herbal Soup ^(GF) 21
Chicken Thigh, Chinese Herbs, Red Dates, Wolfberries

WESTERN COMFORTS

Native Kitchen Big Burger ^(P) 37
Chopped Steak, Thick Bacon, Monterey Jack,
Guacamole Sauce, Thick Cut Fries and Green Salad

Native Kitchen Club Sandwich ^(P) 34
Triple Deck Sandwich with Smoked Chicken, Bacon,
Fried Egg, Lettuce, Tomatoes and Mayonnaise
on Brioche Toast, Thick Cut Fries

PIZZAS

Beef Pepperoni 29
Beef Pepperoni, Tomato Sauce, Mozzarella Cheese

Hawaiian ^(P) 29
Pineapple, Chicken Ham, Spam, Tomatoes

Margherita ^(V) 27
Bocconcini, Tomato Sauce,
Mozzarella Cheese, Fresh Basil

FISH & POULTRY

Fish & Chips 30
Battered Snapper, Lemon, Tartar Sauce,
Thick Cut Fries

Maldivian Butter Chicken 29
Chicken Tikka, Makhni Gravy, Cream, Spices,
Pickled Vegetables, Papadam, Jasmine Rice or Flat Bread

PASTAS

Spaghetti Aglio Olio ^(V) 28
Mushrooms, Asparagus, Garlic, Chilli Padi, White Wine

Chilli Crab Linguine 32
Crab Meat, Homemade Chilli Crab Sauce, Lime

Penne with Tomato & Basil ^(V)^(GF) 30
Fresh Tomato Sauce, Sweet Basil Pesto and Olives

Chicken Alfredo Spaghetti 28
Shredded Chicken, Mushrooms, Cream Sauce

Spaghetti Bolognese 28
Spaghetti with Minced Beef and Tomato Herb Sauce

EAT LIKE A LOCAL

Bebek Goreng ^(GF) 30
Balinese-Style Deep Fried Duck Leg, Kicap Manis,
Fried Tofu, Fried Tempeh, Sambal, Jasmine Rice

Singapore Laksa ^(GF) 38
Baby Lobster, Rice Noodles, Fish Cakes,
Egg, Beansprouts, Spicy Coconut Broth

Native Kitchen Nasi Lemak ^(GF)^(N) 27
Singapore Islander Coconut Rice, Anchovies,
Sambal Shrimps with Petai, Achar, Fried Chicken Thigh,
Sunny Side Up, Homemade Sambal

Hainan Island Chicken Rice ^(GF) 32
Steamed Chicken, Pandan Flavoured Rice,
Baby Bok Choy, Chilli Sauce, Ginger, Chicken Broth

Indonesian Fried Rice ^(N) 27
Chicken Satay, Sambal Shrimps, Fried Egg,
Crackers and Achar

Hokkien Fried Noodles ^(P) 34
Duo Noodles, River Prawns, Pork Belly, Squid,
Fish Cakes, Eggs, Beansprouts, Chives

ON THE GRILL

(Comes with green salad and thick cut fries)

Barramundi Fillet 45
Coriander Pesto Dressing

Ribeye 65
Red Wine Sauce

Sirloin 53
Red Wine Sauce

FOR THE LITTLE ONES

Chicken Alfredo Spaghetti 18
Shredded Chicken, Mushrooms, Cream Sauce

Fish and Chips 18
Battered Snapper, Lemon,
Tartar Sauce, Shoestring Fries

Mini Grilled Burgers (3 pieces) with Fries 23
Chicken Patty, Lettuce, Monterey Jack, Mayonnaise,
Shoestring Fries

Spaghetti Bolognese 18
Spaghetti with Minced Beef and Tomato Herb Sauce

SWEET TREATS

Burnt Banana Crumble ^(V) 20
Caramelised Banana, Cinnamon Crumble,
Vanilla Ice Cream

Chocolate Brownies ^(V) 18
Chocolate Sauce & Berries

Seasonal Fruits ^(V)^(GF) 20

^(GF) Gluten-free ^(N) Nuts ^(P) Pork ^(V) Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.

LATE NIGHT MENU

10 pm to 7 am (Last order: 6.30am)

SMALL BITES

Classic Caesar Salad ^(P) 23
Romaine Lettuce, Shaved Parmesan, Crispy Bacon,
Hard-Boiled Egg and Garlic Croutons

Add Smoked Chicken Breast – 4

Add Smoked Salmon – 5

Jumbo Satay Skewers ^{(N)(GF)} 24
Chicken, Homemade Peanut Sauce, Cucumber,
Red Onions, Rice Cakes

SOUP

Wild Mushroom Velouté ^(V) 21
Truffle-Infused Cream of Mushroom
with Garlic Bread

WESTERN COMFORTS

Fish & Chips 30
Battered Snapper, Lemon, Tartar Sauce,
Thick Cut Fries

Native Kitchen Big Burger ^(P) 37
Chopped Steak, Thick Bacon, Monterey Jack,
Guacamole Sauce, Thick Cut Fries and Green Salad

EAT LIKE A LOCAL

Hainan Island Chicken Rice ^(GF) 32
Steamed Chicken, Pandan Flavoured Rice,
Baby Bok Choy, Chilli Sauce, Ginger, Chicken Broth

Native Kitchen Nasi Lemak ^{(GF)(N)} 27
Singapore Islander Coconut Rice, Anchovies,
Sambal Shrimps with Petai, Achar, Fried Chicken Thigh,
Sunny Side Up, Homemade Sambal

Singapore Laksa ^(GF) 38
Baby Lobster, Rice Noodles, Fish Cakes,
Egg, Beansprouts, Spicy Coconut Broth

PASTA

Spaghetti Aglio Olio ^(V) 28
Mushrooms, Asparagus, Garlic, Chilli Padi, White Wine

SWEET TREATS

Burnt Banana Crumble ^(V) 20
Caramelised Banana, Cinnamon Crumble,
Vanilla Ice Cream

Seasonal Fruits ^{(V)(GF)} 20

^(GF) Gluten-free ^(N) Nuts ^(P) Pork ^(V) Vegetarian

Prices are subject to 10% service charge and prevailing government taxes.

BEVERAGE

Available 8am – 8pm

WITH COMPLIMENTS

Americano (*Hot/Iced*)

Cappuccino

Espresso

Latte (*Hot/Iced*)

Long Black

Macchiato

Mocha (*Hot/Iced*)

1904 Barracks' Signature Tea

*Nuances of Calabrian Bergamot, Eucalyptus
& Pink Rose Buds*

British Breakfast Tea

Chamomile Tea

Egyptian Tea

Jasmine Pearl Tea

Moroccan Peppermint Tea

Uji Sencha

Yunnan Pu Erh Tea

Soft Drinks

Coke | Coke Zero | Sprite | Ginger Ale |

Tonic Water | Soda Water

Fruit Juice

Apple | Lime | Orange | Pineapple | Coconut

Bottled Water

Still | Sparkling

SIGNATURE COCKTAILS

25 per glass

1904 BARRACKS SPRITZ

1904 Barracks' Signature Pryce Tea, Gin, Grapefruit Juice

1904 MANHATTAN

*1904 Barracks' Signature Pryce Tea, Dark Rum,
Bourbon, Angostura Bitters, Martini Rosso*

GUNNER NEGRONI

Vermouth infused with Yunnan Pu Erh Tea, Gin, Campari

PALAWAN SLING

Palawan Dawn Pryce Tea, Triple Sec Campari

FRENCH 75

Tropical Sunrise Pryce Tea, Gin, Prosecco, Lemon Juice

WHISKEY SOUR EARL GREY

Earl Grey Pryce Tea, Bourbon

FRENCH ROSE OLD FASHION

*Whiskey infused with French Rose Pryce Tea,
Angostura Bitters*

APEROL MINT

Aperol infused with Mint Pryce Tea, Prosecco

MOCKTAILS

15 per glass

VIRGIN SHERLEY TEMPLE

Grenadine, Lime Juice, Ginger Ale

VIRGIN MOJITO

Lime Juice, Mint Leaf, Sprite

GRAPEFRUIT FIZZ

Grapefruit Syrup, Mint Leaf, Lime Juice, Tonic Water

All Day

BEER

bottle (325ml)

Tiger

17

Kirin

19

WINES

19 glass 90 bottle

PROSECCO

Piccini Venetian Dress Mondo DOC · Veneto, Italy

WHITE WINES

Michel Lynch Sauvignon Blanc · Bordeaux, France

Bullant Chardonnay · Lake Breeze, Australia

Marrenon Petula Rose · Luberon, France

RED WINES

Bullant Shiraz · Lake Breeze, Australia

Michel Lynch Merlot Cabernet Sauvignon · Bordeaux, France

PREMIUM WINES

bottle

CHAMPAGNE

Laurent-Perrier La Cuvée Brut N.V. · France

150

Laurent-Perrier Cuvee Rose N.V · France

230

Laurent-Perrier Grand Siecle N°24 Brut · France

420

WHITE WINES

Seville Estate Riesling · Yarra Valley, Australia

130

Pascal Bouchard Chablis 1ER Cru · Fourchaume, France

195

RED WINES

Château Talbot · St Julien, France

185

Louis Max Vosne Romanee · Cote-D'OR, France

275