POOL HOUSE

FOUR SEASONS HOTEL SINGAPORE

MENU

Breakfast 8:00 am – 11:00 am · Lunch 12:00 noon – 6:00 pm · Afternoon tea 2:30 pm – 4:30 pm

BREAKFAST

BREAKFAST SETS

American 48
Morning Bakery Basket with Premium Butter and Artisanal Jams, Cured Ham and Cheese Platter, Seasonal Fruit Platter, Two Eggs any Style with Chicken Sausage or Pork Bacon, Bircher Muesli, Selection of Juices, Freshly Brewed Coffee or Tea

Chinese 45
Congee with Beef, Chicken or Fish; Jiang-Nan Chun Signature Dim Sum Basket; Warm Soy Milk; Seasonal Fruit Platter; Freshly Brewed Tea

Singapore 40
Butter Kaya Toast, Classic Kopitiam Eggs, Fresh Coconut Water, Seasonal Fruit Platter, Pandan Canelé and Kueh, Specialty Coffee

SIGNATURES

Longevity Smoothie Bowl 20
Almond Milk, Banana, Berries, Spinach, Kale, Granola

Avocado Toast 24
Artisanal Sourdough, Cage-Free Poached Egg, Avocado

Wonton Noodle Soup 28
Shrimp and Pork Dumplings, Wonton Broth

Pandan French Toast 22
Madagascar Vanilla, Pandan, Coconut, Mango

Banana Pancake 22
Mini Banana, Salted Caramel, Crunchy Peanuts

Healthy Nasi Lemak 26
Brown Rice, Boiled Egg, Fine Bean, Sambal, Tofu, Cucumber

SPECIALTY CAGE-FREE EGGS

Wagyu Steak and Eggs 48
Australian Wagyu Strip-Loin, Cage-Free Eggs, Vine Tomatoes

All prices are in Singapore dollars, subject to service charge and other prevailing government taxes.
Menu and menu items are subject to change without prior notice.
This menu is developed in consultation with accredited nutritionist Miles Price, functional medicine practitioner and nutritional therapist.
Menu rotates regularly among three curated selections.

BREAKFAST

SPECIALTY CAGE-FREE EGGS · CONTINUED

Eggs Benedict 24
Two Cage-Free Eggs, Toasted English Muffin, Homemade Hollandaise, Ham

Eggs Royale 28
Two Cage-Free Eggs, Toasted English Muffin, Homemade Hollandaise, Smoked Salmon

Singaporean Chilli Crab Omelette 32
Cage-Free Eggs, King Crab

Vegetable Quinoa Breakfast Bowl 24
Cage-Free Eggs, Spinach, Tomatoes, Roasted Salsa

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LUNCH

RAW

Classic Greek Salad 26
Feta, Pickled Red Onions in Beetroot Juice, Oregano Dressing
— Recommended by Chi Longevity

Ahi Tuna Tataki Salad 28
Togarashi, Crispy Wild Rice

Cured Salmon 30
Hass Avocado Squash, Baby Gem, Furikake, Orange Balsamic Dressing

Heirloom Tomatoes 24
Citrus, Ginger Vinaigrette
— Recommended by Chi Longevity

BOWLS

Cauliflower Rice 28
Kale, Edamame, Baby Corn, Fine Beans, Chickpeas, Avocado, Ponzu–Yuzu Kosho Dressing
— Recommended by Chi Longevity

Red Rice 32
Poached Chicken Breast, Seasonal Vegetables, 63-Degree Egg, Sesame Dressing

Roasted Miso Cod 34
Quinoa, Wakame, Edamame, Pickled Onions, Yoghurt-Tahini Dressing
— Recommended by Chi Longevity

NOURISH

Curry Soup 18
Coconut, Carrot

Chicken Sandwich 30
Multigrain Bread, Turmeric, Ginger, Avocado Seasonal Lettuce

Pan-Seared Red Snapper 42
Datterini Tomatoes, Taggiasca Olives

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LUNCH

NOURISH · CONTINUED

Slow-Roasted Salmon 38
Shio Kombu, Baby Cress, Scallions, Yuzu-Soy Cream
— Recommended by Chi Longevity

Seared Cauliflower Steak 24
with Spicy Mole Amarillo
— Recommended by Chi Longevity

INDULGE

Guilt-Free Carrot Cake 16
with Cream Cheese Frosting

Gluten-Free Chocolate Olive Oil Cake 16
with Coconut Mousse
— Recommended by Chi Longevity

Buttermilk Cake 16
with Tropical Fruit

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AFTERNOON TEA

Our thoughtfully curated afternoon tea experience features a selection of handcrafted savouries, freshly baked scones and sweet treats, all complemented by premium tea or coffee. SGD 48 per person

SELECTION A

Sweets

— Lemon Tart
— Tiramisu
— Hazelnut Choux
— Seasonal Sliced Fruit

Savouries

— Herb Boursin Cheese – Fig, Balsamic, Sprouts
— Smoked Salmon – Dill Cream Cheese, Whole Wheat Bread
— Corona Ham – Wasabi Apple Chutney, Dijon Mustard

FRESHLY BAKED SCONES

Vanilla and Sultana

— Served with Berry Compote and Clotted Cream

SELECTION B

Sweets

— Chocolate Tart
— Vanilla Panna Cotta
— Lemon Choux
— Seasonal Sliced Fruit

Savouries

— Avocado – Red Radish, Citrus, White Bread
— Cage-Free Chicken – Slow-Roasted Tomato, Basil Pesto, Whole Wheat Bread
— Chilli Crab Remoulade – Spring Onion, Brioche

FRESHLY BAKED SCONES

Vanilla and Sultana

— Served with Berry Compote and Clotted Cream

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AFTERNOON TEA

SELECTION C

Sweets

— Strawberry Swiss Roll
— Mango Passion Fruit Shooter
— Pandan Choux
— Seasonal Sliced Fruit

Savouries

— Prawn – Dill, Horseradish, Lemon, Caviar, Brioche
— Egg Mayonnaise – Pickled Red Onion, Chive, White Toast
— Pulled Beef – Caramelized Onion, Truffle Mayonnaise, Whole Wheat Bread

FRESHLY BAKED SCONES

Vanilla and Sultana

— Served with Berry Compote and Clotted Cream

COFFEE

Espresso

Cappuccino

Americano

Mocha

Flat White

Cold Drip

Iced

TEA

Chamomile

Morning English

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AFTERNOON TEA

TEA · CONTINUED

Milky Oolong

Earl Grey

Shiso Mint

Uji Sencha

Iced Lemon

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BEVERAGES

COFFEE AND LATTES

Singapore PPP Coffee Local Blend Origin: Brazil Rio Brilhante and Guatemala El Hato / Flavour Profile: Brazil Rio Brilhante – Hazelnut, Caramel, Dark Chocolate | Guatemala El Hato – Citrus, Almond, Dark Chocolate Milk choices: Regular, Low-Fat, Almond, Oat or Soy

Espresso	12
Long Black	13
Flat White	14
Cappuccino	14
Matcha Latte	13
Latte	14
Mocha	14
Chocolate	14
Piccolo	12

SPECIALTY COFFEE

Pour Over — Recommended by Chi Longevity	15
Cold Drip Brew — Recommended by Chi Longevity	14
Spiced Latte	14
French Press — Recommended by Chi Longevity	15
Iced Tonic Coffee	14
Chai Tea Latte	14

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BEVERAGES

SPECIALTY COFFEE · CONTINUED

Marocchino 14

Vietnamese Coffee 14

Cream Coffee Slush
- SMALL – SGD 8
- LARGE – SGD 13

PREMIUM HOT TEA

Ginseng Oolong 18

Snow Peony 15

Jasmine Silk Pearls 13

Chamomile 13

White Royal Peony 9

First Flush Dragons Well 13
- Recommended by Chi Longevity

Earl Grey Neroli 13

Shiso Mint 13

PREMIUM ICED TEA 13

Blue Pea Peach Tea
- Recommended by Chi Longevity

Green Tea

Thai Milk Tea

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BEVERAGES

PREMIUM ICED TEA · CONTINUED

Lemon Tea

COLD-PRESSED JUICES 18

Green Vitality
Green Apple, Cucumber, Spinach, Kale, Celery
— Recommended by Chi Longevity

Yellow Energizing
Orange, Carrot, Young Ginger, Passion Fruit, Turmeric

Berry Burst
Coconut Water, Mixed Berries, Ginger, Shiso Leaves

Booster Smoothie
Avocado, Banana, Yoghurt, Maple Syrup, Chia Seeds, Oat Milk

REFRESH

Fresh Coconut 12

Kombucha 12
Raspberry Passion Fruit, Lemongrass Ginger Turmeric
— Recommended by Chi Longevity

San Pellegrino or Acqua Panna
— 50 CL – SGD 8
— 75 CL – SGD 12

NORDAQ WATER 3
Free-Flow

COCKTAILS 27

Garibaldi
Campari, Orange Juice

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BEVERAGES

COCKTAILS · CONTINUED

Aperol Spritz
Aperol, Prosecco, Soda

Paloma
Tequila, Grapefruit Soda

Negroni
Gin, Campari, Sweet Vermouth

ZERO-PROOF 18

Garden Remedy
Lyre's Gin, Lemongrass, Ginger, Aya, Fresh Lime

Golden Nectar
Lyre's Gin, Jackfruit, Honey, Fresh Lime

SPARKLING Priced Per Glass

Taittinger Brut Réserve 34
Reims, France N.V.

Taittinger Brut Prestige Rosé 46
Reims, France N.V.

ROSÉ & WHITE WINE Priced Per Glass

Ruffino Lumina Pinot Grigio 23
Tuscany, Italy

Louis Jadot Bourgogne Chardonnay 29
Burgundy, France

Château La Coste Lady A Rosé 25
Provence, France

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BEVERAGES

RED WINE

Priced Per Glass

Mount Riley Pinot Noir Marlborough, New Zealand	27
Laurent Combier Crozes-Hermitage “Cuvée” Syrah Rhône, France	29

BEER

Tiger, Sapporo or Heineken	17
Erdinger Weissbier	19
Heineken 0.0 Non-alcoholic	13
Big Drop Pine Trail Pale Ale Non-alcoholic	15

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