

TASTE

IT'S ALL ABOUT FLAVOURS IN SINGAPORE



Daily: 12pm - 1030pm
(Last order 10pm)

Chef Introduction



Chef Casey joined ibis Singapore on Bencoolen as Executive Chef in 2009. With more than 18 years of culinary experience and passion for various cuisines, Chef Casey gained exposure through a number of competitions and experience working various 5-star hotels in Singapore. Her highlights include Asian cuisine endorsed by K.F.Seetoh, a local makan guru known for his distinctive taste buds. Chef Casey's passion was heavily influenced by her Hainanese mother who was a Chicken Rice hawker in her childhood days and her father's love for Nasi Lemak. Her culinary adventure began from there onwards. Here at TASTE, she shares a couple of her specialties which are Chicken Rice and Nasi Lemak bringing a taste of Singapore's favorite meal.

Let Chef Casey takes you through a gastronomic journey...

LOCAL SPECIALS

HAINANESE CHICKEN RICE 14

Bite-sized tender poached chicken pieces served with fragrant rice and traditional condiments such as chilli and ginger paste

CANTON FRIED RICE 14

Cantonese style stir fried rice with fragrant sesame oil, scallions and spring onions

SEAFOOD HOR FUN 14

Wok-fried flat rice noodles with prawn, squid, fish cakes and veggies swimming in a starchy egg gravy

Chef Recommendation

NASI LEMAK 14

Aromatic rice infused with coconut milk pandan leaves served with deep-fried chicken wings, fried ikan bilis, egg, peanuts, cucumber slices and sambal chilli paste

LAKSA 14

A spicy soup stock flavoured with coconut milk topped with prawns, egg and fish cakes

CHAR KWAY TEOW 14

Fried flat rice noodles with sweet and savoury soy sauce, chilli, egg, bean sprouts, prawns and fish cakes

QUINOA BROWN RICE SPINACH TOFU 14

Nutritious quinoa brown rice served with sauteed spinach tofu

*Accor Plus members are entitled up to 50% discount for food and 15% discount for beverages on presentation of their card *Prices are stated in Singapore dollars and subjected to 10% service charge and prevailing government taxes *If you have a food allergy or special dietary requirement, please inform our server *Do note that all our seafood are sourced in a sustainable way and we use canola oil to protect the earth

SUSTAINABLE SEAFOOD CHEF RECOMMENDATION HEALTHIER CHOICE VEGETARIAN GLUTEN-FREE

BAR SNACKS

POTATO WEDGES 7 | 12

Seasoned potato wedges served with dipping sauce

HOISIN DUCK WRAPPER 8 | 15

Fresh pastry wrap with cucumber, duck meat served with plum and hoisin sauce



ASIAN QUESADILLAS 8 | 16

Tortilla stuffed with smoked salmon, crispy salad, salsa, avocado and cheese

HUMMUS BI TAHINI 8 | 16

Using puree of chickpeas, garlic, tahini and lemon juice served with flour tortilla

CHICKEN SATAY 8 | 16

Skewered meat kebabs served with cucumbers, rice dumpling and peanut sauce

CURRY JUMBO WINGS 9 | 16

Marinated chicken wings with curry paste

SPICY BEEF CUBES 9 | 17

Marinated beef cubes with five spices served with crispy salad and pesto sauce

TOWER CLUB 9 | 18

Toasted bread with turkey ham, fried egg, bacon, mozzarella cheese, lettuces and tomatoes

PRAWN FRITTERS 9 | 18

Freshly battered prawns served wasabi mayonnaise

SOFT SHELL CRAB 9 | 18

Deep-fried crispy soft shell crab served with sweet chilli sauce



TERIYAKI STEAK SANDWICH 10 | 19

Teriyaki beef steak served with onions, salad, mushrooms, tomatoes and french fries

SOUPS

TOM YUM PUMPKIN SOUP 8

A thai inspired spicy vegetarian soup made with lemongrass, lime juice and pumpkin

SOUP OF THE DAY 8

Please ask your server for today's selection

DOUBLE BOILED CHICKEN SOUP 10

Flavourful double boiled herbal chicken soup infused with asian herbs

SALADS

LEMONGRASS CHICKEN SALAD 16

Pan-seared chicken breast with tomatoes, salad, cucumbers & orange wedge served with sesame dressing

CRANBERRY-QUINOA SALAD 16

Quinoa, tomatoes, pepper, cranberry, cilantro, corn and lemon juice

CAESAR SALAD 16

Crisp romaine lettuce, creamy caesar dressing, herbed croutons sprinkled with chicken floss

SMOKED SALMON SALAD 18

Baby spinach and smoked salmon tossed in a refreshing yuzu dressing



DESSERTS

DESSERT OF THE DAY 6 | 10

Please ask your server for today's selection

I WANT A BANANA SPLIT 6 | 10

Scoops of creamy homemade ice cream nestled in a banana coated in chocolate sauce and whipped cream

TROPICAL FRUIT PLATTER 6 | 10

Assorted seasonal fruits



PICK AN APPETIZER

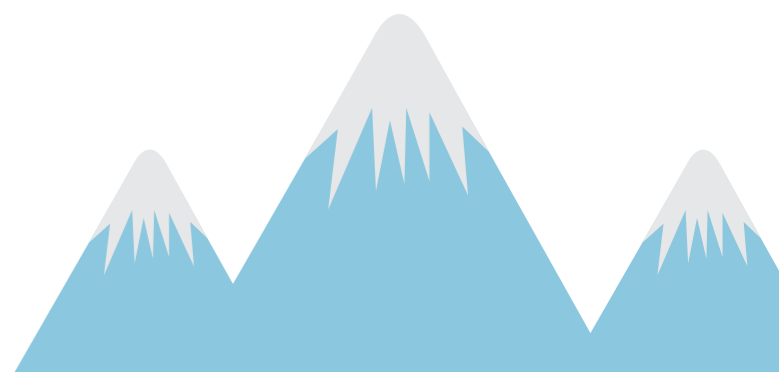
- MUSHROOM SOUP
- CHICKEN SAUSAGES
- TOMATO & MUSHROOM SPAGHETTI

PICK A MAIN

- POACHED CHICKEN BREAST
- STEAMED FILLET OF FISH
- FRIED CHICKEN

PICK A SIDE

- BROCCOLI & CAULIFLOWER
- MUSHY PEAS WITH CREAM
- FRENCH FRIES



WESTERN MAINS



Chef Recommendation

SALTED EGG CARBONARA 16

Tossed pasta in salted egg sauce with garlic, parmesan cheese, chicken

RENDANG LAMB SHANK 25

Tender lamb shank served with mash potatoes and seasoned vegetables

SPICY AGLIO OLIO 16

Tossed spaghetti in olive oil, garlic, chilli and seafood

FIVE SPICES CHEESY CHICKEN 18

Pan-seared chicken with tomato sauce, cheese, french fries served with vegetables

FISH & CHIPS 20

Battered sustainable fish served with asian slaw salad, french fries, lemon and tartar sauce

STRIPLOIN 24

Sizzling striploin of beef with honey ham and cheese served with french fries, vegetables and black pepper sauce

GRILLED FILLET OF FISH 24

Grilled seasoned fish served with rice, onion sambal sauce and seasoned vegetables



Add On Sides

FRENCH FRIES 5 | 9

Crispy deep-fried french fries

GARDEN GREENS 5 | 9

Seasonal garden salad

STIR-FRY VEGGIES 5 | 9

Asian style seasoned stir-fry vegetables



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