



~ DINNER MENU ~

~ SHARING PLATTER ~

Cold Cut Platter – Spanish Parma Ham | Norwegian Smoked Salmon | Spicy Salami | Duck



Rillettes | Pickled | Toasted Artisan Bread | 28.90 | 

Artisan Cheese – Bleu Vein | French Brie | Camembert | Aged Cheddar | Golden Gouda | Dried Fruits | Nuts | Jam | Water Biscuit | 29.90 |


Farmer Sausages – Pork Bratwurst | Spicy Chorizo | French Veal | Garlic Pork | Mustard |


Sauerkraut | Toasted Artisan Bread | 28.90 | 

LOCAL Celebration – Truffle Fries | Spring Roll | SPAM Fries | “Har Cheong” Wings |


Calamari Ring | Dips | 26.90 |  


~ SIGNATURE ~

LOCAL Nasi Lemak – Fragrant Coconut Rice | Slowed Cooked Free-Range Chicken Rendang | Homemade Sambal Egg | Pickled Achar | Cracker | Peanut | Ikan Bilis | 16.90 | 

30 Ben Beef Burger – Toasted Sesame Bun | Hand Moulded Chopped Beef | Sautéed Mushroom | Double Cheese | Smokey Bacon | Tomato Mayo | Fries | 19.90 | 

Asian Vongole – Linguine | Pacific White Clam | Spring Onion | Cilantro | Chilli | Garlic | White Wine | Clam Stock | EVOO | 19.90 |  

Wok Fried “Pasta” Mee Goreng – Pasta | Homemade Tomato Sauce | Sambal Chilli Sauce | Eggs | Prawn | Clam | Prawn Cracker | Crispy Shallot | 19.90 | 

8hr Braised Beef Cheek Bowl – Braised Angus Beef Cheek | Steamed Japanese Rice | Pickled Daikon | Bacon | Sous Vide Egg | Wild Mushroom | Beef Jus | 22.90 | 



Chef Recommendation |



Contains Beef |



Contains Pork |





Spicy |




Vegetarian




~ FORK | SPOON | CHOPSTICK ~

Clay Pot Seafood Hor Fun – Wok Fried Hor Fun | Medley Seafood | Egg Drop Style Sauce |
Pickled Green Chilli | Light Soy Sauce | 18.90 |  

‘Singapore Chilli Crab’ Tempura Don – Tempura Prawn | White Fish | Mixed Vegetables |
Steamed Japanese Rice | Singapore Chilli Crab Sauce | 22.90 | 

Oven Baked Pacific Fillet – Lemon Herb | Spring Vegetable | Roasted Vine Tomato Sauce |
Whipped Potato | 17.90 |

Homemade Beef Meat Ball Pasta – Homemade Beef Italian Meatball | Roasted Vine
Tomato Sauce | Spring Herb | Parmesan Cheese | EVOO | 18.90 | 

~ BITES & SIDES ~

Gourmet Soup – Check with Our Friendly Server for The Soup of the Day | 9.90 |

Fresh Garden Green – Handpicked Salad | Condiments | Selection of Dressing | 12.90 | 

French Fries – Skin on Potato Strips | Sea Salt | Triple Dips | 9.90 | 

SPAM Fries – Large Strips of Local Luncheon Meat | Bacon Sour Cream Dip | 10.90 |  

Truffle Fries – Fries | White Truffle Sea Salt | Winter Truffle Oil | 14.90 |  

Crispy Spring Roll (6pc) – Wrapped with Spring Vegetable | Thai Chilli Dip | 9.90 | 

“Har Cheong” Wings (Half Dozen) – Prawn Paste Chicken Wing | Achar Dip | 12.90 | 

Deep Fried Calamari Ring – Battered Pacific Squid Ring | Creamy Tartar Sauce | 12.90 | 

Whipped Potato – Idaho Potato | Butter | Cream | Milk | 5.90 | 

Steamed Rice – Fragrant Thailand Jasmine Rice | 1.90 | 



~ KIDS CORNER ~

Fish & Chips – Battered White Fish Fillet | French Fries | Tartar Sauce | 10.90 | 

Golden Chicken Nugget – French Fries | Tomato Ketchup | 9.90 |

BBQ US Chicken Fillet – Whipped Potato | BBQ Sauce | 10.90 | 

Meatball Pasta – Italian Beef Meatball | Tomato Sauce | Parmesan Cheese | 10.90 | 

~ SWEET ~

Dark Chocolate Lava – Dark Chocolate Lava Cake | Bourbon Vanilla Ice Cream | Mixed Berry Compote | 13.90 | 

Crispy Banana Split – Fried Battered Banana | Chocolate Sauce | Ice Cream | Toasted Almond | 12.90 |

Cakes & Pastries – A Selection of Cakes & Pastries is available at our Patisserie Counter



Chef Recommendation |



Contains Beef |



Contains Pork |



Spicy |



Vegetarian