



ONE-NINETY

M E N U

SNACKS

Smoked Eggplant on Sourdough, Sansho Pepper 2pcs	\$10
Lobster and Prawn Toast, Spicy Tobiko 1pc	\$12
Steamed Edamame, Wasabi Soy	\$12
Tuna and Avocado on Crispy Rice 3pcs	\$16
Crab Crackers, Saffron Aioli, Yuzu Ikura 3pcs	\$14
Truffle Toast, Foie Gras Butter 3pcs	\$17
Jalapeño and Avocado on Crispy Rice 3pcs	\$14
Beef and Caviar, Dijon Emulsion 3pcs	\$18
Black Truffle Focaccia, Mascarpone, Mozzarella Cheese	\$28

SALADS

Maine Lobster, Lettuce Heart, Herb Vinaigrette, Chervil	\$24
Burrata Cheese, Almond Milk, Pickled Mustard Seeds	\$22
Caesar Salad, Anchovies, Aged Comté	\$20
Classic Niçoise, Seared Tuna, Lemon Vinaigrette	\$22
Stracciatella, Sundried Tomatoes, Basil Oil	\$22
Avocado, Mixed Baby Cresses, Miso Dressing	\$24

SEASONAL SEAFOOD TOWER FOR TWO

Maine Lobster, King Crab, Mussels, Spanner Crab, Scallops, Prawns, Tuna	\$88
Add on: Ossetra Prestige Caviar, 30g	"Supplement" \$85

CHILLED

Classic Beef Tartare, Mixed Herbs, Black Garlic	\$24
Japanese Hamachi, Citrus Dressing, Pomelo	\$24
Tuna Tartare, Smoked Ponzu, Baby Radish	\$24

MAIN DISHES

Miso Chicken, Sesame Togarashi, Shishito Peppers	\$38
Westholme Wagyu Striploin, Tarragon Emulsion, Fries	\$68
Mussels and Moon Shell Clams, Garlic Butter, Parsley, Fries	\$46
Wagyu Burger, Semi-Dried Tomatoes, Horseradish Aioli	\$42
Snapper Bouillabaisse, Spicy Daikon, Lemongrass	\$38
Roasted Seabass, Soy Bullion, Coriander	\$38
Baked Pumpkin, Mushroom Consommé, Black Truffle	\$34
Linguini Pasta, King Crab, Caviar, Clams, Lemon Emulsion	\$48
Steamed Atlantic Cod, Prawns, Clams, Kaffir Lime Leaves	\$42
Braised Veal Shank, Horseradish, Chicory, Orange Purée	\$42
Lemon Sole Meunière, Calamansi Butter, Capers	\$68
Iberico Pork Presa, Star Anise, Pineapple Chutney, Celeriac Purée	\$42

TO SHARE

Served with two sauces & two sides of your choice

Steamed Mediterranean Seabream, Garlic Ginger Soy, 900g	\$98
Chargrilled Forty Days Aged Rib Chop, MBS 6, 1.2kg	\$188
Whole Roasted Maori Lakes Lamb Rack, 700g	\$108
Grilled Blue Lobster, Yuzu Kosho Butter, 600g	\$128

Armagnac Pepper Corn, Bordelaise, Horseradish Crème Fraîche, Béarnaise, Tarragon Emulsion

SIDES

Black Truffle Fries	\$12
Mesclun Salad, Tarragon & Frisée	\$8
Broccoli, Semi-Dried Tomatoes, Chili, Comte Cheese	\$8
Wild Mushroom, Sweet Soy Glaze	\$8
Creamy Potato Purée	\$8
Wok Fried Asian Greens, Garlic Chips	\$8

LOCAL

Laksa - Rice Noodles, Cockles, Scallops, Prawns, Quail Eggs	\$32
Nasi Goreng - Spicy Fried Rice, Chicken or Beef Satay	\$29
Nasi Lemak - Prawn Sambal, Mackerel, Coconut Rice	\$29
Beef Rendang - Achar, Steamed Rice, Belinjau Crackers	\$38
Cantonese Hor Fun - Wok Fried Flat Noodles, Fresh Seafood	\$29
Tandoori Butter Chicken - Spiced Tomato Sauce	\$36
Char Kway Teow - Prawns, Scallops, Pork Sausage	\$29
Wonton Noodles - Char Siew Pork, Prawn Wonton, Chicken Broth	\$29
Hainanese Chicken Rice - Fragrant Rice, Drum Stick or Breast Meat	\$29

COCKTAILS

Vive la Vie Tanqueray, Gran Classico, Passion Fruit, Lemon	\$22
Spice Island Tequila, Spiced Syrup, Black Berries, Ginger	\$22
Pass the Pastis Cachaça, Absinthe, Pineapple, Lime	\$22
The Sing Ting House Grape Fruit Sherbet, Yuzu Tonic	\$16

"Non-Alcoholic"

CHAMPAGNE BY GLASS

Taittinger Brut Réserve, Reims, N.V.	\$28
Taittinger Prestige Rosé, Reims, N.V.	\$39

VIN EN CARAFE

250ml 500ml

Blanc		
Louis Jadot Bourgogne Chardonnay 2016	\$40	\$75
Rouge		
M. Chapoutier Crozes - Hermitage "Les Meysonniers" Syrah	\$40	\$75

BIÈRE

330ml

Craft Beer on Tap	
One-Ninety Pilsner	\$14
One-Ninety Seasonal Brew	\$14

Contains Gluten Contains Nuts Contains Crustaceans Vegetarian ★ Signature dish

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Prices are not inclusive of service charge and applicable taxes

