



À LA CARTE

Window on the Park offers one of Singapore's most sought after local and Asian buffet as well as an à la carte menu of International delicacies. It is an ideal dining place for a cosy meal with family, friends and business partners.

Window on the Park

**Level 2, Holiday Inn Singapore Orchard City Centre
11 Cavenagh Road, Singapore 229616**

Please inform our staff if you have any dietary requirements.

BREAKFAST SET MENU

American Breakfast

\$35

FRESHLY SQUEEZED JUICE

Choice of 1 Drink:

Carrot, Green Apple, Orange, Pineapple or Watermelon

BREAD BASKET OF THE DAY

Choice of 2 Items:

Mini Baguette, Soft Roll, Wholemeal Bread, Plain Croissant or Assorted Danish

TOAST

Choice of 1 Item:

White or Wholemeal

SPREAD

Choice of 2 Items:

Butter, Honey, Margarine, Nutella, Peanut Butter or Flavoured Fruit Jam (Apricot, Marmalade, Raspberry or Strawberry)

CEREAL

Choice of 1 Item:

Cornflake, Coco Pops, Honey Oat Clusters, Bircher Muesli or Muesli

Choice of Milk:

Hot & Cold Milk, Full Cream, Low-Fat or Soy

TWO FRESH FARM EGGS

Style of Eggs:

Poached, Fried, Boiled, Scrambled, Egg White Omelette or Regular Omelette

Toppings for Omelette:

Capsicum, Cheese, Chicken Ham, Mushroom, Onion or Tomato

Served with Turkey Bacon, Chicken Sausage, Hash Brown, Sautéed Mushroom, Grilled Tomato and Baked Beans

YOGHURT

Choice of 1 Item:

Fruit or Natural

FRUIT PLATTER

Banana, Dragon Fruit, Honey Dew, Pineapple and Watermelon

HOT BEVERAGE

Choice of 1 Item:

Black Coffee, Cappuccino, Café Latte, Decaffeinated Coffee, Hot Chocolate or Selection of Dilmah Tea (Chamomile, English Breakfast, Jasmine Green Tea, Peppermint, Earl Grey or Oolong)



BREAKFAST SET MENU

Continental Breakfast **\$30**

FRESHLY SQUEEZED JUICE

Choice of 1 Drink:

Carrot, Green Apple, Orange, Pineapple or Watermelon

BREAD BASKET OF THE DAY

Choice of 2 Items:

Mini Baguette, Soft Roll, Wholemeal Bread, Plain Croissant or Assorted Danish

TOAST

Choice of 1 Item:

White or Wholemeal

SPREAD

Choice of 2 Items:

Butter, Honey, Margarine, Nutella, Peanut Butter or Flavoured Fruit Jam (Apricot, Marmalade, Raspberry or Strawberry)

CEREAL

Choice of 1 Item:

Cornflake, Coco Pops, Honey Oat Clusters, Bircher Muesli or Muesli

Choice of Milk:

Hot & Cold Milk, Full Cream, Low-Fat or Soy

YOGHURT

Choice of 1 Item:

Fruit or Natural

FRUIT PLATTER

Banana, Dragon Fruit, Honey Dew, Pineapple and Watermelon

HOT BEVERAGE

Choice of 1 Item:

Black Coffee, Cappuccino, Café Latte, Decaffeinated Coffee, Hot Chocolate or Selection of Dilmah Tea (Chamomile, English Breakfast, Jasmine Green Tea, Peppermint, Earl Grey or Oolong)



BREAKFAST SET MENU

Asian Breakfast

\$30

FRESHLY SQUEEZED JUICE

Choice of 1 Drink:

Carrot, Green Apple, Orange, Pineapple or Watermelon

TASTE OF ASIA SPECIALTY

Choice of:

Classic Nasi Lemak with Home-cooked Chicken Rendang

Served with Chicken Rendang, Sambal Onion, Ikan Bilis, Peanut, Cucumber and Fried Egg

Roti Prata

Served with Chicken Curry, Dhall Curry

Chicken Congee served with Condiments

Served with You Tiao, Olive Vegetables, Braised Peanut, Salted Egg

FRUIT PLATTER

Banana, Dragon Fruit, Honey Dew, Pineapple and Watermelon

HOT BEVERAGE

Choice of 1 Item:

Black Coffee, Cappuccino, Café Latte, Decaffeinated Coffee, Hot Chocolate or Selection of Dilmah Tea (Chamomile, English Breakfast, Jasmine Green Tea, Peppermint, Earl Grey or Oolong)

Indian Breakfast

\$30

FRESHLY SQUEEZED JUICE

Choice of 1 Drink:


Carrot, Green Apple, Orange, Pineapple or Watermelon

INDIAN SPECIALTY

Choice of:

Rava Upma served with Coconut Chutney and Sambar 

Simmering Roasted Semolina in Spiced Boiling Water

Idli Served with Coconut Dip 

Steamed Rice Cake with Fermented Black Lentil

FRUIT PLATTER

Banana, Dragon Fruit, Honey Dew, Pineapple and Watermelon

HOT BEVERAGE

Choice of 1 Item:

Black Coffee, Cappuccino, Café Latte, Decaffeinated Coffee, Hot Chocolate or Selection of Dilmah Tea (Chamomile, English Breakfast, Jasmine Green Tea, Peppermint, Earl Grey or Oolong)



À LA CARTE BREAKFAST

CEREAL

\$12

Choice of 1 Item:

Cornflake, Coco Pops, Honey Oat Clusters, Bircher Muesli or Muesli

Choice of Milk:

Hot & Cold Milk, Full Cream, Low-Fat or Soy

YOGHURT

\$8

Choice of:

Fruits or Natural

BIRCHER MUESLI

\$14

Oats with Fresh Apple, Raisins, Nuts and Milk

CHEESEBOARD SELECTION

\$24

Brie, Emmental, Cheddar with Crackers, Grapes, Nuts and Dried Fruits

COLD CUTS PLATTER

\$20

Choice of 2 Items:

Beef Pastrami, Turkey Ham or Smoked Salmon

Served with Pickles & Olives

BREAD BASKET OF THE DAY

\$20

Mini Baguette, Soft Roll, Wholemeal Roll, Plain Croissant, Muffin and Assorted Danish with Toast Bread (White and Wholemeal). Served with Butter, Honey, Margarine, Nutella, Peanut Butter or Flavoured Fruit Jam (Apricot, marmalade, Raspberry or Strawberry)

HEALTHY SALAD

\$18

Highland Grown Lettuce and Greens, Fava Beans, Cherry Tomato, Cucumber, Baby Red Radish, Corns and Pomegranate with Home Dressing

TWO FRESH FARM EGGS

\$24

Style of Eggs:

Poached, Fried, Boiled, Scrambled, Egg White Omelette or Regular Omelette

Toppings for Omelette:

Capsicum, Cheese, Chicken Ham, Mushroom, Onion or Tomato

Served with Turkey Bacon, Chicken Sausage, Hash Brown, Sautéed Mushroom, Grilled Tomato and Baked Beans

EGG BENEDICT

\$24

Poached Free-range Eggs on English Muffin with Hollandaise sauce. Served with Ham, Turkey Bacon, Chicken Sausage, Hash Brown, Grilled Tomato, Sautéed Mushroom and Baked Beans



À LA CARTE BREAKFAST

NO MEAT, NO PROBLEM

Onsen Eggs on Multi Grain Bread
Served with Sautéed Mushroom, Plant Based Sausage, Hash Brown, and Tomato, Baked Beans and Grilled Tomato

\$24

FRUIT PLATTER

Watermelon, Pineapple, Banana, Honeydew and Dragon Fruit

\$16

FRUIT SALAD

Watermelon, Pineapple, Rock Melon, Honeydew, Dragon Fruit and Orange

\$14

PANCAKE

Served with Maple Syrup, Wild Berries Compote and Toasted Almond Flakes

\$14

WAFFLE

Served with Maple Syrup, Wild Berries Compote and Toasted Almond Flakes

\$14

Asian Breakfast

CLASSIC NASI LEMAK WITH HOME COOKED CHICKEN RENDANG

Served with Chicken Rendang, Sambal Onion, Ikan Bilis, Peanut, Cucumber and Fried Egg

\$28

ROTI PRATA

Served with Chicken Curry or Vegetable Curry

\$18

RICE CONGEE

Served with Condiments

Plain 

Chicken

\$16

\$20

Indian Breakfast

RAVA UPMA

Simmering Roasted Semolina in Spiced Boiling Water. Served with Coconut Chutney and Sambar

\$16

IDLI

Steamed Rice Cake with Fermented Black Lentil. Served with Coconut Dip.

\$16



À LA CARTE BREAKFAST

Drinks

FRESHLY SQUEEZED JUICE \$12
Carrot, Green Apple, Orange, Pineapple or Watermelon

MILKSHAKES

Strawberry & Raspberry \$18
Banana Peanut Butter \$16
Nutella & Chocolate \$16

FRESH SMOOTHIES

Mix Forest Berries \$18
Apple Mints \$16
Banana Vanilla \$16



A close-up photograph of a white plate containing a large portion of golden-brown fried fish, a side of french fries, and a wedge of lemon. The fish is coated in a thick, textured batter and is garnished with small green herbs. The fries are golden and also have some herbs on them. The lemon wedge is bright yellow and sits in the bottom left corner. The background is a light, textured surface, possibly a tablecloth. The entire image is overlaid with a semi-transparent orange filter.

LUNCH & DINNER

From 11am to 10pm

À LA CARTE LUNCH & DINNER

Soup

DOUBLE BOILED CHICKEN SOUP WITH CORDYCEPS & LOTUS SEEDS \$14

Chicken, Ginseng, Red Dates, Wolfberries, Cordyceps, and Lotus Seeds

CREAM OF MUSHROOM  \$14

Truffle Oil, served with Soft Roll and Butter

CREAM OF TOMATO WITH BASIL  \$14

Served with Soft Roll and Butter

Highland Grown Lettuce & Greens


CAESAR SALAD

Baby Romaine with Parmesan Cheese & Egg Wedges

Plain \$20

Smoked Chicken \$22

Smoked Salmon \$24

HEALTHY SALAD  \$20

Highland Grown Lettuce and Greens, Fava Beans, Cherry Tomato, Cucumber, Baby Red Radish, Corns and Pomegranate with Home Dressing

CRAB MEAT SALAD \$20

Mug Crab Meat, Fava Beans, Tomato, Cucumber, Black Caviar, Baby Red Radish, Corns, Home Dressing

Flour & Dough

BEEF WITH CHEESEBURGER \$36

Beef Patty, Melty Cheddar Cheese, Turkey Bacon and Fries

PLANT-BASED CHEESEBURGER  \$36

Plant Based Patty, Melty Cheddar Cheese and Fries



À LA CARTE LUNCH & DINNER

Flour & Dough

- CLUB SANDWICH** \$28
Chicken, Farm Egg, Turkey Bacon, Roman Tomato, Fresh Lettuce, Lime & Mustard Mayo and Fries
- VEGETARIAN SANDWICH** ✓ \$28
Grilled Zucchini, Cucumber, Tomato, Fresh Lettuce and Fries
- TANDOOR'S CHICKEN TIKKA WRAP** \$24
Slices of Chicken Tikka, Fresh Onion, Cucumber, Fresh Lettuce, Lime & Mustard Mayo and Fries
- MARGHERITA PIZZA** ✓ \$22
Sliced of Tomato, Mozzarella Cheese Served With Parmesan Cheese, Chilli Flakes
- TANDOORI CHICKEN PIZZA** \$26
Slices of Chicken Tikka, Sliced Onion, Mixed Capsicum served with Parmesan Cheese and Chilli Flakes

Mains

- PRAWN AGLIO OLIO** \$24
Spaghetti , Prawns, Chilli Padi, Capsicum, Pasley, Black Olive Sliced, Cherry Tomato and Garlic Bread
- SPAGHETTI POMODORO** ✓ \$22
Pasta in Traditional Italian Tomato Sauce, Capsicum, Pasley, Sliced Black Olive, Cherry Tomato, Garlic Bread
- FISH & CHIP** \$30
Served with Tartar Sauce, Lemon Wedges and Fries
- PAN-ROASTED SALMON** \$34
Served with Truffle Mashed Potato Mousselines, Fresh Harvest Vegetable, Lemon Butter Sauce and Lime
- WAGYU BEEF SIRLOIN 4-5MB STEAK** \$48
Served with Truffle Mashed Potato Mousselines, Fresh Harvest Vegetable and Beef Jus
- CHICKEN PARMIGIANA** \$28
Served with Fresh Salad, Tomato Sauce, Mozzarella Cheese and Fries



À LA CARTE LUNCH & DINNER

Taste of Asia

WOP'S SIGNATURE NASI GORENG \$28

Sambal Belacan Fried Rice with Chicken Satay, Fried Egg, Pickled Achar, Emping Cracker and home-made Chicken Rendang

CLASSIC NASI LEMAK WITH HOME-COOKED CHICKEN RENDANG \$28

Served with home-made Chicken Rendang, Sambal Onion, Anchovies, Peanuts, Cucumber and Fried Egg

WOK-TOSSED SEAFOOD CHAR KWAY TEOW \$28

Wok-Tossed Flat Noodles, King Prawn, Squid, Scallop, Fish Cake, Chicken Sausage, Beansprout, Green Chive with Homemade Sambal

WOK FRIED SEAFOOD MEE MAMAK \$28

Wok-Tossed Yellow Noodles, Prawn, Squid, Scallop, Fish Cake, Chicken Sausage, Beansprout, Green Chive with Home-made Sambal

WANTON NOODLE SOUP \$20

Served with Shrimp Wonton, Chicken Char Siew, Mushroom, Choy Sum Vegetables and Fried Shallots

KONG PO CHICKEN WITH RICE \$20

Wok-Fried Chicken Tight Cubes with Mixed Peppers, Onion, Dried Chilli, Cashew Nuts and Home-made Kong Po Sauce Served with Steamed Fragrant Rice and Egg

VEGETARIAN BRAISED BEE HOON \$22

Straw Mushroom, Green Chive, Carrot, Beansprout and Vegetables

VEGETARIAN FRIED RICE \$22

Mushroom, Capsicum, Carrot, Beansprout, Vegetables, Olive Vegetables and Meatless Meat



À LA CARTE LUNCH & DINNER

Snacks

GRILLED SATAY (12 STICKS)

Cucumber, Red Onion, Lontong Rice and Peanut Sauce

Chicken \$24

Mutton \$28

FRENCH FRIES

Served with Mayonnaise or Ketchup

\$14

CRISPY CHICKEN DRUMLETS (6 PCS)

Served with French Fries

\$18

FRIED CHICKEN STRIPES (8 PCS)

Served with French Fries

\$16

Desserts

BAKED LEMON MERINGUE PIE

Egg Yolks, Granulated Sugar, Lemon Juice, Lemon Zest, Unsalted Butter

\$16

HAZELNUT FEUILLETINE CAKE

Chocolate, Roasted Hazelnut Paste, Feuilletine, Crunchy Leaves, Cream, Unsalted Butter

\$16

ONDEH ONDEH CAKE

Glutinous Rice Flour Dough Filled with Gula Melaka and Cocon

\$16

FRUIT PLATTER

Watermelon, Pineapple, Banana, Honeydew and Dragon Fruit

\$16

GELATO WITH CONDIMENTS

Choice of Gelato:
Vanilla, Sea Salt Caramel or Coconut Kaffir Lime

Single Quenelle

\$10

Double Quenelle

\$18



KIDS ALA-CARTE MENU

BREAKFAST AVAILABLE FROM 6AM - 11AM

CEREAL	\$8
Selection of Froot Loops, Special K, Corn Flakes, Coco Pops Served with your choice of Soya Milk, Skimmed Milk or Fresh Milk	
YOGHURT	\$8
Selection of Strawberry, Blueberry, Mango or Natural	
FRUITS SALAD	\$8
Mixed Fruits with Orange Juice	
SCRAMBLED EGGS WITH CHICKEN SAUSAGE	\$12
Mixed Fruits with Orange Juice	
PANCAKE WITH FRESH FOREST BERRIES	\$12
Almond and Maple Syrup	

MAINS

SPAGHETTI POMODORO	\$14
Traditional Italian Spaghetti in Tomato Sauce	
MINI BURGERS WITH FRIES	\$14
Chicken	\$14
Beef	\$16
MINI FISH & CHIPS	\$14
Served with Tartar Sauce, Lemon Wedges and Fries	
EGG FRIED RICE WITH CHICKEN SAUSAGE	\$14
PLAIN CONGEE	\$10
Served with Condiments	



The background of the slide features three tall, clear glasses filled with a light pink beverage. Each glass is garnished with fresh fruit: the leftmost glass has a strawberry, the middle glass has a raspberry and a mint leaf, and the rightmost glass has a slice of orange. The glasses are set on a light-colored surface with scattered fruit pieces, including strawberries and orange slices. The overall aesthetic is clean and fresh.

BEVERAGES & ALCOHOLS

BEVERAGES

Juices & Sodas

FRESHLY PRESSED JUICE \$12
Orange, Carrot or Green Apple

JUICE \$6
Apple, Mango, Pineapple or Orange

SOFT DRINKS \$6
Coke, Diet Coke, Ginger Ale, Sprite, Tonic or Soda

Coffee & Tea

	<i>HOT</i>	<i>COLD</i>
LATTE	\$9	\$12
CAPPUCINO	\$9	\$12
BLACK COFFEE	\$9	\$12
FLAT WHITE	\$9	-
ESPRESSO	\$7	-
DOUBLE ESPRESSO	\$8	-
SELECTION OF TEA Chamomile, English Breakfast, Earl Grey, Green Tea or Peppermint	\$9	-
LEMON TEA	-	\$10
PASSION TEA	-	\$10



ALCOHOLS

House Pours

	30 ML
TITO'S VODKA	\$15
BACARDI RUM	\$15
GORDON'S GIN	\$15
JIM BEAM BOURBON	\$15
JOSE CUREVO TEQUILA	\$15
J.W. BLACK LABEL	\$15

	150ML	BOTTLE
RED WINE	\$15	\$65
Cabernet Sauvignon / Merlot / Pinot Noir		
WHITE WINE	\$15	\$65
Sauvignon Blanc / Chardonnay / Pinot Grigio		
PROSECCO	\$18	\$70

Beers

KIRIN (250ML)	\$13
KIRIN (500ML)	\$16
TIGER CRYSTAL (300ML)	\$13
TIGER CRYSTAL (500ML)	\$16
HEINEKEN (500ML)	\$16
GUINNESS MICRODRAFT (500ML)	\$14
ASAHI	\$13
CORONA	\$13



ALCOHOLS

Wine by the Bottle

ZILZIE WINES SELECTION 23	\$ 65
PINOT NOIR <i>Australia</i>	
SANTA HELENA VARIETAL	\$ 65
CABERNET SAUVIGNON <i>Chille</i>	
SANTA HELENA VARIETAL	\$ 65
MERLOT <i>Chille</i>	
GABBIANO DELLE VENEZIE DOC	\$ 65
PINOT GRIGIO <i>Italy</i>	
SANTA HELENA VARIETAL	\$ 65
SAUVIGNON BLANC <i>Chille</i>	
SANTA HELENA VARIETAL	\$ 65
CHARDONNAY <i>Chille</i>	
RIONDO DOC SPUMANTE BRUT	\$ 70
PROSECCO <i>Italy</i>	
LANSON ROSE LABEL BRUT	\$ 140
CHAMPAGNE <i>France</i>	

