

IN-ROOM MENU

Served room service only at 5.30pm from January - March 2026

APPETIZER

(Choose one)

House Salad (GF) V V

Homegrown Greens, seasonal Crudités, homemade French Vinaigrette

Soup of the day

ENTRÉES

(Choose one)

Boeuf Bourguignon

Cubed Black Angus Beef braised with Red Wine with vegetables, served over rice

Tortellini Florentina V

Spinach and Ricotta stuffed Pasta, Tomato and Basil Sauce

Poulet Forestier (GF)

Pan-seared Chicken Breast, Mushroom, Port sauce, served with rice

Vegetable Curry (GF) V V

Seasonal Vegetable mix, Onions, Masala, Ginger, Garlic, Coconut Milk, served with rice

PLUS

CHEF CHOICE

DESSERT OF THE DAY

\$45.00 p/p plus tax and 20% gratuity