



Our in room dining experience is brought to you by the team at Salted Egg.
Available 24 hours. Please order directly with Salted Egg.

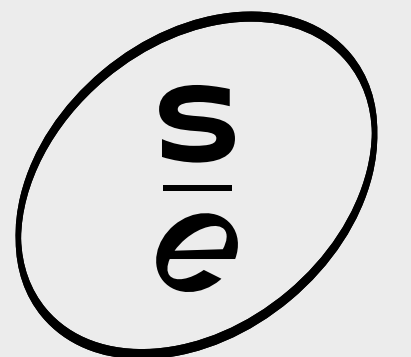
Breakfast (7am – 11am)

Toast with Asian inspired condiments (see waiter)	9
Grain-free & goji berry granola with seasonal fruits & whipped coconut cream	18
Young coconut & tapioca pudding w dragon fruit & hazelnut crumble	20
Grilled asparagus, broccolini, kale w spiced cashew cream, poached egg & dukkah	22
Poached eggs on cassava rosti w red braised pork & béarnaise sauce	22
Poached eggs on rye bread w tea smoked trout, warrigal greens & béarnaise sauce	24
<i>Kids</i>	
Toast with condiments	8
Assorted cereal with milk	8
Scrambled eggs on toast (bacon 4)	8

Lunch & Dinner (11.30am – 10.30pm)

<i>Bites</i>	
Smoked eel betel leaf w saw tooth coriander & peanuts	4.5
Vegetarian betel leaf w pomelo, chilli & caramelised coconut	6.5
<i>Small plates</i>	
Chilli salted crispy sesame rice crackers	8
Seasonal pickled vegetables w kaffir lime leaf & chilli	8
Silken tofu w chilli soy dressing, pickled ginger, herbs & crispy garlic	16
Mekong chicken ribs w garlic chilli fish sauce, roasted rice & lime	18
<i>Dumplings & rolls</i>	
Shiitake mushroom dumpling w black vinegar & chilli sauce	16
Prawn shu mai w smoked trout roe, chilli oil & Sichuan salt	20
Vegetable spring rolls w pickled daikon & carrot, lettuce, mint & nouc cham (6pc)	18
<i>Sandos served with taro chips</i>	
Club Sando - crispy chicken, bacon, cos & sriracha mayo	22
Vegetarian Sando – curried eggs, spinach & turmeric pickled cucumbers	18
Prawn Sando – crispy prawn cake, spicy Asian slaw & mayo	22

In Room Dining



Lunch & Dinner (11.30am – 10.30pm)

Salad

Seared ocean trout w watermelon, cucumber, Thai basil & roasted chilli lime dressing 26

Curries

Yellow curry of spiced pumpkin w shallot, Thai basil & pickled ginger 28

Massaman curry of lamb w kifpler potato & cucumber & chilli relish 32

Sides & rice

Jasmine rice 5

Brown rice 6

Roti bread (2pc) 8

Desserts

Pandan ginger magnum w dark chocolate 9

Calamansi & kaffir lime meringue tart 16

Tiffin service

Breakfast Tiffin – Asian pastry, tapioca pudding & pork benny 28

Lunch/Dinner Tiffin – Pomelo betel leaf, vegetable spring rolls & massaman curry with rice 30

Lunch/Dinner Tiffin (Vegan) – Pomelo betel leaf, vegetable spring rolls & yellow curry with rice 28

Kids Tiffin – Vegetable spring rolls, chicken & egg fried rice, deep fried ice cream 24

Kids

Vegetable spring rolls with sweet chilli sauce 15

Lion-head meatballs & steamed jasmine rice 15

Honey-soy chicken wings with Asian slaw & steamed jasmine rice 15

Chicken & egg fried rice 15

Vegetarian fried rice 15

Deep fried ice cream with butterscotch sauce & puff rice crumble 10

Vanilla ice cream with choice of topping 8

Overnight Menu (10.30pm – 6am)

Seasonal pickled vegetables w kaffir lime leaf & chilli 8

Hainanese chicken baos w pickled vegetables & salted chilli (4pcs) 24

Lamb & cumin filled roti bread w cucumber & chilli relish 18

Curries

Yellow curry of spiced pumpkin w shallot, Thai basil & pickled ginger 28

Massaman curry of lamb w kifpler potato & cucumber & chilli relish 32

Rice & sides

Jasmine rice 5

Roti bread (2pc) 8

