

TASTE Restaurant

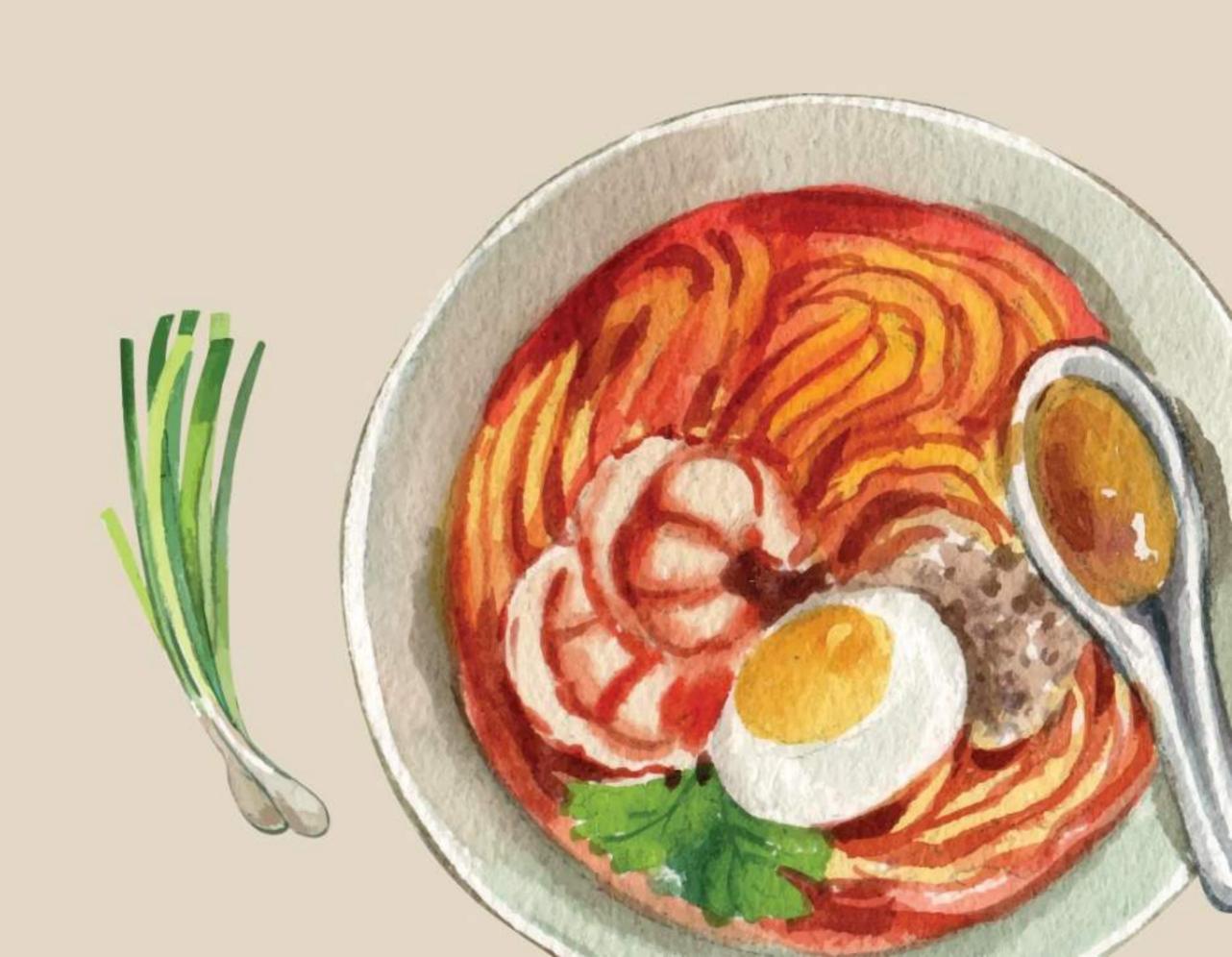
MENU













Our Executive Chef

"From a young age, I observed my parents cooking for a living and running their own food business. Since then, I've been consistently inspired to pursue a career as a chef, following in their footsteps."

Chef Casey Lai has served as the Executive Chef at TASTE Restaurant for the past 15 years, bringing over 20 years of culinary experience to the table. Her recipes are a reflection of current online trends, skillfully blending together international, fusion, and local flavours.

STARTERS

Mushroom Cappuccino 🗸

Shiitake mushrooms in a creamy truffle broth, served with toasted Focaccia bread.

\$11.90



Bruschetta Alla Caprese Fresh cherry tomatoes (diced)

seasoned with olive oil and basil, served on toasted Focaccia bread. \$ 9.90

*Image is for illustrative purpose only and may not be in exact representation.



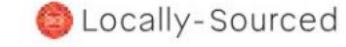
Smoked Duck Caesar Salad

Romaine lettuce with smoked duck breast slices, pork bacon bits, parmesan cheese and anchovy dressing.

\$14.90









ITALIAN

Specialities



Seafood Marinara 🖾

Mussels, clams, calamari & tiger prawns simmered in a rich Pomodoro sauce.

Choice of Pasta: Spaghetti, Pappardelle or Rigatoni

\$29.90



Risotto Verde 🗸

Creamy Arborio rice delicately flavoured with vibrant green spinach & edamame, topped with Parmesan cheese.

\$23.90



Pesto Genovese E Pollo

Ricotta cheese & spinach stuffed Ravioli served in creamy Pesto sauce & topped with grilled chicken.

\$23.90



Cozze Alla Marinara

Mussels sautéed with white wine, fresh tomato, basil, chilli and tomato sauce served with bread.

\$33.90

PASTA

Choice of Pasta: Spaghetti, Pappardelle or Rigatoni

Beef Bolognese

Minced beef in a fresh tomato sauce topped with parmesan & herbs.

\$22.90

Carbonara 🖘

Creamy sauce made with eggs, Parmigiana Reggiano cheese, pecorino cheese & guanciale (pork cheek). \$ 22.90

Puttanesca Con Vongole

Clams, white wine, basil, capers, olives, sundried tomatoes & olive oil.

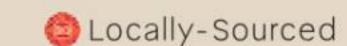
\$28.90

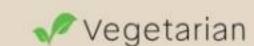
Ravioli Funghi Porcini 🛹

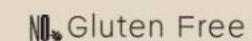
Mushroom stuffed ravioli in a parmesan cream sauce topped with fresh herbs. \$22.90













Contains Pork

WESTERN

BURGERS & SANDWICHES

Wagyu Cheeseburger 👺

Juicy Wagyu cheeseburger with tomato, coral greens & gherkin in a brioche bun.

Served with fries
\$ 23.90

Club Sandwich

Grilled Chicken breast layered in fresh bread with sliced tomato, coral greens and cheese.

Served with fries
\$ 21.90



STEAK

Truffled Sirloin Steak

Grilled sirloin steak with truffle dust & anchovy butter.

Served with fries

\$29.90

Garlic Herb Butter Ribeye

Pan-seared ribeye seasoned with garlic herb butter.

Served with fries

\$28.90



FISH

Fish & Chips 😊

Locally-sourced barramundi fillet coated in a crispy golden batter.

Served with fries, coleslaw & tartar sauce

\$22.90

Semi-dried Tomato & Macadamia Crusted Fish (*)

Barramundi fillet coated in a semi-dried tomato & macadamia crust, served on mashed potatoes & drizzled with citrus beurre blanc sauce. \$ 27.90



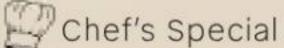
Pollo Alla Parmigiana

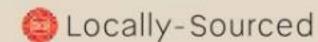
Tender chicken breast coated in a crispy breadcrumb crust, topped with marinara sauce and melted cheese.

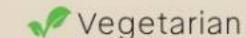
CHICKEN

Served with fries

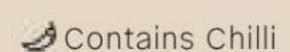
\$22.90











Contains Pork

*Please let us know if you have any dietary restrictions or allergens, so our team can assist you. Accor Plus members enjoy up to 50% off food items and 15% off beverages on our menu upon presenting a valid card. Prices are stated in Singapore dollars and subject to a 10% service charge and prevailing government taxes.



LOCAL Delights



Beef Rendang



Australian Braised beef cheek in toasted coconut, kaffir lime & rempah.

Served with rice, achar & crackers

\$29.90



Singapore Laksa

Thick rice vermicelli served with tiger prawns, fish cake, beansprouts in a rich and spicy coconut-based soup.

\$ 20.90



Sambal Barramundi

Locally-sourced barramundi fillet baked in our homemade sambal chilli sauce on a banana leaf. Served with rice

\$ 26.90



Seafood Hor Fun

Crispy deep fried noodles drenched with a thick savoury sauce topped with tiger prawns, squid, clams & mussel.

\$ 18.90



Hainanese Chicken Rice

Poached free-range chicken served with fragrant seasoned rice.

Served with ginger-chilli sauce & dark soya sauce

\$19.90



Butter Chicken Biryani

Fragrant biryani rice with butter chicken pieces and masala vegetables.

\$22.90



Masala Vegetable Biryani 🗸 🥒



Fragrant biryani rice with masala vegetables & sambal dhal.

\$ 18.90











FUSION





Margherita Naan

Tandoori flatbread with tomato sauce, basil & mozzarella cheese.

\$15.90

Butter Chicken Naan

Tandoori flatbread with butter chicken, onion, tomato and mozzarella cheese.

\$15.90





Miso Salmon

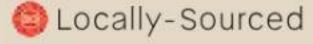
Miso-glazed salmon with baby bok choy drizzled in sake butter sauce.

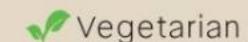
\$29.90

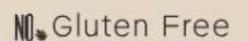
- · Steamed bun stuffed with pork kakuni 🖼
- Beef bulgogi and kimchi salsa on fried wanton skin
- Deep-fried shrimp ball with yuzu dip
- Prawn cracker topped with spiced fish cake, cucumber & onion sambal
- Chicken rendang shepherd's pie

\$19.90











Contains Pork

TASTEY BISES







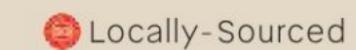


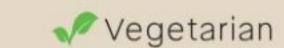












NI. Gluten Free

A Contains Chilli

Contains Pork



DRINKS MENU

COFFEE			TEA
Cappucino	\$6	English Breakfast	\$6
Cafè Latte	\$6	Earl Grey	\$6
Espresso	\$6	Peppermint	\$6
Americano	\$6	Jasmine Green Tea	\$6
Macchiato	\$6	Chamomile	\$6
Mocha	\$6	Rosehip & Hibiscus	\$6
OTHERS		Lychee	\$6
		Mango & Strawberry	\$6
Hot Chocolate	\$6	Oolong Tie Guan Yin	\$6
Teh Tarik	\$6	*All drinks are av	

SOFT DRINK

BOTTLED JUICES

Coke	\$5	Apple	\$5
Coke Light	\$5	Orange	\$5
Sprite	\$5	Pineapple	\$5
Tonic	\$5	Cranberry	\$5
Gingle Ale	\$5	Lime	\$5
Soda	\$5		

WATER

FRESH JUICES

Watermelon	\$8
Immune Booster (Celery, Cucumber, Apple)	\$12
Detox (Cucumber, Pineapple, Lime)	\$12
Vitamix	\$12

*Juices are served with ice; no ice available for an additional \$2

\$8

\$8

\$8

(Orange, Pineapple, Carrot)

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CLASSIC COCKTAILS

TOM COLLINS

\$12

Gin, Soda, Lemon Juice & Syrup.

HURRICANE

\$12

Dark Rum, Orange Juice, Pineapple Juice, Lemon Juice & Grenadine Syrup.

NEGRONI

\$14

Gin, Campari & Martini Rosso.

MARTINI

\$14

Gin & Martini Extra Dry.



MOJITO

\$12

Rum, Lime Juice, Fresh Lime Wedges & Mint Leaves.

LONG ISLAND ICED TEA

\$16

Gin, Vodka, Tequila, Triple Sec, Bacardi & Coke.

BRAMBLE

\$12

Gin, Lemon Concentrate, Sugar Syrup, Blackberry Syrup.

Signature COCKTAILS



Singapore Sling

\$16

Gin, Triple Sec, Cherry Brandy, Dom, Grenadine & Pineapple Juice.

Espresso Baileys Martini



Vodka, Baileys & Double Espresso.



Frozen Strawberry Daiquiri



Bacardi, Sugar Syrup & Strawberry Puree.



Frozen Mango Daiquiri

\$14

Bacardi, Sugar Syrup & Mango Puree.







ibis 'Liang Teh'

\$18

Bourbon, Aperol, Ginger, Oolong Tea, Honey & Lemon.

Served warm.

Singapore Sour

\$18

Bourbon, Lemon Juice, Red Wine & Syrup.

Lychee Long Island Iced Tea

\$18

Gin, Vodka, Tequila, Lychee Liqueur, Bacardi, Mint Leaves & Lychee.

MOCKTAILS



Virgin Pina Colada

\$8

Pineapple Juice & Coconut Milk.



Virgin Blueberry Mojito



Blueberries & Lime Juice.



Shirley Temple



Lime Juice, Grenadine Syrup & Sprite.



Lemon Lime Bitters



Lime Juice, Concentrate Lemon Juice, Club Soda & Angostura Bitters.







Cranberry Spritzer



Cranberry Juice, Lemon Concentrate & Soda.



BEER/STOUT

Tiger (Can)	\$7	Guinness Draught (Can)	\$12
Tiger (Draft)	\$11	Sapporo (Bottle)	\$8
Heineken (Can)	\$9	Corona (Bottle)	\$8

WINE

Price per glass | bottle

RED			WHITE	
La Minga Sauvignon Bland Chile	\$9	\$38	La Minga Cabernet Sauvignon \$9 Chile	\$38
30 Mile Chardonnay Australia		\$52	30 Mile Shiraz Australia	\$52
Haha Sauvignon Blanc New Zealand		\$52	Finca El Camino Malbec Argentina	\$52
Rutini Trumpeter Torronto Argentina	S	\$52	Gerard Bertrand Reserve Speciale Pinot Noir France	\$52
SPARKLING Tiptorette Blene De Blene		ĊEO		

Tintoretto Blanc De Blanc \$52

LOCAL

OLLIE HARD SELTZER

0% Sugar Sparkling Alcohol



Original \$12
Grapefruit \$12
Pandan \$12
Citrus Ginger \$12
Lychee \$12
White Peach \$12

Mix & Match 3 for \$30++

SPIRITS

All spirits include mixer

Gordon Bombay Sapphire	\$10 \$12
RUM Bacardi White	\$10
Myer's Dark VODKA	\$12
Smirnoff Absolut Blue	\$10 \$12
BOURBON Jim Beam Jack Daniels	\$10 \$12
WHISKEY	4
The Famous Grouse Johnnie Walker Black Label Chivas Regal 12 Years	\$10 \$12 \$12

TEQUILA

GIN

Jose Cuervo \$10

\$12

Glenfiddich 12 Years Single Malt

LIQUER

Baileys Irish Cream \$10

APERITIF

Ricard \$10 Campari \$10

DESSERTS



