



## BREAKFAST

SERVED FROM 6.00 AM - 11.00 AM DAILY

### Village Breakfast 22

Coconut-infused Rice with Chicken Wings, Onion Sambal, Boiled Egg and Chili Pickles served with Tropical Fruits, Fruit Juice and Brewed Coffee

### American Breakfast 24

Eggs any style, Sausage, Turkey Bacon, Grilled Tomato, Hash Brown, Smoked Baked Beans served with a selection of Danish Pastries, Tropical Fruits, Cereal, Juice and Brewed Coffee

### Yoghurt Bowl 7

Natural Yoghurt with Fresh Fruits and Compotes

### Cereal Bowl 6

Served with Muesli and Milk

### Banana & Berry Pancake 14

Buckwheat Pancakes with Banana Brulee, Berries, Fresh Cream & Maple Syrup

### Warm Oatmeal Stew 8

With Fruits, Berries & Acacia Honey

### Baker's Basket 8

Assorted Bread & Viennoiseries served with Butter, Marmalade & Preserved Fruit

### 2 Eggs Any Style 16

Served with Turkey Bacon, Sausage, Grilled Tomato, Toast and Salad

### Nasi Lemak 14

Coconut-infused Rice with Chicken Wings, Onion Sambal, Boiled Egg, and Chili Pickles

### Tropical Fruit Platter 10

Local Seasonal Selection of Drupes and Fruits

## SANDWICHES & BURGERS

### Wholemeal Monte Cristo 15

Wholemeal Sandwich of Turkey Breast Ham and Cheddar Cheese served with Truffle Fries & Salad

### Triple Decker Club Sandwich 17

Classic Triple-Layered Sandwich with Fried Egg, Turkey Bacon and Ham and Lettuce served with Truffle Fries & Salad

### Italian Mushroom Panini 18

Grilled Panini Bread with Confit Portobello Mushroom, Onion & Tomato Chutney with Pine Nuts served with Truffle Fries & Salad

### Australian Wagyu Beef Burger 24

Toasted Brioche Roll with Australian Wagyu Patty, Cheddar Cheese, Tomato Relish and Pickles served with Truffle Fries & Salad

## STARTERS

SERVED FROM 11 AM - 10.30 PM DAILY

### Satay 10

Half Dozen Char-grilled Spice-marinated Chicken Brochette served with Home-made Chili Peanut Sauce & Pineapple Relish

### Vietnamese Rice Roll 10

Rice Paper Rolled with Shrimp, Carrots, Sprouts, Lettuce with Hoisin Sauce served with Chili-infused Vinegar

### Nonya Ngo Hiang 12

Minced Chicken & Shrimp wrapped in Beancurd Skin served with Salad and Thai Chili Sauce

## SALADS

### Vegetable Salad with Sesame Dressing 12

Fresh Leaves & Market Selected Vegetables tossed in Sesame Emulsion Dressing and served with Grilled Bread

### Traditional Nicoise Salad 16

Haricot Verte, Olives, Tomatoes, New Potatoes tossed in Lemon Vinaigrette served with Seared Tuna

### Caesar Salad 16

Romaine Lettuce tossed in Classic Caesar Dressing served with Turkey Bacon Crisps, Quail Egg, Crouton and Shaved Parmesan

## SOUPS

### Soup of The Day 8

Please Ask Our Servers For Today's Selection

### Vegetable & Chicken Consomme 10

Vegetables & Shredded Chicken in Clear Chicken Broth

## PASTA

### Asparagus Aglio Olio 16

Garlic Confit, Extra Virgin Olive Oil, Asparagus and Chili Flakes

### Al Fungi Carbonara 18

Assorted Mushroom, Egg and Turkey Bacon in Creamy Parmesan Glaze

### Beef Bolognese 18

Classic Beef Ragout with Provence Herbs and Tomato Stew

### Seafood Arrabiatta 22

Prawns, Squid, Clams tossed in Spicy Chili Tomato Stew

 Vegetarian

All prices are subject to 10% service charge and prevailing GST



## INTERNATIONAL SELECTION

### Fish & Chip 22

Battered Chilean Sea Bass with Glazed Peas, Shoe-String Fries and Classic Condiments of Lemon and Tartare Sauce

### Roasted Half Spring Chicken 22

Juniper-scented Roast Spring Chicken served with Barley Grain Risotto and Assorted Mushroom & Herbs

### Pan-fried Norwegian Salmon 25

served with Sweet Pepper Pesto, Roasted New Potatoes, Young Carrots And Asparagus

### Australian Grass-Fed Ribeye Steak 36

Australian Ribeye (220gm) with Truffle Fries, Young Carrots and Asparagus

### Grilled Lamb T-Bone 38

Grilled Australian Lamb Shortloin with Gravy, Truffle Fries, Young Carrots and Asparagus

## LOCAL FAVOURITES

### Char Kway Teow 16

Wok-Fried Flat Rice Noodles with Cockles, Prawns, Local Chives, Sprouts, Egg in Village Soy Seasoning

### Hainanese Chicken Rice 16

Poached Chicken served with Fragrant Shallot Rice, Poached Vegetables, Chicken Broth and Ginger Puree, Dark Soya Sauce and Chilli Sauce

### Village Nasi Goreng 18

Malay-Style Fried Rice with Grilled Satay, Crackers, Fried Egg and Chili Pickles with Macanese Sambal Sauce

### Deep Sea King Prawn Hokkien Mee 20

Braised Yellow Noodles with King Prawn, Local Chives, Sprouts and Egg in Prawn Broth

### Beef Hor Fun 20

Wok-Fried Broad Rice Noodle with Grass-Fed Ribeye in Garlic & Black Bean Glaze with Vegetables

### Seafood Hor Fun 22

Wok-Fried Broad Rice Noodle with Prawn, Fish, Clams & Squid in Velvety Egg Gravy

### Village Lobster Laksa 26

Rice Noodles, Boston Lobster, Cockles, Sprouts, Quail Egg and Vietnamese Mint Leave In Spicy Coconut Broth

## DESSERT

### Lemongrass Jelly 8

Lemongrass and Pandan infused Jelly served with Fresh Pomegranate, Mint and Lime Sorbet

### Fresh Fruit Platter 10

Cuts of Local Seasonal Market Fruits served with Chili Plum Sugar

### Creme Brulee Cheesecake 10

served with Red Berry Sauce and Oven-dried Wild Strawberries

### Thai Ruby in Coconut Cream 12

Water-chestnut Rubies, Mango Strips, Attap Seed, Pandan Jelly and Pomelo Pulp in Pandan and Palm Sugar Coconut Cream

### Warm Chocolate & Walnut Stack 12

with Vanilla Ice Cream

### Toffee Date Pudding 12

Traditional Date Pudding served with Warm Toffee Sauce and Vanilla Ice Cream

## BEVERAGE

### Soft Drinks 6

Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Bitter Lemon, Soda

### Still & Sparkling Water 7

Acqua Panna, San Pellegrino

## JUICES

### Juices 8

Choice of Cranberry, Orange, Pineapple or Apple

### Freshly Squeezed Juices 10

Choice of Orange or Watermelon

## COFFEE & TEA

### Brewed Coffee 6

### Espresso 6

### Double Espresso 7

### Cappuccino 7

### Cafe Latte 7

### English Breakfast 6

### Chamomile 6

### Earl Grey 6

## FOR KIDS

### Chicken Bites 10

Fried Chicken Beignets served with Miso Mayonnaise

### Spaghetti Pomodoro 10

Spaghetti In Tomato Stew served with Shaved Parmesan

### Fish & Chip 12

Battered Chilean Sea Bass served with Fries and Tartare Sauce



Vegetarian

All prices are subject to 10% service charge and prevailing GST