POOL BAR

SHANGRI-LA SINGAPORE

MENU

11am to 7pm

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STARTERS

HEIRLOOM TOMATO PANZANELLA *(G)(V)* 24
Heirloom Tomato, Basil, Toasted Sourdough, Lemon Dressing, Pickled Onion, Black Olive

MANUKA HONEY-COMPRESSED WATERMELON SALAD *(D)(E)(G)* 24
Manuka Honey Compressed Watermelon, Heirloom Vine Tomato, Quail Egg, Green Beans, Sourdough Croutons, Asparagus, Red Radish, Organic Feta Cheese, Mint

CAESAR CLASSICO *(D)(E)(G)(P)(SE)* 26
Romaine Lettuce, Grilled Free Range Chicken Breast, White Anchovies, Grated Parmigiano Reggiano, Sourdough Croutons, Crispy Parma Ham Chips, Homemade Caesar Dressing

BLACK ANGUS BEEF STEAK SALAD *(D)* 30
Black Angus Tenderloin, Romaine Lettuce, Avocado Guacamole, Pickled Onion, Cucumber, Cherry Heirloom Tomato, Chimichurri, Calamansi Vinaigrette

BURRATA SALAD *(D)(P)* 32
Parma Ham, Creamy Burrata Pugliese, Spring Arugula, Basil Oil, Pickled Onion

HANDCRAFTED GOURMET SELECTION

DOUBLE DECKER GRILLED CHEESE *(D)(G)(V)* 24
Butter Toasted Wholewheat Sourdough, French Aged Comté, Emmental, Aged Red Cheddar, Swiss Gruyere Cheese

SCHIACCIATA DI PARMA *(D)(G)(T)(P)* 24
Classic Italian Schiacciata, Parma Ham, Vine Tomato, Stracciatella Cheese, Genovese Pesto

AMERICAN STYLE CHILLI DOG *(D)(E)(G)(P)* 26
Vienna Chicken Sausage, Butter Brioche Bun, Beef Ragu, Jalapeño, Coriander, Aged Red Cheddar

ARTISAN SOURDOUGH SIGNATURE CLUB *(D)(E)(G)* 28
Homemade Sourdough, Beef Pastrami, Grilled Free Range Chicken, Fried Egg, Avocado, Piquillo Peppers, Sun-dried Tomato Mayonnaise

NEW YORK-STYLE DOUBLE BEEF PATTY BURGER *(D)(E)(G)* 36
Black Angus Beef, Homemade Brioche Buns, Aged Cheddar, Sun-dried Tomato Mayonnaise, Caramelised Onion, Gem Lettuce

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HANDCRAFTED GOURMET SELECTION · CONTINUED

SHANGRI-LA SINGAPORE BOSTON LOBSTER ROLL *(D)(E)(G)(SH)* 42
Boston Lobster, Tiger Prawn, Marie Rose Dressing, Avruga Caviar, Gold Leaf

PASTA

PACCHERI AL PESTO *(D)(G)(T)(V)* 28
Paccheri Pasta, Basil Pesto, Stracciatella Cheese, Roasted Pine Nuts

GAMBERI AGLIO E SPINACI *(D)(G)(SH)* 35
Bucatini, Tiger Prawn, Sun-dried Tomato, Baby Spinach, Garlic Confit

PENNE POMODORO MEATBALL *(D)(E)(G)* 38
San Marzano Tomato Sauce, Basil, 24-Month Aged Parmigiano Reggiano, Chilli Flakes

PIZZA

MARGHERITA *(D)(G)(V)* 30
Mozzarella, Tomato, Basil, Extra Virgin Olive Oil

BLACK TRUFFLE *(D)(G)(V)* 32
Wild Mushroom, Sicilian Oregano, Black Truffle, Pecorino

DIAVOLA *(D)(G)(P)* 35
Fior di Latte Mozzarella, Spicy Salami, Basil, Smoked Oil

BURRATA *(D)(G)(P)* 36
Parma Ham, Arugula, Tomato

POOL SNACKS

FRENCH FRIES *(V)* 12
Extra Crispy French Fries

TRUFFLE PARMESAN FRIES *(D)(V)* 14
24-Month Aged Parmigiano Reggiano, Truffle Oil, Chives

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POOL SNACKS · CONTINUED

CRISPY CHICKEN TENDERS *(D)(E)(G)* 18
Aged Cheddar & Paprika Sauce, French Fries

TRADITIONAL SINGAPORE SATAY *(G)(N)* 19
Spiced Marinated Grilled Chicken Skewers, Homemade Peanut Sauce, Rice Cakes, Achar

FURIKAKE TEMPURA PRAWN *(A)(E)(G)(SE)(SH)* 28
Miso Glaze Mayonnaise, Chives, Bonito Flakes, Furikake

SEMOLINA CRUSTED CALAMARI *(E)(G)(SE)* 28
Spicy Aioli, Lemon Wedge, Rocket Salad

DESSERT

ARTISANAL GELATO CUP *(V)* 5.5
Available flavours: Cookies & Cream, Milo, Stracciatella Chocolate Chip, Vanilla, Chocolate 72%, Passion Fruit, Durian, Strawberry, Yoghurt

CINNAMON SUGAR CHURROS *(D)(E)(G)(V)* 16
Fried Pastry Dough, Chocolate Dip

SEASONAL FRUIT SYMPHONY *(V)* 18
Sliced Tropical Fruits, Berries

COCONUT DELIGHT *(D)(V)* 22
Whole Coconut, Mango, Passion Fruit Sorbet, Nata De Coco, Sweetened Coconut Milk

RIVIÈRA COCKTAILS

APEROL SPRITZ 25
Aperol, Prosecco, Soda, Orange

HUGO SPRITZ 25
Elderflower, Mint, Prosecco

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RIVIÈRA COCKTAILS · CONTINUED

LIMONCELLO SPRITZ 25
Limoncello, Prosecco, Soda, Lemon

ROSSI SPRITZ 25
Cherry, Ratafia Rossi, Prosecco DOC, Orange

POOL CLASSICS

BELLINI 25
Peach Purée, Prosecco DOC

MOJITO 25
White Rum, Mint, Lime Juice, Sugar Cane, Soda

PIÑA COLADA 25
White Rum, Coconut, Pineapple, Lime Juice

SINGAPORE SLING 25
Gin, Cherry, Bénédictine DOM, Cointreau, Pineapple, Lime, Grenadine, Angostura Bitters

BOOZY LEMONADES (ALCOHOLIC)

LYCHEE & LIME 25
Lychee, Kaffir Lime-Infused Vodka

PINEAPPLE & BASIL 25
Pineapple, Basil-Infused Gin

STRAWBERRY & MINT 25
Strawberry, Mint-Infused Rum

JUST LEMONADES (NON-ALCOHOLIC)

LYCHEE & LIME 15
Lychee, Lime Juice, Mint, Soda

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JUST LEMONADES (NON-ALCOHOLIC) · CONTINUED

PINEAPPLE & BASIL 15
Pineapple, Basil, Citrus, Lemonade

STRAWBERRY & MINT 15
Strawberry, Mint, Citrus, Lemonade

SMOOTHIES

GREEN & LANE 12
Pineapple, Cucumber, Passion Fruit, Mint

M.O.B 12
Mango, Orange, Banana

RED COOLER 12
Watermelon, Coconut Cream, Strawberry, Citrus

BUILD YOUR OWN 15
Ask our staff for today's fresh selections

SO FRESH

ORANGE, FRESHLY SQUEEZED 14

WATERMELON, FRESHLY PRESSED 14

YOUNG COCONUT, FRESHLY CRACKED 14

SOFT DRINKS & OTHER BEVERAGES

COFFEE 8

TEA 8

COKE / COKE ZERO 9

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SOFT DRINKS & OTHER BEVERAGES · CONTINUED

EVIAN STILL 500ml	9
GINGER ALE	9
SAN PELLEGRINO SPARKLING 500ml	9
SPRITE	9
TONIC / SODA	9

HEALTHY BUBBLES

APPLE LEMON KOMBUCHA BY REMEDY	13
AYA SPARKLING, TURMERIC, GINGER & LIME	13
MINT LEMON KOMBUCHA BY REMEDY	13
PEACH KOMBUCHA BY REMEDY	13

BEERS (300ml)

DRAFT HEINEKEN	16
DRAFT TIGER	16

GIN (45ml PER SHOT)

FORDS LONDON DRY, UNITED KINGDOM	17
HENDRICK'S, SCOTLAND	21
SEBATINI PIEDMONT, ITALY	22
MALFY ROSA, ITALY	24

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GIN (45ml PER SHOT) · CONTINUED

MONKEY 47, GERMANY	26

VODKA (45ml PER SHOT)

ABSOLUT, SWEDEN	18
HAKU, JAPAN	22

RUM (45ml PER SHOT)

BACARDI SUPERIOR	18
PLANTATION PINEAPPLE	20
HAVANA CLUB 7 YEAR OLD	24

TEQUILA (45ml PER SHOT)

OLMECA ALTOS BLANCO	20
OLMECA ALTOS REPOSADO	22

WHISKY (45ml PER SHOT)

JACK DANIEL'S	20
MONKEY SHOULDER PURE MALT	24
WOODFORD RESERVE	24
MACALLAN 12 YEAR OLD DOUBLE CASK	28

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CHAMPAGNE & SPARKLING

NV ZONIN CUVÉE 1821, PROSECCO, ITALY (150ml)	16
NV ZONIN CUVÉE 1821, PROSECCO, ITALY (Bottle)	70
NV VEUVE CLICQUOT, YELLOW LABEL BRUT (150ml)	32
NV VEUVE CLICQUOT, YELLOW LABEL BRUT (Bottle)	155

WHITE WINES

SELVA VOLPINA, PINOT GRIGIO, UMBRIA, ITALY (150ml)	18
SELVA VOLPINA, PINOT GRIGIO, UMBRIA, ITALY (Bottle)	85
CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND (150ml)	24
CLOUDY BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND (Bottle)	120

RED WINES

MASSERIA BORGO DEI TRULLI, PRIMITIVO DI MANDURIA, PUGLIA, ITALY (150ml)	18
MASSERIA BORGO DEI TRULLI, PRIMITIVO DI MANDURIA, PUGLIA, ITALY (Bottle)	88
MAZZEI, SER LAPO, CHIANTI CLASSICO RISERVA, TUSCANY, ITALY (150ml)	23
MAZZEI, SER LAPO, CHIANTI CLASSICO RISERVA, TUSCANY, ITALY (Bottle)	115

ROSÉ WINES

M DE MINUTY, GRENACHE, CÔTES DE PROVENCE, FRANCE (150ml)	20
M DE MINUTY, GRENACHE, CÔTES DE PROVENCE, FRANCE (Bottle)	99

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