



THE SQUARE RESTAURANT

RESTAURANT

ENTERTAIN
YOUR PALATE
AT NOVOTEL



"Allow us to fulfill your needs - please let our staff know if you have any special dietary requirements, food allergies or food intolerances".



STARTERS & SOUP

Greek Salad

Cherry tomatoes, olives, feta cheese and cucumbers drizzled with thyme and rosemary infused cold pressed olive oil

Classic Caesar Salad

Romaine lettuce, slow cooked chicken breast, tomato, herbed croutons, eggs and parmesan cheese

Healthy Quinoa Salad with Avocado

Tossed with corn kernels, chickpea, mango and a zesty Japanese plum sauce

Oriental Style Scallop Caviche

Marinated with sesame oil, scallions, ginger and sesame dressing

\$14

Nachos

Topped with minced beef topping, tomatoes, sliced jalapeno, olives and drizzled with cheddar cheese sauce accompanied with avocado guacamole and sour cream

\$18

Soup of the Day

\$18

Cream of Mushroom Soup

\$25

Mediterranean Spice Infused Minestrone Soup

\$14

\$16

\$16

Price is subject to prevailing government taxes & 10% service charge.

Images are for illustration purpose only.

Nutritional Symbols

= Gluten-free

= Cage-free

= Organic

= Vegetarian

= Chef's Recommendation

= Sustainable seafood

MAINS



Pasta

Choose from Penne, Fettuccine, Spaghetti, Linguine, Macaroni and Paccheri

Choice of Sauce: Tomato and basil, aglio olio, arrabiata, cream, pesto, carbonara or beef bolognese

Gluten Free Pasta

Choose from buckwheat or rice millet

Choice of Sauce: Tomato and basil, aglio olio or arrabiata

Novotel Club Sandwich

Rustic ciabatta bread, avocado, mayonnaise, slow cooked chicken breast, egg, grilled bacon, cheddar cheese, tomatoes and lettuce.

Served with steakhouse fries and mixed salad

Gluten Free Grilled Chicken Breast Sandwich

Stacked with grilled onions, avocado, slices of tomatoes and pickled gherkins on a gluten free toast served with mixed greens and olive oil

\$18

SF

Classic Fish & Chips

Fillet of Pangasius in beer batter and fried until golden brown, accompanied with steak house fries, tartar sauce and lemon wedges

\$18

V

Vegetarian Burger

Homemade vegetarian patties from chickpeas, russet potatoes, carrots, tomatoes, caramelized onion, lettuce and chipotle ranch sauce

\$22

CH

Wagyu Beef Burger

Bacon, caramelised onion marmalade, cheddar, lettuce, tomatoes, and relish.

- Served with steakhouse fries and mixed salad
- Please let us know how you would like it to be done: Rare, medium rare, medium, medium well, well done

\$26

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\$22

\$22

\$30



FROM THE GRILL

Grilled Free Range Chicken Breast

Accompanied with sautéed mix greens, oven roasted potatoes and served with mango mojo sauce

\$24



Salmon with lemon-dill beurre blanc

Seared salmon fillet accompanied with fregola pilaf, broccolini and lemon-dill beurre blanc

\$32



Australian Rib Eye (280gm)

Accompanied with sautéed asparagus, steak house fries and sun-dried tomatoes

\$38

New Zealand Lamb Chops

Served with spiced sweet potato puree, sautéed mixed Mediterranean zucchinis and accompanied with rosemary gravy

\$40

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LOCAL FAVOURITES

Chicken Rice

Chicken flavoured rice, poached chicken, seasonal vegetables, cucumbers, tomatoes and herbal broth

Singapore Laksa

Rice noodles, beansprouts, prawns, eggs and beancurd in a spicy shrimp coconut broth

Square Signature Salted Egg Crayfish

Two pieces of crayfish paired with creamy velvety salted egg sauce, topped with curry leaves, dried shrimp and served with steamed jasmine rice

\$18

Idli

Traditional Indian style steamed rice cakes served with dal and tomato chutney

\$22

Satay

One dozen satay served with peanut sauce, cucumbers, onions and rice cakes.
Choice of chicken or mutton

\$24

Nasi Goreng Istimewa

Fried rice with chicken satay, chicken drumlet, prawn crackers and fried egg

\$14

\$20

\$22

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PIZZA

Margarita

Topped with tomatoes, fresh basil leaves and mozzarella cheese

\$16

Ham & Mushroom Pizza

Topped with chicken or pork ham, mushrooms and grated mozzarella cheese

\$18

Hawaiian Pizza

Topped with tomatoes, chicken or pork ham, pineapple and mozzarella cheese

\$18

Meat Lovers Pizza

Topped with BBQ sauce, sliced onions, chicken or pork ham, beef pastrami and mozzarella cheese

\$20

Square Signature Chilli Crab Pizza

Topped with crab meat, shredded mozzarella, scallions and cherry tomatoes

\$20

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SWEET INDULGENCE

Cheese Platter

3 types of cheese, dried fruits, honey, caramelised onion marmalade, grapes and crackers

\$24

Molten Chocolate Cake

Raspberry coulis and vanilla ice cream

\$16

Choice of Ice-Cream (2 Scoops)

Vanilla, strawberry or chocolate

\$9

Vanilla Crème Brûlée

\$16

Tropical Fruit Platter

\$10

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