



Inn at Laurel Point

IN ROOM DINING

menu

Enjoy the convenience of in-room dining, featuring fresh, locally-inspired dishes delivered right to your door. Whether it's a light breakfast or a family feast, our menu offers something for every taste.

Please dial 5002 to place your In-Room Dining order. 18% gratuity and \$4 delivery charge will be applied to all orders.

LUNCH DESSERT

Pavlova lime meringue, coconut crémeux, strawberry lychee compote, seasonal fresh fruits VE	12
Textures of Baklava cardamom cookie, rosewater ice cream honey roasted pistachios, brown butter crunch	11
Pot de Crème bourbon dark chocolate, feuilletine crunch tonka nib caramel GF*	11
Ice Cream + Sorbet ask your server for flavours GF	9
Fruit Plate fresh selection of fruit + berries	9
Bon Bons + Mignardise chef's choice of chocolates + truffles GF	3 for 12

DINNER DESSERT

Pavlova 12
lime meringue, coconut crèmeux, strawberry lychee
compote, seasonal fresh fruits
VE

Textures of Baklava 11
cardamom cookie, rosewater ice cream
honey roasted pistachios, brown butter crunch

Crème Catalana 10
guava semifreddo, toasted brioche, quinoa caramel
crunch, seasonal fresh fruit, lemon gel, fresh mint
GF*

Citrus Layer Cake 10
kalamansi diplomat, olive oil ice cream
powder citrus gel, toasted fennel tuile

Chocolate Decadence 13
sake kasu dark chocolate pâté, koji namelaka
cocoa nib tuile, sake milk foam, chocolate soil
GF

Pot de Crème 11
bourbon dark chocolate, feuilletine crunch
tonka nib caramel
GF*

Ice Cream + Sorbet 9
ask your server for flavours
GF

Fruit Plate 9
fresh selection of fruit + berries

Bon Bons + Mignardise 3 for 12
chef's choice of chocolates + truffles
GF

GF* - Can Be Made Gluten Free, DF* - Can Be Made Dairy Free, V* - Can Be Made Vegetarian
VE* - Can Be Made Vegan, GF - Gluten Free, DF - Dairy Free, V - Vegetarian, VE - Vegan