



THE PINEAPPLE ROOM

CAPELLA SINGAPORE

COCKTAILS & TABLE SNACKS

The Pineapple Room is a timeless haven for those seeking an elegant pause, or a warm respite. Here, we invite you to experience our warm hospitality, foster meaningful connections, and create convivial memories, as we pay homage to the storied history of Sentosa Island and Capella Singapore. Whether you are here to toast to new beginnings, revel in the company of friends and loved ones, or simply wind down the evenings, we raise our glass in celebration and camaraderie with you.



CAPELLA SINGAPORE • 1 THE KNOLLS • SENTOSA ISLAND

A KISMET MENU • CAPELLA SINGAPORE

TALES OF ASIA

story of Asia, each drink tells a story of meaning and is crafted with quiet elegance.

Laksa Bloom	26
Pierre Ferrand 1840 Cognac, Amaretto Di Saronno, Malibu Coconut Rum, Lemon, Laksa Leaf. A bold, savoury reimagination of Singapore's beloved laksa dish, spotlighting the citrusy, herbaceous laksa leaf.	
Embers	24
Peddler's Shanghai Gin, Pink Guava, Calamansi, Coconut Syrup, Lime, Sichuan Pepper, Singha Soda. A poetic nod to Asia's vibrant, fragrant palate.	
Southern Fizz	24
Tito's Vodka, Cassis Liqueur, Lime, Curry Leaf, Ginger Beer. A spirited combination of South Indian tradition and Southern American charm.	
Queen of Spice	24
Plantation Pineapple Stiggin's Fancy Rum, Apricot Liqueur, Lime, Cardamom Bitters, Kaffir Lime Leaf, Egg White. A nod to the golden age of spice trade, where flavour was the world's most coveted currency.	
Twilight Plum	24
Código Rosa Tequila, Aperol, Salty Plum, Rooibos Tea, Lemon, Scrappy's Orleans Bitters. Inspired by the coastal winds, where citrus, sea salt, and dusk linger.	
Veranda Dreams	26
Monkey Shoulder Whisky, Watermelon, Clarified Milk, Earl Grey Tea. A nod to slow evenings and crimson sunsets.	
Cassis Reverie	27
The Macallan 12 Years Old Double Cask, Cassis Liqueur, Mancino Chinato, Blueberry, Shiso. A tribute to Singapore's dual spirit, modern yet rooted.	

All prices are in Singapore dollars, subject to service charge and prevailing goods and services tax.

WHISPERS OF HERITAGE

blends history with a modern interpretation, where heritage whispers through refined flavours and soul.

Triple P 24

Código Blanco Tequila, Agave Nectar, Pineapple, Lime, Orange Bitters, Kaffir Lime Leaf, Chilli Salt. An ode to Palawan Ridge, once home to flourishing pineapple plantations.

Compass Rose 24

Fords Gin, Heritage Spices, Lemon, Rose Water. A delicate bloom, a quiet compass, and gently transportive, to guide you home, wherever that may be.

Scarlet Rouge 27

Plantation XO Rum, Plantation Pineapple Stiggin's Fancy Rum, Cherry Liqueur, Pineapple, Pomegranate Syrup, Angostura Bitters, Edible Gold. Theatre for the senses — rich, dark, and unapologetically decadent.

The Tanah Merah 30

Woodford Reserve Bourbon, Mr. Black Coffee Liqueur, Averna, Orange, Dark Chocolate. Named after the red earth of Southeast Asia, a cocktail blend that honours strength and stillness.

The Arctic Circle 30

Citadelle Jardin d'été Gin, D.O.M. Bénédictine, Fino Sherry, Orange Bitters. A reinterpretation of two vintage Alaskan cocktails from the 1890s.

ZERO-PROOF

Zero-proof beverages are crafted with seasonal ingredients, showcasing the best harvest throughout the year.

The Pinery 18

Pineapple, Lime, Agave Nectar, Chilli Salt. Tropical flavours with a touch of spice, a refreshing homage to Sentosa's pineapple-growing heritage.

Blue Skies 18

Coconut Cream, Butterfly Pea, Milk, Orange Blossom Water. A playful, whimsical blend that reminds us what it means to be childlike — light-hearted, curious, and full of wonder.

Indian Summer 18

Lyre's Italian Orange, Nannari Syrup, Lemon, Singha Soda. A vibrant concoction that encapsulates the exuberant spirit of tropical summer days.

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TABLE SNACKS

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Sweet Pea Hummus Crudités	20
Vietnamese Spring Rolls Prawn, Lettuce, Cucumber, Carrot, Bean Sprout, Spring Onion, Mint, Coriander	22
Tramezzini Tomato Toast, Crab Mayonnaise, Avruga Caviar	35
Porcini Mushroom Arancini Rice, Parmesan, Mozzarella	24
San Choy Bao Stir-fried Duck, Celery, Bell Pepper, Pine Nut, Lettuce Wrap	25
Asian-Spiced Fried Chicken Five-spice Salt	22
Tiger Prawn Tempura Togarashi Spice	25
Wagyu Beef Sliders Brioche Bun, Caramelised Onion, Mayonnaise, Gruyère, Chilli Jam	28
Ehire Yaki Grilled Stingray Fin, Tobiko Mayonnaise	20
French Fries Grated Parmesan	18

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