

the salon

dining • celebrations • meetings

APPETISERS

Asparagus Salad  16
Warm Asparagus Salad Frisée Almond Vinaigrette, Ricotta Cheese

Mixed Leaf Caesar Salad with Grilled Chicken 18
Cos Lettuce, Mesclun Smoked Bacon, Anchovy, Fried Parsley, Parmesan, Caesar dressing served with sourdough garlic bread

Crunchy Calamari Fritters 16
Squid Zucchini, Caper Berry, Herbs, Harissa Mayonnaise

Seafood Kueh Pie Tee with Bay Shrimp  10
Traditional spiced pie-tee shells filled with pan-seared bay shrimp and medley of seafood

Crispy Pan-seared White Radish Cake 8
Delicate white radish squares with savoury Chinese pork sausage and dried mushrooms

Classic Singapore Satay ½ Dozen 12
Grilled skewers of mutton, beef and chicken marinated in a spice mix from 1 Dozen 17


the Spice Garden. Served with fragrant roasted peanut sauce and condiments.

SOUPS

Mushroom Velouté  12
A decadent and creamy bisque of wild mushrooms topped with a splash of white truffle oil

Traditional French Onion Soup 12
Beef consommé served with gratinated Gruyère croûton

PASTA

Vegetarian Bolognese  18
Vegan & gluten free Bolognese pasta, plant-based mince in a tomato sauce, Italian basil

Slow Cooked Beef Ragout 20
Fettuccine, slow-cooked minced beef, lush chopped tomatoes, topped with pecorino

Diavolo  24
Capellini, Tiger prawns, Garlic, White Wine, Oregano

Spaghetti White Wine  20
Zucchini, Shallot, Preserved Lemon, Garlic Chips, Wild Rocket

Bacon and Garlic 22
Spaghetti, Garlic, Basil, Poached Egg and Parmesan

CREATE YOUR OWN PIZZA

Classic Tomato Base Pizza with Savoury Mozzarella Cheese 16


Vegetables
Black Olives • Zucchini • Onions • Tomatoes • Mushrooms • Pineapples
Bell Peppers • Chopped Garlic • Chillli • Extra Cheese
\$2 For Each Additional Vegetable Topping

Seafood & Meats
Smoked Salmon • Tuna • Prawns • Squids • Grilled Chicken • Smoked Duck
Gourmet Ham • Parma Ham • Pepperoni • Salami • Bacon
\$4 For Each Additional Seafood or Meat Topping

LOCAL FAVOURITES

Sliced Fish Soup with Rice Vermicelli 16
Tender slices of freshwater fish steeped in a fragrant, nourishing broth, served with thick vermicelli, yam, tomatoes and leafy choy sum



Seafood Hor Fun 16
Flat rice noodles wok-fried to perfection with juicy prawns, fresh squid and vegetables in a silky egg gravy

Singapore Laksa   18
An unmissable local delight featuring thick rice noodles with juicy prawns, chicken, hard-boiled egg and fish cake served in a fragrant, spicy coconut broth

Penang Fried Kway Teow 16
Wok-fried flat noodles with juicy prawns, Chinese pork sausage, eggs, silver sprouts and chives

Singapore Hokkien Mee 18
Braised yellow and thick rice noodles with tender streaky pork belly, juicy prawns, fresh squid, silver sprouts simmered in a flavourful stock and topped with decadent fried lard chunks

Rustic Kampong Nasi Goreng  18
Spicy fried rice topped with a fried egg served with crispy fried chicken, tender grilled chicken satay and prawn crackers


Lobster Nasi Lemak   28
Rice infused with coconut cream and pandan leaves, served with spicy Boston lobster, crispy chicken wing, fish fillet, fried egg, anchovies, roasted peanuts, cucumber and sambal chilli
Traditional option without lobster available at \$18


HFC Singapore Curry Chicken  17
Tender, locally farmed chicken slow-cooked in a spicy coconut gravy served with freshly steamed white rice and crispy Indian crackers (papadum)

Hainanese Chicken Rice 16
Poached chicken served with fragrant rice, chicken broth and condiments

INTERNATIONAL FAVOURITES


Club Sandwich 18
Toasted triple decker sandwich with smoky grilled chicken, crispy bacon, fried egg, juicy tomatoes and lettuce served with a side of salad and french fries
Choice of Whole Wheat or White Bread

Classic HFC Burger  24
Juicy freshly grounded 180gm Black Angus beef patty topped with gouda cheese, caramelized onions and served with a side of fries.

Green Burger  20
Homemade lentil patty, pico de gallo, smoky chipotle mayo, soft milk bun and sweet potato fries

Fish & Chips 20
Golden brown breaded fish fillet served with french fries, creamy coleslaw and tartar sauce

Grilled Australian Angus Striploin  38
Grilled striploin served with café de paris butter roast potatoes and salad

Half Spring Chicken  26
Free range half portion roast chicken with creamy mushroom fricassee
And truffle mash

Charred Salmon Fillet 30
Cucumber fennel salad with lemon aioli

SIDES

Coleslaw 5
Cabbage, red apples, carrots, mayonnaise


Macaroni and Cheese 12
Cheddar & Parmesan Cheese, Green Peas, Crispy Bacon


Buffalo Hot Wings 12
House made Hot Sauce, Celery Sticks, Blue Cheese Dip


Truffle Fries 8


Sweet Potato Fries 8

DESSERTS


Bubur Cha Cha  9
A traditional Nyonya classic featuring chunks of yam, sweet potato and tapioca jelly in a creamy, sweet coconut milk broth

Chendol  9
A Southeast Asian sweet treat with plump pandan jelly, smooth shaved ice and generous infusions of coconut milk and palm sugar syrup

Ice Kacang  9
A thirst-quenching Malaysian concoction of red beans, jelly, agar agar, sweet corn, attap seed and smooth shaved ice drizzled with palm sugar syrup

Chocolate Lava Cake  15
Served with vanilla ice cream *15 mins waiting time required*

Sea Salt Chocolate Tarte with Caramel Ice-cream 15

Traditional Apple Crumble  13
Juicy apple slices with cinnamon and honey, served with our crumble mix, fruits and a scoop of vanilla ice cream

 Chef's Recommendation  Spicy  Vegetarian

*Prices are subject to 10% service charge and prevailing government taxes *Lasagna is baked fresh daily, please ask staff for availability