



Silver Award Winner
100 Bites Singapore,
The Drum Awards

À la carte Menu



Scan for Digital Menu &
Nutritional Information

Chef's Secrets

Casey Lai
Executive Chef at TASTE Restaurant

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1) Which dish do you feel most proud of?

"Our Signature Slow-Braised Beef Cheek Rendang — a dish crafted with time, patience, and love. Simple, soulful, and full of flavour, it tells a story of care and quality in every tender bite."

2) What do you do to get into the zone in the kitchen?

"Music sets the mood — a little funk, a little soul, and the vibe is just right. Add a strong kopi o kosong, and you're ready to take on the day!"

3) What's one kitchen rule you never break?

"Clean as you go — Always! A tidy station is a calm mind. Plus, no one wants to prep the next day in a battlefield."



Let's take you on a Culinary Journey

Since 2009, TASTE has delighted diners with bold Italian flavours, inventive fusion dishes, and fresh, local ingredients. Every plate is crafted in-house with sustainability and quality at its heart.

We're proud to champion eco-conscious dining through initiatives like:

- Ethically sourced coffee and tea supporting fair, sustainable farming.
- 30% locally sourced ingredients to reduce our carbon footprint and support regional producers.

We're honoured to have received the **Silver Accolade at the 100 Bites Singapore, part of The Drum Awards** — a proud recognition of our passion for flavour and quality.

Now, flip the page and let the feast begin!

A small *guide...*



Vegetarian



Contains Pork



Spicy



Contains Beef



Contains Seafood



Gluten Free



Contains Chicken



Chef's Choice



Locally Sourced

Starters

1. Truffle Mushroom Bisque

\$11.90

Silky mushroom bisque infused with truffle, made from sautéed mushrooms and aromatic herbs, puréed to a rich, creamy finish.



2. Caesar Salad

\$11.90

(Add Smoked Duck for \$5)

A fresh salad of crisp romaine, shredded kale, cage-free egg, vine tomatoes, and Parmigiano Reggiano.



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3. Seafood Cioppino

Hearty seafood stew with shrimp, clams, and squid, slow-cooked in a rich tomato broth infused with garlic, herbs, and a splash of wine. Served with crusty bread to soak up the savoury sauce.

\$18.90



4. Crispy Golden Pocket

A soft, golden-fried bun filled with stir-fried shredded lean pork and crisp lettuce, served in a light, fluffy pocket.

\$18.90





Local Flavours

- | | | | |
|---|---|---|---|
| 1. <u>Butter Paneer & Naan</u> | \$19.90 | 5. <u>Sambal Barramundi</u> | \$26.90 |
| Soft paneer cubes simmered in a velvety, mildly spiced butter sauce — perfect with naan. |  | Locally sourced barramundi in house-made sambal, served with fragrant steamed rice, fermented shrimp, chilli, lime, sugar, and a touch of calamansi. |  |
| 2. <u>Hainanese Chicken Rice</u> | \$20.90 | 6. <u>Beef Cheek Rendang</u> | \$29.90 |
| Tender poached Kampong chicken with fragrant chicken oil-infused rice, served alongside a zesty ginger-garlic and soy sauce. |  | Tender, slow-cooked beef cheek simmered in rich coconut rendang sauce, made with Premium beef and aromatic spices. Served with steamed rice. |  |
| 3. <u>Laksa Singapura</u> | \$20.90 | 7. <u>Black Cod with Glass Noodles</u> | \$29.90 |
| Tangy, creamy coconut broth with tender shrimp, fish cake, tofu puff, bean sprouts, boiled egg, and fresh herbs — a perfect balance of heat and richness. |  | Umami-rich fermented soya bean with Asian greens and sweet potato vermicelli, garnished with chilli, spring onion, and carrot. (Fish may contain bones) |  |
| 4. <u>Butter Chicken & Naan</u> | \$22.90 | | |
| Creamy butter chicken served with warm naan and a side of sambar dal. |  | | |

Please inform us of any dietary needs or allergies so we can assist you. Accor Plus members enjoy up to 50% off food and 15% off beverages with a valid card. Prices are in Singapore dollars and subject to 10% service charge and prevailing government tax.

Italian

1. Velvet Chicken Alfredo

\$21.90

Tender chicken over pasta in a rich garlic confit Alfredo sauce, finished with butter, cream, and Parmesan.



2. Pollo Alla Parmigiana

\$22.90

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



3. Pom' Alfredo Gnocchi

\$23.90

Gnocchi with fennel sausage, tossed in a creamy Alfredo-Pomodoro blend, finished with fresh basil.



4. Seafood Marinara

\$29.90

Succulent seafood over al dente pasta, tossed in a vibrant marinara of ripe tomatoes, garlic, and basil.



1.



2.



4.



Western

1. Cajun-Spiced Chicken

\$22.90



Cajun-spiced chicken served with smooth pomme purée and drizzled with herb-infused gravy.

2. Fish & Chips

\$22.90



Locally sourced, Crispy battered barramundi with fries, tangy coleslaw, fresh lemon, and creamy tartar sauce.

3. Gourmet Wagyu Patty (200g) \$24.90



Juicy Wagyu patty with cheddar, lettuce, tomato, and gherkin in a brioche bun, served with crispy fries.

4. Beef Sirloin Steak (200g) \$32.90



Succulent beef paired with vine tomatoes, herb-infused butter, and fresh pea tendrils, served alongside crispy fries.

5. Mushroom Truffle Rump Steak (250g) \$36.90



Tender beef rump steak topped with truffle mushroom sauce, paired with buttery mashed potatoes and grilled asparagus.



5.



3.

Sides

Available with a minimum order of **one main course**.

1. Steamed Jasmine Rice

\$3.00

2. Truffle Mashed Potatoes

\$7.90

3. Herb-Roasted Potatoes

\$7.90

4. Sautéed Spinach

With Garlic, Mushroom & Balsamic.

\$9.90

5. Asian Stir-Fried Vegetables

\$9.90

6. Verdant Garden Salad

\$9.90

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Munch & Mingle



Truffle Parmesan Fries

Golden fries tossed in truffle oil and Parmesan.

\$11.90 



Vegetable Spring Roll (8pcs)

Crispy golden spring rolls filled with seasoned vegetables, teamed with tangy sweet chili sauce.

\$13.90 



Golden Crunch Wings (6pcs)

Crispy, golden-fried chicken wings with a crunchy exterior and juicy, tender interior, paired with a side of dipping sauce.

\$15.90 



Buffalo Drumettes (6pcs)

Tender chicken drumettes coated in spicy buffalo sauce, enjoyed with creamy ranch dressing and celery sticks.

\$15.90  



Chicken Satay Skewers (6pcs)

Grilled chicken skewers paired with rich peanut sauce, cucumber, onion, and rice cake on a side.

\$16.90 



Hummus

Creamy hummus drizzled with olive oil and paprika, accompanied with fresh veggies and focaccia.

\$16.90  

Desserts

1. Wild Berries Crumble

Juicy wild berries topped with a golden, buttery crumble – sweet, tart, and perfectly crisp.

\$9.90



3. Yuzu Black Sesame Cake

A light cake with tangy yuzu and nutty black sesame for a refreshing, balanced flavour.

\$9.90



2. Marbled Cheesecake

Creamy cheesecake swirled with rich chocolate marble – smooth, indulgent, and perfectly balanced.

\$9.90



4. Flourless Chocolate Cake

A rich, fudgy flourless cake made with Valrhona Guanaja chocolate.

\$9.90



5. Crème Brûlée

Smooth & rich custard and topped with a thin pane of crunchy toffee.

\$9.90



6. Cheese Platter

Selection of fine cheeses served with crackers and dried fruits.

\$19.90



Coffee

Hot/Iced

Espresso	A 0% sugar	\$5
Double Espresso	A 0% sugar	\$6
Long Black	A 0% sugar	\$6
Piccolo	C 0% sugar	\$6
Cappuccino	C 0% sugar	\$7
Café Latte	C 0% sugar	\$7
Mocha	C 1% sugar	\$7
Caramel Latte	C 3% sugar	\$8

Others

Chocolate	C 2% sugar	\$8
Matcha Latte	C 0% sugar	\$8

Water

San Pellegrino Sparkling Water (1L)	\$9
Aqua Panna Still Water (1L)	\$9

Soft & Sparkling Drinks

Sparkling Tea - Yuzu Genmaicha **B** 5% sugar

Yuzu Citrus, Light roast Genmaicha

\$11

Sparkling Tea - White Peach Earl Grey **B** 5% sugar

French Peach, Citrus Bergamot aroma with cold brew earl grey

\$11

Coke/Coke Light/Sprite/Ginger Ale/Tonic \$5

B 5% sugar

A 0% sugar

B 5% sugar

B 5% sugar

B 5% sugar



Tea

A 0% sugar

*Served hot in a pot

\$7

English Breakfast

Earl Grey

Peppermint

Jasmine Green Tea

Acai Berry, Pomegranate, Vanilla

Spice Chai Ceylon

Juices

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

Fruit Juices

C 9% sugar

\$6

(Apple/Orange/Pineapple/Cranberry/Lime)

Fresh Pressed Juices

A 0% sugar

\$8

(Apple/Orange/Pineapple/Watermelon)

Detox

A 0% sugar

\$12

(Cucumber, Pineapple, Lime)

Vitamix

A 0% sugar

\$12

(Orange, Pineapple, Carrot)

Immune Booster

A 0% sugar

\$12

(Celery, Cucumber, Apple)



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MOCKTAILS ✨



Pina CoCo

D 10%
sugar

Pineapple Juice & Coconut Milk.

\$9

Virgin Mojito

D 11%
sugar

Lime, Fresh Mints, Brown Sugar, Soda.

\$9

Shirley Temple

D 20%
sugar

Lime Juice, Grenadine Syrup & Sprite.

\$9

Lemon Lime Bitters

D 11%
sugar

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

\$9

Cranberry Spritzer

D 11%
sugar

Cranberry Juice, Lemon Concentrate
& Soda.

\$9

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COCKTAILS ✨



Espresso Baileys Martini

\$12

Vodka, Baileys & Double Espresso.

Lychee Martini

\$12

Vodka with Lychee syrup and liquors.

Martini

\$12

Gin & Martini Extra Dry.

Frozen Lime Daiquiri

\$12

Bacardi, Sugar Syrup & Lime Puree.

Frozen Strawberry Daiquiri

\$12

Bacardi, Sugar Syrup & Strawberry Puree.

Frozen Mango Daiquiri

\$12

Bacardi, Sugar Syrup & Mango Puree.

Mojito

\$12

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

Long Island Iced Tea

\$16

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

Singapore Sling

\$16

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



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Speciality COCKTAILS



ibis 'Liang Teh'

\$16

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

Singapore Sour

\$16

Bourbon, Lemon Juice, Red Wine & Syrup.

Lychee Long Island Iced Tea

\$16

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



✦ WINE ✦

Red

Price per glass | Bottle

La Minga Cabernet Merlot
Chile

\$9 | \$38

30 Mile Shiraz
Australia

| \$58

Barbanera Chianti Riserva
Italy

| \$58

Petrus Lambertini,
AOC Cote De Bordeaux
France

| \$68

Mauro Molino, Barbera D Asti
Italy

| \$68

White

La Minga Sauvignon Blanc
Chile

\$9 | \$38

30 Mile Sauvignon
Australia

| \$58

Terre Forti Pinot Grigio
Italy

| \$58

Adesso Chardonnay
Italy

| \$58

Mauro Molino, Arneis
Italy

| \$68

Sparkling

Arione Moscato
Italy

\$12 | \$48

Tintoretto Prosecco
Italy

| \$48

✦ BEER ✦

Tiger (Can) \$7

Tiger (Draught) \$11

Asahi (Bottle) \$9

Heineken (Bottle) \$12

Corona (Bottle) \$9

Guinness Draught (Can) \$12

✦ SPIRITS ✦

(All spirits include mixer)

Gin

Price per glass | Bottle

Gordon	\$10 \$98
Suntory Sui Gin	\$12 \$128
Four Pillars Gin (Rare Dry/ Bloody Shiraz/Yuzu)	\$16 \$168

Rum

Bacardi White	\$10 \$98
Myer's Dark	\$12 \$128

Vodka

Smirnoff	\$10 \$98
Grey Goose	\$12 \$128

Whiskey

The Famous Grouse	\$10 \$108
Kakubin Suntory	\$10 \$108
The Singleton 12 Years	\$12 \$138
The Bulleit Bourbon	\$12 \$138
Glenfiddich 12 Years Single Malt	\$14 \$228

Tequila

Jose Cuervo	\$10 \$98
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Liqueur

Baileys Irish Cream	\$10 \$98
Ricard	\$10 \$98
Campari	\$10 \$98



JOIN & BOOK



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