










ALLEY ON 25

STOP AND SMELL... OUR SKY HERB GARDEN

Savour Asian and Western comfort fare at Alley on 25. Dishes are made with ingredients that are thoughtfully sourced locally and 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.




-  VEGETARIAN
-  PLANT-BASED
-  GLUTEN
-  DAIRY
-  SUSTAINABLE SEAFOOD
-  CONTAINS PORK OR LARD
-  CONTAINS NUTS
-  CONTAINS ALCOHOL
-  CONTAINS SHELLFISH

FROM ICEHAUS





SALADS & DIPS

HAJI LANE MEZZE PLATTER     **\$26**
Whipped Hummus, Baba Ganoush, Arabic Lentil Salad & Toasted Wholemeal Pita


CAESAR SALAD    **\$19**
Baby Gem Lettuce, Aged Parmesan, Cage-Free Egg, Sourdough Croutons

BOOST YOUR SALAD:
Add Streaky Bacon (Complimentary)  **\$5**
Add Sliced Organic Avocado  **+\$5**
Add Grilled Chicken Breast **+\$8**
Add House-Smoked Salmon  **+\$10**

THAI POMELO SALAD   **\$18**
Spicy Honey Pomelo Salad, Shredded Cage-Free Chicken, Tamarind, Fried Shallot, Coconut

AVOCADO CAPRESE SALAD     **\$34**
Burrata Pugliese, Cameron Highlands Heirloom Tomatoes, Smoked Olives, Basil Pesto, Aged Balsamic

**ANDAZ VEGAN
BUDDHA BOWL**    **\$24**
Falafel Fritter, Bulgur, Chickpeas, Carrots, Red Cabbage, Avocado, Kabocha Squash, Watermelon Radish, Curly Kale, Pomegranate, Sesame Coconut Yoghurt Whip





ALLEY'S POKE BOWL   **\$28**
Soy & Sesame Marinated Yellowfin Tuna, Organic Brown Rice, Avocado, Lebanese Cucumber, Edamame, Marinated Seaweed, Carrot, Radish, Nori Seaweed

DELI SPECIALITIES

GRILLED CHEESE SANDWICH    **\$26**
Pecorino Romano & Asiago Cheese, Kimchi, Sourdough Bread


**CHEESY CRAB
MELT SANDWICH**     **\$28**
Blue Swimmer Crab Meat, Old Bay Mayo, Triple Cheese, Sourdough Bread

ARTISAN CHEESE PLATE     **\$58**
Quince Jam, Toasted Walnut Bread
1 Cheese (50g) **\$15**
3 Cheeses (150g) **\$48**
5 Cheeses (250g) **\$72**

CHARCUTERIE BOARD     **\$58**
18-Month Aged Parma Ham, Air-Dried Pork Beerbeisser, Paté en Croute, Wagyu Bresaola, Pickles, Smoked Olives, Toasted Sourdough

FROM SMOKE & PEPPER

ALLEY'S BEEF BURGER   **\$28**
100% Beef Patty, Lettuce, Tomato, Gramps BBQ Sauce, Cheddar, Potato Bun, Crispy French Fries



PIMP YOUR BURGER:
Add Fried Cage-Free Egg  **\$2**
Add Crispy Streaky Bacon  **\$5**

**STRAITS OF MALACCA
SEAFOOD BURGER**    **\$30**
Crispy Local Grouper Fillet, Lettuce, Pickled Cucumber, Sambal Mayo, Crispy French Fries

**GRILLED SPATCHCOCK
CHICKEN**    **\$28**
Tamarind, Soy & Honey Marinade, Green Papaya Salad, Lime

**GRILLED CHICKEN SATAY
(1 Dozen)**    **\$29**
Peanut Sauce, Cucumber, Red Onion, Rice Cake

CATCH OF THE DAY    **\$34**
Salsa Vierge, Sambal Matah, Lime

STEAK FRITES   **\$28**
Shoestring Fries, Bearnaise
Choice of:
Char-Grilled Tasmanian Wagyu Bavette Steak, Marble Score 7/8, 180g **\$49**
Char-Grilled Great Southern Pinnacle Beef Tenderloin, Grass Fed, 160g **\$72**

SIZZLING STONE RICE BOWL SET

Served with Korean Soup, Organic Short-Grain Rice, Kimchi & Pickles

BIBIMBAP     **\$30**
Soft-Boiled Cage-Free Egg, Seasonal Vegetables, Kimchi, Pickles, Gochujang

ROASTED MISO SALMON     **\$40**
Salmon Roe, King Oyster Mushroom, Shichimi

BULGOGI     **\$48**
Wagyu, Onion, Garlic, Sweet Soy Sauce, Soft-Boiled Cage-Free Egg, Enoki Mushroom

SIDES

CHARRED EDAMAME  **\$10**
Horseradish, Smoked Sea Salt

GRILLED SEASONAL VEGETABLES  **\$10**

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

MASHED POTATO   **\$10**
Brown Butter

FRENCH FRIES  **\$10**

TRUFFLE FRIES     **\$18**
Shio Kombu, Truffle Mayo

ALLEY ON 25

FROM GREEN OVEN

FRESH SOURDOUGH BREAD    **\$5**
Butter, Sea Salt

SOUP OF THE DAY    **\$15**
Toasted Sourdough Bread

**SUSTAINABLE BARRAMUNDI
EN PAPILOTE**    **\$34**
Young Potatoes, Heirloom Cherry
Tomatoes, Smoked Olives, Hydroponic
Basil, Extra Virgin Olive Oil

**BRAISED AUSTRALIAN
LAMB SHANK**    **\$38**
Paris Mash, Semi-Dried Tomatoes,
Gremolata, Tzatziki

LASAGNA AL FORNO    **\$25**
Bolognese Ragu, Bechamel, Mozzarella &
Aged Parmesan, Hydroponic Basil

CREATE YOUR OWN PASTA BOWL **\$25**
Choice of Pasta: Spaghetti | Penne |
Rigatoni
Choice of Sauce: Plum Tomato & Basil  
Aglio e Olio  | Carbonara  
Bolognese Ragu   

*Gluten-Free Spaghetti or Penne available
upon request

PIZZA & FLATBREADS

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

QUATTRO FORMAGGI    **\$25**
Buffalo Mozzarella, Taleggio, Fontina,
Gorgonzola, Honey, Black Pepper

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

PROSCIUTTO DI PARMA    **\$33**
Plum Tomato Sauce, Buffalo Mozzarella,
18-Month Aged Parma Ham, Locally Grown
Arugula, Aged Parmesan



MELANZANE ALLA PARMIGIANA    **\$25**
Eggplant Purée, Buffalo Mozzarella,
Spinach, Aged Parmesan Cheese





WILD MUSHROOM FLATBREAD    **\$25**
Triple Cheese, Caramelised Onion, Thyme,
Locally Grown Arugula, Truffle Honey

LOCAL FLAVOURS

**SINGAPORE STYLE
CHAR KWAY TEOW**     **\$24**
Chinese Waxed Pork Sausage, Tiger Prawn,
Squid, Fish Cake, Flat Rice Noodles

NASI GORENG KAMPUNG     **\$29**
Wok-Fried Organic Jasmine Rice,
Sustainable Black Tiger Prawns, Cage-Free
Egg, Fried Chicken Cutlet, Chicken Satay,
Achar, Prawn Crackers

BEEF BRISKET NOODLE SOUP   **\$38**
Brisket, Beef Tendon, Turnip,
Chinese Cabbage

AUNTIE'S LAKSA     **\$24**
Thick Rice Vermicelli, Sustainable Black
Tiger Prawns, Boiled Quail Eggs,
Bean Sprouts, Fish Cakes & Bean Curd
In Spicy Coconut Gravy

PLANT-BASED MAPO TOFU    **\$22**
OMNI Meat, Assorted Mushrooms, Ginger,
Chilli, Garlic. Served with Steamed Organic
Jasmine Rice

XO FRIED RICE     **\$28**
Chinese Waxed Pork Sausage,
Tiger Prawns, Blue Swimmer Crab Meat,
Organic Jasmine Rice

LOCAL VEGETABLES

HONG KONG STYLE   **\$15**
Wok-Fried Garlic, Fried Onion, Mushroom,
Oyster Sauce










SINGAPOREAN HAWKER SETS

NYONYA CHICKEN CURRY    **\$25**
Chicken Thigh, Potatoes, Nyonya Achar,
Sambal & Steamed Organic Jasmine Rice

SINGAPOREAN CHICKEN RICE   **\$28**
Cage-Free Anxin Chicken, Choice of Breast
or Thigh, Fragrant Rice, Chicken Broth,
Chilli, Ginger, Dark Soy Sauce

**BRAISED AUSTRALIAN BEEF CHEEK
RENDANG**    **\$39**
Organic Jasmine Rice, Nyonya Achar,
Prawn Crackers

INDIAN VEGETABLE CURRY    **\$25**
Basmati Rice, Papadum, Indian Pickles,
Raita

-  VEGETARIAN
-  PLANT-BASED
-  GLUTEN
-  DAIRY
-  SUSTAINABLE SEAFOOD
-  CONTAINS PORK OR LARD
-  CONTAINS NUTS
-  CONTAINS ALCOHOL
-  CONTAINS SHELLFISH




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

SWEETS

**ANDAZ SIGNATURE
CHIFFON CAKE**    **\$18**
Choice of: Pandan, Milo, Black Sesame
or Kaya

**PASSIONFRUIT & YOGHURT
PANNA COTTA**    **\$14**
Milk Chocolate Crumbs, Shortbread

**FLOURLESS GRAND CRU CHOCOLATE
& OLIVE OIL CAKE**   **\$14**
Macerated Berries, Whipped
Mascarpone

BANOFFEE STICKY PUDDING    **\$14**
Banana Date Pudding, Coffee Caramel,
Yoghurt Soft-Serve

**NOT YOUR TYPICAL
KAYA TOAST**    **\$14**
Brioche Bread, Kaya Pastry Cream,
Banana Fritters

NYONYA KUEH (Half Dozen)  **\$14**
Traditional Handmade Nyonya Kueh

SEASONAL LOCAL FRUITS  **\$14**

ICE CREAM

SOFT-SERVE ICE CREAM   **\$8**
Yoghurt or Dark Chocolate

MILO MAGIC SUNDAE    **\$12**
Dark Chocolate Soft-Serve, Milo
Nuggets, Midnight Brownie, Crunch,
Heaps of Milo

SUNDAE LAH!   **\$12**
Yoghurt Soft-Serve, Red Bean, Sweet
Corn, Gula Melaka, Mungbean & Tapioca
Noodles, Coconut Milk