

HOLIDAY INN SINGAPORE ATRIUM

ATRIUM RESTAURANT

à la carte operating hours: 6am - 10pm (last order 9:30pm)



Photo is for illustration purpose only. Menu is subject to changes.

EMBRACING NOSTALGIC SINGAPURA FLAVOURS WITH A REIMAGINED CULINARY EXPERIENCE

Atrium Restaurant, formerly known as Melting Pot Cafe, offers a captivating journey through Singapura's iconic flavours with a fresh, modern twist. Guests can indulge in classic dishes like laksa and hor fun, reimaged with luxe ingredients such as lobster and barramundi, blending tradition with innovation. Our chefs have thoughtfully crafted a menu that honours the rich heritage of Singaporean cuisine while introducing inventive new flavours, creating a unique and immersive dining experience that celebrates both the past and present of local gastronomy.



Atrium Restaurant



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singaporeatrium.holidayinn.com



Photo of Melting Pot Cafe, 2005

MELTING POT CAFE: A BELOVED CULINARY LANDMARK IN SINGAPORE'S ICONIC GLASS TOWER

The transition from Melting Pot Cafe to the current Atrium Restaurant.

Melting Pot Cafe, the former all-day dining spot at Holiday Inn Singapore Atrium, became a beloved destination for its impressive buffet that masterfully blended international and local flavours. Introduced in 1990, it quickly gained a loyal following, being housed in the hotel's striking circular tower of tinted glass, a standout in Singapore's 1980s architectural scene. Known for its wide variety of dishes from seafood to local specialties, Melting Pot Cafe sets the stage for Atrium Restaurant, which now offers a contemporary take on traditional Singaporean cuisine.



DISCOUNTS & OFFERS



CREDIT CARD OFFERS

If you hold credit cards from selected banks, you are entitled to exclusive discounts.

Approach our staff for more information on participating banks and offers.



IHG ONE REWARDS

Enjoy discounts on à la carte orders when booking directly with Atrium Restaurant and get to earn IHG One Rewards points.

Not a member yet, join IHG One Rewards for free now!

BREAKFAST

Available from 6am to 11am (last order at 10:30am)

Bakery Basket

Choice of 3: Croissant, baguette, bread roll, wholemeal toast, white toast, muffin, low-fat muffin, chocolate danish , apricot danish, blueberry danish

Choose your spread:

Choice of 3: Strawberry, marmalade, honey, peanut butter  and Nutella 

Choice of 1: Butter  or Margarine

Three-egg Omelette

Served with hash browns, grilled tomato, baked beans and mushrooms

Choice of 2 fillings:

Chicken ham, cheese, onions, mushrooms, capsicums or tomatoes

Cereals

Choice of 1:

Cornflakes
 Coco Crunch  
 Muesli (sugar-free) 
 Plain oatmeal porridge

Choice of milk:

Full-cream 
 Skimmed or Soy

Hot Pancakes

Served with maple syrup and wild berries compote

Oriental Congee

Choice of: Minced chicken, sliced fish  or vegetable

Egg White Omelette

Served with hash browns, grilled tomato, baked beans and mushrooms

Choice of 2 fillings:

Chicken ham, cheese, onions, mushrooms, capsicums or tomatoes

French Toast

Coated in cinnamon sugar and served with maple syrup and wild berries compote

Two Farm Eggs

Choice of 1 preparation method:
 Fried, poached, over-easy, scrambled or boiled

Fresh Fruit Platter

Freshly cut seasonal tropical fruits

LUNCH & DINNER

Available from 11am to 10pm
 (last order at 9:30pm)

Classic Caesar Salad

Hand-picked baby romaine lettuce, turkey bacon, poached egg, anchovy, butter croutons, parmesan cheese shavings, Caesar dressing

Additional topping: Grilled garlic prawns, smoked salmon or grilled chicken breast

Top-up
 8



Garden Green Salad

Mesclun green salad with olives, cherry tomatoes, capsicums, onions and roasted walnuts

Choice of dressing: Thousand Island , Italian  or Sesame

Quinoa Salad

Tossed with cucumber, tomato, kale, parsley, pine nuts in lemon juice with virgin olive oil



LUNCH & DINNER

Available from 11am to 10pm
(last order at 9:30pm)

LIGHT BITES

Grilled Jumbo Satay 25

Half a dozen of flame-grilled skewers, served with spiced peanut-pineapple gravy, sliced cucumber, sliced onions and rice cake

Choice of chicken, mutton or beef

SOUP

Wild Forest Mushroom Cappuccino 12



Light cream soup consisting a purée of wild forest porcini, button and shitake mushrooms, served with garlic bread

Soup of the Day 10

Please check with our service staff for today's special.

PASTA

Create Your Own 22

Choice of style:

- Napoletana 
- Bolognese 
- Carbonara 
- Pesto 

Choice of pasta:

- Spaghetti
- Penne
- Fettuccini



PIZZA

Tandoori Chicken Pizza 24

Chicken marinated in a tenderizing mixture of yogurt, lemon juice and spices topped with mozzarella

Margherita Pizza 22

Roma tomatoes with buffalo mozzarella cheese, basil leaves and oregano

Meat Lovers' Pizza 26

Meat fiesta filled with Turkey bacon strips, smoked chicken, beef salami and chicken ham topped with cheese

BURGERS & SANDWICHES

Served with French Fries or Potato Wedges

Atrium Club Sandwich 27

Ciabatta bread layered with grilled chicken, turkey bacon, fried egg, Swiss cheese, lettuce, tomatoes and pineapple chutney



Wagyu Beef Burger On Brioche Bun 30

180g Char-grilled Wagyu beef patty layered with tomato slices and lettuce, topped with streaky turkey bacon, fried egg and Swiss cheese served with caramelized onions

Grilled Vegetable Sandwich 24

Grilled zucchini, portobello mushroom, eggplant and lettuce layered in a wholemeal toast, lightly spread with bell pepper and red pesto

FROM THE GRILL

Lamb Rack 48

Grilled with vegetable, served with mashed potatoes and vine tomatoes in natural jus

Norwegian Salmon 30

Served with orzo risotto, wild mushrooms in fresh basil topped with crispy rice paper

Australian Ribeye Steak (200g) 36

Grilled beef steak served with pumpkin mash, broccolini, vine tomatoes, black pepper sauce on the side

Chicken Breast with Arm 28

Served with potato mash, steamed vegetable, poached pear, vine tomatoes served with apricot sauce

LOCAL DELIGHTS

Barramundi Hor Fun   25
Flat rice noodle with 160gm Australian barramundi fillet topped with local green in light oyster flavoured gravy with egg

Nasi Goreng Istimewa    26
Fried rice with sambal onion, vegetables and shrimps. Topped with sunny side up egg and served alongside chicken satay, chicken drumlet, prawn crackers and pickled vegetables

Atrium's Lobster Laksa 30
          
Thick rice noodle with half-shell lobster, scallops, fish cake, dried beancurd, quail eggs and bean sprouts in spicy rich coconut gravy



Singapore Hainanese Chicken Rice 26
 
Poached chicken served with pandan and ginger-flavored rice, local greens, chicken soup and condiments (includes chilli, grated ginger and dark soy sauce)
Choice of breast meat or drumstick

FLAVOURS OF INDIA

Dal Tadka     22
Yellow lentils cooked with butter, ginger, garlic and onion paste

Palak Paneer      24
Cottage cheese in spinach puree

Butter Chicken      24
Braised tender chicken fillet in butter and spiced gravy with cilantro

Choice of 1: Roti prata, naan bread, basmati rice  or cumin rice  served with papadam and condiments

SWEET TEMPTATIONS

Mango Pudding   12
Served with Mango Coulis

Ice Cream   10
Choice of 2 scoops: Vanilla, Chocolate or Strawberry Served with fresh berries and whipped cream

Chocolate Lava Cake   14
Served warm with vanilla ice cream

Fresh Fruit Platter    12
Served with fresh berries

KIDS' MENU

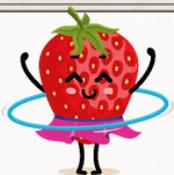
Hey little adventurers, discover the yummiest flavours with our tasty bites and refreshing drinks, all free for little guests, under the age of 13! Ask your mummy and daddy to speak to our friendly staff to find out more.

STARTER

Sassy Tomato Soup   10
Rich tomato soup with onions, herbs and cream

MAINS

Smiley Spaghetti Napoletana  12
Pasta in chunky tomato sauce with herbs

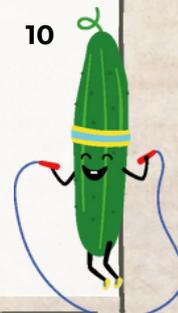
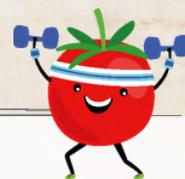


Mighty Mini Beef Burger   16
Grilled beef patties on brioche bun with lettuce, tomato, cheese and fries on the side

SWEET TREATS

Happy Mango Pudding  10
Delicious and smooth pudding suitable for all ages

*Kids Stay & Eat Free means that children under the age of 13 years can enjoy breakfast free of charge when accompanied by at least one adult ordering breakfast. Lunch and dinner are also free when chosen from the Kids' menu and the child is accompanied by at least one adult eating at least one starter or main/large plate from the menu. This offer only applies to the hotel in which the child's family is staying and is limited to 4 children per dining family (maximum two children per one resident adult).



BEVERAGE MENU

COFFEE & CHOCOLATE

Espresso		6
Double Espresso		7
Long Black		6
Decaffeinated Coffee		6
Café Latte (Hot or Iced)		7
Cappuccino		7
Flat White		7
Chocolate (Hot or Iced)		7
Ice Blended Chocolate Milk		8
Ice Blended Coffee		8

SOFT DRINKS

Coke		7
Coke Zero		7
Sprite		7
Soda Water		7
Ginger Ale		7
Tonic		7

FRESHLY SQUEEZED JUICES

Watermelon		12
Orange		12
Apple		12

CHILLED JUICES

Orange		8
Apple		8
Mango		8
Pineapple		8



TEA

English Breakfast, Earl Grey, Jasmine Green Tea or Chamomile		7
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MILK (330ml, served hot or cold)

Full cream, skimmed or soy (unsweetened)		6
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MINERAL WATER

San Pellegrino Sparkling (500ml)		8
Acqua Panna Still (500ml)		8



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



GET TO KNOW SINGAPORE

Interesting facts that you might not know.

1 SINGAPORE HAINANESE CHICKEN RICE HAS CANTONESE INFLUENCES

Following its name, the version from Hainan, China, uses Wenchang chicken – a skinny breed of fowl that has minimal meat. However, local hawkers have opted to use younger and fleshier chicken, inspired by the Cantonese dish of ‘pak cham kai’ or white cut chicken.



CHILLI CRAB WAS CREATED AS THE RESULT OF A SPONTANEOUS EXPERIMENT

In 1956, the inventor of the popular chilli crab wanted to try something different, which led her to add tomato sauce in addition to the concoction of Malay spices and soybean paste. After a taste test, her husband found it to be pleasant but a tad too sweet, and suggested adding some chilli sauce. The rest, as they say, is history.

2



3 DIFFERENT COUNTRIES, DIFFERENT LAKSA.

Laksa, a well-loved dish in Singapore, actually comes in three different variations. They are curry or nyonya from Singapore, Siamese from Southern Thailand, and Assam in Indonesia which replaces coconut milk with Tamarind.



EXPLORE TIONG BAHRU

A hip hotspot for cafes, wall murals mixed with modern and old school charm.



One of Singapore’s oldest residential estates, Tiong Bahru has become synonymous with trendy cafes and independent shops. Popular haunts include dessert shop Creamier, French pastry shop Tiong Bahru Bakery and books and trinkets store Cat Socrates. There’s also a local park and a traditional food market. Buildings are designed in 1930s Streamline Moderne architecture, a style with clean, long lines and curved structures.



Take a slow walk or utilise any of our conveniently located public transportation and start exploring the rich cultural aspects of our sunny island. There’s more to learn, see and play in other areas such as Chinatown, Little India, Geylang Serai, Sentosa, Marina Bay and much more.

For the adventurous, you can try nature reserves like Sungei Buloh, Bukit Timah Hill or MacRitchie, or even head to the heartlands to experience a Singaporean’s way of life.



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 **Holiday Inn**
AN IHG HOTEL
SINGAPORE ATRIUM

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