





Sunrise Specials

Available 6.30am to 10.30am

Tutti Fruitti

18

Seasonal Fresh Fruits & Berries
Drizzled with Whipped Cream



Stack Them Up

24

Pancakes, Seasonal Berries Compote,
Seasonal Fresh Berries, Chocolate Sauce &
Apple Vinegar Honey



All Day

Very Berry Yoghurt

20

Greek Yoghurt, Granola & Seasonal
Fresh Berries



Madison's Toss-up

24

Mesclun, Hass Avocado, Vine Ripened
Tomatoes, Cucumber, Beetroot, Capsicums,
Toasted Walnuts, Lemon Vinaigrette
& Sunny Side Up

🍃 *Vegan option available upon request.*



Rise & Shine

26

Vegetable Omelette, Aged Cheddar,
Garden Greens, Avocado, Roasted Vined
Cherry Tomatoes



Eggs Your Way

28

Choice of Sunny Side Up or Over Easy,
Toasted Brioche, Pepper Jack Cheese,
Avocado, Roasted Vined Cherry Tomatoes



Spammed & Scrambled

28

Bagel, Bacon, Grilled Spam, Chopped
Chives, Avocado & Apple Vinegar Honey



Breakfast Buffet

Available 6.30am to 10.30am

Adult

38

Child

18

Aged between 6 & 12 years

Side Please.....

Streaky Bacon

10



Chicken Sausage

10

Pork Sausage

10



Grilled Tomato

6

Smoked Salmon

12



Grilled Spam

10



Signature Croissant

7



Avocado

6

Dietary Information



Alcohol



Beef



Dairy



Eggs



Sesame
Seeds



Gluten



Nuts



Pork



Mustard



Shellfish



Fish



Soy



Cage-Free
Eggs



Healthy
Choice



Vegetarian



Locally-
Sourced



Local
Dish



Seasonal

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

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FOOD



Appetizers

Madison's Cobb Salad 20

Bacon, Hard-Boiled Egg, Vine Ripened Cherry Tomatoes, Avocado, Olives & Capsicum With Lemon Vinaigrette OR Blue Cheese Dressing



Add-on:

Shredded Corn Fed Chicken Breast 8
Bacon Bits 8



MFC - Mad's Fried Chicken 18

Cornflake Chicken Tender, Salted Kelp, Parmesan Cheese & Chipotle Coleslaw



Madison's "RAW" Prawn Cocktail 20

Tiger Prawn Tartare, Avocado, Butter Charred Corn, Cucumber, Toasted Brioche & Cocktail Sauce



Tomato Soup 16

With Toasted Sourdough Bread & Sun Dried Tomatoes

Vegan and Gluten-Free options available upon request.



New England Clam Chowder 18

With Toasted Sourdough



Madison's, named after the iconic Madison Avenue in the New York City, is an all-day dining destination serving New York City comfort food classics with a timeless American spirit.

Mains

MB3 Australian Angus Ribeye Steak 60

With Colcannon Potato, Sunny Side Up, Vine Ripened Tomatoes, Pickles & Red Wine Sauce



Pan Seared Barramundi 28

Garam Masala Braised Chickpeas, Pickles, Seasonal Vegetables & Coriander



Breaded Barramundi Fish & Chips 26

With House-Made Tonkatsu Tartare Sauce, Fries & Charred Lemon



Roasted Half Spring Chicken 24

With Sautéed Savoy Cabbage, Baby Potatoes & Garlic Lemon Cream Sauce



Pan Seared US Scallops 30

With Puy Green Lentil Ragout, Spicy Miso Broth & Tomato Salsa



Dietary Information



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FOOD



Sandwiches & Burgers

Served with Garden Greens

The Empire State Burger 38

Angus Beef, Smoked Salmon, Spinach, Streaky Bacon, Pepper Jack Cheese, Sunny Side Up, Chipotle Coleslaw & French Fries



Grilled Trio of Cheese Sandwich 22

Sourdough, Mozzarella, Gruyère, Orange Cheddar, Garden Salad & Pickles



Add-on:

Beef Pastrami 8



Grilled Bacon 8



Grilled Tomatoes & Baby Romaine 8

Chicken Breast 8

Smoked Duck Breast 8

Shrimp & Crab Roll 28

Bechamel, Cheddar Cheese, Scallion, Fried Shallot & Fries



Pasta

Choice of Pasta*: Spaghetti, Penne or Macaroni

Carbonara 24

Parma Ham, Parmesan Cheese & Egg Yolk



Pesto 20

Basil Pesto, Pine Nuts & Extra Virgin Olive Oil



Beef Bolognese 22

Parmesan Cheese & Basil



Aglia Olio 20

Garlic, Bird's Eye Chilli & Extra Virgin Olive Oil

👉 Vegan option available upon request.



Madison's Mac & Cheese 20

With Orange Cheddar Cheese Sauce, Macaroni & Herb Crumble



Add-on:

Shredded Corn Fed Chicken Breast 8

Bacon Bits 8



Pasta Pomodoro 20

Tomato Sauce, Basil & Parmesan Cheese

👉 Vegan option available upon request.



*Gluten-Free pasta available upon request.

Dietary Information

 Alcohol	 Beef	 Dairy	 Eggs
 Sesame Seeds	 Gluten	 Nuts	 Pork
 Mustard	 Shellfish	 Fish	 Soy
 Cage-Free Eggs	 Healthy Choice	 Vegetarian	
 Locally-Sourced	 Local Dish	 Seasonal	

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FOOD



Asian Delights

Singapore Laksa

30

White Bee Hoon, Jumbo Tiger Prawns,
Fish Cake, Bean Sprouts, Quail Eggs,
Tau Pok & Sambal Chilli



Pullman's Hainanese Chicken Rice

28

Poached Corn Fed Chicken, Steamed
Bok Choy with Soy Sauce & Chicken Broth



Chicken Satay

28

Peanut Sauce, Stamed Rice Cake, Japanese
Cucumber & Red Onion



Singapore Bak Kut Teh

26

Pork Prime Ribs, Garlic, Bean Curd Skin,
Enoki Mushroom, Dough Fritter & Steamed
Jasmine Rice



Young One's Delights

Bob The Tomato Soup

10

Sourdough Bread & Sun Dried Tomatoes

✔ *Vegan and Gluten-Free options
available upon request.*



Lady Kluck Chicken Nuggets

12



Frylock French Fries

10



Tom & Jerry Sandwich

14

White Bread, Turkey Ham, Cheddar Cheese
& Hash Brown



South Park Mac & Cheese

14

Orange Cheddar Cheese Sauce &
Macaroni



Garfield's Favorite Pasta

14

Penne Pasta, Vine Tomatoes, Basil &
Parmesan Cheese

✔ *Vegan and Gluten-Free options
available upon request.*



Dietary Information

Alcohol	Beef	Dairy	Eggs
Sesame Seeds	Gluten	Nuts	Pork
Mustard	Shellfish	Fish	Soy
Cage-Free Eggs	Healthy Choice	Vegetarian	
Locally-Sourced	Local Dish	Seasonal	

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FOOD



Plant-based Vegetarian

Impossible™ “Meatball” Marinara

24

Impossible Meatballs, Tomatoes, Garlic, Olive Oil & Parmesan Cheese

🌱 *Vegan option available upon request.*



Choice of Pasta:

Penne

Spaghetti

Macaroni

**Gluten-Free pasta available upon request.*

Impossible™ Cheese Burger

34

Brioche Bun, Impossible Patty, Pepper Jack Cheese, Tomatoes, Lettuce, Cucumber, Chipotle Coleslaw & French Fries



“Chix” & Chips

26

Fried Plant-Based Chicken, Served with Fries & Garden Salad

🌱 *Vegan option available upon request.*



Plant-Based Pork Katsu

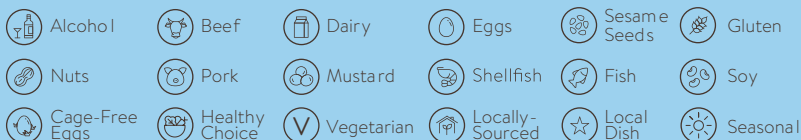
24

Served With Asian Slaw, Lime-Sesame Dressing

🌱 *Vegan option available upon request.*



Dietary Information



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FOOD





Desserts

Signature New York Peanut Butter Cheesecake 18



Metropolis Red Velvet Cake 15



Apple & Cinnamon Tart with Vanilla Sauce 15



Signature Espresso Tiramisu by Baristart 13.8

Homemade Finger Sponge, In-house Baristart Coffee Blend Espresso, Mascarpone Mousse & Cocoa Powder



Pistachio Tiramisu by Baristart 13.8

Homemade Finger Sponge, Hokkaido BIEI Jersey Milk, Pistachio Paste, Pistachio Mascarpone Mousse & Pistachio Nuts



Seasonal Fresh Fruit Bowl 18

Seasonal Fresh Fruits & Berries
Drizzled with Whipped Cream

🌱 *Vegan option available upon request.*



Gelaticate

Gelato 10



Chocolate 85%
Yo Yo Yoghurt
Vanilla
Strawberry

Milkshakes

Classic 9

Vanilla Ice Cream, Full Cream Milk, Whipped Cream & Sprinkles



Strawberry 10

Strawberry Ice Cream, Strawberries, Full Cream Milk & Whipped Cream



Chocolate 9

Chocolate Ice Cream, Chocolate Chips, Full Cream Milk & Whipped Cream



Add some mischief: Bourbon or Vodka Shot +12



Dietary Information



Alcohol



Beef



Dairy



Eggs



Sesame Seeds



Gluten



Nuts



Pork



Mustard



Shellfish



Fish



Soy



Cage-Free Eggs



Vegetarian



Locally-Sourced



Local Dish

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DESSERTS



Soft Drinks & Juice

Coca-Cola  7

Coca-Cola Zero  7

Sprite  7

FeverTree

Ginger Beer  6

Pink Grapefruit Soda  6

Sicilian Lemonade  6

Premium Tonic  6

Juice

Orange  7

Apple  7

Pineapple  7

Mango  7

Cordials

Served with Soda and Splash of Lime Juice

Strawberry  7

Mint  7

Lemon  7

Smoothies

Mango Passion  11
Passion Fruit, Mango, Orange, Yoghurt

Banana Almond  11
Unsweetened Almond Milk, Banana,
Almond Butter, Cinnamon, Yoghurt

Very Berry  11
Strawberry, Raspberry,
Blueberry, Yoghurt

Avocado Mango  11
Avocado, Mango, Honey, Yoghurt

Bottled Water

San Pellegrino 75cl 12

Acqua Panna 75cl 12



Nutri-Grade is based on default preparation
(before addition of ice)

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DESSERTS



Coffee By Nespresso

Available All Day

☛ Sustainably Sourced

Espresso		5
Double Espresso		6
Americano		5
Macchiato		6
Cappuccino		7
Latte Macchiato		8
Iced, can!		+1.5
Decaf, also can!		+1
Soy milk, Almond Milk or Oat Milk		+1.5
Hot Chocolate		6

Premium Tea By Dilmah

Available All Day

	Per Pot 420ml	
Pullman Signature Tea Blend	9	950ml
Ceylon Black Tea with Frangipani, Peach & Ginger		12
Non-Caffeinated Tea		
Herbal Infusions		
Pure Chamomile Flowers	9	12
Ceylon Ginger, Honey & Mint	9	12
Blood Orange	9	12
Green Teas		
Moroccan Mint Green Tea	9	12
Natural Jasmine Green Tea	9	12
Black Teas		
Silver Jubilee Earl Grey Tea	9	12
Ceylon Original Breakfast Tea	9	12
Pure Darjeeling Single Region Tea	9	12



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DESSERTS



Coffee By Baristart

From 11am to 7.30pm

Black

Espresso*		3.5
Americano (Hot/Iced)*		4.5
Espresso Tonic (Iced)*		7.5
Lemonade Espresso (Iced)*		7.5
Coconut Water Americano (Iced)*		7.5

White

Hokkaido BIEI Jersey Milk /
Soy Milk / Oat Milk

Baristart Latte (Hot/Iced)*		6.7
+ Add-on Flavor Caramel / Vanilla / Honey		1.0
Piccolo Latte *		5.5
Hokkaido Iced Coffee Blend Espresso / Mocha / Vanilla / Caramel*		8.5
Iced Hokkaido Milk Blend Chocolate / Vanilla / Caramel		8.5
Cafe Mocha (Hot/Iced)*		8.5
Chocolate Glace (Hot/Iced)*		8.5
BIEI Jersey Milk Babycino		5.0
*Extra Shot		2.0

Cold Brew

Black Cold Brew		6.5
White Cold Brew		8.0
Oat Cold Brew		8.0

Tea

Sencha Tea (Hot/Iced)	6.5
Hojicha Tea (Hot/Iced)	6.5
Raffles Rooibos Tea – Caffeine Free (Hot / Iced)	6.5

Matcha

Matcha Latte (Hot/Iced) Matcha, Honey & Hokkaido BIEI Jersey Milk / Soy Milk / Oat Milk		7.5
Matcha Strawberry Cloud Matcha, Strawberry Cloud, Homemade Strawberry Jam, Hokkaido BIEI Jersey Milk & Honey		8.5
Ice Matcha Blend With Azuki & Shiratama Mochi Matcha, Hokkaido BIEI Jersey Milk, Honey, Azuki & Shiratama Mochi		10.5

Other Drinks

Strawberry Milk Shake (Iced)		8.5
Mixed Berries Yoghurt Smoothie (Cold)		8.5
Homemade Lemonade (Iced)		7.5
Lemonade Soda (Iced)		7.5
Ume Lemonade (Iced)		7.5
Lychee Soda (Iced)		7.5



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DESSERTS



Wines

House Pours

Champagne

Champagne Brut, Taittinger

Reims, France

Refined mousse, green apple and brioche with elegant minerality.

Grape

Chardonnay,
Pinot Noir,
Pinot Meunier

150ml

Bottle

28

140

Sparkling

Prosecco Treviso Brut “99”, San Martino

Veneto, Italy

Fresh, fruity and lightly floral.

Great aperitif with notes of pear and citrus.

Glera

18

85

White

Chardonnay “Favourite Son”, Parker Estate

South Australia, Australia

Stone fruit, citrus and light oak with creamy texture and a crisp finish.

Chardonnay

22

110

Riesling Feinherb, Fritz Haag

Mosel, Germany

Off-dry with vibrant acidity, white peach, and floral lift. Finishes clean and lively.

Riesling

24

120

Sauvignon Blanc, Giesen Estate

Marlborough, New Zealand

Punchy tropical fruits, citrus and gooseberry - classic Marlborough style.

Sauvignon Blanc

24

120

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DRINKS



Wines

House Pours

Rosé

Little Pig Rosé, The Flying Winemaker

Margaret River, Australia

Dry and juicy with wild strawberry, watermelon and a crisp finish. Easy to enjoy.

Grape

Shiraz,
Sangiovese

150ml

Bottle

23

115

Red

Rosso di Montepulciano “Myra”, Manvi

Tuscany, Italy

Medium-bodied with red cherry, leather and dried herbs. Rustic charm.

Sangiovese
Merlot

23

115

Cabernet “Favourite Son”, Parker Estate

South Australia, Australia

Ripe blackberry, cassis and spice with firm yet approachable tannins.

Cabernet
Sauvignon

22

110

Willamette Valley Pinot Noir “Three Otters”, Fullerton

Oregon, USA

Silky texture, bright cherry and earthy spice and refined texture.

Pinot Noir

25

125

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DRINKS



Wines

Half Bottles (375ml)

Perfect when you want just a little – or a little more.

White

'Estate' Sauvignon Blanc, Clos Henri

Marlborough, New Zealand
Zesty citrus, green herbs, and mineral tension.

Grape

Sauvignon Blanc

Bottle

58

Saint-Véran, Domaine de la Croix Senaillet

Burgundy, France
Fresh and floral Chardonnay with subtle oak and crisp stone fruit.

Chardonnay

62

Red

Malbec, Catena

Mendoza, Argentina
Bold dark fruit, cocoa and spice – small bottle, big attitude.

Malbec

48

Chianti Classico, Isole e Olena

Tuscany, Italy
Bright cherry, savory herbs, and earthy elegance from a Tuscan benchmark.

Sangiovese

70

Wines

Full Bottle

Champagne & Sparkling

Brut Reserve, Pol Roger

Champagne, France
Finesse and depth – citrus, brioche and a creamy mousse.

Grape

Pinot Noir,
Pinot Meunier,
Chardonnay

Bottle

158

Cava 'Tresor' Brut Gran Reserva, Pere Ventura

Penedès, Spain
Lively bubbles, lemon zest, and toasted almond. Spanish celebration style.

Macabeo,
Xarel-lo,
Parellada

110

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DRINKS



Wines

Full Bottle

White

Starting bright and zesty, leading into fuller, more textured styles as you go.

Pinot Grigio, The Flying Winemaker

Veneto, Italy

Crisp, light, and citrusy with clean orchard fruit tones.

Grape

Bottle

Pinot Grigio

85

Trebbiano d'Abruzzo 'Kriya', Vigna Madre

Abruzzo, Italy

Delicate citrus, sea breeze salinity, and a soft herbal lift.

Trebbiano

100

Soave Classico, Inama

Veneto, Italy

Fresh pear, almond, and a touch of flint. Elegant and easy.

Garganega

90

Grüner Veltliner, Domäne Gobelsburg

Kamptal, Austria

Snappy white pepper, green apple, and minerality. Refreshing with a twist.

Grüner Veltliner

95

Chardonnay 'Five Faces', Fullerton

Oregon, USA

Vibrant acidity, yellow apple, and restrained oak. Clean and expressive.

Chardonnay

125

Domaine Taupenot Merme Saint Romain Blanc

Côte de Beaune, France

Refined Burgundy with white peach, gentle toast, and lovely balance.

Chardonnay

165

Catena Zapata Adrianna Vineyard 'White Bones'

Mendoza, Argentina

Complex and bold with minerality, citrus peel, and layered texture.

Chardonnay

210

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DRINKS



Wines

Full Bottle

Red

From light and lifted to bold and structured
– explore the spectrum below.

Pinot Noir ‘Anderson Valley’, Waits-Mast

California, USA

Bright red berries, dried herbs,
and earthy complexity.

Grape

Bottle

Pinot Noir

120

Montepulciano d’Abruzzo ‘Kriya’, Vigna Madre

Abruzzo, Italy

Dark cherry, plum, and rustic tannins.

A full-bodied Italian charmer.

Montepulciano

100

Château Fontenil

Fronsac, Bordeaux, France

Polished and plush – blackcurrant, cedar
and graphite.

Merlot

135

Finca la Linda Old Vines Malbec, Luigi Bosca

Mendoza, Argentina

Juicy and rich with black plum, spice,
and silky tannins.

Malbec

110

Zinfandel ‘Dry Creek’, Quivira

Sonoma, USA

Ripe blackberry, smoky spice,
and bold structure.

Zinfandel

115

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DRINKS



Wines Full Bottle

Red

From light and lifted to bold and structured – explore the spectrum below.

Brunello di Montalcino, Abbadia di Ardenga

Tuscany, Italy

Mature red fruit, leather, and earthy notes with firm tannins.

Grape

Bottle

Sangiovese

130

Amarone della Valpolicella Classico, Nicolis

Veneto, Italy

Velvety and intense with dried cherry, chocolate and spice.

Corvina, Rondinella,
Molinara, Croatina

180

‘The Signature’, Yalumba

Barossa Valley, Australia

The classic Cabernet-Shiraz blend with depth, spice, and seamless richness.

Cabernet
Sauvignon, Shiraz

200

Malbec “Argentino”, Catena Zapata

Mendoza, Argentina

Powerful and structured – dark berries, violet, and mocha depth.

Malbec

220

Sweet

Moscato d’Asti ‘Nivole’, Michele Chiarlo

Piedmont, Italy

Lightly sparkling and gently sweet – peach blossom and citrus zest.

Moscato Bianco

375ml

45

Looking for something off the list? Ask our team about bin ends, cellar favorites, and special bottles we occasionally bring in. There’s always something worth discovering.

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DRINKS



Madison's Pour & Serve Cocktails

Rum Old Fashioned	22
Diplomatico Rum, Bitters, Orange	
Boulevardier	24
Buffalo Trace Bourbon, Campari, Sweet Vermouth	
Berry & Basil Cooler	20
Wheatley Vodka, Mixed Berries, Basil	
Spiced Fifth Avenue 	22
Madison's Signature - East Indies Spiced Gin, Campari, Pineapple	
Strawberry Spritz	18
Aperol, Prosecco, Strawberries, Soda	

Mocktails

Peach Tea Lemonade 	10
Darjeeling Tea, Peach, Lemon, Mint	
Pineapple Ginger Fizz 	10
Pineapple, Ginger, Lime, Soda	

Spirits 4.5ml Pour

<i>Gin</i>	
Ford's Gin	18
East Indies Spiced Negroni Gin	20
Hendrick's	22
<i>Vodka</i>	
Wheatley Vodka	16
Belvedere	20
<i>Bourbon & Whiskey</i>	
Buffalo Trace Bourbon	18
Michter's Rye	22
Glenfiddich 15 Year Old	26
Glendronach 12 Year Old	28
Monkey Shoulder Blended	18

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DRINKS



Spirits

45ml Pour

Agave

Montelobos Espadín Joven Mezcal 20

Código 1530 Blanco 18

Cane

Diplomatico Reserva Exclusiva 20

Brandy

Hennessy VSOP 20

Other

Nusantara Cold Brew 16

Campari 16

Amaro Montenegro 16

Beer

On Tap

Half Full

Lion Brewery Island Lager 13 16

Lion Brewery The Boss IPA 14 18

By the Bottle

Btl

Lion Brewery Island Lager 14

Craving more? Our friends at MOGA next door have a treasure trove of spirits and cocktails – just ask us for the menu.

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DRINKS