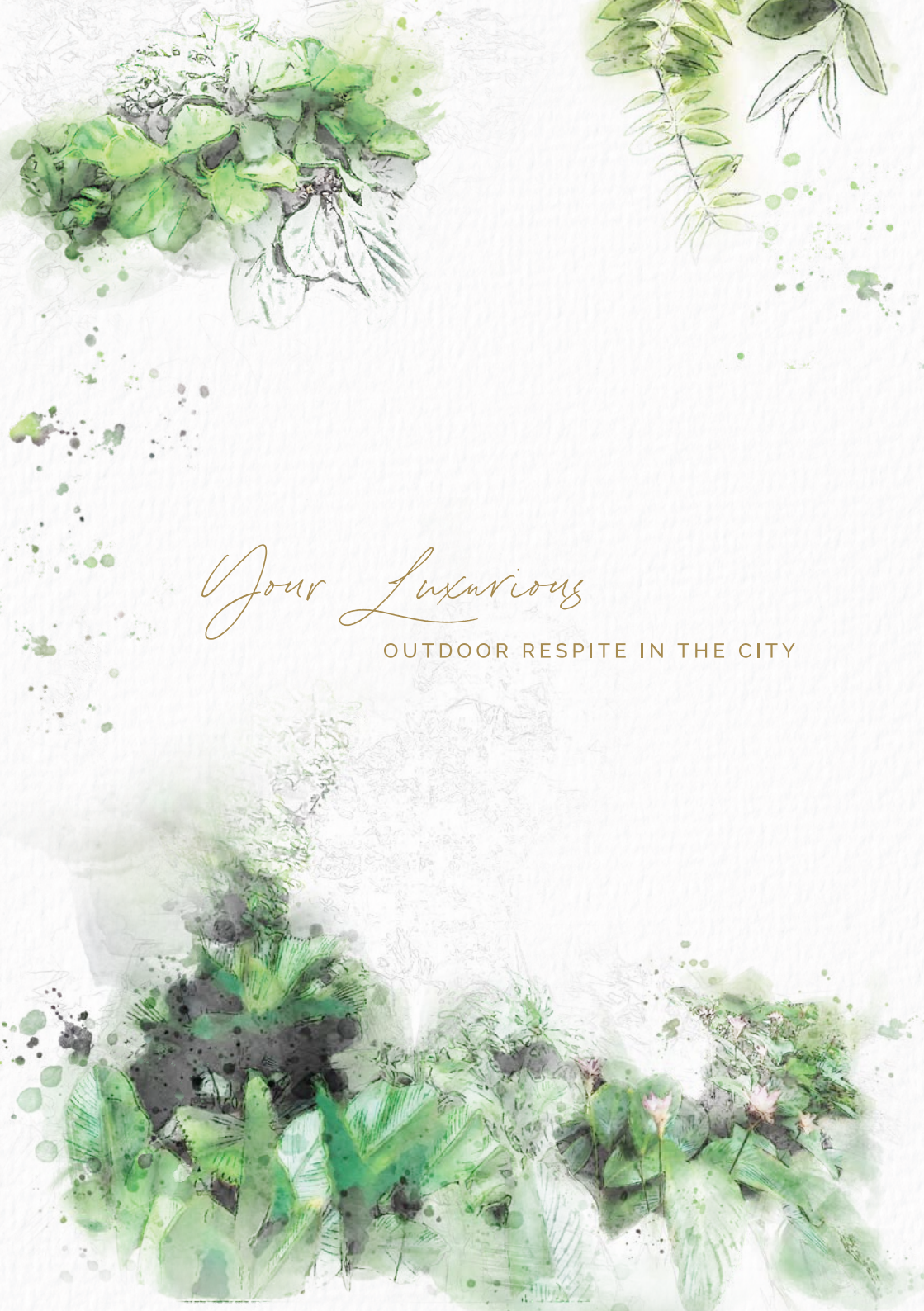




PACIFIC
breeze



Your Luxurious

OUTDOOR RESPITE IN THE CITY

Breeze Breakfast

Daily from 10am to 12pm

Gula Melaka Frozen Coffee	\$12
Pulled Tea 'Teh Tarik'	\$5
Local Hot Coffee <i>with Condensed or Evaporated Milk</i>	\$5

Food

Kopi Bolo Bun (G) (D)	\$5
Kaya Croissant (G) (D)	\$6
Local Nonya Kueh (G) (N) <i>Selection of 3 types of handmade kueh</i>	\$14
Organic Bircher Muesli (N) (VG) <i>'Teh Tarik' Infused Overnight Oats, House Made Granola, Dried Fruit & Nuts</i>	\$19
Congee (G) (N) <i>Plain Congee, Selection of Condiments (Dough Fritters, Pickled Lettuce, Braised Peanuts & Pickled Olives)</i>	\$19
Roti Prata (G) <i>Two Pieces of Griddled Flatbread, House made Vegetable Curry</i>	\$26
Laksa (SF) (N) (G) <i>House made Coconut & Prawn Gravy, Combination of cut vermicelli & white rice noodles, Regional wild caught Prawns, Poached Egg</i>	\$29
Dim Sum Basket (SF) (N) (G) <i>Shrimp har gow, Chicken siew mai, Barbecued chicken bun, Glutinous rice with chicken wrapped in lotus leaf</i>	\$32
Nasi Lemak (SF) (N) <i>Coconut Infused Jasmine Rice, House made Chicken Rendang, Free Range Fried Egg, Ikan Bilis (Fried Anchovies) & Roasted Peanuts, Onion Sambal & Pickled Achar</i>	\$32



(V) Vegan (VG) Vegetarian (P) Pork (G) Gluten-Free (N) Contain Nuts (D) Contains Dairy (SF) Contains Seafood

If you have any food allergies or intolerance, please inform our service associates
All prices are listed in Singapore Dollars (S\$) and subject to a 10% service charge and prevailing goods & services tax (GST)

Locally Inspired Small Plates

Daily from 12pm-10pm

Shaved Vegetable Spring Rolls (G)

6 Pieces Deep Fried, Sweet Chilli Sauce

\$18

Kueh Pie Tee (SF) (G)

Alaskan King Crab Mix, Singapore Style Chilli Crab Sauce, Aioli, Coriander

\$21

Mala Style Fried Chicken (SF) (G)

Breaded & Fried Chicken Thigh, Crispy Garlic, Dried Shrimp, Chilli, Curry Leaves, XO Sauce

\$21

Har Cheong Chicken Wings (SF) (G)

Shrimp Paste Chicken Wings with Sambal Belachan & Calamansi

\$22

Chargrilled Satay

Half dozen Chicken or Beef, Peanut Sauce, Lontong Rice, Cucumbers & Red Onions

\$26

Poke Bowl (SF) (G)

Soy Marinated, Fresh Norwegian Salmon, Avocado, Cucumbers, Corn Kernels, Cherry Tomatoes with Warm Jasmine Rice & Togorashi Aioli

\$34

Handhelds

All Handhelds served with fries & garden salad

Breeze Burger (G) (D)

200g Wagyu Beef Patty Wrapped In An Omelette, Chilli Sauce, Black Pepper Sauce, Mayonnaise, Butter Lettuce, Shaved Slaw & Red Onions on a Brioche Bun

\$38

Chicken Satay Club Sandwich (G) (D) (SF)

Cage Free Grilled Chicken Breast, Peanut Aioli, Cucumbers, Red Onions, House made Sambal, on Triple Deck Sourdough

\$34

Fried Tofu & Vegetable Wrap (G) (N)

Shredded vegetable slaw, cilantro, Thai Style Sweet Chilli, Peanut Aioli

\$29



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Local Signatures

Daily from 12pm-10pm



Nasi Goreng Kampung (SF) \$26
Ikan Bilis (fried anchovies), Vegetables, Fried Egg, Prawn Crackers & Vegetable Achar

Nasi Lemak (N) (SF) \$28
Coconut Infused Jasmine Rice, Fried Free Range Egg, Ikan Bilis (Fried Anchovies) & Roasted Peanuts, Achar

Add Chicken Rendang + \$10

Quinoa Power Bowl \$28
Edamame, Roasted Red Peppers & Onions, Cherry Tomatoes, Fried Tofu, Gochujang Dressing & Aioli

Wanton Noodles (G) (P) \$28
Egg Noodles, Shrimp Wantons, Glazed Char Siew, Bok Choy & Chicken Broth

Seafood Char Kway Teow (G) (P) (SF) \$28
Flat Rice Noodles, King Prawns, Lap Cheung Sausage, Bean Sprouts, Eggs & Fish Cake

Laksa (G) (SF) (N) \$29
House made Coconut & Prawn Gravy, Combination of cut vermicelli & white rice noodles, Regional wild caught Prawns, Poached Egg

Seafood Mee Goreng (G) (SF) \$29
Yellow Noodle, Prawn, Fish Cake, Squid, Tomato, Vegetables, Sambal Onion & Fried Egg

Hokkien Mee (G) (SF) (P) \$30
Squid, Tiger Prawns, Roasted Pork, Braised Yellow Noodles

Chicken Rice \$32
Roasted Free-Range Chicken & Lemongrass Infused Rice, Chicken Broth, House made Scallion Oil & Chilli Sauce

XO Fried Rice (SF) \$36
Scallops, Tiger Prawns, King Crab Meat, Housemade XO Sauce, Asparagus

Sweet Treats

Cendol Delight (D) \$18
Pandan Gelee, Red Bean, Coconut Ice Cream, Palm Sugar Syrup

Warm Pandan Egg Tart (G) (D) (N) \$16
Pandan Custard, Butter Shortcrust, Palm Sugar Caramel

Mango Sticky Rice (G) (D) (N) \$19
Coconut Infused Glutinous Rice, Coconut Cream, Crispy Mung Bean

Ondeh Ondeh Cake (G) (D) (N) \$18
Pandan Chiffon Sponge, Palm Sugar & Desiccated Coconut Filling, Kaya

Seasonal Fruit \$16
Assortment of Sliced Fresh Fruit & Berries

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Beverage

Locally Inspired Cocktails

Milo Dinosaur \$20
Milo, Vodka, Baileys, Milk

Kopi Peng \$20
Local Coffee, Kahlua, Vodka, Evaporated Milk, Condensed Milk

Lychee Chili Padi Martini \$20
Gin, Lychee, Chili Padi

Pandan Gimlet \$20
Roku Gin, Pandan infused sugar, lemon juice

Kaffir Lime Apple Margarita \$20
Tequila, Cointreau, Kaffir lime, Lime, Brown Sugar, Apple juice

Pacific Breeze Signature Cocktails

Herbal Negroni \$24
Roku Gin, Rosemary and Thyme, Campari, Sweet Vermouth

Rose Mojito \$24
White Rum, Rose syrup, Mint, Lime, Soda

Sour Plum Mojito \$24
White Rum, Sour Plum, Mint, Lime, Soda water

Breeze Lemongrass Sling \$24
*Gin, Cointreau, Lemongrass, Basil leave, Lemon, Apple juice
rose syrup, Soda water*

Breeze Adora Spritz \$24
Adora Gin, Butterfly pea syrup, Prosecco, Soda water



Beverage

Classic Cocktails

Aperol Spritz <i>Aperol, Prosecco, Soda water</i>	\$20
Toki Suntory Whisky Hi Ball <i>Toki Suntory Whisky, Soda water</i>	\$20
Margarita <i>Tequila, Cointreau, Lime, Brown sugar</i>	\$20
Mojito <i>White Rum, Mint, Lime, Brown sugar</i>	\$20
Maple Old Fashioned <i>Bourbon, Maple Syrup and Angostura Bitters</i>	\$22
Moscow Mule <i>Vodka, Mint, Lime, Ginger beer</i>	\$22
Negroni <i>Gin, Campari, Sweet Vermouth</i>	\$22
Singapore Sling <i>Gin, Cherry Brandy, Cointreau, Dom Benedictine Pineapple, Grenadine and Bitters</i>	\$24

Wine Cellar Selections

	<i>Glass</i>	<i>Bottle</i>
Champagne <i>Taittinger Brut Reserve, France</i>	\$28	\$148
Sparkling Wine <i>Botter Barocco Prosecco NV, Italy</i>	\$16	\$75
White Wine <i>Craggy Range Te Muna Sauvignon Blanc, New Zealand</i>	\$22	\$105
Red Wine <i>Love Block Central Otago Pinot Noir, New Zealand</i>	\$23	\$110
Rosé Wine <i>Miraval, Studio Rose, Provence, France</i>	\$19	\$90



Beverage

Spirits

House Pours

Glass 30ml

Tito's Vodka	\$14
Bombay Sapphire Gin	\$14
Herradura Tequila	\$14
Bacardi Rum	\$14
Monkey Shoulder Blended Scotch	\$14
Bulleit Bourbon	\$14

Gin

Hendricks	\$20
Roku	\$22
Lyre's Dry London (Low Alcohol)	\$18

Vodka

Belvedere	\$20
Grey Goose	\$20

Rum

Captain Morgan Dark Rum	\$20
Sailor Jerry	\$22
Lyre's White Cane (Low Alcohol)	\$18

Agave

Don Julio Blanco	\$20
Don Julio Reposado	\$24

Beverage

Whisky and Bourbon

Glass 30ml

Toki Suntory Whisky	\$20
Hibiki Harmony	\$28
The Macallan Double Cask 12	\$30
Balvenie 12	\$22
Glenfiddich 12	\$20
Makers Marks	\$22

Beer

Glass 330ml

Tiger Draught	\$15
Heineken Zero (Non-Alcoholic)	\$15

Non-Alcoholic

Water

Bottle 750ml

Aqua Panna	\$12
San Pellegrino	\$12

Coffee

Hot Iced

Latte Cappuccino Flat White	\$10	\$12
Americano	\$9	\$11
Mocha	\$10	\$12
Espresso Single	\$7	
Espresso Double	\$8	
Hot Chocolate	\$9	\$11

TWG Tea

English Breakfast Earl Grey Chamomile	\$8	
Sencha Moroccan Mint	\$9	
Iced Tea		\$12



Beverage



Bottled Fresh Juice

Dance to The Beet \$12
Beetroot, Chia Seeds, Apple and Cucumber

The Sunset \$12
Carrot, Orange and Passion fruit

Green Happiness \$12
Bok Choy, Green apple, Pepper, Celery, Lemongrass and Spirulina

Mocktail Collection

Strawberry Breeze Soda \$12
Served with Diced Strawberry 

Lychee Sky Soda \$12
Served with Fresh Lemon and Lychee 

White Peach Soda \$12
Served with Peach and Fresh Lemon 

Coconut Rose Milk \$12
Coconut water, Rose Syrup and Coconut Milk 

Local Coffee Signatures

Coconut Latte \$12
Coconut Milk, Espresso 

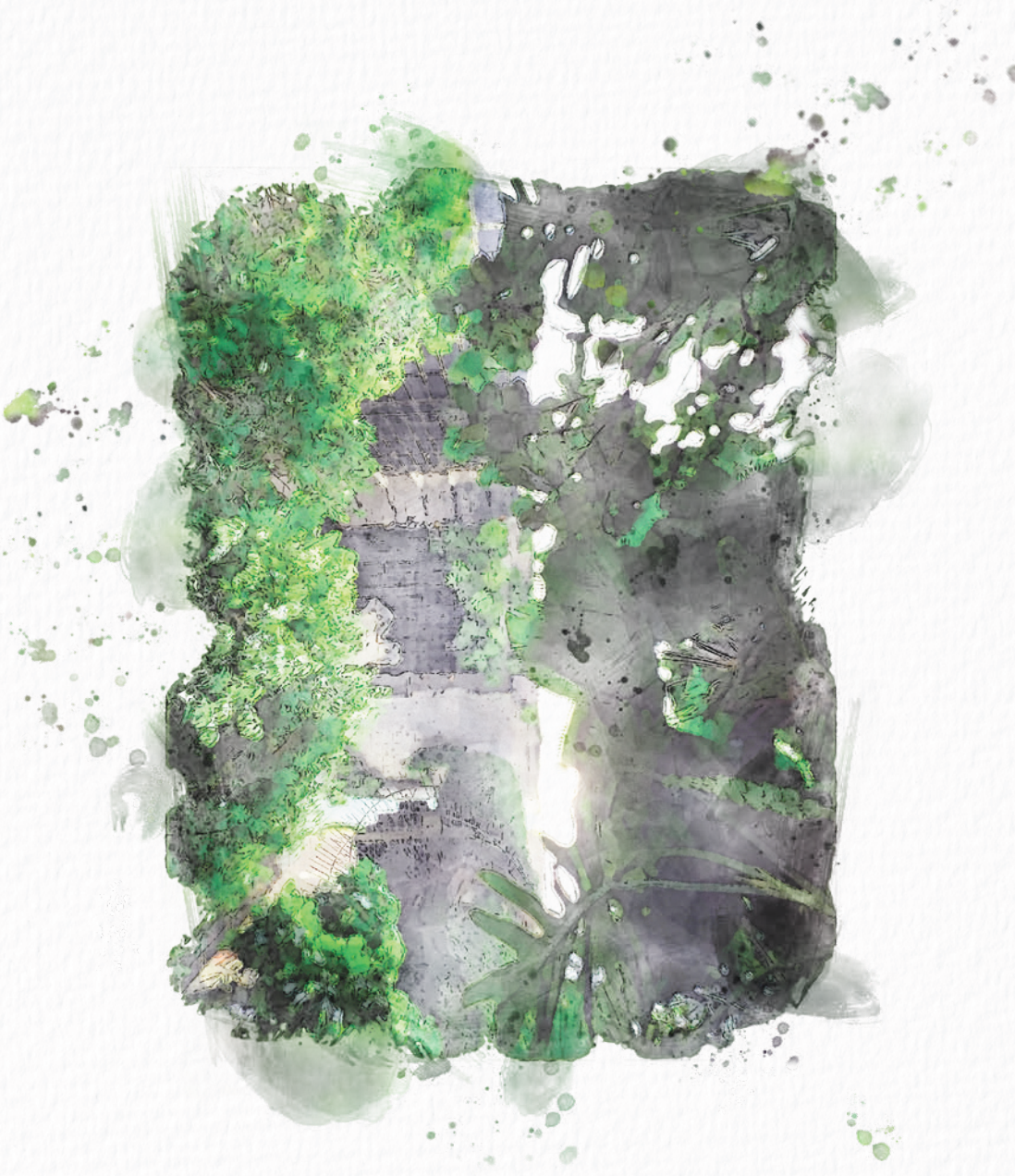
Strawberry Matcha Latte \$14
Strawberry Syrup, Matcha, Milk 

Coconut Matcha Latte \$14
Coconut Milk, Matcha 



Nutri-Grade is based on default preparation
(before addition of ice)





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