

SNACKS & STARTERS

Bruschetta △	10
olive pâté, tomatoes, bell pepper caponata	
Salt & Pepper Calamari	18.5
chipotle mayonnaise	
Melon & Ham ○	20
prosciutto, cantaloupe, arugula	
Escargot Bourguignonne (Half Dozen)	20
garlic & parsley butter, baguette	
Vodka-cured Salmon □	24
sauce gribiche, capers, multigrain toast	
Prawn Cocktail (One Dozen)	29
homemade cocktail sauce, lemon	
Assorted Satay (Half Dozen)	17
beef, chicken, mutton, ketupat, peanut sauce	
Freshly Shucked Oyster or Baked Oyster Rockefeller	
per piece	4.5
half dozen	24
one dozen	40
Charcuterie Board ○	28
salami, bresaola, prosciutto, leg ham, duck rilette, bread, cornichon, mustard, olive tapenade	

SOUPS

Mushroom Soup △	14.5
porcini, morel, shaved truffle	
Tom Yum Soup	
lemongrass, chilli, kaffir lime, steamed rice	
with chicken	17
prawns, mussels, fish, squid	24
tiger prawns	26

SALADS

Wedge Salad ○	21
iceberg lettuce, tomatoes, egg, green onion, bacon with ranch dressing or blue cheese dressing	
Watermelon & Goat Cheese Salad △	24
heirloom tomato, beetroot, pumpkin seeds, aged balsamic	
Grilled asparagus and pumpkin salad △	22
zucchini, radicchio, flax and pumpkin seeds, vino cotto dressing	
with grilled skirt steak	32
grilled Moroccan spiced chicken breast	27
Crispy Soft Shell Crab Salad	24
Asian slaw, spicy lemongrass dressing	

PASTA & RISOTTO

Risotto of Porcini Mushroom △	21
mascarpone cheese	
with Hokkaido scallop	28
Boston lobster	34
Fettucine	
pomodoro, tomato sauce, fresh basil △	20
puttanesca, olives, anchovies, oregano, capers, tomatoes, garlic	22
with tiger prawns	32
clams	25
Linguini Squid Ink	29
tiger prawns, clams, roasted pepper, capers, chilli, olive oil	

SIGNATURES

100% Wagyu Burger (300gm)	31
melted raclette cheese, tomatoes, dill pickle, rocket leaves, red onion, chipotle mayonnaise	
Crossroads All-Day Breakfast	27
two eggs (any style), hash brown, vine tomatoes, baked beans, choice of chicken sausage, bacon ○ or pork sausage ○	

30-MINUTE LUNCH GUARANTEE

Caesar Salad	19
romaine lettuce, anchovy dressing, garlic-herb crouton, parmigiano-reggiano, white anchovy	
with bacon ○	23
grilled Moroccan spiced chicken breast	24
smoked salmon	26
grilled tiger prawns	30.5
Spaghetti	
bolognese ragu of minced beef	26
carbonara garlic, bacon, parmigiano-reggiano, egg cream sauce ○	24
Niçoise Salad	
kalamata olive, green beans, tomatoes, grated egg, kipfler potato, red wine vinaigrette, mache green	26
with grilled rare yellow fin tuna	32
Norwegian salmon	
Fish n Chips	29
beer battered cod, chips, tartar sauce	
Hainanese Chicken Rice SIGNATURES	24
chicken broth, ginger, chilli, dark soy sauce	
Angus Steak Sandwich	26
portobello mushroom, caramelised onion, watercress, provolone cheese, grilled sourdough	
BLT Ciabatta ○	21.5
bacon, lettuce, tomato, avocado, mayonnaise	
with grilled rare yellow fin tuna	25
grilled chicken breast	24.5
Croque Monsieur ○	19
shaved leg ham, gruyère cheese, toasted on brioche	
Croque Madame topped with sunny side up egg	19.5
Club Sandwich ○	19
triple decker, bacon, turkey, tomatoes, lettuce	
Char Kway Teow ○	22
wok-fried rice and egg noodles, prawns, Chinese sausage, squid, fish cake, bean sprout, black soy sauce	
Nasi Goreng	23.5
Indonesian-style fried rice, sunny side up egg, achar, chicken satay, chicken drumstick, peanut sauce, prawn crackers	

MAINS

Steak Frites	
400-Day Grain-Fed Australian Wagyu Beef	
Sirloin – 280gm	61.5
Rib eye – 280gm	70
Tenderloin – 180gm	66.5
add seared duck foie gras	15
béarnaise or peppercorn sauce	
Grilled Chicken Breast ○	26
fava beans, pearl barley, parmesan, crisp prosciutto	
Grilled Lamb Cutlets	39
dukkah, quinoa, broccolini, mint pesto	
Baby Back Ribs ○□	38
bourbon barbecue sauce, corn on the cob, coleslaw	
Fish of the Day	seasonal price
please ask your server, or refer to our Crossroads Cafe's mirror	

SANDWICHES

Marriott Burger ○	25.5
100% ground Angus beef, cheddar, tomatoes, crispy bacon, dill pickle	
Open Face Mushroom & Brioche Sandwich △	19
goat cheese, arugula, poached egg, hollandaise sauce	
Reuben Sandwich	19
corned beef, sauerkraut, Swiss cheese, Russian dressing, rye bread	

All burgers and sandwiches are served with French fries

LOCAL

Hokkien Mee ○	23
rice & egg noodles, prawns, squid, pork belly, bean sprouts	
Char Hor Fun	
wok-fried rice noodles, chye sim, mushroom, egg, oyster sauce	
with sliced beef	23
assorted seafood	26.5
Singapore Laksa Lemak	24
rice noodles, prawns, quail egg, bean curd, fish cake, spicy coconut gravy	
with crayfish	26
Mee Goreng	
wok-fried yellow noodles, spicy shrimp paste, egg, chye sim	
with chicken	22
assorted seafood	26.5
Yang Chow Fried Rice ○	21
Chinese sausage, BBQ pork, shrimp, fried egg	
Chicken Curry	24
coconut gravy, achar, steamed rice	

DESSERTS

Fresh Fruit	13
market fresh fruits, choice of sorbet: raspberry or mango	
New York Baked Cheese Cake	13.5
balsamic strawberries, whipped cream	
Classic Sticky Date Pudding	14.5
caramel sauce, vanilla bean ice cream	
Chocolate Brownie	13
whipped cream	
with vanilla bean ice cream	15.5
Crème brûlée	13
fresh berries	
Banana Split	13
strawberry, vanilla & chocolate ice cream, toasted hazelnut, chocolate sauce	
Ice cream & Sorbet by the scoop	4.5
flavours available:	
chocolate, vanilla, strawberry, caramel, raspberry sorbet, mango sorbet	
Artisanal Cheese	26.5
bread, crackers, dried & fresh fruits	

ALL DAY MENU

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.

Daniele Trivero
Chef de Cuisine

All prices are subject to 10% service charge and 7% Goods & Services Tax (GST)

○ Contains Pork △ Suitable for Vegetarians □ Contains Alcohol

Wayson Lai
Restaurant Manager