



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**



BREAKFAST

From 6am to 11am

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 Consisting of 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 \$24

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

FRUIT PLATTER \$16

*Watermelon, Pineapple, Banana, Honeydew and
Dragon Fruit*

FRUIT SALAD \$14

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

PANCAKE \$14

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

WAFFLE \$14

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

Asian Breakfast

CLASSIC NASI LEMAK WITH HOME COOKED CHICKEN RENDANG \$28

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

ROTI PRATA \$18

Served with Chicken Curry or Vegetable Curry

RICE CONGEE \$16

Served with Condiments

Plain 

Chicken \$20

Indian Breakfast

RAVA UPMA \$16

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

IDLI \$16

*Steamed Rice Cake Consisting of Fermented Black
Lentil. Served with Coconut Dip.*



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 filled with golden-brown fried fish and french fries. A slice of lemon is placed at the bottom left. The fish is garnished with fresh herbs. The background shows a textured grey placemat and a silver fork. The text 'LUNCH & DINNER' is overlaid in large, bold, black letters, and 'From 11am to 10pm' is overlaid in smaller black letters below it.

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

BURRATA CHEESE SALAD  \$28

Burrata Cheese, Seasonal Tomato, Arugula, Baby Red Radish, Compressed Watermelon, Olive Caviar and Truffle Snow

CRAB MEAT REMOULADE SALAD \$30

Mud Crab Meat, Fava Beans, Tomato, Cucumber, Black Caviar, Baby Red Radish and Corns with 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

EBI CHEESEBURGER \$34

Shrimp Patty, Gribiche Sauce, Signature Curry Dip and Fries



À LA CARTE LUNCH & DINNER

Flour & Dough

LOBSTER & CRAB BRIOCHE ROLL \$38

Boston Lobster Chunks Tossed with Pickles and Lime Mayo in Brioche Served with Fries

CLUB SANDWICH \$28

Chicken, Farm Egg, Bacon, Roman Tomato, Fresh Lettuce, Lime & Mustard Mayo and Fries

TANDOOR'S CHICKEN TIKKA WRAP \$24

Slices of Chicken Tikka, Fresh Onion, Cucumber and Fries

MARGHERITA PIZZA \$22

With Parmesan Cheese and Chilli Flakes

TANDOORI CHICKEN PIZZA \$26

With Parmesan Cheese and Chilli Flakes

Mains

PRAWN AGLIO OLIO \$24

Spaghetti, Chilli, Prawns and Sakura Prawns

SPAGHETTI POMODORO \$22

Pasta in Traditional Italian Tomato Sauce

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

Taste of Asia

LOBSTER LAKSA \$38

Thick Rice Noodles in Coconut Milk Gravy with Lobster, Fish Cake and Bean Sprouts

WOP'S SIGNATURE NASI GORENG \$28

Sambal Belacan Fried Rice with Chicken Satay, Fried Egg, Pickled Achar, Prawn Cracker and Sotong



À LA CARTE LUNCH & DINNER

Taste of Asia

WOK-TOSSED SEAFOOD CHAR KWAY TEOW

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

WOK FRIED SEAFOOD MEE MAMAK

Stir-Fried Yellow Noodles, King Prawn, Squid, Scallop, Fish Cake, Beansprout, Choy Sum, Beancurd with House-Made Spicy Sauce

VEGETARIAN BRAISED BEE HOON

Strew Mushroom, Green Chive, Carrot, Beansprout and Vegetables

Snacks

TEMPURA SQUID TENTACLES

Served with Wasabi Mayo

GRILLED SATAY (12 STICKS)

Cucumber, Red Onion, Lontong Rice and Peanut Sauce

Chicken \$24

Mutton \$28

TAKOYAKI (8 PCS)

Garnished with Bonito Flakes and Seaweed

FRENCH FRIES

Served with Mayonnaise or Ketchup

TORTILLA CHIPS WITH CHICKEN BOLOGNAISE

Served with Guacamole or Tomato Salsa or Sour Cream

POTATO WEDGES

Served with Mayonnaise or Ketchup

CRISPY CHICKEN DRUMLETS (6 PCS)

Served with French Fries

FRIED CHICKEN STRIPES (8 PCS)

Served with French Fries



À LA CARTE LUNCH & DINNER

Desserts

EARL GREY THAI MILK TEA
MOUSSE CAKE \$18

BAKED LEMON MERINGUE PIE \$16

HAZELNUT FEUILLETINE CAKE \$16

ONDEH ONDEH CAKE \$16

FRUIT PLATTER \$16

*Watermelon, Pineapple, Banana, Honeydew and
Dragon Fruit*

GELATO WITH CONDIMENTS

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

Single Quenelle \$10

Double Quenelle \$18



Window on the Park

CAFE RESTAURANT

KIDS ALA-CARTE MENU

BREAKFAST AVAILABLE FROM 6AM - 11AM

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

MAINS AVAILABLE FROM 11AM - 10PM

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

The image features three tall, clear glasses filled with a vibrant pinkish-orange beverage. Each glass is garnished with fresh strawberries and sprigs of green mint. A slice of lime is perched on the rim of the glass on the right. The glasses are set on a light-colored, textured surface, possibly a countertop. In the foreground, there are more strawberries and lime wedges scattered around. The background is a soft, out-of-focus light grey. The text 'BEVERAGES & ALCOHOLS' is overlaid in the center in a bold, black, sans-serif font. There are white circular shapes at the top and bottom center of the image, resembling punch holes.

BEVERAGES & ALCOHOLS

BEVERAGES

Juices & Sodas

FRESHLY PRESSED JUICE \$10

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

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



ALCOHOLS

House Pours

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

	150ML	BOTTLE
RED WINE	\$15	\$65
<i>Cabernet Sauvignon / Merlot</i>		
WHITE WINE	\$15	\$65
<i>Sauvignon Blanc / Chardonnay</i>		
PROSECCO	\$18	\$70

Beers

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



ALCOHOLS

Wine by the Bottle

VILLA MARIA ESTATE PINOT NOIR \$90

New Zealand, 2020

**PENFOLDS - KOONUNGA HILL 79
CABERNET SAUVIGNON SHIRAZ** \$80

Australia, 2019

**PENFOLDS - KOONUNGA HILL
SHIRAZ CABERNET** \$80

Australia, 2019

**PENFOLDS - KOONUNGA HILL
CHARDONNAY** \$75

Australia, 2022

CHIANTI CLASSICO DOCG \$70

Italian, 2020

**UPSIDE DOWN SAUVIGNON
BLANC** \$80

New Zealand, 2020

