

LOBBY Lounge

ALL-DAY MENU

SNACKS AND SMALL BITES

- Honey Roasted Premium Mixed Nuts** \$5
- Savoury Pastry of The Day** \$7
Please check with our team for available selection
- Quiche of The Day** \$7
Please check with our team for available selection

SHARING PLATES

- Vegetable Samosas** 6 pieces | \$15
Mango chutney, yoghurt raita
- Spicy Buffalo Chicken Wings** \$15
Hot sauce
- Tempura Fish Bites** 6 pieces | \$18
- Assorted Satay** 6 pieces | \$19
12 pieces | \$35
Beef, chicken, mutton, ketupat, peanut sauce
- Lobster Croquettes** 5 pieces | \$21
Mentaiko dashi mayonnaise
- Nachos & Dips** \$25
Corn chips, guacamole, sour cream, cheese
- Smoked Salmon & Avocado Toast** \$29
Sourdough bread, hummus, avocado, olive oil, smoked salmon, poached egg, pickled onion, caper, vine ripened semi dried tomato, watercress salad

SALADS

- Greek Salad** \$22
Vine tomato, red onion, kalamata olive, cucumber, oregano feta, lemon, olive oil
- Grilled Asparagus & Pumpkin Salad with Moroccan Chicken** \$30
Grilled Moroccan chicken breast, zucchini, radicchio, flax seed, balsamic dressing
- Caesar Salad with Smoked Salmon** \$31
Romaine lettuce, smoked salmon, parmesan, white anchovy, garlic herb crouton

SOUP, SANDWICH AND BURGER

- Mushroom Soup (V) (GF)** \$16
Seasonal mushroom
- Marriott Club Sandwich** \$24
Turkey ham, bacon, tomato, lettuce
- Marriott Wagyu Beef Burger** \$38
Double beef patty, crispy bacon, Swiss cheese, tomato, dill pickle, arugula, caramelised onion, chipotle mayonnaise
- Char Kway Teow** \$28
Wok-fried rice noodle & yellow noodle, prawn, squid, chinese sausage, fish cake, bean sprout
- Nasi Goreng Istimewa** \$32
Indonesian-style fried rice, fried chicken, chicken satay, sunny side-up egg, achar, prawn cracker

LOCAL DELIGHTS

CHEF RECOMMENDATIONS

- Lobster Brioche Roll** \$38
Boston lobster, bacon, avocado, miso mayonnaise
- Beef Hor Fun** \$28
Wok-fried rice noodle, sliced beef, mushroom, chye sim, egg

DESSERTS

- Artisanal Cakes** Per slice | \$10
Please check with our team for available flavours
- Chocolate Lava Cake** \$19
Premium vanilla gelato, chocolate crumble, raspberry crisp, berry
- Hummingbird Cake** \$19
Coconut gelato, grilled pineapple
- Kuro Goma Crème Brûlée** \$19
Passionfruit mango sorbet, sesame lavosh, peanut mochi ball
- Classic Tiramisu** \$19
- Fruit Platter** \$18

(V) Vegetarian Friendly (GF) Gluten Free
Lobby Lounge uses only free-range eggs from locally produced farms.

Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).