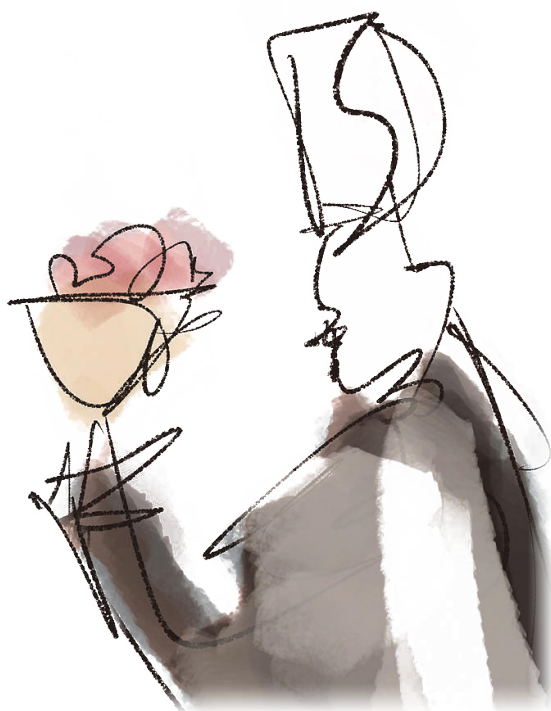


Food MENU



Something Small

Sourdough Bread served with Truffle Butter, Olive Oil and Dukka (V)	14
Lemon and Garlic Marinated Olives (VG GF)	12
Sundried Tomato and Basil Pesto Arancini with Red Pepper Aioli (V)	27
Garlic and Chilli Prawns, Grilled Sourdough, Parsley Burnt Butter	29

Sharing Board

	SML	LRG
Artisanal Cheese's Platter 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	35	62
Antipasto Platter 24 Months Aged Prosciutto, Fennel Salami, Mortadella Ham, Wagyu Bresaola Selection of Breads, Pickles Vegetables	38	68

Oysters

	SML	LRG
Natural	27	50
Mignonette Sauce	28	52
Killpatrick Sauce	29	54

Large Plates

Black Angus MB4+ Jack's Creek NSW 300 g Sirloin (GF) Mash Potato, Broccolini, Roasted Tomato, Garlic Herb Butter, Red Wine Jus	51
Grass Fed 180gr Eye Filet (GF) Mash Potato, Broccolini, Roasted Tomato, Garlic Herb Butter, Red Wine Jus	51
Roasted Cauliflower Risotto (V, GF) Rosted Cauliflower, Sage, Almonds, Garlic, Grana Padano, and Mascarpone.	33
Casarecce Seafood Pasta Lobster and Saffron Bisque, Grilled Zucchini, Kale, Dill	39
Sweet and Spicy Pork Ribs with Fries	46
Chicken and Pistachio Roulade Green Herbs Cous Cous, Celeriac Puree, Apricot Gel with Chicken Jus	39
Butter Chicken served with Basmati Rice, Roti, and Condiments	44
Teriyaki Pan-fried Salmon Fillet (GF) Sauteed Mushrooms Mix, Edamame and Wasabi Puree and Sesame Seeds	42
Goan Prawn Curry served with Basmati Rice, Roti, and Condiments	42
Caesar Salad Cos lettuce, Bacon, Parmesan, Croutons, Egg, Anchovy	29
Add Chicken	5
Add Smoke Salmon	5

Sides

Coleslaw (V, GF)	12
Seasonal Steamed Vegetables	12
Mash Potato (V)	15
Fries (V)	12

Desserts

Warm Pineapple (GF)	26
Sweet and Spicy Grilled Pineapple served with Meringue and Vanilla Ice Cream	
Cookies and Cream Cheesecake	26
New Zealand ice cream Choice of: Vanilla, Chocolate, Strawberry, Boysenberry	
One Two Three Four Scoops	6 11 16 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.'

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