

Breakfast Buffet	
Selection of local & international specialties	35
Fresh Juice	
Green apple, orange, carrot, honeydew, pineapple, rockmelon, celery, watermelon	9
Coffee	
Decaffeinated, espresso, cappuccino, latte, hot chocolate, mocha	6.5
Tea	
English breakfast, earl grey, darjeeling, jasmine, green tea, camomile, peppermint, decaffeinated	6.5
Teh tarik, kopi tarik, teh halia, milo	5.5
Seasonal Fresh Fruit	15
Yoghurt	
Choice of natural, low-fat fruit yoghurt	10
Morning Bakeries	
Croissants, rolls, danish pastries, muffins, local specialties	15
Toast	
Whole wheat, rye, white toast, butter, preserves	10
Cereal	
Cornflakes, all bran, rice bubbles, dry muesli, bircher muesli, granola	12
Hot Oatmeal	
Banana, honey	12
Cold Cuts	
Smoked chicken, smoked duck, pickles	18
Cured salmon, pickles, lemon, horseradish	18
Cheese Platter	
Selection of hard and soft cheese, dried fruits, cheese crackers, nuts	18
Pancakes, Waffles or French Toast	
Berry compote, maple syrup, whipped cream	18
Fresh Farm Eggs - Any Style	
Chicken sausage, mushroom, tomato, hash brown, toast	22
Rice Congee	
Chicken or fish, condiments	20
Char Kway Teow	
Wok-fried flat rice noodles, seafood, bean sprouts, sweet soya sauce	20
Mee Goreng	
Wok-fried yellow noodles, vegetables, prawns, chicken, potatoes, tomatoes, chilli	20
Dim Sum - Assorted	22
Nasi Lemak	
Coconut rice, chicken rendang, ikan kuning, condiments	20

All prices are subject to 10% service charge and prevailing government tax in Singapore dollars
Grand Hyatt Singapore 10 Scotts Road Singapore 228211
straitskitchen.sg@hyatt.com +65 6732 1234

STRAITS KITCHEN