

Food  
MENU



## Something Small

Sourdough Bread served with Truffle Butter, Olive Oil and Dukka (V)	'	12
Lemon and Garlic Marinated Olives (VG GF)		10
Sundried Tomato and Basil Pesto Arancini with Red Pepper Aioli (V)		26
Slow Cooked Pork Belly, Corn Puree, Choy Sum with Sweet & Spicy Caramel Sauce		31
Garlic and Chilli Prawns, Grilled Sourdough, Parsley Burnt Butter		29
Macaroni, Truffle and Cheese Croquettes with Remoulade Sauce (V)		26

## Shaaring 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
Mignonette Sauce	26	50
Killpatrick Sauce	29	55
Salmon Roe, Wakame and Ponzu	32	60

# Large Plates

Black Angus MB4+ Jack's Creek NSW 300 g Sirloin (GF) Mash Potato, Broccoli, Roasted Tomato, Garlic Herb Butter, Red Wine Jus	49
Grass Fed 180gr Eye Filet (GF) Mash Potato, Broccoli, Roasted Tomato, Garlic Herb Butter, Red Wine Jus	49
Roasted Cauliflower Risotto (V, GF) Roasted Cauliflower, Sage, Almonds, Garlic, Grana Padano, and Mascarpone.	32
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	37
Teriyaki Pan-fried Salmon Fillet (GF) Sautéed Mushrooms Mix, Edamame and Wasabi Puree and Sesame Seeds	42
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

Warm Pineapple (GF)	25
Sweet and Spicy Grilled Pineapple served with Meringue and Vanilla Ice Cream	
Cookies and Cream Cheesecake	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.

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- 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

