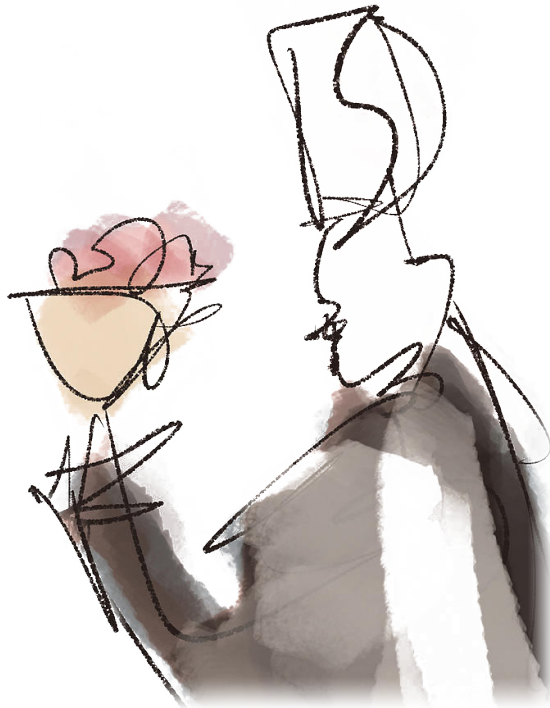


# Food MENU



## Something Small

Sourdough Bread (V)	10
Lemon and Garlic Marinated Olives (VG GF)	12
Beetroot and Fetta Arancini with Green Aioli (V)	22
Octopus Carpaccio with Heirloom Tomato Salsa	29
Garlic and Chilli Prawns, Grilled Sourdough, Parsley Burnt Butter	29
Lamb Kibbeh with Tzatziki	29

## Shaaring Board

SML LRG

### Artisanal Cheese's Platter

35 62

Pecorino Brigante, Il Forteto Cacio di Bosco, Ocelli Testun al Barolo, Taleggio, S. Antonio Gorgonzola Dolce, Quince Paste, muscatel, grilled walnut raisin bread, Lavosh, cheese crackers

### Antipasto Platter

38 68

24 Months Aged Prosciutto, Fennel Salami, Mortadella Ham, Wagyu Bresaola  
Selection of Breads, Pickles Vegetables

## Oysters



SML LRG

Natural

22 43

Cucumber, Green Oil and Lemon Balm

26 51

Killpatrick

32 63

# Large Plates

Black Angus MB4+ Jack's Creek NSW 300 g Sirloin (GF) Mash Potato, Garden Salad, Garlic Herb Butter, Red Wine Jus	49
Grass Fed 180gr Eye Filet, GF Mash Potato, Garden Salad, Garlic Herb Butter, Red Wine Jus	49
Risotto Primavera (V, GF) Celeriac, Parsnip, broad beans and peas, garlic, Grana Padano, and Mascarpone.	35
Casarecce Seafood Pasta Lobster and Saffron Bisque, Grilled Zucchini, Kale, Dill	37
Sweet and Spicy Pork Ribs with Fries	46
Roasted Chicken Breast (GF) Harissa and Honey Carrots, Spiced Cauliflower, Hummus, Tahini Dressing, Lemon	39
Pan-fried Salmon Fillet (GF, DF) Fennel and Apple Remoulade, Grilled Fennel, Mint & Coriander Salsa	44
Caesar Salad Cos lettuce, Bacon, Parmesan, Croutons, Egg, Anchovy	27
Add Chicken	5
Add Smoke Salmon	5

## Sides

Mix Leaf Garden Salad (V, GF)	12
Seasonal Steamed Vegetables	12
Roasted Root Vegetables	15
Mash Potato (V)	15
Fries (V)	12

## Desserts

Red Currant Brownie with Berry fruit Sorbet (VG)	25
French Hazelnut Praline Tart	25
New Zealand ice cream	
Choice of:	
Vanilla, Chocolate, Strawberry, Boysenberry	
One Scoop	6
Two Scoops	11
Three Scoops	16
Four Scoops	20



# Taste of Singapore



*Experience the True Taste of Singapore,  
Where Stamford Was Founded!*

At Stamford Hotels, we take immense pride in offering our guests the authentic flavors of Singapore, right at their fingertips. Rooted in our founding city, the Stamford Experience captures the essence of this vibrant culinary heritage, delivering an unparalleled taste sensation that can be savored at any Stamford Hotel around the world.

# Taste of Singapore

## Stamford Curry Puffs (4)



23

Golden Puff Pastry with Chicken, Curry Spice, Egg and Potato

*'Prepared to an old secret recipe passed from generation to generation.'*

Choice of: Mild Spiced or Hot Spiced.

## Chicken (3) and Beef Satay Skewers (3)

35

Served with Ketupat, Cucumber, Onion and Peanut Sauce

*Originating from Java Indonesia, satay is listed as number 14 on the*

*'World's 50 most delicious food' readers poll compiled by CNN.'*

## Butter Chicken

37

served with Basmati Rice, Roti, and Condiments

## Singapore Combination Laksa

29

Pulled Chicken, Prawn, Fish Cake, Egg, Bean Sprouts, Fried Tofu and Noodles

In a Spicy Laksa Broth. Popular spicy noodle soup from the 'Peranakan' region

## Wonton Noodle Soup

27

Prawn Wonton, Choy Sum & Egg Noodles