

IT'S ALL ABOUT  
**TASTE**  
SINGAPORE

# À la carte Menu



Scan for Digital Menu &  
Nutritional Information

## A small *guide...*



Vegetarian



Contains Pork



Spicy



Contains Beef



Contains Seafood



Gluten Free



Contains Chicken



Chef's Choice



Locally Sourced

# Starters

1. Caesar Salad \$12  
(Add Smoked Duck for \$6)

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

2. Truffle Mushroom Bisque  \$12

A velvety mushroom bisque infused with aromatic truffle oil and finished with cream.

3. Calamari Fritti with   Salted Egg Sauce \$28

Crispy golden-fried calamari served with a rich and creamy salted egg sauce.

Calamari Fritti with  
Salted Egg Sauce



# Build Your Pasta

## #1 CHOOSE A SAUCE

- |                                          |      |                                           |      |
|------------------------------------------|------|-------------------------------------------|------|
| 1. Pomodoro 🍅                            | \$12 | 4. Pesto 🍅                                | \$12 |
| Classic tomato & herb sauce.             |      | Basil pesto & Parmigiano Reggiano cheese. |      |
| 2. Alfredo 🍅                             | \$12 | 5. Bolognese 🍖👨🍳                          | \$22 |
| Creamy Parmigiano Reggiano cheese sauce. |      | Slow-cooked meat ragù.                    |      |
| 3. Aglio e Olio 🍅                        | \$12 |                                           |      |
| Garlic, olive oil & chilli.              |      |                                           |      |

## #2 CHOOSE A PASTA

1. Spaghetti
2. Rigatoni

## #3 ADD ON PROTEIN

- |                 |      |
|-----------------|------|
| 1. Chicken 🐔    | \$6  |
| 2. Barramundi 🐟 | \$12 |
| 3. Seafood 🐟    | \$14 |



Rigatoni  
Beef Bolognese



Rigatoni  
Barramundi Pesto



Spaghetti  
Chicken Alfredo



Spaghetti  
Seafood Aglio e Olio

# Local Flavours

## 1. Butter Paneer & Naan

\$20

Cottage cheese cubes simmered in a creamy tomato-butter curry, served with warm naan bread.



## 2. Laksa Singapura

\$22

Thick rice noodles in a rich coconut curry broth with prawns, fish cake, tofu puffs and bean sprouts.



## 3. Fried Beef Hor Fun

\$22

Wok-fried flat rice noodles with tender beef slices in soy sauce.



## 4. Hainanese Chicken Rice

\$22

Poached chicken leg served with fragrant chicken rice, accompanied by chilli sauce and ginger relish.



Singapore Bak Kut Teh

## Sweet & Sour Fish



### 5. Sweet & Sour Fish

Crispy barramundi fillet coated in a tangy sweet and sour sauce, served with steamed rice.

\$28



### 6. Sambal Barramundi

Pan-seared barramundi fillet topped with spicy sambal sauce, served with steamed rice.

\$28



### 7. Curry Fish

Fish fillet cooked in a fragrant curry sauce with vegetables, served with steamed rice.

\$28



### 8. Prawn Noodle

Rice noodles in a rich pork & prawn broth, topped with prawns, pork rib and vegetables.

\$28



### 9. Singapore Bak Kut Teh

Traditional pork rib soup infused with garlic and pepper, served with steamed rice.

\$28



### 10. Rendang Beef Cheek

Slow-braised beef cheek simmered in aromatic spices and coconut milk until tender, served with rice.

\$32



Curry Fish

# Western

## 1. Fish & Chips

Golden-battered fish fillet served with crispy fries, coleslaw and tangy tartar sauce.

\$24



## 2. Gourmet Wagyu Patty (200g)

A succulent Wagyu beef patty, expertly grilled and served with golden fries and fresh greens.

\$26



## 3. Beef Sirloin Steak (220g)

A tender 220g sirloin steak cooked to your liking, accompanied by french fries and vine tomatoes

\$36



Fish & Chips



Gourmet Wagyu  
Patty (200g)



Beef Sirloin Steak (220g)



# Sides

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

## 1. Steamed Jasmine Rice

\$3



## 2. Asian Stir-Fried Vegetables

\$10



## 3. Sautéed Spinach

With Garlic, Mushroom & Balsamic.

\$10



# Desserts

1. **Pomelo Mango Sago**  \$10  
Chilled mango purée with pomelo, sago pearls.
2. **Fruits Crumble**  \$10  
Warm baked seasonal fruits topped with a buttery golden crumble.
3. **Crème Brûlée**  \$10  
Silky vanilla custard topped with a crisp caramelised sugar crust.
4. **Burnt Cheesecake**  \$12  
Creamy cheesecake with a signature caramelised exterior and rich flavour.
5. **Yuzu Osmanthus Cake**  \$12  
Light sponge layered with fragrant osmanthus and refreshing yuzu cream.
6. **Chocolate Cake**  \$12  
Decadent chocolate cake layered with rich chocolate ganache.

Pomelo Mango Sago



Burnt Cheesecake



Yuzu Osmanthus Cake



Crème Brûlée

# Munch & Mingle

## 1. Truffle Cheese Fries

Crispy fries tossed with truffle oil and Parmigiano Reggiano cheese.

\$12



## 2. Vegetable Spring Roll (8pcs)

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

\$14



## 3. Golden Crunch Wings (6pcs)

Crispy golden-fried chicken wings and served with a dipping sauce.

\$16



## 4. Popiah

Fresh spring rolls filled with turnip, vegetables and savoury ingredients, wrapped in a soft wheat crepe.

\$16



## 5. Chicken Satay Skewers (6 pcs)

Grilled chicken skewers marinated in aromatic spices, served with peanut sauce.

\$18



Popiah



Vegetable Spring Roll



Golden Crunch Wings



Chicken Satay Skewers

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| S/N | Items                                    | Nutritional Info                                                                                                                                                                                                                                                                |
|-----|------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| A   | Starters                                 |                                                                                                                                                                                                                                                                                 |
| 1   | Caesar Salad                             | <p>With Caesar Dressing ~ 460 kcal<br/>C: 23g / F: 33g / P: 22g</p> <p>Without Caesar Dressing ~ 300 kcal<br/>C: 21g / F: 16g / P: 21g</p>                                                                                                                                      |
| 2   | Caesar Salad<br>(add on Smoked Duck)     | <p>With dressing: ~730 kcal — C: 25g / F: 54g / P: 43g<br/>Without dressing: ~560 kcal — C: 22g / F: 37g / P: 42g</p>                                                                                                                                                           |
| 3   | Truffle<br>Mushroom Bisque               | <p>With Cream + Focaccia ~ 320 kcal<br/>C: 23g / F: 23g / P: 6g</p> <p>Without Cream, with Focaccia ~ 140 kcal<br/>C: 21g / F: 4g / P: 5g</p>                                                                                                                                   |
| 4   | Calamari Fritti with Salted<br>Egg Sauce | <p>With sauce: ~720 kcal — C: 42g / F: 47g / P: 45g<br/>Without sauce: ~500 kcal — C: 38g / F: 24g / P: 41g</p>                                                                                                                                                                 |
| B   | Build Your Pasta                         |                                                                                                                                                                                                                                                                                 |
| 1   | Base Pasta Only                          | ~315 kcal — C: 62g / F: 2g / P: 11g                                                                                                                                                                                                                                             |
| 2   | Sauces                                   | <p>Pomodoro Sauce: +220 kcal — C: 15g / F: 11g / P: 13g<br/>Pesto Sauce: +350 kcal — C: 8g / F: 31g / P: 15g<br/>Alfredo Sauce: +470 kcal — C: 5g / F: 45g / P: 13g<br/>Aglio Olio: +300 kcal — C: 3g / F: 28g / P: 11g<br/>Bolognese: +500 kcal — C: 10g / F: 35g / P: 42g</p> |
| 3   | Proteins                                 | <p>Chicken: +400 kcal — C: 0g / F: 25g / P: 40g<br/>Barramundi: +220 kcal — C: 0g / F: 6g / P: 38g<br/>Seafood: +450 kcal — C: 8g / F: 6g / P: 85g</p>                                                                                                                          |
| C   | Local Flavours                           |                                                                                                                                                                                                                                                                                 |
| 1   | Butter Paneer & Naan                     | <p>~900 kcal — C: 65g / F: 60g / P: 30g</p> <p>Without cream<br/>~720 kcal — C: 63g / F: 42g / P: 29g</p>                                                                                                                                                                       |
| 2   | Laksa Singapura                          | <p>~850 kcal — C: 80g / F: 43g / P: 52g</p> <p>If only half the laksa gravy is consumed<br/>~680 kcal — C: 75g / F: 28g / P: 50g</p>                                                                                                                                            |

| S/N | Items                  | Nutritional Info                                                                                                          |
|-----|------------------------|---------------------------------------------------------------------------------------------------------------------------|
| C   | Local Flavours         | <i>continued from previous page</i>                                                                                       |
| 3   | Fried Beef Hor Fun     | ~850 kcal — C: 75g / F: 42g / P: 52g                                                                                      |
| 4   | Hainanese Chicken Rice | ~950 kcal — C: 95g / F: 43g / P: 62g<br>Without sauces<br>~820 kcal — C: 78g / F: 40g / P: 60g                            |
| 5   | Sweet & Sour Fish      | ~950 kcal — C: 128g / F: 35g / P: 45g<br>Without sweet & sour sauce<br>~720 kcal — C: 82g / F: 27g / P: 43g               |
| 6   | Sambal Barramundi      | ~720 kcal — C: 88g / F: 23g / P: 42g<br>Without sambal<br>~570 kcal — C: 75g / F: 9g / P: 40g                             |
| 7   | Curry Fish             | ~850 kcal — C: 90g / F: 36g / P: 43g<br>If only half the curry gravy is consumed<br>~690 kcal — C: 82g / F: 23g / P: 42g  |
| 8   | Prawn Noodle           | ~720 kcal — C: 62g / F: 24g / P: 68g<br>Without pork ribs<br>~500 kcal — C: 62g / F: 7g / P: 50g                          |
| D   | Western                |                                                                                                                           |
| 1   | Fish & Chips           | With Tartar sauce<br>~950 kcal — C: 85g / F: 52g / P: 45g<br>Without Tartar sauce<br>~800 kcal — C: 82g / F: 38g / P: 44g |
| 2   | Gourmet Wagyu Patty    | With Fries<br>~1,150 kcal — C: 95g / F: 68g / P: 55g<br>Without fries<br>~680 kcal — C: 40g / F: 46g / P: 50g             |
| 3   | Beef Sirlion Steak     | With Fries<br>~920 kcal — C: 58g / F: 58g / P: 60g<br>Without fries<br>~500 kcal — C: 0g / F: 30g / P: 56g                |

| S/N | Items                       | Nutritional Info                                                                                          |
|-----|-----------------------------|-----------------------------------------------------------------------------------------------------------|
| E   | Sides                       |                                                                                                           |
| 1   | Steamed Jasmine Rice        | ~325 kcal — C: 75g / F: 1g / P: 6g                                                                        |
| 2   | Asian Stir-Fried Vegetables | N/A                                                                                                       |
| F   | Desserts                    |                                                                                                           |
| 1   | Pomelo Mango Sago           | N/A                                                                                                       |
| 2   | Fruits Crumble              | N/A                                                                                                       |
| 3   | Creme Brulee                | N/A                                                                                                       |
| 4   | Burnt Cheesecake            | N/A                                                                                                       |
| 5   | Yuzu Osmanthus Cake         | N/A                                                                                                       |
| 6   | Chocolate Cake              | N/A                                                                                                       |
| G   | Munch & Mingle              |                                                                                                           |
| 1   | Truffle Cheese Fries        | ~1,050 kcal — C: 112g / F: 60g / P: 22g<br><br>Without parmesan<br>~920 kcal — C: 110g / F: 52g / P: 11g  |
| 2   | Vegetable Spring Roll       | ~620 kcal — C: 72g / F: 33g / P: 14g<br><br>Without dipping sauce<br>~560 kcal — C: 65g / F: 32g / P: 13g |
| 3   | Goden Crunch Wings          | ~850 kcal — C: 22g / F: 60g / P: 63g                                                                      |
| 4   | Popiah                      | ~420 kcal — C: 45g / F: 14g / P: 30g<br><br>Without sweet sauce<br>~340 kcal — C: 30g / F: 13g / P: 29g   |
| 5   | Chicken Satay Skewers       | ~850 kcal — C: 55g / F: 52g / P: 52g<br><br>Without peanut sauce<br>~470 kcal — C: 30g / F: 16g / P: 45g  |