

## APPETISERS AND SALADS



 <b>YELLOW FIN TUNA RIBBONS</b>	28
Avocado, grapefruit, sesame ginger dressing	
 <b>BALIK SMOKED SALMON</b>	34
Savoury waffle, sour cream, chives, capers, shallots, egg mimosa	
<b>SNOW CRAB SALAD</b>	28
Baby romaine, red radish, mango, avocado sour dough croutons, cocktail dressing	
 <b>CHOPPED KALE</b>	28
Crispy quinoa, Granny Smith apple, feta cheese, honey lemon dressing	
 <b>FRESH LOBSTER ROLLS</b>	30
Vietnamese rice paper, mango, coriander cucumber, sweet basil, chilli sauce	
<b>ITALIAN CHARCUTERIE PLATTER</b>	32
Parma ham, salame Milano, coppa ham, pickles sundried tomatoes, breadstick, lavash	
 <b>NICOISE SALAD</b>	28
Pepper-crusted tuna, baby gem, Kalamata olives, French beans boiled fingerling potatoes, Pommery mustard vinaigrette	
 <b>HEIRLOOM TOMATO SALAD</b>	29
Buffalo mozzarella, organic leaves, basil, balsamic vinaigrette	
 <b>CAESAR SALAD "MO STYLE"</b>	29
Choice of prawns or grilled chicken breast Caesar dressing, shaved Parmesan cheese, anchovy boiled egg, bacon, garlic croutons	
 <b>GARDEN COBB SALAD</b>	26
Assorted mixed greens, asparagus, tomato, avocado, cucumber grated Cheddar cheese, spring onion, Ranch dressing <i>Add your choice of:</i> Angus beef, chicken supreme or grilled prawns	

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## SOUPS

 <b>WILD MUSHROOM SOUP</b>	18
Truffle oil, garlic toast	
 <b>BAKED TOMATO SOUP</b>	16
Cheddar puff	
<b>CLASSIC ONION SOUP</b>	18
Melted Gruyère cheese	
<b>TRADITIONAL LOBSTER BISQUE</b>	20
Lobster ravioli	

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

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## MAIN COURSES

<b>FISH AND CHIPS</b>	38
Battered dory fillet, mashed peas, tartar sauce served with your choice of French fries or home fried potatoes	
 <b>MANDARIN CHEESE BURGER</b>	36
Wagyu beef burger, caramelised onion, fried egg, Cheddar cheese tomato, bacon, lettuce served with your choice of French fries or home fried potatoes <i>Our burgers are served medium-well done</i>	
<b>GRILLED HAM AND CHEESE SANDWICH</b>	26
Black forest ham, Gruyère cheese, Pommery mustard mayonnaise served with your choice of French fries or home fried potatoes	
<b>PHILLY STEAK SANDWICH</b>	38
Sliced seared US grass-fed beef tenderloin, provolone cheese Piquillo pepper, mushrooms, onion on baguette served with your choice of French fries or home fried potatoes	
 <b>LENTIL FALAFEL SANDWICH</b>	24
Herb lentil patties, pita bread, tomato, cucumber, lettuce, yoghurt-mint dressing served with your choice of French fries or home fried potatoes	
<b>MANDARIN CLUB SANDWICH</b>	28
Choice of toasted whole wheat or white bread, honey ham grilled chicken, fried egg, bacon, Cheddar cheese, tomatoes, lettuce served with your choice of French fries or home fried potatoes	
<b>AUSTRALIAN WAGYU BEEF CHEEK</b>	42
12 hours slow-braised, mashed potatoes, rainbow carrots, wine jus	
<b>CHICKEN SUPREME</b>	38
Roasted free range chicken breast, pearl onions roasted mushrooms, black truffle gravy	
<b>PAN-SEARED SALMON FILLET</b>	38
Sautéed baby vegetables, watercress, saffron beurre blanc	

## FROM THE GRILL

US grass-fed beef rib-eye	250gm	48
US grass-fed beef tenderloin	200gm	52
Australian lamb chops	250gm	56
Iberico pork chop	200gm	46
Kampong chicken breast	250gm	42
Barramundi fillet	200gm	36

Served with your choice of herb butter, Béarnaise or peppercorn sauce  
Accompanied by two side dishes of your choice:  
Mixed salad, sautéed mushrooms, sautéed asparagus, wilted spinach steamed broccoli, mashed potato, roasted baby potatoes or French fries

## PASTA

### YOUR CHOICE OF LONG OR SHORT PASTA

Tagliatelle, Spaghetti, Penne, Fusilli

### INDIVIDUAL CHOICE OF SIGNATURE SAUCE

 <b>TARTUFO</b>	26
Black truffle creamy sauce, roasted mushrooms	
<b>BOLOGNESE</b>	26
Homemade minced beef ragout, Parmigiano Reggiano	
 <b>ARRABBIATA</b>	26
Cherry tomato sauce, garlic, chili	
<b>PESTO</b>	30
Basil pesto, long bean, cherry tomatoes, Alaskan king crab	
<b>CARBONARA</b>	26
Bacon, egg yolk, cream, Parmigiano Reggiano, black pepper	
 <b>MARINARA</b>	26
San Marzano tomatoes, onion, garlic, basil	

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## ASIAN DELIGHTS

<b>NASI GORENG</b>	32
Malay style fried rice, sambal chilli, chicken sambal prawn, chicken satay, pickles, crispy whitebait, fried egg	
<b>HAINANESE CHICKEN RICE</b>	34
Tender poached farmhouse chicken breast and drumstick green vegetables, pandan flavoured rice, chicken soup, condiments <i>Traditionally the chicken is served at room temperature</i>	
 <b>VEGETABLE BEE HOON</b>	28
Fried rice vermicelli, wild mushrooms, baby carrot asparagus, Chinese cabbage, silver sprouts	
<b>ORIENTAL FRIED RICE</b>	29
Wok-fried jasmine rice, prawns, barbecued char siew pork spring onion, fried egg	
<b>WONTON NOODLE SOUP WITH KUROBUTA PORK CHAR SIEW</b>	30
Egg noodles in superior chicken broth, prawn wontons barbecued char siew pork, green vegetables	
 <b>SIGNATURE MAINE LOBSTER LAKSA</b>	36
Thick rice vermicelli, Asian spiced coconut infusion half Maine lobster, fish cake, silver sprouts, bean curd puff	
<b>ALASKAN KING CRAB HOKKIEN MEE</b>	36
Braised yellow noodles and rice vermicelli in rich prawn stock Alaskan crab, clams, roasted pork belly, Chinese chives	
<b>FRIED KWAY TEOW</b>	34
Wok-fried flat rice noodles, sweet soya sauce, Chinese sausages fish cake, silver sprouts with your choice of prawns, beef or chicken	

## ASIAN DELIGHTS

<b>TAIWANESE BEEF NOODLE SOUP</b>	34
Chinese noodles, braised beef short ribs and tendon superior broth	
<b>TOM YAM GOONG</b>	20
Spicy Thai soup with prawns, straw mushrooms, lemongrass kaffir lime leaves, lime juice, roasted chilli jam, green coriander leaves	
<b>HALF DOZEN SATAY</b>	18
Herb and spice marinated beef and chicken skewers onions, cucumber, rice dumpling, peanut sauce	
 <b>BAKED MISO COD</b>	40
Black cod fillet, miso glaze, sesame garlic fried rice sautéed green vegetables	
 <b>SHANGHAINESE NIAN GAO</b>	30
Wok-fried rice cake, shiitake mushroom, leek, Chinese cabbage Sichuan chilli sauce	

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## INDIAN DELIGHTS

<b>BUTTER CHICKEN</b>	34
Tender chicken, tomato gravy, Indian spices, basmati rice, chutney Choice of plain, butter or garlic naan	
 <b>RASMISA</b>	24
Kidney beans curry, whole spices, Kashmiri gravy, basmati rice, chutney Choice of plain, butter or garlic naan	
 <b>VEGETABLE KORMA</b>	26
Mixed seasonal vegetable curry, cashew nut paste, basmati rice, chutney Choice of plain, butter or garlic naan	
 <b>DAL MAKHANI</b>	22
Punjabi slow-cooked mixed lentil curry, basmati rice, chutney Your choice of plain, butter or garlic naan	
<b>ROYAL INDIAN TANDOORI SELECTION</b>	38
Tandoori oven-baked chicken, lamb, prawns and fish Choice of plain, butter or garlic naan and chutney	
 <b>MATAR PANEER</b>	28
Cottage cheese, green peas curry, fenugreek, whole spices basmati rice, chutney Choice of plain, butter or garlic naan	
 <b>SIGNATURE CHEF SANTOSH BIRYANI</b>	28
Our master Indian Chef's signature vegetarian saffron biryani Prepared to your liking with chicken or vegetarian biryani	

## DESSERTS

<b>ARTISANAL CHEESE SELECTION</b>	24
Selection of goat and cow milk cheese of different flavour and texture dried and fresh fruit	
 <b>RED VELVET ROSE CHEESE CAKE</b>	18
Oriental rose cheese cake, red velvet sponge cake, raspberry coulis	
<b>TARTE TATIN</b>	18
Apple tart, Madagascar vanilla sauce, cinnamon ice cream	
<b>CHOCOLATE HAZELNUT ROYALTINE</b>	20
72% Grand cru chocolate, hazelnut cake, crispy feuilletine	
<b>WARM CHOCOLATE FONDANT CAKE</b>	18
Baked chocolate cake, artisanal vanilla ice cream	
<b>CARROT CAKE</b>	16
Philadelphia cream cheese, orange confiture, brown sugar roasted walnuts	
<b>YUZU AND MATCHA SENSATION</b>	18
Yuzu ivory chocolate crèmeux, matcha mousseline pineapple and lemongrass sorbet	
 <b>FRESH SEASONAL FRUITS</b>	16
Selection of mixed fruits	
<b>GELATO AND SORBET SUNDAE</b>	18
Selection of three scoops artisanal gelato or sorbet Gelato – bitter sweet chocolate, vanilla, strawberry, pistachio, matcha Sorbet – passion fruit, citrus lemon, blood orange, raspberry accompanied by chocolate coulis and fresh berries	

## BUFFET OFFERS

### LUNCH

Monday to Friday  
(12 - 2:30pm)

Inclusive of free flow of chilled juices **57 per person**  
Additional free flow of white wine, red wine and beer **32 per person**

Saturday Lunch  
(12 - 2:30pm)

Inclusive of free flow of chilled juices **61 per person**  
Additional free flow of white wine, red wine and beer **32 per person**

#### MENU HIGHLIGHTS

Indian cuisine counter, Asian wok, selection of freshly pressed nigiri sushi and maki rolls, live noodles or pasta station, roast and carvery of the day, finest selections of seafood on ice such as oysters, mussels, tiger prawns, ocean clams and, waffle live station with daily selections of creamy ice cream delightful cakes and chocolate sensation bar from our award winning pastry team.

### BRUNCH

Sunday  
(12 - 3pm)

Inclusive of free flow of chilled juices **118 per person**  
Inclusive of free flow of “R” de Ruinart Champagne white wine, red wine, selected cocktails of the day, beer soft drinks and chilled juices **178 per person**

Inclusive of free flow of Ruinart Blanc de Blanc Champagne white wine, red wine, selected cocktails of the day, beer soft drinks and chilled juices **218 per person**

#### MENU HIGHLIGHTS

Wide variety of salads and appetizer, fresh seasonal oyster selection and premium seafood on ice, farmhouse eggs corner, pan-seared foie gras, premium roasted Wagyu cuts, whole roasted suckling pig and outdoor barbecue grill with ever changing offers. Indulge in exquisite desserts from the award winning pastry theatre with highlights such as the sabayon in liquid nitrogen, melted Valrhona chocolate accompanied with selection of sliced fruits, berries, marshmallows, waffle and cookies.

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## BUFFET OFFERS

### DINNER

Sunday to Thursday  
(6:30 - 9:30pm)

Inclusive of free flow of chilled juices **78 per person**  
Additional free flow of white wine, red wine and beer **32 per person**

#### MENU HIGHLIGHTS

Indian cuisine counter, Asian wok, selection of freshly pressed nigiri sushi and maki rolls, finest seafood on ice featuring seasonal oysters, Maine lobster and claw, Jonah crab claw, snow crab and spanner crab, live special herbal drunken prawn station, roast and carvery of the day and waffle live station with daily selections of creamy ice cream and a delightful cakes and chocolate sensation bar from our award winning pastry team.

### DINNER

Friday to Saturday  
(6:30 - 9:30pm)

Inclusive of barbecue grill station and free flow of chilled juices **88 per person**  
Additional free flow of white wine, red wine and beer **32 per person**

#### MENU HIGHLIGHTS

Indian cuisine counter, Asian wok, selection of freshly pressed nigiri sushi and maki rolls, finest seafood on ice featuring seasonal oysters, Maine lobster and claw, Jonah crab claw, snow crab and spanner crab, roast and carvery of the day such as slow cooked OP ribs, crispy pork knuckles, spring lamb; and Melt Café's signature outdoor barbecue with ever changing offers. Indulge in exquisite desserts handcrafted by our award winning pastry team and waffle live station with daily selections of creamy ice cream and a delightful cakes and chocolate sensation bar.

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