












A LA CARTE MENU

11am to 1am

LOCAL DELIGHTS

- Singaporean Chicken Rice** \$20
A very popular Singaporean dish. The chicken is slow cooked in chicken broth until it is tender. The same broth is used to cook the rice, giving it subtle aromatic fragrances. Accompanied with homemade chili sauce, dark soya sauce and ginger sauce.
- Singaporean Laksa**  \$24
This spicy noodle soup is of Peranakan heritage, made from a rich coconut broth with fresh lemongrass and turmeric, and finished with the freshest seafood and local aromatic herbs. Our special recipe contains Boston Lobster claws.
- Seafood Hor Fun** \$22
Fried flat noodle, prawn, squid, fish, egg, choy sum, straw mushroom, and chicken gravy
- Chicken Satay**  \$15 \$22
Char-grilled chicken on skewers, cucumbers, onions, rice cake and achar accompanied with peanut sauce (half dozen) (a dozen)
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- Nasi Goreng**   \$30
Indonesian fried rice, chicken drumlet, chicken satay, fried egg and prawn cracker
- Singaporean Fried Bee Hoon**   \$18
Rice vermicelli, barbecued pork, prawns, cabbage, carrots, choy sum, egg and bean sprouts
- Malaysian Chicken Curry** \$30
Fresh turmeric, lemongrass, blue ginger, cumin-coriander spice and coconut milk
- Wonton Noodle Soup**  \$28
Barbecued pork, chicken and prawn dumpling, choy sum and chicken broth
- Butter Chicken**   \$22
Tandoori baked spiced chicken with tomato and cashew nut gravy served with plain basmati rice and mixed pickles
Papadum upon request (contains gluten)
- Goan Fish Curry**  \$28
Coconut, onion, tomato, ginger, garlic, cashew nuts, curry leaves, tamarind, served with plain basmati rice, papadum and mixed pickles
- Lamb Biryani**  \$38
Dum lamb biryani with onion and tomato gravy, served with raita and mixed pickles
Papadum upon request (contains gluten)



All prices are subject to 10% service charge and prevailing government taxes including GST.

SALADS

Burrata & Cherry Tomato with Basil Salad 🌱 \$25
Burrata cheese, cherry tomato, basil leaves, arugula seasoned with sea salt, fresh cracked pepper, finished with extra virgin olive oil and aged balsamic vinegar

Caesar Salad 🥚 \$22
Romaine lettuce, Parmesan cheese, croutons, crispy pork bacon and boiled egg

SOUPS

Lobster Bisque 🍷 \$24
With grilled onion focaccia

Tom Yum \$18
Prawn broth, chili, ginger, garlic, fish sauce, kaffir lime, coriander, lime leaves, lemongrass, cherry tomato, galangal, oyster mushroom, shallots

PASTA

Spaghetti Bolognese \$24
Beef ragout, parmesan cheese and buffalo mozzarella

Rigatoni Carbonara 🥚 🐷 \$24
Egg sauce with parmesan and salted pork

VEGETARIAN

Tomato Soup 🌱 \$16
Basil, tomato and sharp cheddar cheese with croutons

Penne Arrabiata 🌱 \$19
Spicy tomato sauce, buffalo mozzarella

Moussaka Lasagna 🌱 \$19
Pasta, smoked eggplant, zucchini, bell pepper, thyme, parmesan cheese and tomato sauce

Vegetable Bee Hoon 🌱 \$16
Carrot, cabbage, choy sum, bean sprout and vegetarian oyster sauce

Dal Tadka 🌱 🌱 \$22
Yellow lentil, red chili and coriander served with plain basmati rice and mixed pickles
Papadum upon request (contains gluten)

Dal Makhani 🌱 🌱 \$24
Black lentil, tomato, ginger, garlic, butter, ghee and cream served with plain basmati rice and mixed pickles
Papadum upon request (contains gluten)

Mattar Paneer 🌱 🌱 🌱 \$26
Cottage cheese, green pea and cashew nut curry served with plain Basmati rice and mixed pickles
Papadum upon request (contains gluten)

SANDWICHES AND BURGERS

Beef Burger 🥚 🐷 🍷 200g \$36
Beef patty, onion rings, pickles, lettuce, tomato, bacon and cheddar cheese

Club Sandwich 🥚 🐷 \$34
Smoked chicken, bacon, fried egg, lettuce, tomato and mayonnaise

Reuben Sandwich 🥚 \$24
Toasted rye loaf with corned beef, sauerkraut and Russian dressing

FROM THE SEA

Roasted Salmon 🌱 \$38
Glazed with a mildly spicy bell pepper and tomato sauce, served with wild rice

Fish and Chips 🥚 🍷 \$38
Snapper, ale beer and Sprite batter with tartar sauce, malt vinegar and lemon

DESSERTS

Vanilla Crème Brûlée 🥚 🌱 \$14
Cassonade crust and shortbread

Hazelnut Royaltine Truffle 🥚 🌱 \$16
Served with berries compote

Strawberry Shortcake 🥚 🌱 \$16
Coconut crumble, passion fruit coulis

Lemon Tart Meringue 🥚 \$16
Raspberry gel, sesame chips

Classic American Cheese Cake 🥚 🌱 \$18

Sago Gula Melaka 🌱 \$16
Served with coconut ice cream

Cheese Platter 🌱 \$28
A selection of artisan cheese with fruit mostarda, dried fruits, nuts and bread

Ice Cream 🥚 🌱 🌱 \$10
One scoop: choice of vanilla, strawberry, chocolate



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