

BEVERAGE PACKAGES

(free flow 2 hours / per person)

Champagne Package 2,490 ++

Including all listed beverages
and

Billecart-Salmon Champagne, France

Wine & Cocktail Package 1,090 ++

Sparkling

Saint-Louis Blanc de Blancs Brut, France

White

Santa Carolina Sauvignon Blanc, Chile
Cruse Chardonnay, Pays d Oc Blanc, France

Red

Santa Carolina Cabernet Sauvignon, Chile
Cruse Cabernet Sauvignon, Vin De Pays d Oc, France

Beer

Heineken, Chang

Cocktail

Negroni | Campari, Sweet Vermouth, Gin

Margarita | Tequila, Lime

Mojito | White Rum, Sugar, Lime, Mint

Softdrink Package 250 ++

7Up, Pepsi, Pepsi Max, Mirinda Orange, Ginger Ale, Tonic
Apple juice, Orange juice, Pineapple juice
Drinking Water, Soda Water



voilà!

C U I S I N E S O N S T A G E

..... *Welcome to Voila*

*Our all new dining experience allows you to
personalize your lunch as you like.*

*Choose from our extensive menu,
let our chefs cook the dishes as per your
preference and order your favorites
as many times as you wish.*



Please scan the QR Code to view our menu.

COLD ENTREES

Classic Caesar Salad

Tuna Tartare

Homemade Sundried Tomato, Frisée, Crispy Bread

Greek Salad

Thai Style Spicy Squid Salad

Thai Style Salmon Sashimi

Sushi of the Day

Antipasti

Cold Cuts, Imported Cheese, Marinated Olives and Condiments

HOT ENTREES

Soup of the Day

Chicken Satay, Peanut Cream, Cucumber

Yum Kor Moo Yang - Grilled Pork Neck Salad with Herbs

Onion Rings with Tartare Sauce

Deep-fried Chicken Wings, Kaffir Lime Leaf, Thai Chili Sauce

Prawn Bao, Cocktail Sauce, Pickled Jalapeno, Lettuce

PASTA AND RISOTTO

Spaghetti or Penne with Choice of Sauce
Bolognese / Arrabiatta / Aglio e Olio

Fettuccine with Garlic Cream and Sautéed Beef with Thyme

Seafood Bisque Risotto with Textures of Tomato

MAINS

Duck Leg Confit

Pommes Purée, Frisée, Cherry Jus

Grilled Beef Tenderloin

Pommes Lyonnaise, Spinach, Zurichoise Sauce

Seared Seabass

Mango Salsa, Yoghurt Micro Herbs

Dish of the Day

Tom Sab Pork

Pad Mee Korat

Thai Style Grilled Pork Neck with Tamarind Sauce

Rad Na Toa Si – Seabass with Fermented Black Bean Sauce

Sides

Poached Broccolini, Hollandaise Sauce

Hongkong Kale, Shiitake, Oyster Sauce

Steamed Rice

French Fries - or - Potato Wedges

DESSERTS

Freshly Sliced Fruits

Assorted Pastry Platter

Honey Toast

Passion Fruit Crème Brulée

Daily Selection of Ice Cream

*Please advise us of any special dietary requirements,
including potential reaction to allergens.*