



GINGER.lily

all day menu

APPETIZER

Poached Tiger Prawns

Green Mango, Papaya Salad, Coriander
Mint Leaves, Lemongrass Sauce

19

The Avocado

Organic Tri-Colour Quinoa, Grape Fruit
Heirloom Tomatoes, Organic Lettuce
Chardonnay Dressing

18

Seared Hokkaido Scallops

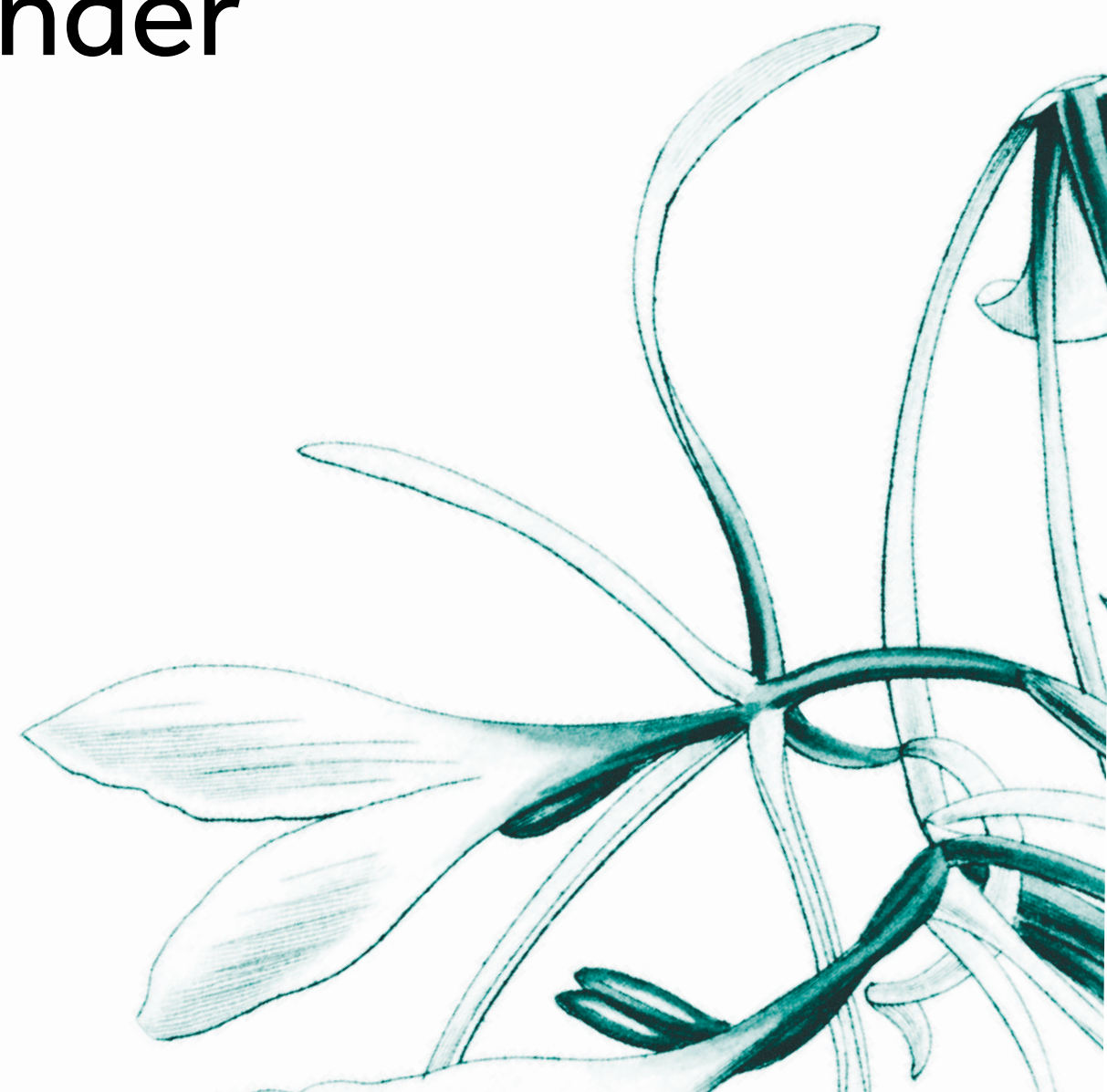
Green Pea Puree, Crustacean Emulsion
Cured Ikura

26

Salmon tartar with Avocado

Yuzu soy vinaigrette, mango
sesame seeds coriander

24



SALADS

Caesar Salad

Heart of Romaine, Crispy Pancetta
Poached Quail Eggs, Parmegiano Chips

26

Spicy Yellow Fin Tuna Noodle Salad

Avocado, Chive, Seaweed
Green Chili Paste

26

Chilled Tofu Salad

Wakame, Braised Daikon, Mushrooms
Soya Sesame Dressing

21

SOUP

Low Fat Creamy Broccoli-Kale

Poached Cage-Free Egg
Emmental, Parmesan Toast

16

Butternut Pumpkin Soup

Mushroom Tortellini, Truffle Oil, Chives

17

FISH/SEAFOOD

Patagonian Tooth Fish

Organic Basil Crusted,
Wild Mushrooms, Green
Asparagus and Thyme
Natural Jus

72

Local Farm Barramundi

Mussel, Clam, Baby Squid,
Crustacean Bisque, Basil

48

Rock Lobster Risotto

Singapore Laksa Flavoured Risotto
Lobster Tempura, Seaweed Powder

52

Green Asparagus Tempura

Lemon Risotto, Parmigiana Regiano
White Truffle Oil

32



MEAT / POULTRY

Westholme Wagyu Beef Tenderloin Mbs 4-5

Rigatoni Stuffed with Mushroom Ragout
White Asparagus, Tomato Confit
Black Truffle Sauce

82

Spatchcock Chicken

Turmeric and ginger infused
pineapple, cucumber salad
spicy percik sauce

49

Premium New Zealand Maimoa Lamb Rack

Heart of Butter Lettuce Salad
Cucumber, Cumin Yoghurt

78

Miso Glazed kurabota Pork Skewer

Pomegranate, Asian Slaw Salad
Sesame Ginger Dressing

46

RICE/PASTA

Kimchi Fried Rice

Poached Organic Egg, Seaweed
Spring Onions Green Peas

25

Tom Yam Flavoured Wok-Fried Quinoa

Crabmeat, Carrot, Cabbage
Spring Onions

26

Gluten-Free Tagliatelle Sea Urchin Pasta

Baby Clams, Miso Butter
Bottarga, Chives

42

Eggplant Pasta Pacheri

Crispy Eggplants, Parmigiana Reggiano
Baby Basil, Green olives

29





BURGER / SANDWICH

Sando Sandwich

Wagyu Beef, Black Garlic Aioli
Butter Lettuces Sesame Dressing

39

Lobster Roll

Butter Lettuce, Japanese
Mayonnaise, Ikura
Togarashi Dust

42

Smoked Wagyu Beef Burger

Potato Bun, Pickles, Bacon
Cheddar Cheese

44

Soft Shell Crab Burger

Brioche Bun, Tangy Chili Mayonnaise
Tobiko Iceberg Lettuce

36

**All burgers and sandwiches will be served
with sweet potato fries**

DESSERTS

Ginger.Lily cakes from
our display ambient table

“WOW” Tropical Fruit on Ice

Watermelon
Rock Melon
Mango
Dragon Fruit
Papaya
Guava
Starfruit

20

Ginger.Lily Home-made Gelato

Biscotti Cookies
Malaga Marsala
Nougat

Per Scoop 8

All prices are in Singapore Dollars and subject to service charge and prevailing GST. Kindly inform our team if you have any special dietary needs or food allergies.