

DⁱCUISINE
ALL DAY DINING





Baked Cod Fillet



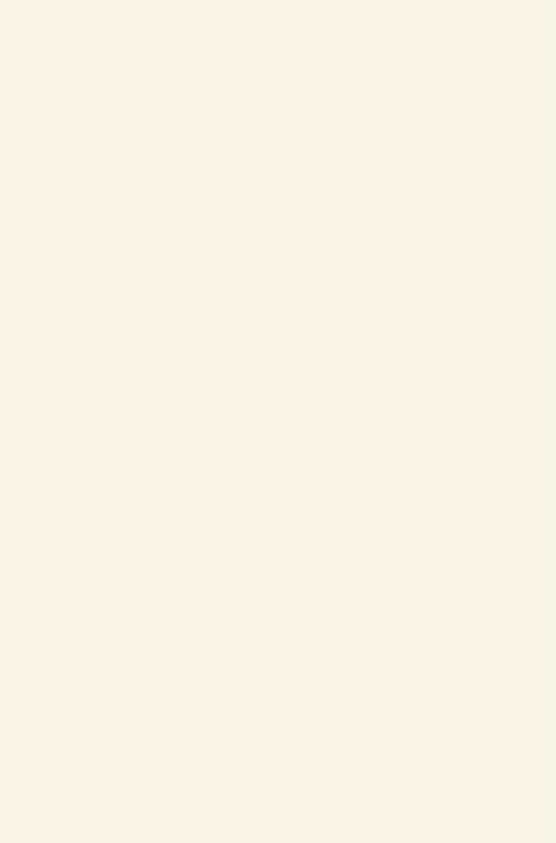
Frutti Di Mare



Nasi Goreng



Rack of Lamb



Mohinga



Grilled Tenderloin



Classic Beef Burger





FRESH START

USD



Fresh Garden Salad

Green apple and pecan nut balsamic dressing

6++

Caesar Salad

Grilled cajun chicken with romaine lettuce, crispy bacon, parmesan cheese, garlic crouton, and creamy anchovy dressing

8++

Beetroot and Goat Cheese

Age balsamic reduction, caramelized walnut, and rocket leaf

9++

Warm Soft Shell Crab

Fried soft shell crab with Asian salad, mango, and lemon chili vinaigrette

10++

Tuna Salad

Rocket salad with grilled sesame tuna, cherry tomato, ginger, and olive

10++



New Age Seafood Salad

Poached prawn, fresh salmon, pickled ginger, radish, young lettuce, nori, and sake dressing

10++



THE SOUPS



Creamy Mushroom

Fresh mushroom and garlic crouton

6++

Lentil

Light and flavorful lentil broth

6++



Tom Yum Goong

Prawn, mushroom, chili, coconut milk, and lemongrass

8++

Oxtail

Carrot, potato, celery, tomato, and spices

8++



Chef's Specials



Spicy



Vegetarian

Prices are subject to 10% service charge and 5% tax.



GRILL

USD

Roasted Chicken Breast	14++
Char-Grilled King Prawn (180g)	22++
Grilled Salmon Steak (180g)	22++
Roasted Rack of Lamb (240g)	26++
Angus Beef Rib Eye (220g)	27++
Angus Beef Tenderloin (200g)	28++

Our grills are served with seasonal vegetable and a choice of one sauce and side dish:

Side dish:

Mashed Potato, French Fries, Potato Wedges, and Steamed Potato



Sauce:

Red Wine, Mushroom, Black Pepper, and Creamy Orange



SANDWICHES AND BURGERS

Served with French fries, ketchup, and mayonnaise

 Grilled Vegetable and Halloumi Cheese	10++
Grilled seasonal vegetable with pan-fried halloumi cheese	
Club Sandwich	12++
Grilled cajun chicken, bacon, fried egg, lettuce, and tomato	
 Cod Fish Burger	12++
Deep-fried, battered fish fillet with tomato, lettuce, and tartar sauce	
Classic Beef Burger	12++
Lettuce, tomato, caramelized onion, gherkin, and bacon	



PASTA

Choose your own pasta

Spaghetti, Penne, Linguine, and Fusilli

Pomodoro	12++
Fresh tomato, onion, basil, and white wine	

Bolognese	12++
Beef bolognese, tomato sauce, and marjoram	

Carbonara	12++
Bacon, button mushroom, onion, egg yolk, and cream	

Frutti Di Mare	14++
Grilled prawn, squid mussel, sweet basil, and tomato sauce	



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ASIAN AND SOUTHEAST ASIA ENTRÉE

USD



Mohinga

Hard-boiled egg, long bean, crispy corn, coriander, and traditional Burmese rice noodle

12++

Char Kway Teow

Egg, onion, chive, Chinese sausage, shrimp, and bean sprout

12++



Nasi Goreng

Sambal fried rice served with fried egg, fried chicken wing, pickled cucumber and pineapple, prawn cracker, and chicken satay

12++

Hainanese Chicken Rice

Poached chicken, fragrant rice, chicken broth soup, cucumber, served with chili sauce, ginger purée, and dark sweet soya sauce

12++



Aloo Gobi

Fried cauliflower and potato gravy served with paratha, papadum, cucumber, and pickled pineapple

14++

Wonton Noodle Soup

Char siew, prawn and pork dumpling, mustard green, and egg noodle

14++

Dried Wonton Noodle

Char siew, prawn and pork dumpling, mustard green, and pickled chili egg noodle

14++

Murgh Makhani

Butter chicken in tomato gravy with paratha, papadum, mint raita, and mango chutney

16++



DESSERTS

Ice cream (single scoop)

Choice of vanilla, chocolate, strawberry or green tea served with whipped cream and fresh fruit

3++



Lemon Cheese Cake

Lemon powder, candied pineapple, and yuzu cremeux

5++

Rum and Raisin Crème Brûlée

Berry and cookie ice cream

5++

Chocolate Mousse Cake

Oreo® cookie crumble, crispy nut tuile, and mixed berries compote

5++

Fresh Cow Milk and Saffron Kulfi

Candied pistachio and saffron floss

5++

Seasonal Fresh Fruit Platter

5++



Chef's Specials



Spicy



Vegetarian



Local

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