

BURGERS & SHAKERS

BURGERS

(All Burger orders come with your choice of Farm Fresh Kale Sourdough Bun, Brioche Bun or Lettuce Bun)



THE FLYING BURGER

Mr. Gordon Blue / 16

Crisp fried ham & cheese stuffed chicken patty, cranberry jam, stilton, ice berg

Oink-Moo Duo / 20

Gouda cheese, Omnimeat & herb sausage, mushrooms, grilled sweet potato, mustard aioli

Sinfully Swiss / 19

Stanbroke Angus beef patty, crispy bacon and cheddar cheese, grilled mushrooms, homemade bourbon BBQ sauce



Moo-CHAS Grass-IAS / 18

Impossible patty & homemade beef chilli, guacamole, coriander and jalapeño mayonnaise, pickled chilli, lime yogurt

The Greek Wedding / 18

Stanbroke Angus beef patty, Greek style with feta cheese, cucumber mint yoghurt, olive tapenade, roast cherry tomatoes, feta cheese

Raging Bull / 23

Impossible patty lathered in impossible beef chilli, bacon, sliced jalapeños, pickled chilli, cheddar cheese



Double Up / 26

Stanbroke Angus before beef patties - one beer battered & one grilled, pickled onions & chilli, cheddar cheese, bacon jam, parmesan aioli

When Goaty Met Beefy / 22

Stanbroke Angus beef patty, pan fried halloumi goat's cheese, onion marmalade, grilled pepperoni, spinach, pesto aioli

Le Grand Foie Gras / 28

Stanbroke Angus beef patty, bacon jam, pan fried goose liver, cranberry sauce, arugula

UNDER THE SEA

Princess Tilapia Van *Aquaponics* / 22

Aquaponics* tilapia croquette patty, pea mash, Aquaponics* tarragon aioli, red radish

Lobster Mobster / 28

Butter poached lobster tail & claw, cayenne cocktail slaw, Aquaponics* baby kale

SIDES SMALL & LARGE



Aquaponics Salad with Lemon Dressing 5/8

Onion Rings 6/10

Potato Chips 5/8

Classic French Fries or Sweet Potato Fries 6/9

(Choice or sauces: Jalapeño, BBQ, Aioli, Sambal Mayo, Sriracha, White Truffle Oil)

Chicken Kaarage with Garlic Kewpie ½ dz 15

Fried Chicken Wings & Drumlets Marmite Soy Glaze /

Sriracha Lime ½ dz 16



Chef's recommendation



Vegetarian



Vegan



HERBS, VEGETABLES AND FISH GROWN AND FRESHLY HARVESTED FROM THE HOTELS' VERY OWN AQUAPONICS FARM.





Salads

Add a patty to your salad / 10

The Skinny Fit / 15

Wild rice, brown rice, mixed berries, boiled quail egg, cherry tomatoes, sesame seeds, pumpkin seeds, avocado & feta; served with pesto dressing

The Slim Fit / 14

Red and white cabbage, carrot, roasted cauliflower & broccoli, cucumber, soy beans, cashews & pancake chia chips; served with soy reduction & wasabi aioli

Caesar's Choice / 14

Arugula, spinach, gouda, bacon bits, quail egg, cherry tomatoes; served with parmesan aioli

Middle Eastern Medley / 16

Couscous, roasted apple, beetroot & pumpkin, halloumi goat's cheese, kalamata olives, pomegranate, green onions & roasted peppers, hummus; served with tahini dressing

The Big Apple / 15

Bacon, spinach, roasted apple, pine nuts, blue cheese & raw green apple; served with balsamic dressing

For the Love of Peas / 16

Edamame, broad beans, red beans, mint, feta, avocado & pea shoots, orange slices; served with soy-sweet onion dressing

Clove Classic / 17

Orzo pasta, shredded chicken, feta sundried tomatoes, garlic confit, edamame & pumpkin seeds; served with pesto dressing

The Waldorf Surprise / 16

Duo cabbage & grapes, mayo, roasted cashews, wonton crisps, sweet chilli, chicken strips

Concrete's

APPLE & CLOVE CRUMBLE / 15

Crunchy Caramel, CLOVE Crumble, Salted Maple

"AVOCHENDOL" / 14

Avocado, Gula Melaka, Jelly, Azuki Beans, Coconut

RUM & BEER / 14

Root Beer, Rum, Raisins, Brownie

RUBY BERRIES / 14

Cotton Candy, Marshmallows, Berries, Ruby Chocolate



KIDS

Chicken Not-So-Little / 10

Crispy chicken tenders, waffle fries, cheddar cream

Ariel's Treasures / 12

Breaded cod strips, cucumber & wild rice salad

Spuds-Bee / 9

Crispy rosti topped with spinach, tomato & mozzarella

Mini Me / 10

Brioche bun, mini Stanbroke Angus beef patty, pickles, iceberg, tomato

Abra-Shakshuka / 14

Grilled beyond sausage, chunky tomato sauce, broccoli

Kung Fu Panda / 8

Egg fried vegetables rice, spring onion, soy



THICK SHAKES / 10



Kale Almond
Vanilla
Strawberry
Chocolate
Coffee

Earl Grey
Salted Caramel
Milo Dinosaur
Nutella

Sweet Tooth

The Sticky Date / 12

Date pudding & custard

Kale Pot / 14

Fermented Miso, Orange Coulis, Cocoa Soil, Vegan Sorbet

Sweet & Sour Choc / 12

Lemon curd, dark chocolate crumble

Diplomatic Berry / 11

Mixed berry yoghurt & diplomat cream



AQUAPONICS FLOATS / 10

★ KALE ★ PANDAN ★ THAI BASIL



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