BREAKFAST	
6 am - II am	
	₿
American Breakfast	475
Choice of juices Apple, orange or pineapple	
Apple, orange or pineapple	
Choice of fresh fruits Pineapple, papaya or watermelon	
To a complete constants	
Two eggs in any style Served with choice of bacon, ham or chicken sausages	
Baker's Basket	
Danish Pastry, croissants, muffins or toast (3pcs)	
Served with butter, jam and marmalade	
Choice of freshly brewed coffee or tea	
<u>Continental Breakfast</u>	380
Choice of juices	
Apple, orange or pineapple	
Choice of fresh fruits	
Pineapple, papaya or watermelon	
Baker's Basket	
Danish Pastry, croissants, muffins or toast (3pcs)	
Served with butter, jam and marmalade	
Cornflakes, rice crispies or coco crunch	
Served with fresh milk	
Choice of freshly brewed coffee or tea	

	₿
Two Eggs in any style Fried, poached, scrambled or omelette Served with a choice of ham, sausages or bacon	185
Pancake, Waffle or French Toast With choice of bacon, ham or chicken sausages Served with butter and maple syrup	150
Singapore Breakfast	
Bak Kut Teh A peppery soup brewed with bones of pork served with steamed rice and condiments Meat Bone Tea was originally created by the Teochew labourers who lived and worked in historic Singapore river area	280
Hokkien Prawn Mee Soup Yellow noodles in soup served with beansprouts, prawns and pork ribs Brought to Singapore in 1880s by immigrants from Xiamen, China. During post war Singapore prawn mee soup was known as "boiled mee"- made and served along Hokkien street	380

Japanese Breakfast	₿
Gindara Soy glazed fish fillet served with salad and Japanese pickles. Accompanied with rice and miso soup	450
Chicken Teriyaki Soy glazed chicken served with salad and Japanese pickles. Accompanied with rice and miso soup	280

ALL DAY DINING

II am - I0.30 pm ₿ Salads **Smoked Pepper Duck Breast** 480 With sherry honey reduction and grape salsa Amara Chef's Salad 400 With ham, king prawns, tuna tataki, chicken, beef and goat cheese Caesar Salad 420 With smoked salmon, shredded cheese and garlic croutons Japanese Mesclun Salad 300 With Japanese pickles and mushrooms, accompanied with sesame dressing Soup 270 **Puree of Fresh Mushrooms** Freshly prepared with garlic toast **Italian Minestrone** 300

Freshly prepared with garlic toast

Sandwich Selection	₿
Homemade Beef Burger With melted cheese, back bacon and tomatoes Accompanied with French fries	480
Homemade Chicken Burger With melted cheese and topped with pineapple chutney	425
Amara Club Sandwich With wholemeal bread, cheese, ham, chicken and egg Accompanied with French fries	360
Steak Sandwich With foccacio bread, tenderloin fillet, topped with onion sauce and a fried egg. Accompanied with French fries	570
<u>Pizza Selection</u>	
Vegetarian Pizza With tomato sauce, fresh vegetables and cheese	350
Seafood Pizza With tomato sauce, king prawns, squid, crayfish, salmon and cheese	450
Hawaiian Pizza With tomato sauce, chicken, pineapple and cheese	400

Pasta Selection	₿
Spaghetti With beef sauce or tomato sauce	370
Spaghetti Seafood With tomato sauce, king prawn, crayfish, scallop, octopus and chilli padi	470
Spaghetti Carbonara Simmered with bacon and ham and topped with poached egg and cheese	380
Japanese Selection	
Beef Teriyaki Angus beef, salad and Japanese pickles Accompanied with rice and miso soup	950
Gindara Teriyaki Soy glazed fish, salad and Japanese pickles Accompanied with rice and miso soup	450
Western	
Braised Beef Cheek Slow cooked beef cheek in red wine Accompanied with mashed potatoes and vegetables	750
Breaded Fish & Chips Cod fillet and French fries Accompanied with lemon wedges and tartar dressing	430

Singapore Specialities	₿
Hainanese Chicken Rice Steamed bite-sized chicken with fragrant rice (cooked in chicken broth and pandan leaves), paired with ground chilli and ginger paste, served with vegetables and soup Singapore's famous national dish: recipe adapted from early Chinese immigrants originally from the Hainan province in southern China	320
Singapore Laksa White vermicelli in a spicy coconut-based curry soup with prawns, fish cake and hard-boiled egg, garnished with sambal chilli paste and coriander	430
Fried Hokkien Noodle Known in Singapore as Hokkien mee - thick yellow wheat noodles stir fried with garlic, soy sauce, king prawns, crayfish, squid and minced pork. Garnished with sambal chilli and lime before serving Thanks to the post-war Hokkien sailors from South China who created this succulently delicious dish	380

	₿
Fried Seafood Hor Fun Wok fried white flat noodle, king prawns, scallops, crayfish, squid and vegetables Hor Fun is the rice cake strip which originated in the town of Shahe in the city of Guangzhou. In Thailand, this noodle is called Kuay Tiew Sen Yai (large rice noodle)	435
Fried Beef Hor Fun A few simple ingredients that turned into a delightful one-dish meal, Hor Fun - white flat noodles stir fried with delicate sliced beef in oyster sauce	420
Amara Fried Rice Heaven on a plate - Amara's specialty wok fried rice with pork, fluffy omelette, fresh prawns and crab meat	450
Nasi Lemak Nasi Lemak or rice in cream in Malay comprises rice made fragrant with coconut milk and pandan leaves accompanied by fried anchovies, sliced cucumbers, fried fish, and a sweet chilli sauce In November 2014, Indonesian President Joko Widodo and his wife visited Singapore on an unofficial visit and were treated to this famous Malay dish by Singapore's Prime Minister Lee Hsien Loong and his wife	320

Thai Selection	₿
Papaya Salad One of the most famous dish of Thailand - Som Tum - fresh papaya strips mixed with tomatoes, yard long bean, dried shrimps. Seasoned with fish sauce, lime, palm sugar and chilli	170
Yum Woon Sen Yum woon sen or glass noodles salad is a popular dish in and outside Thailand. Glass noodles - made from green bean absorb the hot spicy sour dressing with choice of seafood, beef or pork	230
Tom Yum Kung Tom yum is widely served in neighbouring countries and has been popularised around the world. Thailand's signature spicy soup with choice of shrimps, chicken, pork, or seafood topped with sprinkling of fresh chopped coriander	330
Tom Kha Kai A spicy chicken coconut-milk based soup infused with galangal (kha), lemongrass and kaffir lime leaves. Seasoning with lime juice, fish sauce and palm or coconut sugar	270
Pad Thai Pad Thai was introduced during Ayutthaya kingdom period. During World War II it became one of Thailand's national dishes. The meat and vegetables in Pad Thai are similar to Cantonese and Teochew from Guangdong, China. It is a delicious and nutritious dish - rice noodles stir fried with shrimps, egg, peanuts, shallots, bean sprouts, and tofu	270

	₿
Pad Ka Prow A popular Bangkok street food, this savoury dish - spicy and redolent of chilli, garlic and Thai basil stir fried with your choice of chicken, pork or seafood served with jasmine rice	330
<u>Dessert</u>	
Mango Creme Brulee With cured fruit and your choice of ice-cream	370
Fresh Apple Pie With your choice of ice-cream	320
American Chocolate Brownie With cured fruit and your choice of ice-cream	370
Fresh Fruit Platter With mango, strawberries, papaya and cantaloupe melon or seasonal fruits	250

MIDNIGHT MENU 10.30 pm - 6 am

Salads ₿ Caesar Salad 420 With smoked salmon, shredded cheese and garlic croutons **Japanese Mesclun Salad** 300 With Japanese pickles and mushrooms, accompanied with sesame dressing Soup Italian Minestrone 300 Freshly prepared with garlic toast Singapore Selection Fried Seafood Hor Fun 435 Wok fried white flat noodle, king prawns, scallops, crayfish, squid and vegetables Fried Beef Hor Fun 420 White flat noodles and sliced beef in oyster sauce **Amara Fried Rice** 450 Wok fried rice with pork, fluffy omelette, fresh prawns and crab meat

Western Selection	₿
Homemade Beef Burger With melted cheese, back bacon and tomatoes Accompanied with French fries	480
Homemade Chicken Burger With melted cheese and topped with pineapple chutney	425
Ham and Cheese Sandwich With ham and cheddar cheese and served with French fries	400
Spaghetti With beef sauce or tomato sauce	370
Breaded Fish & Chips Cod fillet and French fries Accompanied with lemon wedges and tartar dressing	430
<u>Dessert</u>	
Fresh Fruit Platter With mango, strawberries, papaya, cantaloupe or seasonal fruits	250

Beer Local	Can
Asahi 330 ml Chang Classic 320 ml Heineken 320 ml Singha Classic 330 ml Tiger 320 ml	160 140 160 160
<u>Water</u>	Bottle
Still Mineral Water	
Evian 330 ml	120
Sparkling Water Perrier 330 ml San Pellegrino 500 ml	120 120
Soft Drinks	Can
Coke Coke Zero Fanta Orange Ginger Ale Sprite Soda Water Tonic Red Bull	60 60 60 60 60 60 60

Fresh Juice	Hot	Iced
Fresh Lime Fresh Orange Young Coconut		100 100 100
<u>Freshly Brewed</u>		
Americano Cappuccino Decaffeinated Espresso Mocha Regular Double Espresso	90 90 90 90 90 90 120	
<u>Tea Selection</u>		
Chamomile Darjeeling English Breakfast Earl Grey Ginger Peach Peppermint Strawberry	90 90 90 90 90 90 90	