



STARTERS, SOUPS, SALADS & SNACKS



Peking Duck

Chinese Roast Duck, Cucumber, Spring Onion and Crispy Strips with Plum Vinaigrette
(Contains peanut oil)

\$24

Smoked Salmon Tartare

with Battered-Fried Poached Egg, Onions, Caper Berries and Mustard Aioli

\$24

Soup of the Day

\$12

Caesar Salad

Baby Romaine, Lettuce, Smoked Eggs, Parmesan, Croutons and Bacon

Add Grilled Cajun Prawns +\$6

Add Grilled Chicken Breast +\$6

\$18

Cobb Salad

Chicken, Bacon, Avocado, Tomatoes, Onion, Feta Cheese and Lettuce

\$20

Goat's Cheese and Baby Spinach Salad

Semi-Dried Black Grapes and Toasted Caramelised Hazelnuts with Aged Balsamic Vinegar

\$16

Wild Mushroom Salad

Assorted Mushrooms, Salad Leaves, Cherry Tomatoes with Balsamic Vinaigrette

\$14

Smoked Fries

Shoestring with Parmesan and Black Truffle Dip

\$16

Chilli Crab and Doughnuts

Tempura Soft Shell Crab, Chilli Crab Dip and Bonito Doughnuts

\$24

Angry Wings

Battered Chicken Wings with Chilli Dip

\$18

Potato Skin with Chili Crab

Singapore Chilli Crab Gravy and Deep Fried Potato Skins

\$20

Ebi Prawns & Fries

Breaded Fried Prawns with Fries

\$18

Arbora Rojak

Fried Tofu, Green Papaya, Ebi Prawns, Green Mango, Bean Sprouts and Cucumber

\$16



Smoked Salmon Tartare



Peking Duck



VEGETARIAN

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SANDWICHES & BURGERS (TILL 6PM)

Mount Faber Club

Bacon, Chicken, Ham, Egg, Mentaiko, Lettuce and Tomato

\$24

Grill Ham and Cheese Sandwich

Ham, Emmental Cheese and Mustard

\$24

Wagyu Burger (200g) with Onion Marmalade & Cheese

Wagyu Beef Patty, Onion Chutney and Salad

\$26

Impossible Plant-based Burger

Plant-Based Patty, Onion Chutney and Salad

\$26

Sandwiches and Burgers are served with French Fries



Mount Faber Club



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PASTA, NOODLE & GRAINS

Pasta "Hokkien Mee"

Grilled River Prawns and Bacon. *Served with Sambal*

\$28

Khao Soi

Tagliatelle, Chicken Breast, Pickled Mustard, Bean Sprouts, Red Onion and Yellow Curry

\$26

Crab Meat Aglio Olio

Squid Ink Linguine, Blue Swimmer Crab Meat, Fennel and Lime

\$26

Spaghetti alla Norma 🌿

Tomato Sauce, Eggplant and Ricotta

\$24

Mushroom Ragout with Smoked Duck Spaghetti

Smoked Duck, Assorted Mushrooms, Spinach, Cream Sauce and Spaghetti

\$22

Carbonara

Bacon, Cream, Grana Padano and Egg

\$24

Beef Bolognese Spaghetti

Minced Beef, Tomato Sauce, Parmesan Cheese and Spaghetti

\$18

Protein Bowl

Quinoa, Pumpkin, Avocado, Spinach, Edamame, Tomato, Pickled Cabbage, Egg and Pine nuts

Choice of:

Grilled Chicken Breast \$26

Impossible Plant-based Meat 🌿 \$28

Grilled Salmon \$30



Pasta "Hokkien Mee"



Khao Soi



MAINS

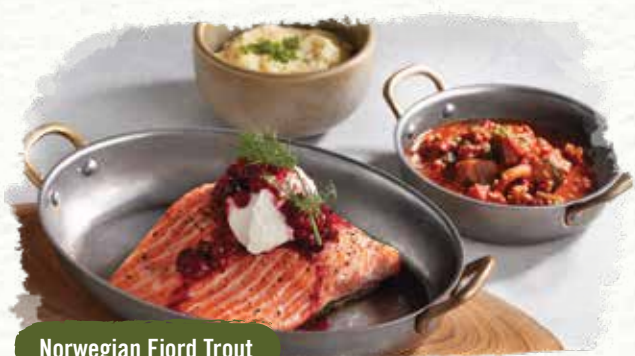
Pineapple-Glazed Pork Ribs Pork Ribs Marinated in BBQ Sauce	\$36
Grilled Vegetable Parmigiana 🌿 Grilled Vegetables with Fresh Mozzarella, Tahini and Chickpea	\$28
Fish & Chips Sea Bass, Onion Batter, Coated Fries, Greens, Tartar Sauce and Lemon	\$26
Fishermans Stew Half Lobster, Clams, Scallops, Squids, Prawns, Tomato Lobster Bisque and Garlic Bread (3pcs)	\$39
Rack of Lamb Char-grilled Lamb Rack, Seasonal Vegetables, Steak Fries with Prune Sauce	\$50
Herb-roasted Half Chicken Oven Roasted Half Chicken, Seasonal Vegetables, Mashed Potatoes and Chicken Jus	\$19
Farmed Barramundi (180g) Macadamia crusted and Wasabi Beurre Blanc. <i>Served with 2 sides</i>	\$32
Grilled Jumbo Prawns (3 Pieces) 🍷 with Asian Pesto and Mango Salsa. <i>Served with 2 sides</i>	\$36
Lamb Shank 🍷 Slow Cooked in Rendang Sauce. <i>Served with 2 sides</i>	\$46
Norwegian Fjord Trout (400g) 🍷 Cured & Lightly Cooked with Berry Salsa. <i>Served with 2 sides</i>	\$58
Chicken Fricassée with Farm Mushrooms and Cordyceps Flower. <i>Served with 2 sides</i>	\$28

Served with a choice of 2 sides. Choose from:

Pilaf Rice | Mash Potato | Parsley Potato | French Fries | Roasted Vegetables | Cream Spinach | Sautéed Mushrooms | Green Salad



Farmed Barramundi



Norwegian Fjord Trout



Chicken Fricassée



Lamb Shank



GOOD FOR SHARING

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MAINS

USA Pork Tomahawk (560g) Spiced Apple Chutney. Served with 2 sides	\$32
Crispy Pork Knuckle  Crispy Skin Pork Knuckle and Gravy. Served with 2 sides	\$48
Beef Sirloin Steak (240g) Grass-Fed Argentinian Beef. Served with 2 sides and sauce	\$28
Beef Ribeye Steak (240g) Grain-Fed Australian Black Angus Beef 150 Days. Served with 2 sides and sauce	\$38
Beef Tenderloin (160g) Grain-Fed Australian Black Angus Beef 150 Days. Served with 2 sides and sauce	\$52
Beef Porterhouse Steak (800g)  Grain-Fed Australian Black Angus Beef 200 Days. Served with 2 sides and sauce	\$98

Served with a choice of 2 sides. Choose from:

Pilaf Rice | Mash Potato | Parsley Potato | French Fries | Roasted Vegetables | Cream Spinach | Sautéed Mushrooms | Green Salad

Beef will be served with a choice of:

Red Wine Sauce | Béarnaise Sauce | Truffle Butter



Beef Porterhouse Steak



GOOD FOR SHARING

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LOCAL FAVOURITES

Lobster Hokkien Mee

Lobster, Squid, Fish Cake, Wok-fried Chinese Noodles in Rich Prawn Broth

\$26

Half Lobster Laksa

Half Lobster, Laksa Gravy and Rice Noodles

\$22

Bamboo Chicken Nasi Lemak

Asian Spiced Chicken, Bamboo Coconut Rice, Sambal Egg and Ikan Bilis Kacang

\$18

Crayfish Seafood Hor Fun

Crayfish, Prawns, Squid, Wok-Fried Wide Rice Noodle

\$26

Hainanese Chicken Rice

Ginger-Flavoured Rice. *Served with Dark Soy Sauce, Ginger, and Chilli Sauce*

\$18

Chicken Satay (12 pcs)

Grilled Chicken Skewers. *Served with Peanut Sauce*

\$16

Tiger Prawn Roll (8 pcs)

Wrapped in Beancurd Skin

\$14

Prawn Paste Chicken Wings (8 pcs)

Marinated in Prawn Paste

\$14



Lobster Hokkien Mee



Bamboo Chicken Nasi Lemak



Hainanese Chicken Rice

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FAMILY COMBOS

Combo A: Choice of 2 Mains + 1 Kids Main + 3 Beverages	\$58
Combo B: Choice of 2 Mains + 1 Kids Main + 1 Dessert + 3 Beverages	\$68
Combo C: Choice of 2 Mains + 2 Kids Mains + 1 Dessert + 4 Beverages	\$78

Mains:

Crab Meat Aglio Olio | Khao Soi | Spaghetti alla Norma | Carbonara | Beef Bolognese Spaghetti | Fish & Chips | Chicken Fricassée

Kids Main:

Chicken & Mushroom Quesadilla | Little Fish & Chips | Spaghetti Pomodoro | Chicken Parmigiana | Chicken Nuggets with Fries

Dessert:

Old Fashion Lemon Tart with Lime Sorbet | Cempedak Bread & Butter Pudding | Valrhono Chocolate Trio | Jar of Happiness

Beverages:

Coke | Coke Light | Sprite



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KIDS MEAL

(for children below 12)

Chicken & Mushroom Quesadilla

Chicken & Mushroom with Cheese and Tomato. *Served with French Fries*

\$14

Little Fish & Chips

White Fish, Batter, Coated Fries, Tartar Sauce and Lemon

\$14

Spaghetti Pomodoro

Spaghetti with Tomato Sauce

\$14

Chicken Parmigiana

Parmesan Breaded Chicken Breast with Tomato Sauce

\$14

Chicken Nuggets with Fries

\$14

DESSERTS

Basque Cheesecake with Poached Mixed Berries

\$16

Old Fashion Lemon Tart with Lime Sorbet

\$16

Oolong & Honey Pearl Drop

\$16

Cempedak Bread & Butter Pudding

\$16

Valrhona Chocolate Trio

\$16

Jar of Happiness

Vanilla Ice-cream, Wild Berry Compote, Shortbread, Mixed Berries and Almond Flakes

\$16

Belgium Waffles with Ben & Jerry's Ice Cream

Additional Scoop +\$4

\$12



Basque Cheesecake with Poached Mixed Berries



Oolong & Honey Pearl Drop



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DRINKS MENU

Rejuvenate with
refreshing juices
& botanical
inspired cocktails!



NON-ALCOHOLIC DRINKS

FRESHLY PRESSED JUICES

Red Iron

Apple, Beetroot, Carrot and Ginger

\$7

Vitamin Booster

Orange, Carrot and Lemon

\$7

Morning Glow

Pineapple, Apple, Cucumber and Turmeric

\$7

Immuno Punch

Apple, Celery, Cucumber, Lemon and Kiwi

\$7

TROPICAL SCAPE FIZZ

Mango

\$9

Yuzu

\$9

Lychee

\$9

Wild Berries

\$9

Watermelon

\$9

ICE-CREAM FLOAT

Root Beer

\$10

Matcha & Azuki

\$10

Coke

\$10

Sprite

\$10

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NON-ALCOHOLIC DRINKS

ARBORA'S SELECTION OF PREMIUM TEAS

Arbora Singapore Dream	\$6
Pomegranate Oolong	\$6
Chamomile Dream	\$6
Spicy Wine	\$6
Paris Mon Amour	\$6
Grand Cru English Breakfast	\$6
Kimba	\$6
Estate Darjeeling	\$6
Supreme Earl Grey	\$6
Chinese Sencha	\$6



COFFEE & TEA

Freshly Brewed Coffee	\$4
Decaffeinated Coffee	\$4
Espresso (Single)	\$4
Espresso (Double)	\$5
Cappuccino	\$5
Café Latte	\$5
Affogato	\$10
Matcha Latte	\$6
Matcha Azuki Latte	\$6

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NON-ALCOHOLIC DRINKS

JUICES & SODA

Lime / Orange / Pineapple / Cranberry	\$7
Passion Fruit / Mango	\$9
Coke / Coke Light / Sprite / Ginger Ale / Tonic / Root Beer	\$5
Red Bull	\$8

OTHER NON-ALCOHOLIC DRINKS

Popcorn Latte	\$8
Salted Caramel and Chocolate	
Ice-cream Shakes	\$9
(Vanilla / Chocolate / Strawberry)	

BOTTLED WATER

Acqua Panna (Still)	\$7
San Pellegrino (Sparkling)	\$7
Chang Flavoured Sodas	\$7
(Lime / Lemon / Passion Fruit / Original Soda)	

COCKTAILS

Botanic Watermelon Boost	\$12
Bombay Sapphire Gin, Triple Sec and Watermelon Juice	
Botanic Pineapple Boost	\$12
Malibu Rum, Triple Sec and Pineapple Juice	
Lychee Bubbles	\$14
Prosecco, Midori and Lychee Liquor	
Botanic Zest	\$15
Roku Gin, Honey, Fresh Young Ginger, Juniper Berry and Tonic Chaser	
Honey & Spice	\$15
Pernod, Triple Sec, Star Anise, Honey and Fresh Lime	

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COCKTAILS

Mount Faber Singapore Sling

\$18

Singapore Sling

(Original / Lychee / Yuzu)

Glass \$18

Jug \$50

Frozen Margarita

Glass \$14

Jug \$50

Classic Mojito

(Mango / Lychee / Watermelon / Strawberry)

Glass \$14

Jug \$50

Frozen / Shaken Daiquiri

(Mango / Lychee / Watermelon)

Glass \$14

Jug \$50

Red / White Sangria

Glass \$15

Jug \$50

Willow Iced Tea

Glass \$15

Jug \$50

Mint Chocolate Mojito

Glass \$15

Jug \$50

Martini

(Mango / Lychee / Watermelon)

\$15

Kir Royale

\$19

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BEERS

ARBORA CRAFT BEER

Lager	\$9
Summer Ale	\$9
American Pale Ale	\$9



ALCOHOLIC SLUSHIES

Wild Berry Citrus	\$12
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DRAUGHT BEERS

Tiger	Half-pint \$12	One-pint \$15
Tiger Soju	Half-pint \$13	One-pint \$16
Heineken Silver	Half-pint \$13	One-pint \$16
Guinness	Half-pint \$13	One-pint \$16
Tiger Tower		\$72
Heineken Silver Tower		\$72

BOTTLED BEERS

Corona	\$13
Bucket of 5	\$58
Heineken	\$13
Bucket of 5	\$58
Guinness Stout	\$14
Erdinger Dunkel	\$16

BOTTLED CIDERS

Strongbow	\$13
Bucket of 5	\$58
Somersby	\$13
Bucket of 5	\$58



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SPRITS

APERITIFS

Campari

Glass \$11
Bottle \$148

Tio Pepe

Glass \$11
Bottle \$148

BLENDED SCOTCH

Ballantine's

Glass \$11
Bottle \$138

Monkey Shoulder

Glass \$13
Bottle \$168

Johnnie Walker Black Label

Glass \$13
Bottle \$168

Glenmorangie "The Quinta Ruban"

Glass \$14
Bottle \$245

Yamazaki

Glass \$16
Bottle \$255

SINGLE MALT

Balvenie 12 years

Glass \$14
Bottle \$198

Macallan 12 years

Glass \$15
Bottle \$248

JAPANESE MALT

Nikka

Glass \$13
Bottle \$188

GIN

Bombay

Glass \$11
Bottle \$138

Roku Gin

Glass \$13
Bottle \$188

Hendricks

Glass \$13
Bottle \$188

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WINES & SPIRITS

CHAMPAGNE

C1 Laurent Perrier Brut Champagne

France

Bottle \$119

C2 Pommery Rosé Champagne

France

Bottle \$139

C3 Dom Pérignon Champagne

France

Bottle \$385

C4 Louis Roederer Crystal, Champagne

France

Bottle \$580

SPARKLING

S2 Casillero del Diablo Reserva Especial Devil's Sparkling Brut

Glass \$13

Bottle \$78

S4 Piccini Prosecco

Italy

Glass \$13

Bottle \$78

S3 Prosecco Rose DOC Meliora Brut Millesimato

Italy

Glass \$15

Bottle \$96

WHITE

W1 De Bortoli DB Family Selection Chardonnay

Australia

Glass \$13

Bottle \$76

W2 Karri Oak Chardonnay

Margaret River, Australia

Glass \$13

Bottle \$76

W3 Oyster Bay, Sau. Blanc

New Zealand

Glass \$13

Bottle \$76

W4 Marrenon Chardonnay Les Grains

France

Glass \$13

Bottle \$76

W5 Vallebelbo Fior Di Vigna Moscato d'Asti

Italy

Glass \$13

Bottle \$76

W6 Novaripa Arenile Abruzzo Pecorino

Italy

Glass \$13

Bottle \$72

W7 Bodega Sottano Chardonnay

Argentina

Glass \$13

Bottle \$80

**Legend - WS : Wine Spectator JH : James Halliday's Wine WE : Wine Enthusiast Magazine WA : Wine Advocate JS : James Suckling
AG: Antonio Galloni BH: Allen Meadows Burghound**

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WINES & SPIRITS

WHITE

W8 FlameTree Embers Sauvignon Blanc Semillion

Australia

Glass \$13
Bottle \$98

W9 Andrew Peace "Masterpeace" Chardonnay

Australia

Glass \$16
Bottle \$76

W10 Clarendelle By Haut Brion Blanc

France

Glass \$16
Bottle \$98

W11 Cloudy Bay Sauvignon Blanc

New Zealand

Glass \$18
Bottle \$98

RED

R1 Casillero del Diablo Reserva Rosé

Chile

Glass \$13
Bottle \$76

R2 De Bortoli DB Family Selection Merlot

Australia

Glass \$13
Bottle \$76

R3 Marrenon Merlot Les Grains

France

Glass \$13
Bottle \$76

R4 Novaripa Arenile Abruzzo Montalpucciano

Italy

Glass \$13
Bottle \$76

R5 Pete's Pure Shiraz

Australia

Glass \$13
Bottle \$76

R6 Bodega Sottano Malbec

Argentina

Glass \$13
Bottle \$80

R7 Andrew Peace "Masterpeace" Shiraz

Australia

Glass \$16
Bottle \$76

R8 Clarendelle By Haut Brion Rouge

France

Glass \$16
Bottle \$98

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