GARDEN@ONE-NINETY

FOUR SEASONS HOTEL SINGAPORE

MENU

Daily 11:00 am – 12:00 midnight · Garden Café 11:00 am – 6:00 pm

GARDEN CAFÉ

Unwind with a relaxed daytime dining experience where freshly-made pastries, artisanal sandwiches, nourishing plant-based fare and bespoke cocktails come together for effortless enjoyment in a tranquil urban oasis. Available for both dine-in and takeaway.

THE ALL-DAY BRUNCH

English Breakfast Royale Sandwich 26
House-Toasted Muffin, Farm Eggs, Pork Sausage, Crispy Bacon, Sautéed Mushrooms, Avocado, Baked Beans Sauce

Asparagus Egg White Souffle Frittata 18
Green Asparagus, Kalamata Olives, Baby Cresses, Grated Cacioricotta

Singapore Chilli Crab Omelette 32
King Crab, Coriander, Mantou Bread

Truffle Dirty Fries 15
Poached Eggs, Bearnaise Sauce

Avocado Toast 24
Toast, Poached Eggs, Smashed Avocado, Sourdough, Pomegranate, Mesclun Leaves
— Add Smoked Salmon | + SGD 4

Steak & Eggs 68
Seared Angus Steak, Cage-Free Eggs, Colossal Fries

Vanilla French Toast 14
Cinnamon, Berries, Forest Honey

French Crêpes 14
Nutella, Banana

EXPRESS

Bread & Soup 12
Daily Soup, Sourdough Slice

Maccheroni al Formaggio 28
Creamy Baked Macaroni, Roasted Pumpkin, Smoked Bacon, Blend of Artisanal Cheeses

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GARDEN CAFÉ

EXPRESS · CONTINUED

Parmigiana di Melanzane 22
Baked Aubergine, San Marzano Tomatoes, Fior di Latte, Parmigiano-Reggiano

Open-Faced Chicken Cordon Bleu 24
Crispy Chicken Cutlet, Cotto Ham, Melted Fontina, Mesclun Greens

POWER BOWLS

Signature Salmon Poke Bowl 24
Soy-Marinated Salmon, Multigrain Rice, Shimeji Mushrooms, Onsen Egg, Pickled Daikon, Red Cabbage, Wakame, Avocado, Nori, Truffle Miso

Lemon Thyme Chicken Power Bowl 22
Cage-Free Chicken, Lentil, Kale, Sweet Potato, Broccoli, Black Beans, Pickled Red Onion, Yuzu Shoyu

Plant Protein Vegetable Bowl 20
Seasonal Greens, Organic Millet, Kao Fu, Beetroot Hummus, Kohlrabi, Edamame, Tempeh, Nutritional Yeast, Avocado Oil

BETWEEN BREAD

Prawn Aglio Olio Sandwich 18
Ciabatta, Lemon Ricotta, Pickled Red Onion, Roasted Bell Pepper, Cucumber, Vine Tomato

Grilled Pork Bánh Mì 16
Soft-Baguette, Pork Shoulder, Pâté, Picked Vegetables, Fresh Herbs, Sriracha

Italian Panuozzo 16
Pizza Dough, Courgette, Aubergine, Capsicum, Sun-Dried Tomatoes, Rocket, Smoked Provola, Mayonnaise

THE SWEET SPOT

Seasonal Rotation of Four Desserts

Tiramisù Classico 16
Espresso-Soaked Ladyfingers, Mascarpone Cream, Cocoa

Citrus Olive Oil Cake 14
Olive Oil Cake, Mascarpone, Chantilly Cream

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GARDEN CAFÉ

THE SWEET SPOT · CONTINUED

Strawberry Pistachio Cake 14
Vanilla Sponge, Strawberry Compote, Pistachio Crunch, Pistachio Mousse

Valrhona Chocolate Tart 16
Buttery Cocoa Sable, Dark Chocolate Crémeux, Chocolate Fudge Brownie Base

Basque Cheesecake 14
Creamy Burnt Cheesecake

Valrhona Dark Chocolate Mousse 16
Mango, Passion Fruit, Hazelnut Crunch

Pandan Kaya Cake 14
Coconut, Seasonal Fresh Fruit

Citrus Petite Gâteau 14
Mandarin Orange, Madagascar Vanilla

Strawberry Financier 14
Almond Financier, Strawberry Compote, Madagascar Vanilla

Pistachio Cherry Financier 14
Pistachio Financier, Cherry Gel, Madagascar Vanilla

CAFÉ SIGNATURE SIPS

Add 30ml House Spirit | + SGD 7

Kopi Cream 15
Espresso, Condensed Milk, Milk Foam

Mont Blanc 15
Espresso, Orange, Cream, Milk

Coffee Paloma 18
Espresso, Grapefruit Soda

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GARDEN CAFÉ

CAFÉ SIGNATURE SIPS · CONTINUED

Pandan Espresso Martini Cold Brew, Pandan Syrup, Cream	20
Flavoured Lattes Peanut Butter / Black Sesame / Matcha	15
Coco Matcha Premium Matcha, Cream, Coconut Water	18
Lion City Lemonade Lime Juice, Coconut Cream, Condensed Milk	18

THE CLASSICS

Selection of Regular, Low-Fat, Almond, Oat and Soy Milk

Espresso	12
Macchiato	12
Cappuccino	14
Latte	14
Mocha	14
Milky Oolong	13
Lily of the Field	13
Uji Sencha	13
Lung Ching	13
Jasmine Silk Pearls	13
English Breakfast	13

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GARDEN CAFÉ

THE CLASSICS · CONTINUED

Earl Grey Neroli	13
Shiso Mint	13
Chamomile	13
Provençal Herbs	13

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SNACKS

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Vietnamese Summer Rolls (3) with Sweet and Sour Chilli Sauce	20
Boston Lobster Roll Avruga Caviar, Celeriac Remoulade, Yuzu Kosho	28
Rice Crisps (3) Avocado, Blueberry, Finger Lime	16
Golden Nasi Goreng Arancini (3) Makrut Lime Zest, Peanut Sauce Mayonnaise	18
Fried Chicken Wings (3) Otak-Otak Stuffing, Sambal Mayonnaise	24
Fried Mantou Bun (3) with Chilli Crab Dip	18
Wagyu Beef Sliders (3) Curry Ketchup, Applewood-Smoked Cheddar	28
Fried Pork Wonton with Sweet Chilli Sauce	16
Black Truffle Fries with Truffle Mayonnaise	18
Salted Egg Fries with Sambal Mayonnaise	12
Japanese Matcha Macarons (3)	12
Homemade Yuzu-Glazed Madeleines (3)	12
Valrhona 70% Dark Chocolate Mousse with Cherry Compote	12

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DRINKS

POLAROIDS OF SINGAPORE: VOLUME I

A celebration of modernity and heritage, this cocktail collection is a spirited homage to Singapore's rich cultural mosaic. Inspired by the traditions of the Chinese, Malay, Indian and various other ethnicities in the community, each creation tells a story through flavours drawn from time-honoured cuisines, vibrant festivals and treasured rituals. SGD 25

BEI SHI'S DANCE
The Balvenie 12-Year DoubleWood, Kyoho Grape Liqueur, Mandarin Napoléon, Raspberry, Orange Bitters, Whey

ROJAK SOUR
Grey Goose Vodka, Falernum, Prawn, Pineapple, Cucumber, Lime, Egg White

POT OF GOLD
Patrón Silver Tequila, Siete Misterios Doba-Yej, Spiced Pineapple, Fresh Lime

YUEN YANG
Discarded Banana Peel Rum, Frangelico, Crème de Cacao, Galliano Ristretto, Cream

KELAPA OLD-FASHIONED
Toasted Coconut Sous Vide, Michter's Single Barrel Bourbon, Galliano Ristretto, Chocolate Bitters

NIGHT FLOWER
Orientalist Imperial Solera 23 Rum, Fernet Branca, Crème de Menthe, Rose, Cream, Egg White, Soda Water

ECHOES OF BATIK
Hendrick's Grand Cabaret Gin, Osmanthus, Mint, Fresh Lemon, Plum Bitters, Egg White

SERAI FIZZ
Código 1530 Blanco Tequila, Lychee, Lemongrass, Ginger, Fresh Lime, Grapefruit Soda

PEOPLE'S MARKET
The Glenlivet 12-Year Whisky, Luxardo Apricot Brandy, Jackfruit, Honey, Fresh Lemon

MASALA MANHATTAN
Masala-Infused Angel's Envy Bourbon, Mancino Rosso Vermouth, Angostura Bitters

YELLOW DRESS
Bacardi Carta Blanca Rum, Elderflower, Passion Fruit, Coconut, Cinnamon, Whey

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POLAROIDS OF SINGAPORE: VOLUME I · CONTINUED

ALAPADMA
Jasmine Tea–Infused Monkey 47 Gin Bergamot, Orange, Citrus Blend, Purple Cabbage Oleo, Champagne

ROYALTY SCONE
Scone Fat-Washed Bombay Sapphire Premier Cru Gin, Tio Pepe Sherry, Earl Grey, Citrus Blend, Orange Bitters

MISTLETOE
Glenfiddich 12-Year Whisky, Cointreau, Empirical Spirits, Red Wine Cordial, Sparkling Wine, Soda Water

SECRET GARDEN
Ocho Resposado Tequila, Cocchi Rosa Vermouth, Peach, Grenadine, Rose Water

PIONEER'S ELIXIR
Hennessy V.S.O.P Cognac, Smokey Monkey Shoulder, Campari, PX Sherry, Tawny 10-Year Port Wine

ZERO-PROOF COCKTAILS

Our non-alcoholic options are crafted for a refreshing experience where flavour reigns supreme, allowing you to discover a world of well-balanced drinks without the buzz. SGD 18

GARDEN REMEDY
Lyre's London Dry, Lemongrass, Ginger, Aya Turmeric, Fresh Lime

TEA HOUR
Seedlip Grove 42, Earl Grey, Citrus Blend

KEBAYA SOUR
Lyre's Amaretti, Osmanthus, Mint, Fresh Lemon, Foamee

JASMINE BLOSSOM
Sparkling Tea Blå, Orange, Purple Cabbage, Oleo Saccharum, Citrus Blend

GOLDEN NECTAR
Lyre's London Dry, Jackfruit, Honey, Fresh Lemon

PINEAPPLE TART
Lyre's Dark Cane, Spiced Pineapple, Fresh Lime

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CLASSIC COCKTAILS 27

HUGO SPRITZ
St. Germain, Sparkling Wine, Soda Water

TOM COLLINS
Roku Gin, Fresh Lemon, Soda Water

EL DIABLO
Volcan Reposado Tequila, Crème de Cassis, Fresh Lime, Ginger Beer

COSMOPOLITAN
Belvedere Vodka, Cointreau, Fresh Lemon, Roselle, Strawberry

MATADOR MARGARITA
Volcan Blanco Tequila, Cointreau, Pineapple, Fresh Lime

BLOOD AND SAND
Jura 12-Year Whisky, Cherry Brandy, Mancino Rosso Vermouth, Orange

TUXEDO NO. 2
Hendrick's Gin, Mancino Bianco Vermouth, Luxardo Maraschino, Absinthe, Orange Bitters

GODFATHER
Monkey Shoulder Whisky, Disaronno Amaretto

SUBURBAN
Michter's Single Barrel Rye, Michter's Single Barrel Bourbon, Flor de Caña 12 Years, Port, Orange Bitters, Angostura Bitters

PREMIUM COCKTAILS

STRATHISLA AFFINITY 52
Royal Salute 21 Years, Discarded Cascara Vermouth, Mancino Secco Vermouth, Angostura Bitters

DUFFTOWN BOBBY BURNS 52
Balvenie 14-Year Caribbean Cask, Mancino Rosso Vermouth, D.O.M Bénédictine, Absinthe

CHARENTE VIEUX CARRÉ 62
Hennessy X.O. Cognac, Michter's Single Barrel Rye, Mancino Rosso Vermouth, Absinthe, D.O.M Bénédictine, Angostura Bitters, Peychaud's Bitters

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PREMIUM COCKTAILS · CONTINUED

LOUISVILLE MANHATTAN 81
Michter's Single Barrel 10-Year Rye, Cocchi di Torino Vermouth, Angostura Bitters

WHITE WINE AND ROSÉ

GLASS / BOTTLE

Ruffino Lumina Pinot Grigio
Tuscany, Italy
— SGD 23 / SGD 99

Mount Riley Sauvignon Blanc
Marlborough, New Zealand
— SGD 25 / SGD 112

Louis Jadot Bourgogne Chardonnay
Burgundy, France
— SGD 29 / SGD 128

Château La Coste Lady A Rosé
Provence, France
— SGD 25 / SGD 115

Domaine Thomas & Fils Sancerre Blanc Le Perrier
Loire Valley, France
— SGD 30 / SGD 132

RED WINE

GLASS / BOTTLE

Mount Riley Pinot Noir
Marlborough, New Zealand
— SGD 27 / SGD 124

Laurent Combier Crozes-Hermitage "Cuvée L" Syrah
Rhône, France
— SGD 29 / SGD 130

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RED WINE · CONTINUED

Familia Torres Gran Coronas Reserva Cabernet Sauvignon
Penedès, Spain
— SGD 27 / SGD 125

Le Serre Nuove dell'Ornellaia
Bolgheri, Italy (Rp 93)
— SGD 58 / SGD 234

Château Simard Saint-Émilion Grand Cru
Saint-Émilion, France
— SGD 35 / SGD 158

SPARKLING AND SWEET WINE

GLASS / BOTTLE

Taittinger Brut Prestige Rosé
Reims, France NV
— SGD 46 / SGD 225

Taittinger Brut Réserve
Reims, France NV
— SGD 34 / SGD 168

Bolla Prosecco Brut DOCG
Valdobbiadene, Italy NV
— SGD 24 / SGD 105

Bava Moscato D'Asti DOCG
Piedmont, Italy
— SGD 25 / SGD 108

BEER

Craft On Tap 16
Sapporo

Tiger, Corona, Heineken, Kirin, Hoegaarden (33 cl) 16

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BEER · CONTINUED

Erdinger Weissbier (50 cl) 18

Guinness Stout (33 cl) 19

Heineken 0.0 (33 cl)
— non-alcoholic
— SGD 12

Big Drop Pine Trail Pale Ale (33 cl)
— non-alcoholic
— SGD 12

SPARKLING TEA

GLASS / BOTTLE

Lyserød
A beautiful balance between oolong and fruity hibiscus
— 0% ABV
— SGD 19 / SGD 88

Blå
An elegant blend with crisp notes of jasmine and chamomile
— 0% ABV
— SGD 19 / SGD 88

Gron
The taste of green tea with significant notes of citrus
— 5% ABV
— SGD 21 / SGD 98

Roselle Osmanthus
House-made sparkling tea blended with tart roselle and delicate osmanthus, lightly sweetened with natural honey
— 0% ABV
— SGD 18 PER GLASS

ICED TEA

13

Lemon
This timeless classic is full-bodied with light floral and citrus undertones, and infused with fresh lemons.

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ICED TEA · CONTINUED

Green
With a subtle taste, this invigorating Japanese green tea is rich in vitamin C, and evocative of marine and fresh grass.

Peach
This is a sumptuous blend of black tea and Turkish apricots, perfect for any time of the day.

Lychee
A refreshing tea blend of rich black tea and lychee is the perfect choice for a summer afternoon.

GRYPHON TEA

White Snow Peony	15
Oolong Milky Oolong or Lily of the Field	13
Black Morning English or Earl Grey Neroli	13
Green Uji Sencha, Lung Ching or Jasmine Silk Pearls	13
Caffeine-Free Shiso Mint, Chamomile or Provençal Herbs	13

LAVAZZA COFFEE

+ SGD 1 for Iced Beverages

Espresso
— Single – SGD 12
— Double – SGD 13

Macchiato	12
Cappuccino	14
Latte	14

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LAVAZZA COFFEE · CONTINUED

Mocha 14

SPECIALTY COFFEE

Eight-hour Cold Brew 14
Brewed by dripping cold water through freshly ground coffee for eight hours

Hot Drip 15

French Press 15
100% Arabica coffee freshly ground, infused and pressed, creating an earthy, rich taste

Iced Vietnamese Coffee 14
A special blend of dark roast Vietnamese Arabica and Robusta coffee beans with condensed milk and crushed ice

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