



VAGABOND SALON

the salon at hôtel vagabond

**all-day breakfast
served from 7.00 am to 4.00 pm daily**

breakfast package: choose any 1 dish + 1 hot sip + 1 cold sip

dishes

all-time favourites

fresh ingredients take centre stage, in hearty dishes that will keep you going all day long

lock, stock, and barrel (full english) - \$22

the works. 2 eggs in any style of your choice, sausage, bacon, sautéed mushrooms, steamed asparagus, tomato confit, and country loaf

brunch o'clock (eggs benedict) - \$22

it sure beats the usual avo on toast. smoked salmon, poached eggs, house hollandaise, sautéed spinach, steamed asparagus, and tomato confit

#breakfastofchampions (buttermilk pancakes) - \$18

the perfect addition to any instagram account. buttermilk pancakes with banana compote, mixed berries, maple syrup and cinnamon butter

the grand tour (continental breakfast) - \$15

just the thing for when you're feeling continental, but want more than a coffee and cigarette for breakfast. croissant, pain au raisin, pain au chocolat, preserves, fruit

eat well, be well

no time like the present to treat your body right

that's a wrap (healthy wrap) - \$16

nothing healthier than telling it like it is. black beans, baby spinach, guacamole, and tomato chutney in a nice juicy wrap

leaner than a vegan youtuber (seasonal fruit platter) - \$8

some mornings, you need to start on a new slate. begin anew with a medley of fresh seasonal fruits

out of the woods (maple scented granola) - \$18

sappy in all the right places. maple scented granola with nuts, yogurt, and fresh berries

omelette you finish (spanish omelette) - \$16

but this is the breakfast of all time! Spanish omelette with chorizo, potato, and pico de gallo

eggspect the uneggspected (egg muffin) - \$18

muffin hits the spot like this balanced breakfast. cheese and spinach egg muffin, bacon, and tomato salsa

go native

try our fabulous take on local specialties, and add more oomph to your meal

beware of falling coconuts (kaya toast) - \$19

our home-made coconut jam might be a railroad to diet sin, but every calorie is worth it. kaya toast with french butter, and sous vide soft boiled eggs

heritage trail (idli) - \$22

traditionally a south-indian breakfast treat, idli are savoury rice cakes, the perfect vehicle for sambar vegetables, and savoury tomato and coconut chutneys

dim sum dolly (congee) - \$18

hot and silky, just the way we like it. choose between fish, chicken, or vegetable congee, served with you tiao (fried dough fritters), spring onion, fried shallots, soya sauce, and chilli

kampong chief (nasi lemak) - \$22 🍛

a typical malay breakfast, nasi lemak is jazzed up with ayam masak merah. think savoury & fragrant coconut rice topped with crunchy ikan bilis, peanuts, piquant sambal chili, cucumber, tomato chicken, and egg

the shiok factor (roti prata) - \$18 🍛

if you want something uniquely singaporean, roti prata is it. yellow dahl and vegetable curry add spice and life

hot sips

pot of tea - \$8

lavender earl grey, english breakfast, green, southern mint or chamomile

coffee - \$5

cold sips

chilled juices - \$6

orange, apple or mango

breakfast package: choose any 1 dish + 1 hot sip + 1 cold sip

hôtel
vagabond

A Tribute Portfolio Hotel



VAGABOND SALON

the salon at hôtel vagabond

the satisfy me menu served from 7.00 am to 4.00 pm daily

what's hot

chef aaron's specialties are sexy and substantial dishes to tempt the appetite, inspired by the best of home and abroad

traditional real. good. food.

the food remedy (salmon salad) - \$18

the salmon salad to cure all ills. omega-3 rich smoked salmon is tossed with super food quinoa, green leaves, walnuts, wasabi & citrus

katong turf war (abalone laksa) - \$24 🍴

the laksa is topped with succulent tiger prawns and abalone

the sarawak report (bak kut teh) - \$26 🍴

as spicy as a story hot off the presses. the best white pepper in the world hails from sarawak, and is the star of this fragrant bak kut teh, a pork rib soup served with steamed rice, dough fritter, garlic confit and chinese celery

quayside special (wagyu burger) - \$28

we pay homage to clark and robertson with our all-wagyu beef burger. hand-minced and shaped patties are cooked just the way you like and topped with caramelized onions, swiss gruyere cheese, dijonnaise and cornichons. served with spicy edamame beans

national pride (chicken rice) - \$24 🍴

no one's going to believe you visited unless you have a plate of chicken rice. now try the pimped up vagabond version. ultra-tender sous vide chicken is served with unforgettable chicken-infused rice, cucumber and tomato

twists die die must-try

tekka market (seared salmon with coconut rice) - \$24

taking our cue from the island's most culturally rich market, we've created a dish that's packed with flavour. seared salmon is glazed with a dry scallop sauce, and served with steamed asparagus, amino acid-rich sesame quinoa, tomatoes, and coconut rice

jurong lake gardens (seafood aglio olio) - \$26

patterned after the side-by-side chinese and japanese gardens in the west of Singapore, this seamlessly blends culinary elements from both cultures. fresh ramen is tossed aglio olio style with chinese wine and garlic butter tiger prawns

spit roast (kurobuta pork char siew) - \$26

pig out in the best possible way with melt-in-your-mouth tender spicy kurobuta pork char siew, served with home-made achar, and turmeric and ghee basmati rice

hot buns (beef rendang burger) - \$24 🍴

we've built a more representative local burger for the red hot red dot. juicy beef rendang is nestled in a steamed flower bun, and served with a side of home-made achar

postcard from geylang (chicken roulade tagliatelle) - \$24 🍴

we're bringing you the flavours of singapore's best food haven with the worst reputation. on a springy bed of tagliatelle, fresh black truffles and a red hot sichuan flower pepper sauce bring a burst of flavour to moist chicken roulade, stuffed to the brim with mushrooms,

get some balls desserts to die for

flavour of the week (ice cream) - \$6

sweet and simple. ask about our weekly specials

thunder balls (glutinous rice balls) - \$10

according to gourmet legend, the first glutinous rice dumplings were created in the qing dynasty, by an old lady they called granny thunder. in our take, green pandan (screwpine) rice flour encases white chocolate lava

squeeze it. shake it. love it. trust us, it's good for you

cold pressed juices

health insurance - \$12

shore up your immune system with this cleansing and boosting blend of anti-inflammatory ginger, beetroot, carrot, apple

energizer bunny - \$12

stay moving all day after fuelling up with ultra-hydrating coconut water, grape, lychee. it's got the electrolytes your body craves

lean and green - \$12

taste the cleanse. dark leafy kale has more iron per calorie than beef. combined with grapes, cucumber and apple, it's the perfect all-rounder juice

spring to life - \$12

local jambu (rose apples) have been used in folk remedies for centuries as a way of detoxifying the liver and kidney. once your engines are running smoothly, zesty grapefruit, kiwi and orange will have you kicking to high gear

detox to retox: add a shot of your favourite poison - \$7

freshly blended smoothies

the lady boss special - \$16

as sweet and smooth as the lady herself, this delicious blend of coconut pulp, dates, and almond milk will keep you feeling good for hours

the unicorn - \$16

a magically tasty concoction boasting tamarind, a natural cure-all for anything from rheumatism to sun stroke. blended with blueberry, orange, honey, cinnamon, banana, and greek yoghurt for extra goodness

mellow yellow - \$16

the perfect accompaniment to sun salutations. turmeric has long been used as part of a beauty ritual for brides-to-be. mixed with carrot, lemon, pineapple, almond, ginger and milk, you'll glow from inside out

super potion - \$16

get a quick dose of anti-oxidants from our blend of grape, spinach, banana, and coconut water so you can rev up and go

hôtel
vagabond

A Tribute Portfolio Hotel