



PEPPERMINT
MENU

Peppermint's Greatest Hits

From 22 May to 8 July 2026

Lunch | Mon – Thu | 12:00pm – 2:30pm




\$72++ (Adult) | \$36++ (Child)

Dinner | Sun – Wed | 6:30pm – 10:00pm



\$98++ (Adult) | \$49++ (Child)

Korean Favourites & Street Food

Three Types on Daily Rotation

DIY Korean Mixed Vegetables Rice – Bibimbap   

Korean Spicy & Garlic Soy Crispy Chicken – Yangnyeom & Dakgangjeong Chicken  

Spicy Soft Tofu Stew with Seafood – Sundubu Jjigae  

Hot & Spicy Rice Cake with Fish Cake & Tiger Prawn – Tteokbokki 

Hong Kong From the 1960s

Three Types on Daily Rotation

Luffa Gourd and Vermicelli with Fish Tofu – 蚬汤胜瓜焖鱼脯  


Kowloon Walled City Claypot Duck – 狗仔鸭煲 


Traditional Quail Egg Siew Mai – 鹌鹑蛋烧卖  


Sweet and Sour Chicken with Lychee and Pineapple – 荔枝咕老鸡球

Taiwan Night Market

Three Types on Daily Rotation

Oyster Mee Sua – 蚵仔面线 

Egg Pancake with Chicken Floss – 肉松蛋饼 

XXL Crispy Chicken with Salt and Pepper Spices – 盐酥鸡 

3 Cup Chicken – 三杯鸡 

Grilled King Oyster Mushroom – 烤巨杏鲍菇


Tantalising Thai


Three Types on Daily Rotation

Thai Grilled Squid with Spicy Sauce – Pla Muek Yang 

Classic Thai Seafood Soup - Tom Yum Talay 

Green Curry Chicken – Kaeng Khiao Wan Gai 

Josper Grill Wagyu Beef – Neua Yum Nam Tok 

Thai Prawn Vermicelli – Goong Ob Woosen 



Conscious Dining



Signature Dish



Vegan



Vegetarian



Contains Seafood



Contains Eggs



Contains Nuts



Gluten Free



Contains Lactose



Lactose Free

Conscious dining is part of our hotel's eco-wellness signature experience offering sustainable food options, a healthy and balanced consumption, and a delightful dining experience.



The buffet menu is on rotation basis and the dishes are subject to change without prior notice. Prices are subject to 10% service charge and prevailing government taxes.

Exquisite Indonesian Panggang






Three Types on Daily Rotation

Grilled Baby Lamb Leg – Kambing Leg Guling
Josper Grill Spicy Chicken – Josper Grill Ayam Taliwang
Grilled Fish with Sweet Soy Sauce – Ikan Bakar Kecap 
Grilled Chicken with Green Chilli Sambal – Ayam Bakar Sambal Ijo 

Chilli Garlic Ketchup Manis
Selection of Indonesian Sambal 
Satay Sauce 

Savour The Straits – Peranakan

Three Types on Daily Rotation

Kueh Pie Tee 
Ngoh Hiang with White Timun Achar  
Chicken Cooked with Black Nut – Ayam Buah Keluak 
Lemak Blue Pea Rice
Auntie Gaik Lean's Assam Prawn – Auntie Gaik Lean's Assam Udang 


Flavours of South Italy

Two Types on Daily Rotation

Italian Braised Chicken – Pollo alla Cacciatora 
Vongole with Lemon & Basil  
Italian Lamb Stew – Spezzatino di Agnello  
Braised Beef Meatball in Tomato – Polpette al Pomodoro 
Sicilian Cabbage Soup with Sausage 



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Signature Seafood Tower Laksa

Signature Laksa Broth with Condiments

Five Types on Daily Rotation

Selection of Fresh Catch Seafood: Rock Lobster [**Dinner Only**], Short Neck Clam, Half Shell Scallop, Black Mussel, Cuttlefish, Tiger Prawn, Regionally Sourced Sliced Seabass and Toman [**Dinner Only**],





Selection of Vegetables & Accompaniments
Selection of Noodles

Seafood Island




Whole Abalone [**Dinner Only**]
Boston Lobster (USA) [**Dinner Only**]
Snow Crab (Russia) [**Dinner Only**]
Tiger Prawn (Thailand)
Short Neck Clam (China)
Black Mussel (China)
Half Shell Scallop (Indonesia)
Tiger Topshell (Malaysia)

Served with Lemon Wedges, Cocktail Sauce   , Tabasco  , Blackcurrant Mignonette , Thai Green Chilli Sauce  , Thai Yellow Chilli Sauce  , and Wasabi Mayonnaise   



Salad Bar

A Variety of Lettuce & Greens, Condiments and Dressing    

Two Types on Daily Rotation


A Selection of Cold Cuts: Chicken Ham, Turkey Ham, Beef Salami, Chicken Salami, Beef Pastrami   

One Type on Daily Rotation

Sustainable Smoked Salmon 
Sustainable Salmon Gravlax 



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A Selection of Bread & Rolls

Farmer's Bread, Brown Bread, Dark Rye Sour Bread, Whole Wheat Bread, Hard Roll, Mini Ciabatta, Sesame-onion Roll, Grissini Stick, Lavosh




A Choice of Olive Oil and Butter

Cheese Board

Five Types on Daily Rotation

Camembert, Brie, Fruit Cheese, Smoked Cheese, Port Salut, Blue Cheese and Parmesan Cheese Wheel


Japan


Fresh Sashimi   : Salmon (Norway), Tuna (Indonesia), Octopus (Indonesia)

A Selection of Artisan Maki and Sushi   

Assorted Pickles

Japanese Edamame Bean





Chuka Kurage 

Chuka Wakame 


Chilled Soba Noodles with Condiments 

Chilled Udon Noodles with Condiments 

Warm Selection

Steamed Chawanmushi with Mushroom and Gingko Nut    

Tempura Prawn   




Miso Soup  

Yatai Favourites (Japanese Street Food)

One Type on Daily Rotation


Oden (Japanese Fish Cake Stew)  

Deep-fried Chicken Karaage  

Takoyaki with Nori and Bonito   



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Italian




Pasta



Two Types on Daily Rotation



A Selection of Pasta: Fusilli, Penne, Linguine, Fettuccine, Tagliatelle and Rigatoni

A Selection of Sauces:

Mushroom Cream  

Urban Farm Herb Pesto   

Truffle Cheese  

Marinara  

Aglio Olio  

Hearty Comfort

Chef's Daily Special Pizza 

Vegetarian

Two Types on Daily Rotation

A Selection of Carbohydrates: Truffle Mashed Potato, Deep Fried Cheese Sticks, Roasted Potato with Butter and Herb, Baked Sweet Potato with Parmesan Crumbs



Two Types on Daily Rotation

A Selection of Vegetables: Broccoli with Pesto Cream, Eggplant Caponata, Roasted Pumpkin with Butter and Rosemary, Roasted Eggplant with Citrus, French Bean with Garlic Butter


Indian Vegetarian Selection

Biryani Rice 

Three Types on Daily Rotation


Plant-based Meat Vindaloo, Aloo Gobi, Northern Indian Spinach Dhal, Vegetable Dhal, Dhal Makhani, Chana Masala, Vegetable Korma, Brinjal Masala  

Papadum

Crispy Puff Prata, served with Sweetened Milk and Red Sugar  




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Desserts


Whole Cake

- Bandung Coconut Cake (Peranakan)
- Orh Nee Purple Velvet Cake (Peranakan)
- Yuzu Honey Tart (Korean) 



Petite Pastries

- Red Tea Mousse (Taiwan)
- Strawberry Confit Cake (Korean)
- Blue Pea Gula Melaka (Indonesia)








Verrine

- Mango Pudding with Pomelo (Hong Kong)
- Coconut Lime Mousse (Thailand) 

Warm Dessert

- Ancient Peanut Soup with Sweet Potato (Taiwan) 
- Goreng Pisang with Nutella (Indonesia) 
- Bai Tang Gao (Hong Kong)

Ice Cream and Gelato

- Peppermint Cucumber Sorbet 
- Pineapple Sorbet 
- Strawberry Ice Cream  
- Chocolate Ice Cream   

Signature Durian Pekat

Assortment of Nyonya Kueh

Assorted Cookies

Sliced Fresh Tropical Fruits

- Pineapple
- Watermelon
- Honeydew
- Rock Melon
- Dragonfruit



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