



CHEF'S SPECIAL RECOMMENDATION

*Should you have any food allergies or intolerances may contact our service associates for assistance.
Prices are quoted in US dollars and inclusive of service charge and commercial tax.*



Saan Restaurant

Enjoy hearty meals at our contemporary all-day dining restaurant. Saan restaurant will captivate you with a variety of authentic Asian fare and international cuisine, from laksa to craft burgers.

With a renewed focus on conscious eating, Saan's new menus include a healthful farm-to-table cuisine that offers the best flavors from our own Urban Farm and locally sourced ingredients.





IAI-SMALL PLATE SIGNATURES

- A 1. Salted Egg Yolk Calamari 9.00
Crispy Calamari with Butter Toasted Curry Leaves and Salted Egg Yolk Sauce
- A 2. Thai Style Grilled Pork Neck (300 gm) 8.00 
Thai Style Marinated Pork, Coriander, Cucumber, Carrot and Spicy Tamarind Dipping Sauce
- A 3. Singapore Deep Fried Har Cheong Gai 8.00
Marinated Prawn Paste Chicken Wings with Crispy Mixed Flour and Sambal Chili Sauce
- A 4. Chicken Satay 8.00
Peanut Sauce and Cucumber

IBI-ASIAN COLLECTION

- B 1. Singapore Soft Shell Crab 18.00
Singapore Chili Crab Sauce, Fried with Coated Flour Soft Shell Crab and Mantou
- B 2. Beef Cheek Rendang 18.00
Coconut Butterfly Pea Rice, Pickles Achaar and Cracker
- B 3. Singapore Lobster Laksa 16.00
White Noodles, Laksa Broth, Coconut Milk and Bean Sprouts
- B 4. Nasi Goreng 16.00 
Fried Rice with Shallots, Chili Sambal, Vegetables, Egg, Sweet Soy Sauce, Fried Chicken, Prawn Crisps, Vegetables Pickle, Prawns and Chicken Satay
- B 5. Singapore Wok-Fried Seafood Noodle "Hor Fan" 14.00 
Rice Noodles with Prawn, Mushroom, Carrot and Bok Choy in Rich Brown Gravy
- B 6. Traditional Thai Green Chicken Curry 14.00
Chicken with Green Gravy Served with Steamed Rice, Coconut Milk, Vegetables and Sweet Basil
- B 7. Singapore Char Kway Tiaw 12.00 
Flat Noodle, Yellow Noodle, Prawn, Chinese Sausage, Fish Cake, Pork Lard, Chives, Bean Sprout and Special Dark Soy Sauce
- B 8. Singapore Roasted Chicken Rice 12.00
Roasted Chicken, Fragrant Rice, Soy, Chili and Ginger Sauce
- B 9. Myanmar Style Chicken Curry 12.00
Served with Steamed Rice and Mixed Vegetables
- B 10. Malaysian Nasi Lemak 12.00
Steamed Coconut Rice with Anchovies, Cucumber, Fried Egg, Sambal Fried Beans, Fried Chicken Wing and Fried Sardine Fish
- B 11. Myanmar Mohinga 9.00
Rice noodles, Fish Soup, Boiled Egg, Coriander Leaves and Burmese Fritters
- B 12. Singapore Bak Kut Teh 8.00
Pork in Pepper Broth Served with Steamed Rice, Chili- Soy Sauce, Garlic and Yu Char Kway



Signature Dish



Spicy



Healthy



ICI-SALADS AND SOUPS

C 1. Caesar Salad

Romaine Lettuce with Anchovy Aioli, Crispy Croutons, Crispy Pork Bacon, Anchovies, Shaved Parmesan Pair with Smoked Salmon or Grilled Chicken

12.00

C 2. Minestrone Soup with Garlic Bread (V)

Fragrant Thick Tomato Soup, Mini Size Vegetables



8.00

C 3. Chicken Clear Soup with Seasonal Green

Chicken Broth, Chicken Slices, Green Vegetables

8.00

C 4. Myanmar Tea Leaves Salad – Lahpet Thoke

Salad of Pickled Tea Leaves with Crispy Fried Peas, Peanuts, Roasted Sesame Seed, Crispy Garlic, Dried Shrimp and Lime

7.00

C 5. Myanmar Pennywort Leaves Salad (V)

Green Herbs, Roasted Peanut, Sliced Onion, Yellow Oil, Lime Dressing and Crispy Onion



7.00

IDI-THE BIG PLATES

From the Griller

D 1. Australian Ribeye with Black Pepper Sauce (220 gm)



55.00

D 2. Lamb Chop with Red Wine Shallot Sauce (220 gm)

Grilled served with Potato Fries or Mashed Potato, Seasonal Butter Glaze Vegetables and Sauce

55.00

D 3. Pan- Fried Salmon

Salmon Fillet with Buttering Polenta, Vegetables in Season and Beurre Blanc Sauce



26.00

D 4. Beef Cheese Burger

With Grilled Grain Fed Beef Patty, Black Pepper Sauce, Melted Cheddar, Gherkin, Coleslaw, Tomato, Lettuce and Fries

18.00

D 5. Fish n' Chips

Battered Fish Fillet with Potato Fries, Coleslaw, Tomato Ketchup and Tartar Sauce



16.00

D 6. Club Sandwich

With Toast Bread, Lettuce, Tomato, Grilled Bacon, Grilled Chicken, Egg, Fries and Garlic Aioli Sauce



16.00

IEI-THE PASTA AND PIZZA (SELECTION OF SPAGHETTI OR PENNE)

E 1. Seafood Frutti Di Mare

With Prawns, Squids, Mussel, Onion, Capers, Basil and Tomato

18.00

E 2. Carbonara

With Bacon, Garlic, Parmesan, Cream and Egg Yolk

18.00

E 3. Aglio Olio (V)

With Olive, Garlic, Basil, Parmesan and (Chili Flakes for spicy)



14.00

E 4. Pizza Hawaiian

With Pineapple, Chicken Ham, Tomato Sauce, Mozzarella and Basil

14.00

E 5. Pizza Margherita (V)

With Tomato, Mozzarella and Basil



14.00

*All Pasta Dishes Are Accompanied with Garlic Crostini



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{F}- HEALTHY VEGETARIAN

- F1. Plant Based Lamb Burger (V)   14.00
Fragrant Vegetarian Patty, Crispy Onion, Lettuce, Tomato, Coleslaw, Yoghurt Mint Sauce and Fries
- F 2. Vegetables Enchiladas (V)  14.00
Fresh Seasonal Vegetables, Mixed Lettuce, Corn, Beans, Spices and Herbs, Tortilla Bread, Cheese and Enchiladas Sauce
- F 3. Plant Based Lamb Rendang (V)  12.00
Flavoring Creamy Gravy Plant Base Lamb, Stir-fried Vegetables and Steamed Rice
- F 4. Grilled Vegetables Sandwich (V)  10.00
Toasted Baguette with Lettuce, Tomato, Zucchini, Cream Cheese, Capsicum, Aubergine, Fries and Ketchup Dip
- F 5. Singapore Lontong Vegetables Curry (V)  10.00
Mixed Vegetables in Creamy Gravy, Stir-fried Vegetables and Steamed Rice

{G}-TASTE OF JAPAN

- G 1. Salmon Teriyaki 26.00
Pan-Grilled Salmon with Signature Teriyaki Sauce, Mixed Herbs Salad, Shimeji Mushroom, Steamed Rice and Pickle
- G 2. Japanese Curry Beef 14.00
Signature Tender Beef with Traditional Curry Sauce, Rich Onion Gravy with Potato, Steamed Rice and Pickle
- G 3. Prawn Tempura 14.00
Crispy Prawn Tempura, Tempura Sauce and Lime Wedges
- G 4. Yaki Sakana [Saba Fish] 14.00
Grilled Mackerel, Salad, Japanese Mayonnaise, Soya, Steamed Rice and Pickle
- G 5. Chicken Katsu Don 14.00
Japanese Style Crispy Fragrant Chicken Cutlet, Japanese Signature Soya Sauce, Egg, Spring Onion and Steamed Rice
- G 6. Chicken Karage 10.00
Crispy Fragrant Boneless Chicken, Salad, Japanese Mayonnaise and Lime Wedges
- G 7. Grilled Shishamo 9.00
Grilled Saltwater Small Fish with Grated Radish, Ginger, Soya and Lemon Wedges

{H}-TASTE OF INDIA

Appetizer

- H 1. Mutton Kebab  18.00
Indian Style Tender Grilled Mutton Skewer, Tomato Slice, Onion Slice, Cucumber Raita and Lime Wedges
- H 2. Chicken Tikka  12.00
Indian Style Tender Grilled Chicken Skewer, Tomato Slice, Onion Slice, Cucumber Raita and Lime Wedges



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III-TASTE OF INDIA

Main Course

H 3. Chicken Biryani		15.00
With Indian Pickle, Yoghurt Raita, Mixed Vegetable Slices and Papadum		
H 4. Mutton Biryani		18.00
With Indian Pickle, Yoghurt Raita, Mixed Vegetable Slices and Papadum		
H 5. Mutton Rogan Josh		18.00
With Steamed Rice, Paratha Bread, Dhal Curry, Mixed Vegetables Curry, Chutney and Papadum		
H 6. Chicken Tikka Masala		12.00
With Steamed Rice, Paratha Bread, Dhal Curry, Mixed Vegetables Curry, Chutney and Papadum		
H 7. Fish Curry		10.00
With Steamed Rice, Paratha Bread, Dhal Curry, Mixed Vegetables Curry, Chutneys and Papadum		

Main Course (Vegetarian)

H 8. Indian Paneer Butter Masala (V)		10.00
With Steamed Rice, Paratha Bread, Paneer Masala, Vegetables Curry, Chutney and Papadum		
H 9. Indian Mixed Vegetable Curry (V)		8.00
With Steamed Rice, Paratha Bread, Dhal Curry, Mixed Vegetables Curry, Chutney and Papadum		

Rice, Bread (V)

H 10. Steamed Plain Rice		2.00 per portion
H 11. Vegetable Pulao Rice		2.00 per portion
H 12. Jeera Rice		2.00 per portion
H 13. Chapatti		2.00 per 2 pieces
H 14. Paratha		2.00 per 2 pieces
H 15 Naan		2.00 per 2 pieces

Indian Desserts

H 16. Rasmalai		3.00
H 17. Gulab Jimum		3.00
H 18. Carrot Halwa		3.00

III- HOME SWEET HOME.... SWEET DREAMS

I 1. 70% Dark Chocolate Fondant (A 1.5 minute baking and take 25 minutes)		8.00
Hot Chocolate Cake with Liquid Part in the Middle, Whipping Cream, Vanilla Ice-Cream		
I 2. Classic Tiramisu Cake		8.00
With Cream Cheese, Coffee Liquor, Espresso Coffee, Lady Finger Biscuit and Cocoa Powder		
I 3. New York Cheese Cake		8.00
With Strawberry Compote, Chocolate Sauce and Vanilla Ice Cream		
I 4. Ice-Cream Bowl		6.00
Three Scoops of Ice-Cream with Cookies and Cream Chantilly		
I 5. Seasonal Fresh Fruits Platter		6.00



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