



TALK • MAKAN • CHILL

By the bay



SALAD

BEEF WALDORF \$24

Green bouquets mixed with walnut, apple, celery, grapes, cold roast beef and honey mustard.

HOKKAIDO SCALLOP \$22

Pan-seared scallops with spicy tamarind sauce with mixed greens.

TMC CAESAR (V) \$18

Crunchy romaine lettuce, grana padano cheese, croutons and anchovies dressing.

Choice of prawns or grilled chicken (Additional: \$12)

BRUNCH

DAILY TILL 4PM

EGGS BENEDICT \$24

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

GRAND MALAYAN BREAKFAST \$29

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

EGGS ROYALE \$29

Norwegian salmon, poached eggs, homemade hollandaise sauce on brioche toast. Served with greens.

SOUP

WILD TRUFFLE MUSHROOM (V) \$18

Homemade creamy silky smooth mushroom soup with truffle cappuccino foam.

CREAM OF CRABMEAT SPINACH \$21

Fresh crab meat, spinach puree, egg white with prawn balls and ikura.

CREAM OF ASPARAGUS \$21

Giant green asparagus with smoked salmon, simeji mushroom and cream fraiche foam.

KIDS

SPAGHETTI & MEATBALL \$16

Fresh tomato basil sauce and homemade meatballs.

SAUSAGE BACON CARBONARA \$16

Creamy carbonara sauce, sausage, turkey bacon, cherry tomatoes and aragula.

CHICKEN IN A BASKET \$16

Crispy popcorn chicken and fries.



CONE TRIOS RILETTE \$21

Smoked duck, crab, smoked salmon served in a pastry cone wraps topped with microcress and ikura caviar.

TMC SATAY \$28

Assorted selections of chicken, mutton or beef satay with side condiments and peanut sauce.

ROSE CRACKERS & KUEH PIE TEE \$24

Smoked salmon mousse, caviar on crispy rose crackers and kueh pie tee with prawns.

TRUFFLE FRIES \$16

Golden fries with grated padano cheese drizzled with truffle oil. Served with garlic aioli.

EDAMAME (V) \$16

Japanese soybean mixed with sea salt.

PASTA

SOTONG HITAM SEAFOOD \$43

King prawns, scallops, mussels, octopus leg tossed in creamy squid ink.

SMOKED DUCK CHILI PADI \$32

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

WAGYU BEEF UDON \$36

Wagyu beef stripe, black peppercorn, dry fish flakes, seaweed, white sesame seed.

RICE

CURRY SEAFOOD RISOTTO \$43

Barramundi, octopus leg, king prawn shaved fennel blended with curry spices. Topped with egg yolk.

BUAH KELUAK FRIED RICE \$36

Fried sambal buah keluak rice with wagyu beef cubes, asparagus, carrot and crispy anchovies.

TOM YAM PAELLA \$49

Barramundi, mussels, octopus leg, prawns, coconut cream, shaved fennel.

APPETIZERS

SALMON TARTARE \$24

Smoked salmon tartare with mango, avocado, topped with ikura, crispy fish chips and drizzled with ponzu dressing.

CRISPY KING PRAWNS \$28

King prawn tossed with yuzu pomelo kumquat mayo, topped with ikura.

TEMPURA EGGPLANT (V) \$18

Deep fried aubergine with ginger and sour plum sauce.

BOXING MANGO CHICKEN \$21

Deep fried crispy chicken, mango salsa. Served with sweet chili lime sauce and mixed greens.



MAINS

TMC FISH & CHIPS \$32

Classic crispy halibut, served with fries, tri color slaw, raisins and tartare sauce.

HALIBUT LEMONGRASS \$39

Pan-fried halibut with spicy lemongrass butter cream, sauteed spinach, baby carrots and artichoke.

CHICKEN PERCIK \$34

Marinated boneless chicken leg roulade, potato mash, broccolini, shitake and baby carrots.

GRILLED LAMB LOIN \$46

Seared lamb loin served with black pepper mint gravy, artichoke heart, broccolini and baby carrots.

LOBSTER NEWBERG \$88

Boston lobster, steamed chawanmushi, garlic chili bean and tempura lychee prawns.

WAGYU STRIPLOIN \$69

Australian wagyu BMS5 striploin, sauteed asparagus, baby carrots, baby corn and green peppercorn sauce.

BANGER & MASH \$39

Fresh butchery beef and lamb sausages, silky smooth green pea mash, baby carrots, onion beef gravy.

TMC 'SIGNATURE' WAGYU BURGER \$36

Homemade wagyu beef patty with avocado, buffalo tomato, onion, blue and gruyere cheese. Served with fries and greens.

'IMPOSSIBLE' BURGER (V) \$34

Natural plant based burger, lettuce, buffalo tomato, onion, blue and gruyere cheese, avocado on a toasted brioche bun. Served with fries and greens.

BEEF WELLINGTON \$49

Juicy wagyu beef flank wrapped with puff pastry, brown mushroom. Served with asparagus and sauteed vegetables and beef gravy.

SURF & TURF \$98

Beef cheeks rendang, baked gruyere cheese, Boston lobster served with side condiments.

WAGYU FLANK STEAK \$46

Seared wagyu beef flank served with chimichuri sauce, shaved fennel, baby carrots and bergedil.

OCTOPUS BELADO \$58

King prawns, scallops, octopus leg, asparagus, baby carrots, artichoke and spicy tomato gravy.

DESSERTS

BREAD & BUTTER PUDDING \$21

Homemade warm traditional bread and butter pudding topped with vanilla ice cream.

SUMMER PUDDING \$19

Fresh berries pudding topped with vanilla ice cream.

CLASSIC ONDEH-ONDEH CAKE \$10.50

Moist pandan cake base, layered with gula Melaka bits and grated coconut. Frosted with coconut Chantilly cream. Served with vanilla ice cream.

DURIAN PENGAT CAKE \$12.50

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

PUTU PIRING CAKE \$11.50

Moist vanilla cake based layered with gula Melaka bits and grated coconut. Frosted with Chantilly cream. Served with vanilla ice cream.

STICKYDATE PUDDING \$21

Super moist molten cake served warm with vanilla ice cream with lashings of toffee sauce.

TMC FRUITS PLATTER \$29

Artisanal gastronomic mixed fruit platter.

GORENG PISANG SPLIT \$19

Vanilla, chocolate and mango ice cream served on a goreng pisang and garnished with flavored sauce and fruits.

TMC WAFFLES \$18

Freshly-baked waffles topped with sweet toppings, caramelised banana drizzled with chocolate sauce. Served with vanilla or chocolate ice cream.



BEVERAGES

MINERAL WATER (STILL OR SPARKLING)

AQUA PANNA | SAN PELLEGRINO \$7

FRIZZY

COKE | COKE LIGHT | SPRITE \$7

MILKSHAKES

VANILLA | CHOCOLATE \$9

STRAWBERRY \$9

MANGO | AVOCADO \$10

COLD PRESSED JUICE

APPLE | ORANGE | PINEAPPLE \$9

WATERMELON \$10

TROPICANA Apple & Orange \$12

BLOODY MELON Orange & Watermelon \$12

COOLERS

LYCHEE & MINT \$9.50

MANGO & MINT \$10.50

HONEY LEMON SOOTHER \$9.50

HOMEMADE LEMON TEA \$9.50

TMC CLASSICS MOCKTAILS

MALAYAN SUNRISE \$17

Freshly cut peach with fresh pineapple and orange juice drizzled with rose syrup.

CHOCOLATE L'ESPRESSO \$16

Shot of espresso with heavy cream and chocolate syrup.

PINA COLADA \$15

Tropical blend of fresh pineapple juice and coconut milk.

BLUEBERRY MOJITO \$16

Rejuvenate your thirst with a tradition of Cuba and a twist of blueberry.

MADAME ONDEH \$18

In-house signature classic ondeh cake has become a sensual dessert drink. *A must to try!*

PEACH BELINI \$17

Fresh peaches with rose syrup topped with sparkling juice.

BUTTERSCOTCH BEER \$16

Taste of sweet sugar cane with creamy vanilla and butterscotch flavors.

NON ALCOHOLIC WINES

ALAIN MILLIAT, FRANCE

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

MERLOT \$64

Discover this purple red juice, it's fluid texture, rich aromas, woody and blueberry flavors and delicate bitterness.

CHARDONNAY \$64

Discover this light amber juice, it's fluid texture, pear and quince aroma, honey flavors.

CABERNET ROSE \$64

Discover this antique pink juice, aromatic complexity, wood, dried figs, fine balance between acidity and sugar.

NON ALCOHOLIC CHAMPAGNE

PRISECCO, GERMANY

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

DOM CHAMPAGNE, BRUT \$68

Delicate taste of ripe pear, sweetness and well integrated acidity.

APFELSINFONIE \$68

A delicate 'hot & spicy' finish. Lively acidity, woody caramel notes.

RED OVER ROCKS \$68

Dark berries, cherries, blackcurrant and elderberries with a hint of lime.

CUVEE NO.11 \$68

Fresh notes of cherry blossoms and a light lemon freshness. Hint of vanilla and apple.

CUVEE NO.25 \$68

Woody notes of fir shoots and tart berries. Hint of apple and banana.

ROYAL SELECT, BELGIUM

SPARKLING APPLE \$42

Sensational sparkling juice made from natural apple.

SPARKLING PEACH \$42

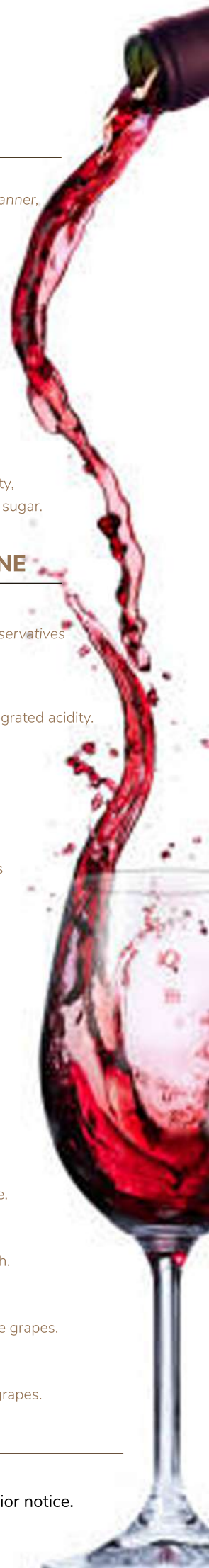
Sensational sparkling juice made from natural peach.

SPARKLING WHITE GRAPE \$42

Sensational sparkling juice made from natural white grapes.

SPARKLING RED GRAPE \$42

Sensational sparkling juice made from natural red grapes.



HOT BEVERAGES

TEAS & INFUSIONS by TWG

ROYAL BREAKFAST \$11

Commence the day with the finest high-grown Ceylon blended with rich Kenya black tea.

GRAND WEDDING \$11

A festive tea to celebrate life's momentous occasions with a perfect blend of black tea, sunflower and exotic fruits.

BAIN DE ROSES \$12

The roses of Grasse come into bloom with a luxuries perfume. The sensual blend of Darjeeling tea, roses and hints of vanilla.

FRENCH EARL GREY \$11

A fragrant variation of the great classic, this black tea infused with citrus fruits and French blue cornflower.

MOROCCAN MINT \$11

This fine green tea perfectly blended with strong Sahara mint.

SILVER MOON \$12

Perfectly green tea blend with vanilla bouquet and grand berry.

VANILLA BOURBON \$12

Rooibos tea from South Africa blended with vanilla. Enveloping this theine-free is perfect for children as well.

ARTISANAL COFFEE & CHOCOLATE

(Additional \$1 for Iced Coffee)

L' ESPRESSO \$6

Coffee brewed by forcing hot water through finely ground darkly roasted coffee beans. In Italian means "made for one serving".

AMERICANO \$7

Double shot of espresso topped with hot water. Savour with stronger aroma and taste.

CAFE BREVE \$8

Espresso-based drink with half steamed cream half milk.

CAFE AU LAIT \$8

Black coffee with hot milk.

CAFE CON MIEL \$9

Espresso with honey and whole milk. Dust with cocoa.

WHITE CHOCOLATE MOCHA \$10

Espresso-based drink with white chocolate and milk.

IRISH COFFEE \$10

Espresso coffee with rye syrup and milk.

BANANA SESAME CAPPUCINO \$10

Double shot espresso with banana and salted caramel syrup and milk topped with sesame seeds.

HOT CHOCOLATE \$7

ICED CHOCOLATE \$8





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