



TALK • MAKAN • CHILL



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## BRUNCH (DAILY TILL 4PM)

### EGGS BENEDICT \$24

Smoked turkey bacon, poached eggs and homemade hollandaise sauce on brioche toast. Served with side salad and cheesy baked tomato

### GRAND MALAYAN BREAKFAST \$29

Smoked turkey bacon, grilled chicken sausage, scrambled eggs, baked beans, sautéed mushroom. Served with side salad, sliced tomato and brioche toast.

## SOUP

### CRABMEAT EGG DROP \$18

Hearty soup of crab claw meat, shitake mushroom, egg drop and seasonal vegetables.

### WILD MUSHROOM TRUFFLE (V) \$16

Premium wild shitake white button mushroom glazed with truffle oil and croutons.

## KIDS MENU

### CHICKEN IN A BASKET \$15

Crispy popcorn chicken served with fries.

### CREAMY SAUSAGE BACON \$15

Linguine tossed with sausage, bacon, cherry tomatoes and aragula, cooked with creamy sauce.

### CHICKEN SEAFOOD MARINARA \$15

Chicken, squid ring, and aragula tossed with tasty tomato sauce.

### AGLIO CHICKEN MUSHROOM \$15

Olive oil, garlic, cherry tomato, chicken, mushroom and aragula. Drizzled with parmesan cheese.

## STARTER

### MALAYAN WINGS \$16

Tender juicy wings marinated with kicap chilli padi.

### BAKED OYSTER CORIANDER \$28

Australia's oyster baked with spinach and cheese fondue. Served with in-house spicy kicap infuse.

### TMC SATAY \$28

Assorted selections of chicken, mutton or beef satay with rice cake, cucumber, onion and peanut sauce.

### CRISPY SALMON \$17

Deep fried crispy salmon on beds of chilli garlic sauce garnish with parsley.

### TRUFFLE FRIES \$16

Shoe-string golden fries with grated parmesan cheese drizzled truffle oil. Served with garlic aioli.

## SALAD

### GADO-GADO ROULETTE (V) \$21

Indonesian style cabbage roll with fine bean, carrots, cucumber, rice cake, tempe, tofu and empeng crackers. Drizzled with authentic peanut sauce.

### ORIENTAL SMOKED DUCK & LYCHEE \$23

Grilled smoked duck top on mesclun salad with cherry tomato, red radish, fresh lychee and our homemade Asian dressing.

### MUDCRAB CAESAR \$21

Freshly steamed mudcrab, mesclun mix, olive slice, red radish, bacon bits, poached egg, cherry tomatoes tossed with caesar dressing. Sprinkle with parmesan and croutons.





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## PASTA

### SAMBAL GORENG PENGANTIN \$34

Stir-fried linguine tossed with sambal goreng sauce, beef lungs paired with king prawns.

### GREEN GARDEN PESTO (V) \$27

Linguine cooked with basil, parsley pesto sprinkle with pine nut and shaved parmigiano.

### SMOKED DUCK LEMAK CHILI PADI \$32

All-time favourite, TMC signature dish of homemade lemak chilli padi sauce with juicy smoke duck breast with unagi sauce.

### LAKSA GORENG BARRAMUNDI \$39

Pan-seared Barramundi marinated with laksa paste served with traditional dry laksa goreng and linguine.

### ASAM PEDAS LOSBSTER \$49

Classic aglio olio linguine infused with asam pedas, squid, and fresh oyster. Paired with shelled Boston lobster.

### SOTONG HITAM \$39

Spicy blackened ink with herbs. Prawns, squid rings and topped grilled whole squid.

### LAMB SHANK MEE REBUS \$39

Made with thick shrimp and fermented soybean gravy. Sweet, spicy and slight sourness. Paired with braised lamb fore shank, sous vide egg, tau pok, green chili and fried shallots.

### BUTTER CHICKEN \$34

Linguine tossed with North Indian style creamy buttered tomato sauce with charred chicken tikka.

## MAIN COURSE

### ANGUS RIBEYE MASAK MERAH \$39

Australian Angus Ribeye grilled to perfection, paired with homemade masak merah sauce, served with potato mashed, grilled seasonal vegetables and prawn crackers.

### ROTI KIRAI BEEF RIBS \$42

Braised short beef ribs glazed and homemade secret ingredients sauce served with roti kirai.

### LAMB MANDHI KABULI \$49

Braised succulent lamb shanks with Arabic Mandhi spice. Served with basmati rice, raisins and nuts.

### BARRAMUNDI TRUFFLE PORCINI \$39

Pan-seared barramundi served with sauteed seasonal vegetable and mashed potato with truffle infused white creamy porcini mushroom sauce.

### TMC 'RAMLY' WAGYU BURGER \$34

Savoury over-spliling iconic 'Ramly' sauce, layered with egg over homemade wagyu beef patty. Served with truffle fries and side salad.

### SOFTSHELL & MUDCRAB FRIED RICE \$34

Wok fried basmati rice, scallion Kenya beans, eggs, crabmeat claw and topped with crispy deep fried tempura soft-shell crab. Served with sautéed broccolini and sambal kicap.

### SALMON LEMONGRASS \$32

Crispy pan seared salmon fillet served with mashed potato, grilled baby carrot, asparagus, cherry tomato confit. Glazed with creamy infused lemongrass sauce.

### SURF & TURF \$75

Singapore style chili crab sauce on Boston lobster, perfect cut kobe beef, seared scallops, squid rings, served with sauteed seasonal vegetables, mashed potato, cherry tomato confit and fried mantao.





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## MAIN COURSE

### KACANG POOL KOBE \$49

Ful madames served with perfect cut seasonal kobe beef, poached egg and warm loaf.

### CEREAL FISH & CHIPS \$29

Tempura fried barramundi fillet coated with toasted cereal served with truffle fries, side salad and citrus tartar sauce.

### LONTONG GORENG KOBE \$43

Sauteed rice cake tossed with spring onion, fried shallots, eggs, minced beef, topped with succulent seasoned kobe beef and sambal ikan bilis.

### TMC ANGUS TOMAHAWK \$108

100 days grain-fed, herb marinated Angus tomahawk steak served with prawn cracker, saute seasonal vegetables, garlic confit and cheesy mashed potato. Paired with homemade kicap pedas sauce, curry aioli and coriander chili sauce.

## FROM THE OVEN

OUR PIZZA ARE HANDMADE TO ORDER,  
PLEASE ALLOW 20-30MINS.

### TMC MEAT LOVER \$28

Smoked duck, shredded beef ribs, beef pepperoni, Cheddar, Mozzarella and parmagiano.

### SEAFOOD ASAM PEDAS \$29

Combo of crab meat, squid and shrimp on beds of asam pedas cream cheese based topped with crispy laksa leaves.

### CLASSIC SMOKEY MAGARITA (V) \$24

Tomato herb sauce and mozzarella cheese topped with fresh italian basil leaves.

### MALAYAN SATAY SUPREME \$29

Assorted satay on beds of flavourful peanut sauce and toppings of cucumber, onion and pineapple cubes.

## DESSERTS

### CLASSIC ONDEH-ONDEH CAKE \$10.50

Moist pandan cake base, layered with gula Melaka bits and coconut drizzle. Frosted with coconut Chantilly cream.

### DURIAN PENGAT CAKE \$12.50

Moist vanilla cake based, layered with Mao Shan Wang durian filling. Topped with pengat durian sauce and glazed gula Melaka syrup.

### PUTU PIRING CAKE \$11.50

Moist vanilla cake based layered with gula Melaka bits and coconut drizzle. Frosted with Chantilly cream.

### CHOCOLATE OVOMALTINE \$11.50

Light chocolate sponge cake filled with chocolate ganache, spread with crunchy ovomaltine. Covered with chocolate ganache and generous sprinkle of cocoa.

### RED VELVET SPECULOUS \$12.50

Moist and dense with a light of chocolate flavour. Layered with speculous and frosted with our in house buttercream.

### NUTELLA VOLCANO CAKE \$12.50

Light chocolate sponge cake layered with Nutella spread, covered with chocolate ganache.

### SOUTHERN PECAN PIE \$11.50

Rich butter crust with thin layer of dark chocolate ganache and pecan.

### OREO SUNDAE \$15

### DURIAN PENGAT SPLIT \$16





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## BEVERAGES

### FRIZZY \$7 FLOATS \$9

COKE | SPRITE | ROOT BEER

### COOLERS

LYCHEE MINT \$8.50

MANGO MINT \$9.50

COCONUT \$7.50

### ICED TEAS

HONEY LEMON SOOTHER \$8.50

HOMEMADE LEMON TEA \$7.50

RED LONGAN TEA \$9.50

HOT CHOCOLATE \$7

COLD CHOCOLATE \$8

### TEA & INFUSIONS

(PREMIUM FRESH INFUSIONS BY GIFEL)

SUPREME EARL GREY \$8.50

GRAND ENGLISH BREAKFAST \$8.50

FRESH PEPPERMINT \$8.50

GOLDEN CHAMOMILE \$8.50

SILVER DARJEELING \$8.50

BUTTERFLY PEA \$8.50

PU-ERH WITH PEAR \$8.50

## BEVERAGES

### HOT COFFEE

ESPRESSO \$5

LATTE \$7

CAPPUCCINO \$7

LONG BLACK \$7

MOCHA \$7

FLAT WHITE \$7

SALTED CARAMEL LATTE \$9

HAZELNUT LATTE \$9

AFFOGATO \$9

GULA MELAKA LATTE \$10

### ICED COFFEE

AMERICANO \$8

LATTE \$8

CAPPUCCINO \$8

MOCHA \$8

SALTED CARAMEL LATTE \$10

HAZELNUT LATTE \$10

GULA MELAKA LATTE \$11

### MINERAL WATER (STILL OR SPARKLING)

AQUA PANNA \$7

SAN PELLEGRINO \$7



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## BEVERAGES

### SHAKES

OREO \$9 | COCONUT | TEH TARIK \$10  
VANILLA | CHOCOLATE | STRAWBERRY \$8

### ICE CREAM

OREO | COCONUT | TEH TARIK \$7  
VANILLA | CHOCOLATE | STRAWBERRY \$6

### TMC CLASSIC MOCKTAILS

CLASSIC MARTINI \$15  
RED BERRIES SANGRIA \$17  
BANDUNG BUTTER BEER \$15  
SINGAPURA SLING \$15  
WHITE BOUQUET LONGAN SANGRIA \$17  
PINA COLADA \$15  
BUTTERSCOTCH BEER \$16

## BUBBLES (ZERO ALCOHOL)

### ROYAL SELECT, BELGIUM

APPLE \$42 | RED GRAPE \$42 | PEACH \$42

### NATUREO, SPAIN

Created in Spain by the admired Torres family, this wine has been made using a combination of traditional wine-making and cutting edge technology.

### SEMI-SECO \$68

Notes of tropical fruit, vanilla and apricots and the slightly sweet aftertaste

### PRISECCO, GERMANY

Alcohol-free champagne without added sugar, preservatives and sulphites.

### DOM CHAMPAGNE, BRUT \$68

Pear, herbs, spices, carbonation. Sweet and well-integrated acidity.

### MIRABELLEGOLD \$68

Voluptuous, delicate bitter almond notes, slightly sweet finish

### APFELSINFONIE \$68

Ripe apple, woody caramel notes, delicate hot & spicy finish

### WEISSDUFTIQ \$68

Apple, grape and elderberry flower, slightly spicy note of thyme and other herbs

### ROTFRUCHTIQ \$68

Dark berries, blackcurrants and elderberries with a fresh note of lime

### CUVEE NO.11 \$68

A lean, light with less sweetness and lemony freshness.

## WINES (ZERO ALCOHOL)

### ALAIN MILLIAT, FRANCE

Alain Milliat produces in a traditional home-style manner, fruit juices that are characterised by authentic and natural flavours.

### MERLOT RED \$64

### CHARDONNAY WHITE \$64

### CABERNET ROSE \$64

### NATUREO, SPAIN

Created in Spain by the admired Torres family, this wine has been made using a combination of traditional wine-making and cutting edge technology.

### GARNACHA - SYRAH \$68

Cherry-red, pomegranate and currant, with hints of oak-imparted vanilla and toast

### MUSCAT \$68

Pale yellow wine offers seductive aromas of white flowers and fresh fruit

### NON, AUSTRALIA

Born in Melbourne. NON is a zero percent re-think of the wine occasion. With similar nuances of floral notes, tannin, salinity and acidity that can be treated as wine alternatives.

### RASPBERRY & CHAMOMILE \$74

### PEAR & KOMBU \$74

### LEMON MARMALADE & HIBISCUS \$74