ONE-NINETY

FOUR SEASONS HOTEL SINGAPORE

MENU

Breakfast 6:30 am – 10:30 am · Lunch Monday to Friday 12:00 noon – 2:30 pm · Dinner 6:00 pm – 10:30 pm

À LA CARTE

Relish cuisine with an Asian twist enlivened by fresh, natural flavours. Watch our chefs showcase their culinary magic with ocean-fresh seafood and prime cuts of meat over applewood-fired grills. Available for lunch and dinner

STARTERS

One-Ninety Bomba Bread 10
with Charred Bell Pepper Dip

Burratina 24
Fresh Burrata, Heirloom Tomatoes, Pickled Mustard Seeds

The Otak Wings
Spicy Barramundi, Aromatic Herbs & Spices, Calamansi
— Per Piece – SGD 6

Grilled Satay Ayam
Chicken, Peanut Sauce, Rice Cakes, Condiments
— Four Pieces – SGD 22

Steamed Gua Bao
BBQ Pork Belly, Savora Mayo, Pickled Green Mustard
— Two Pieces – SGD 16

Coconut & Curry Soup* 16
Slow-Cooked Carrot Curry, Coconut Milk, Fresh Coriander

FROM THE GARDEN

Our Signature Caesar
Pork Bacon, Grilled Chicken Breast, Parmigiano Reggiano, Sourdough Croutons
— Half – SGD 16
— Full – SGD 24

Avocado & Baby Cress Salad
with Miso Honey Dressing
— Half – SGD 18
— Full – SGD 26

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À LA CARTE

FROM THE GARDEN · CONTINUED

Provençal Niçoise Salad
Lightly-Seared Tuna Fillet, Olives, Green Beans, Potatoes, Cantabrian Anchovies
— Half – SGD 20
— Full – SGD 28

Coal-Kissed Broccolini* 18
with Black Garlic Aioli

Heirloom Tomatoes* 26
with Ginger-Garlic Vinaigrette

CHEF'S PLATE

Nonna's Secret Fettuccine Bolognese 35
Handmade Egg Yolk Pasta, Slow-Cooked Beef Ragout

Squid Ink Risotto 40
Carnaroli Rice, Squid Ink Sauce, Charcoal Cuttlefish

Roasted Miso Spring Chicken 35
Grilled Broccolini, Lime

Seared Norwegian Salmon* 42
Green Asparagus, Vine Tomatoes, Capperata Drizzle

Grilled Cauliflower Steak* 28
with Mole Amarillo

House Steak Frites 68
Black Angus Sirloin, Bearnaise Sauce, French Fries

FROM OUR HEARTH

Rustica 30
Pizza Smoked Provola, Italian Sausage, Broccolini, Parmigiano Reggiano

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À LA CARTE

FROM OUR HEARTH · CONTINUED

Truffle Indulgence — 32
Oven-Baked Black Truffle Focaccia Stuffed with Mascarpone, Fontina, Mozzarella

Lavish Cheeseburger
Wagyu Cheeseburger, Smoked Cheddar, Shiso, Savora Mayo, French Fries
- — Add-Ons:
- — Avocado — SGD 5
- — Bacon — SGD 5
- — Egg — SGD 5

The Signature Club — 32
Chicken Breast, Mortadella, Avocado, Fried Egg, Tomatoes, French Fries

CHEF'S KAMPUNG PICKS

One-Ninety Signature Seafood Laksa — 30
Tiger Prawns, Scallops, Cockles, Quail Eggs, Coconut Broth, Rice Noodles

Singaporean Bak Kut Teh — 32
Peppery Broth of Prime Pork Ribs, Garlic, Steamed Peanuts, Youtiao, Rice

Hainanese Chicken Rice — 26
Choice of Breast or Thigh, Choy Sum, Fragrant Rice, Tofu Chicken Soup

Nasi Lemak — 32
Choice of Roasted Sambal Barramundi Fillet or Fried Chicken Leg, Pandan Coconut Rice, Dry Anchovies, Peanuts

Nasi Goreng — 28
Sambal Fried Rice with Prawns & Chicken, Eggs, Chicken Wings, Satay

Fish Curry — 35
Snapper Fillet, Tamarind, Aubergine, Okra, Tomatoes, Steamed Rice

Hearty Vegetables Curry — 26
Coconut Milk, Basmati Rice, Papadum, Raita

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À LA CARTE

CHEF'S KAMPUNG PICKS · CONTINUED

Wagyu Beef Noodle Soup 30
with Bok Choy

Hokkien Mee 28
Braised Noodles, Pork, Prawns, Scallops, Squid

Char Kway Teow 28
Tiger Prawns, Scallops, Pork Sausage

Butter Chicken 32
Tandoori-Style Chicken in Spiced Rich Tomato Gravy

DESSERT

Tropical Cloud 18
Crisp Meringue, Chantilly Cream, Pandan Cream, Tropical Fruits, Coconut Sorbet, Yuzu Crumble

Calamansi & Strawberry 18
Calamansi Curd, Strawberry Compote, Vanilla Chantilly, Almond Financier

Valrhona Black Forest 22
Chocolate Crémeux, Amarena Cherry Compote, Chocolate Sponge

Buttermilk Cake* 18
with Tropical Fruits

ICE CREAM & SORBET

SGD 9 PER SCOOP

Ice Cream
- Madagascar Vanilla
- Strawberry Crème
- Dark Chocolate

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À LA CARTE

ICE CREAM & SORBET · CONTINUED

Sorbet

— Coconut
— Japanese Yuzu
— Raspberry

*BALANCE BY FOUR SEASONS

Rooted in thoughtful nutrition, culinary creativity and genuine hospitality, our Balance by Four Seasons program offers a selection of wholesome, delicious dishes designed in collaboration with nutrition experts. Each recipe is crafted to support well-being without compromising flavour, making it easy and enjoyable for you to make mindful dining choices.

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LUNCH

LUNCH

Served with Nordaq water and coffee or tea.

Two-Course Set
— SGD 42 per person

Three-COURSE Set
— SGD 52 per person

ONE-NINETY BOMBA BREAD

with Charred Bell Pepper Dip + SGD 10

STARTERS

Select One

Avocado & Baby Cress Salad
with Miso Honey Dressing

Coconut & Curry Soup*
Slow-Cooked Carrot Curry, Coconut Milk, Fresh Coriander

The Otak Wings
Spicy Barramundi, Calamansi, Aromatic Herbs & Spices

Burratina
Fresh Burrata, Heirloom Tomatoes, Pickled Mustard Seeds

ENTRÉES

Select One

Hainanese Chicken Rice
Choice of Breast or Thigh, Choy Sum, Fragrant Rice, Tofu Chicken Soup

One-Ninety Signature Seafood Laksa
Tiger Prawns, Scallops, Cockles, Quail Eggs, Coconut Broth, Rice Noodles

Nasi Lemak
Choice of Roasted Sambal Barramundi Fillet or Fried Chicken Leg, Pandan Coconut Rice, Dry Anchovies, Peanuts

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LUNCH

ENTRÉES · CONTINUED

Nonna's Secret Fettuccine Bolognese
Handmade Egg Yolk Pasta, Slow-Cooked Beef Ragout
—

House Steak Frites
Black Angus Sirloin, Bearnaise Sauce, French Fries
— + SGD 15

DESSERT
Select one

Tropical Cloud
Crisp Meringue, Chantilly Cream, Pandan Cream, Tropical Fruits, Coconut Sorbet, Yuzu Crumble

Valrhona Black Forest
Chocolate Crémeux, Amarena Cherry Compote, Chocolate Sponge

Buttermilk Cake*
with Tropical Fruits

ICE CREAM
Madagascar Vanilla, Strawberry Crème or Dark Chocolate
— two scoops

SORBET
Coconut, Japanese Yuzu, Raspberry
— Two scoops

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DINNER

FAMILY-STYLE SHARING SETS

Choose from Western or Asian-inspired menus, each thoughtfully crafted with starters, entrées and desserts. Generous in portions and rich in flavour, these sets are designed for sharing. Minimum of 4 People

ASIAN

SGD 60 per person

The Otak Wings
Spicy Barramundi, Calamansi, Aromatic Herbs & Spices
— four pieces

Grilled Satay Ayam
Chicken, Peanut Sauce, Rice Cakes, Condiments
— eight pieces

Avocado & Baby Cress Salad
with Miso Honey Dressing
— one portion

One-Ninety Signature Seafood Laksa
Tiger Prawns, Scallops, Cockles, Quail Eggs, Coconut Broth, Rice Noodles
— served individually

Fish Curry
Snapper Fillet, Tamarind, Aubergine, Okra, Tomatoes, Steamed Rice
— two portions

Tropical Cloud
Crisp Meringue, Chantilly Cream, Pandan Cream, Tropical Fruits, Coconut Sorbet, Yuzu Crumble
— two portions

WESTERN

SGD 70 per person

Burratina
Fresh Burrata, Heirloom Tomatoes, Pickled Mustard Seeds
— two pieces

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DINNER

WESTERN · CONTINUED

Our Signature Caesar
Pork Bacon, Grilled Chicken Breast, Parmigiano Reggiano, Sourdough Croutons
— one portion

Truffle Indulgence
Oven-Baked Black Truffle Focaccia Stuffed with Mascarpone, Fontina, Mozzarella
— one portion

Squid Ink Risotto
Carnaroli Rice, Squid Ink Sauce, Charcoal Cuttlefish
— served individually

Seared Norwegian Salmon*
Green Asparagus, Vine Tomatoes, Capperata Drizzle
— two portions

Valrhona Black Forest
Chocolate Crémeux, Amarena Cherry Compote, Chocolate Sponge
— two portions

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WEEKEND BRUNCH

Indulge in our Italian semi-buffet brunch comprising of starters, a fresh salad bar, premium seafood on ice, artisanal affettati, an indulgent dessert table, a rotational selection of Italian antipasti and more.

PRICES

Semi-Buffet Brunch
— SGD 78 per adult

Semi-Buffet Brunch Without Secondo
— SGD 52 per adult

Children ages 5 to 12
— SGD 39 per child

With Free-Flowing Non-Alcoholic Beverages, Chilled Juices & Soft Drinks
— + SGD 18 per person

With Free-Flowing Prosecco, Aperol Spritz, Beer, Red Wine and White Wine
— + SGD 55 per person

VELLUTATA DI PATATE E PORRI

Potato and Leek Soup with Fried Shallots Served upon arrival

SPIZZICO TABLE

Pesto Focaccia, Rosemary Grissini, Pane Carasau, Artichokes Bread, Duck Fat Brioche, Ciriola Served with Bordier Butter Selection

AFFETTATI STATION

Speck

Spicy Spianata

Coppa

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WEEKEND BRUNCH

AFFETTATI STATION · CONTINUED

Porchetta

PREMIUM SEAFOOD ON ICE

Served with Thousand Island Dressing and Lemon Wedges

Scallops

Tiger Prawns

Crayfish

SALAD BAR

Greens
Romain, Mesclun

Vegetables
Heirloom Tomatoes

Dressings
Caesar, Extra Virgin Olive Oil, Balsamic Selection, Lemon

FRESH CHEESE

Zizzona Di Battipaglia

La Figliata–Stuffed Cow Milk Mozzarella

Giuncata
with Citrus Zest

Tomini Marinati

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WEEKEND BRUNCH

CHEESE TROLLEY

House-Marinated Cheese Selection with Condiments

COMPOSED SALADS*

On weekly rotation

Young Carrot
Feta Cheese, Pistachio, Honey Citrus Drizzle

Pumpkin
Buffalo Mozzarella, Pomegranate, Toasted Seed, Balsamic Reduction

Shaved Fennel
Apple, Dill, Parmesan Shaving

Farm-Fresh Vegetable
Saffron Pearl Couscous, Fine Herbs

Tuscan Panzanella
Sourdough Croutons, Basil

Venetian Seafood
Red Capsicum, Celery, Parsley

Fagiolini Green Bean
Sun-Dried Tomato, Parmesan, Truffle Vinaigrette

Grilled Octopus
Fava Beans, Red Onion, Semi-Dried Tomato, Mint

Stracciatella di bufala
Sweet and Sour Beetroot, Blackberries, Walnuts, Rocket, Fig Vinaigrette

Roasted Beef
Lentils, Cos Lettuce, Hazelnuts

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WEEKEND BRUNCH

CRESPELLE SALATA CORNER

Mushroom & Black Truffle Cream Sauce

Prawn Ragout
with Bechamel

Ham & Fontina Cheese

SECONDO

One per person served tableside

Costina di Manzo
Braised Angus Beef Short Ribs, Baby Carrots, Applesauce–Red Wine Reduction

Gnocchi alla Sorrentina
Potato Gnocchi, San Marzano Tomato Sauce, Buffalo Mozzarella, Parmigiano Reggiano

Tonno Scottato
Seared Tuna, Fennel Salad, Orange Segments, Orange Sauce

Pinsa Romana
Sun-Dried Tomato Paste, Fried Aubergine, Ricotta Salata

Pollo alla Diavola
Diavola-Style Marinated Baby Half Chicken, Rosemary Roasted Potatoes

DESSERT BUFFET

Mini Black Forest Tart

Cherry Pistachio Torta

Tiramisu Cake

Vanilla Panna Cotta

Mini Lemone

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WEEKEND BRUNCH

DESSERT BUFFET · CONTINUED

Sfogliatelle

Berry Pavlova

Chocolate Torrone

Hazelnut Choux

Caramel Bomboloni

Assorted Chocolate Bonbon

Assorted Cookies

Fruit Salad

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CHILDREN'S

BREAKFAST

French Toast	9
Cereal and Milk	7
Yoghurt	7
Bircher Muesli	9
Egg and Toast	9
Miso Soup and Steamed Rice	9
Congee with Chicken or Fish	9
Wok-Fried Noodles with Soy Sauce	9

ALL-DAY DINING

Cheese and Ham Toastie with French Fries	12
Caesar Salad Baby Gem Lettuce, Brioche Croutons	12
Burrata Salad Cherry Tomatoes, Olive Oil	14
Avocado Salad Mixed Leaves, Herb Dressing	14
Chickpea Fritters (3) Semi-dried Tomatoes, Tahini	13
Steamed Edamame	12

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CHILDREN'S

ALL-DAY DINING · CONTINUED

Forest Mushroom Soup with Truffle Oil	10
Chicken and Vegetable Soup	11
Fish and Chips Tartar Sauce	24
Cheeseburger (4 oz) with French Fries	30
Hainanese Chicken Rice Chicken Breast, Chicken Broth	18
Spaghetti Bolognese with Parmesan Cheese	19
Penne Olive Oil, Broccoli, Courgette	15
Miso Chicken with Sweet Potatoes	24
Chicken Nuggets with French Fries	16
Pizza Ham, Four Cheese or Margherita	18
Steamed Sea bass Mixed Vegetables, Mashed Potatoes	24
Wonton Noodle Soup (P) with Char Siu Pork	15

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CHILDREN'S

DESSERTS

Ice Cream
Chocolate, Vanilla or Strawberry
— SGD 8 per scoop

Fruit Salad	12
Triple Chocolate Cake	16
Blueberry Cheesecake	18

BEVERAGES

Hot Chocolate	7
Freshly Squeezed Juice	9
Milkshake	9
Pink Guava or Mango Seltzer	10

(P) PORK

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