










# ALLEY ON 25

## STOP AND SMELL... OUR SKY HERB GARDEN

Savour Asian and Western comfort fare at Alley on 25, and keep an eye out for dishes that boasts ingredients that are thoughtfully sourced locally with herbs from possibly the highest Sky Herb Garden in Singapore.

Located next to the hotel pools on Level 25, the Sky Herb Garden is a space where you can let your curiosity bloom and discover what's in season.

-  CONTAINS ALCOHOL
-  CHEF'S SIGNATURE
-  VEGETARIAN
-  PLANT-BASED
-  CONTAINS NUTS
-  CONTAINS PORK
-  GLUTEN-FREE
-  SUSTAINABLE SEAFOOD
-  DAIRY FREE

All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.

## FROM ICEHAUS

### SALADS & DIPS



**MIXED ITALIAN OLIVES \$14**     
Herb and Citrus Marinade

**AVOCADO HUMMUS \$14**      
Lebanese Cucumber, Papadum




**BABA GANOUSH \$16**   
Sumac, Pomegranate, Picual Extra Virgin Olive Oil, Toasted Sourdough Bread

**ITALIAN BURRATA \$30**     
Heirloom Beets, Stone Fruits, Locally Grown Arugula, Pistachio Pesto

**CAESAR SALAD \$16**   
Romaine Lettuce, Aged Parmesan, Sourdough Croutons


**BOOST YOUR SALAD:**  
Add Streaky Bacon (Complimentary)   
Add Sliced Organic Avocado (Half) \$5   
Add Grilled Chicken Breast \$10

**HEIRLOOM TOMATO SALAD \$20**     
Basil, Olives, Apple Balsamic Vinegar, Picual Extra Virgin Olive Oil

**ANDAZ VEGAN BUDDHA BOWL \$26**     
Falafel Fritter, Bulgur, Chickpeas, Heirloom Carrots, Cabbage, Avocado, Kabocha Squash, Watermelon Radish, Kale, Pomegranate, Sesame Coconut Yoghurt Whip

## FROM SMOKE & PEPPER

**ALLEY'S BEEF BURGER \$28**   
Red Onion Jam, Gruyère Cheese, Dill Pickles, Brioche Bun, Crisp French Fries

**PIMP YOUR BURGER:**  
Add Crispy Cage-Free Egg \$2  
Add Crispy Streaky Bacon \$3 

**SMOKE & PEPPER STEAK SANDWICH \$48**  
U.S. Angus Striploin 150g, Multi-Grain Bread, Caramelised Onions, Sun-Dried Tomatoes, Locally Grown Arugula, Parmesan, Peppercorn Sauce, Crisp French Fries

**GRILLED CUTTLEFISH \$20**     
Laksa Verde, Lemon, Chilli

**GRILLED SPATCHCOCK CHICKEN \$25**     
Tamarind, Soy and Honey Marinade, Asian Slaw, Mango, Lime





**GRILLED CHICKEN SATAY (1 dozen) \$18**   
Peanut Sauce, Cucumber, Red Onion, Rice Cake

**STEAK FRITES \$48**   
Char-Grilled Wagyu Flank Steak 180g, Café De Paris Butter, Baby Gem Lettuce, Shoestring Fries

## SIDES

**GRILLED SEASONAL VEGETABLES \$9**   

**STEAMED ORGANIC JASMINE RICE \$5**     
White or Brown

**ALLEY POKE BOWL \$24**      
Soy and Sesame Marinated Yellowfin Tuna, Organic Brown Rice, Avocado, Persian Cucumber, Edamame, Carrots, Radish, Nori Seaweed


### DELI SPECIALTIES

**PIO TOSINI PARMA HAM (100g) \$30**    
Organic Chitose Melon, Grissini

**ANGUS BEEF TARTARE \$38**   
Pickles, Toasted Sourdough Bread

**TIGER PRAWN COCKTAIL (6 pcs) \$28**   
Baby Gem Lettuce, Cocktail Sauce

**FRESHLY SHUCKED ROCK OYSTERS NO.3 (6 pcs) \$38**    
Mignonette Sauce, Lemon

**TOASTED HAM JAFFLE \$20**   
Yamazaki Bread, Gruyère Cheese, Champagne Ham, Dijon mustard

**AFFINATED CHEESES (5 types) \$48**   
Seasonal Chutney, Toasted Walnut Bread

### SIZZLING STONE RICE BOWL SET

Served with Organic Short-Grain Rice, Kimchi and Pickles

**BIBIMBAP \$22**      
Soft-Boiled Cage-Free Egg, Seasonal Vegetables, Kimchi, Pickles, Gochujang

**ROASTED MISO MARINATED ATLANTIC SALMON \$38**     
Salmon Roe, King Oyster Mushroom, Shichimi

**BULGOGI \$34**     
Wagyu, Onion, Garlic, Sweet Soy Sauce, Soft-Boiled Cage-Free Egg, Enoki Mushroom

**DAK-GALBI \$28**     
Gochujang Marinated Chicken Thigh, Soft-Boiled Cage-Free Egg, Seasonal Vegetables, Sesame Seeds

**MASHED POTATO \$9**  

**FRENCH FRIES \$9**  

## FROM GREEN OVEN

(Gluten-free pasta available upon request)

**SOUP OF THE DAY \$14**   
Toasted Sourdough Bread

**SUSTAINABLE BARRAMUNDI EN PAPILOTTE \$32**     
Globe Artichokes, Caper Berries, Queen Olives, Cherry Tomatoes, Picual Extra Virgin Olive Oil

**BRAISED OXTAIL COTTAGE PIE \$38**   
Root Vegetables, Red Wine, Mashed Potato, Confit Garlic

**LOBSTER MAC & CHEESE \$45**    
Half Maine Lobster, Morel Mushroom, Triple Cheese

**RIGATONI BOLOGNESE \$28**    
Wagyu and Plum Tomato Ragout, Ricotta, Basil

**BAKED EGGPLANT PARMIGIANA \$25**     
Plum Tomato, Cottage Cheese, Parmesan Cheese, Basil

## PIZZA & FLATBREADS

**MARGHERITA D.O.P. PIZZA \$25**   
Plum Tomato Sauce, Buffalo Mozzarella, Rooftop Basil

**QUATTRO FORMAGGI PIZZA \$25**   
Buffalo Mozzarella, Taleggio, Fontina, Gorgonzola

**FRUTTI DI MARE PIZZA \$35**   
Plum Tomato Sauce, Buffalo Mozzarella, Prawns, Scallops, Squid, Rooftop Basil

**TURKISH FLATBREAD \$25**  
Minced Lamb, Tomato, Cumin, Pomegranate, Rooftop Mint, Coriander

**WILD MUSHROOM FLATBREAD \$35**   
Triple Cheese, Caramelised Onion, Thyme, Locally Grown Arugula, Truffle Honey



## LOCAL FLAVOURS

**NONYA CHICKEN CURRY \$24**      
Potatoes, Steamed Organic Jasmine Rice

**BEEF RENDANG \$24**     
Braised Australian Beef Brisket, Organic Jasmine Rice, Nyona Achar, Prawn Cracker

**SINGAPORE CHICKEN RICE \$22**    
Boneless Chicken Thigh, Fragrant Rice, Chilli, Ginger, Dark Soy Sauce

**CHAR KWAY TEOW \$18**      
Chinese Pork Sausage, Tiger Prawns, Pineapple Squid, Fish Cake, Flat Rice Noodles

**BEEF BRISKET NOODLE SOUP \$34**    
Beef Tendon, Turnip, Locally Grown Seasonal Vegetables

## DESSERTS

**ANDAZ SIGNATURE PANDAN CHIFFON CAKE \$18**  

**'ONDEH ONDEH' TRIFLE \$12**   
Pandan Cheesecake Mousse, Roasted Coconut Crumble, Palm Sugar


**PANDAN FRANGIPANE TART \$12**   
Gula Melaka Curd

**PINEAPPLE CRUMBLE \$12**   
Calamansi Custard, Cashew Nut, Coconut Soft-Serve

**MOLTEN CHOCOLATE CAKE \$18**   
Salted Caramel Sauce, Chocolate Malt Soft-Serve

**SEASONAL LOCAL FRUITS \$15**   

## ICE CREAM

**D.I.Y. SOFT SERVE SUNDAE \$12**   
Choice Of: Coconut, Dark Chocolate and Malt  
Add: Mango and Passionfruit Salsa, Berry Compote, Salted Caramel Sauce  
Topping: Love Letter, Chocolate Chips, Whipped Cream





**COCONUT SUNDAE \$12**   
Candied Pineapple Compote, Palm Sugar, Sea Salt, Desiccated Coconut

**DOUBLE CHOCOLATE SUNDAE \$12**    
Mud Cake, Hazelnut Praline, Chocolate Shaving, Pearls

\*Please approach Andaz Hosts for information on allergens and/or dietary restrictions.

**AUNTIE'S LAKSA \$22**      
Tiger Prawns, Fish Cake, Quail Egg, Bean Sprouts, Rice Noodles

**PLANT-BASED MAPO TOFU \$20**      
OMNI Pork, Assorted Mushrooms, Ginger, Chilli, Garlic, Organic Jasmine Rice

**WOK-FRIED CHAR SIU ORGANIC JASMINE RICE \$25**      
Prawns, Blue Swimmer Crab Meat, X.O. Sauce

**WOK-FRIED EGG WHITE & CRISPY GARLIC ORGANIC JASMINE RICE \$15**

**STIR-FRIED ORGANIC VEGETABLES \$9**    

# ALLEY ON 25 DRINKS

 CONTAINS NUTS

 GLUTEN FREE

## DRAUGHT BEER - 500ml

GUINNESS - Stout (Ireland) \$16  
TIGER - Lager (Singapore) \$16

## BOTTLED BEER - 330ml

ANDAZ PILSNER - (Singapore) \$16  
ASAHI SUPER DRY - Lager (Japan) \$16  
PERONI NASTRO AZZURO - Lager (Italy) \$16  
FRANZISKANER - Weissbier (500ml, Germany) \$16

## ALCOHOL FREE BEER - 330ml

HEINEKEN 0.0 - Lager (Netherlands) \$10

## PUREZZA SUSTAINABLE WATER (FREE-FLOW)

Go green and opt for freshly dispensed, highly-purified still or sparkling water \$3 per person

## WINES BY THE GLASS

### CHAMPAGNE

Veuve Clicquot, N.V., Champagne, France

Veuve Clicquot Rosé N.V., Champagne, France

### WHITE

Pinot Grigio, Giusti Longheri, Veneto, Italy

Sauvignon Blanc, Leewin Estate Siblings, Margaret River, Australia

Chardonnay, Domaine Laroche Reserve, Languedoc-Roussillon, France

Riesling, Dr Loosen 'Dr L', Mosel, Germany, 2022

Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand, 2022

### ROSÉ

Allofme, Tibetan Area, China, 2022

EXCLUSIVELY BOTTLED FOR ANDAZ SINGAPORE

M de Minuty, Côtes de Provence, France

### RED

Pinot Noir, Villa Wolf, Pfalz, Germany

Sangiovese, Ruffino, Chianti, Tuscany, Italy

Merlot, Château Surain, 'Popcorn', Bordeaux, France, 2020

Corvina Blend, Masi Campofiorin, Rosso del Veronese, Veneto, Italy, 2019

Red Blend, Allofme, Tibetan Area, China

EXCLUSIVELY BOTTLED FOR ANDAZ SINGAPORE

Allofme wines, originating from Yunnan province in China, proudly support Tibetan women who demonstrate exceptional dedication to their families through diligent farm work every day. Allofme donates a portion of their wine sales profit to supporting these women.

## THIRST QUENCHERS

ANDAZ ICED TEA  \$8

TWG Singapore Breakfast Tea Infused with Syrup and Pandan From Our Sky Herb Garden

FIZZY MELON BREEZE  \$14

Fresh Watermelon Juice, Lemon Juice, Mint Syrup

BLUE PEA TEA LEMONADE  \$14

Lemon Juice, Blue Pea Flower Syrup

 150ml  
 750ml

\$30 \$150

\$35 \$170

\$16 \$80

\$16 \$80

\$16 \$80

\$90

\$100

\$16 \$80

\$16 \$80

\$18 \$85

\$18 \$85

\$100

\$100

\$18 \$85

## NUTRI BLEND SMOOTHIES

\$18

### MIND BOOSTER

Raspberries, Blueberries, Almonds, Almond Milk, Mint Leaves From Our Sky Herb Garden

### ENERGY BOOSTER

100% Pure Coconut Juice, Organic Banana, Peanut Butter

### DRAGON ELIXIR

Dragonfruit, Blueberries, Organic Banana, Orange Juice, Ginger Slice

### OAT BANANA REFUEL

Organic Banana, Oat Flakes, Oat Milk, Maple Syrup, Lemon Juice

### GREEN CLEANSE SMOOTHIE

Sustainable Purezza Water, Avocado, Apple, Lime, Cucumber, Parsley, Mint Leaves

## CHILLED JUICES

ORANGE  \$8

APPLE  \$8

GUAVA  \$8

DETOX JUICE OF THE DAY  \$12

## MINERAL WATER 750ml

\$9

ACQUA PANNA  
SAN PELLEGRINO

## SOFT DRINKS

\$10

COCA COLA 330ml  
COKE ZERO SUGAR 330ml  
SPRITE 330ml  
TONIC WATER 200ml  
GINGER ALE 200ml

## COFFEE BY LAVAZZA

\$8

To obtain these fine blends of coffee, Lavazza carefully curates Rainforest Alliance Coffee-certified beans from Central, South America and Asia boasting notes of flowers, almond and milk chocolate.

ESPRESSO \$6

DOUBLE ESPRESSO  \$6

AMERICANO \$8

LATTE  \$9

CAPPUCCINO  \$9

Add Oat Milk or Almond Milk \$1

## TEA BY TWG

\$8

Renowned for its exquisite selection of teas and exclusive blends, TWG Tea boasts a heritage rooted in the appreciation of fine teas, offering unique flavour profiles distinguished by meticulous craftsmanship.

### SINGAPORE BREAKFAST

SENCHA

MOROCCAN MINT

EARL GREY

ENGLISH BREAKFAST

CHAMOMILE

Full wine list is available upon request. All vintages are based on availability, and are subject to change. Any wine priced above SGD 500 is sold in as-is condition, and no return or refund can be made after the wine is opened. All prices are in Singapore Dollars and subject to 10% service charge and 9% GST.