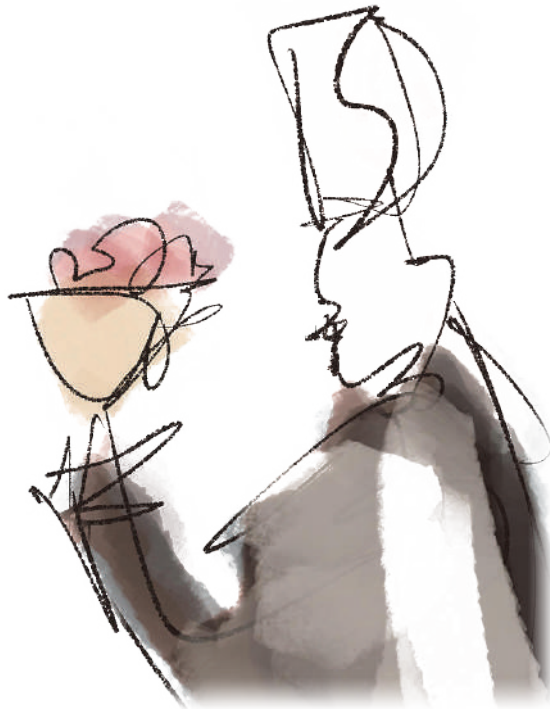


# Food MENU



## Something Small

Soup of the Day & Bread Dinner Roll	22
Turkish Bread with Herb Butter and Dip of the Day	18
Lemon and Garlic Marinated Olives (VG GF)	12
Smoky Bone Marrow, Chimichurri and Bread	25

## Sharing Board

	SML	LRG
Artisanal Cheese's Platter Pecorino Brigante, Occei Testun al Barolo, Taleggio, S. Antonio Gorgonzola Dolce, Quince Paste, Muscatel, Walnuts, Lavosh, Crackers and Bread.	35	62
Antipasto Platter 24 Months Aged Prosciutto, Fennel Salami, Wagyu Bresaola, Pickles Vegetables, Mixed Olives and Bread.	38	68

## Oysters

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

# Large Plates

BLACK ANGUS MB4+ Jack's Creek NSW 300 g Sirloin (GF) 46  
Served with Mash Potato, Choice of Sauce.

WAGYU MBS5+ 300 g Rib Eye (GF) 49  
Served with Mash Potato, Choice of Sauce.

Choice of Sauce:  
Creamy Mushroom  
Red Wine Jus  
Three peppers and Brandy  
\*Additional serve of Sauce \$5

Grilled Octopus 46  
Potato Pave, Nduja, Red Pepper Sauce  
& Squid Ink & Black Garlic Aioli.

NZ 200 g Honey Caramelised Snapper 42  
Miso Artichoke purée, Shimeji Mushrooms,  
Crispy White Fungi and Hazelnuts.

Confit Chicken Maryland 39  
served with Herbs & Garlic Roasted Potatoes,  
Heirloom Tomatoes, Dutch Carrot and Jus.

Caesar Salad 29  
Cos lettuce, Bacon, Parmesan, Croutons, Egg, Anchovy  
Add Chicken 5  
Add Smoke Salmon 5

## SIDES

Charred Broccolini with Preserved  
Lemon Dressing and Almonds (VG,  
GF) 15

Coleslaw (V, GF) 10

Corn Riblets with Herb & Butter &  
Chimichurri (VG, GF) 15

Mash Potato (V) 10

Roasted Carrots with Whipped  
Ricotta and Spicy Honey and  
Pistachio (VG, GF) 15

Fries served with Tomato Sauce &  
Garlic Aioli Sauces (V) 12

Seasonal Steamed Vegetables  
(VG, GF) 12

Steamed Rice 8



# Pasta and Risotto

Pistachio Pesto Tagliatelle (V)  
29

Basil, Fennel & Pistachio Pesto,  
Zucchini, Walnuts and Grana Padano.

Golden Saffron Risotto with Prawns (GF)  
39

Lobster & Saffron Bisque, Grilled Zucchini,  
Grana Padano, and Mascarpone.

## Desserts

Opera Cake  
26

Hazelnut Joconde biscuit layer with Coffee buttercream and Chocolate ganache, Sesame Crisp, Chocolate Crumb and Vanilla Ice Cream.

Raspberry, Coconut and Rhubarb Sweet Indulgence  
26

Raspberry & Coconut Cremieux with Meringue Shards, Rhubarb Compote, and fresh Raspberry.

New Zealand ice cream  
Choice of:

Vanilla, Cookies and Cream, Forest berry Frozen Yogurt,  
White Chocolate Raspberry

One 6

Two 11

Three 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)



25

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)

36

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

30

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

29

Prawn Wonton, Choy Sum & Egg Noodles

Butter Chicken

40

Served with Basmati Rice, Roti, and Condiments