



# PEPPERMINT

MENU

# Peppermint's Greatest Hits

From 22 May to 8 July 2026

**Lunch | Fri – Sat | 12:00pm – 3:00pm**

\$82++ (Adult) | \$41++ (Child)

**Dinner | Thu – Sat | 6:30pm – 10:00pm**

\$112++ (Adult) | \$56++ (Child)

\*Pricing for Sensational Seafood Sundays (Lunch) applies at SGD 98++ (Adult) / SGD 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 🍷

Braised Wagyu Oxtail – Kkorijjim

## Hong Kong From the 1960s

🔄 **Three Types on Daily Rotation**

Typhoon Shelter Crab – 避风塘蟹 🍷

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 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 Whole Baby Lamb – Baby Kambing Guling  
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   
Ngho Hiang with White Timun Achar   
Chicken Cooked with Black Nut – Ayam Buah Keluak   
Lemak Blue Pea Rice  
Auntie Gaik Lean's Nyonya Beef Rendang  
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, Stingray Cubes [**Dinner Only**], 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 Penganan 🌱🥚🥚🥛

### Assortment of Nyonya Kueh 🌱🥚🥚🥛

### Assorted Cookies 🌱🥚🥚🥛

### Sliced Fresh Tropical Fruits 🌱

Pineapple

Watermelon

Honeydew

Rock Melon

Dragonfruit



Conscious Dining



Signature Dish



Vegan



Vegetarian



Contains Seafood



Contains Eggs



Contains Nuts



Gluten Free



Contains Lactose



Lactose Free

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