

Available from 7am to 12pm

- BF01 法式早餐** **\$12.00**  
**Cheesy French Toast Breakfast**  
 2粒半生熟蛋配法式芝士土司及咖啡牛油  
 2 Soft Boiled Eggs with Cheesy French Toast & Kaya Butter
- BF02 素食早餐** **\$12.00**  
**Quorn & Egg Breakfast**  
 美式炒蛋、素香肠、土司及沙拉  
 Scrambled Egg, Quorn Sausage, Toast & Garden Green
- BF03 早晨早餐** **\$12.00**  
**Sunny Morning Breakfast**  
 美式煎蛋/荷包蛋、茄汁焗豆、炸薯饼及沙拉  
 Choice of Omelette or Sunny Side-Up, Baked Beans,  
 Hash Brown & Garden Green
- BF04 优质早餐** **\$18.00**  
**Premium Breakfast**  
 水煮蛋、鳄梨土司、三文鱼薯饼及沙拉  
 Poached Egg, Avocado Toast, Salmon Potato Cake & Garden Green



BF01



BF03



BF04



BF02

SMALL PLATES  
开胃小菜



- P01 炸薯条 **French Fries Regular** \$8.00  
Deep Fried Of Potato Crudités
- P02 墨西哥炸玉米片 **Tortilla Chips** \$8.00  
Deep Fried Fresh Mexican Tortilla Crisp
- P03 拌西红柿小土司 **NEW** **Tomato Bruschetta** \$9.00  
Mixed Of Diced Tomato, Onion, Cucumber, Garlic & Basil In Olive Oil On Toast
- P04 香脆无肉块 **NEW** **Quorn Crispy Nuggets (6 pcs)** \$9.00  
Deep Fried Crispy Quorn Nuggets Served With BBQ Sauce
- P05 芝士薯条 **Parmesan Fries** \$12.00  
Deep Fried Of Potato Crudités Tossed With Parmesan
- P06 芝士土豆慕斯 **NEW** **Gratin Potato Mousseline** \$12.00  
Mashed Potato With Herb Gratinated With Shredded Cheese  
**Add On** : Cheese Sauce \$3.00 / Quorn Bolognese Sauce \$6.00
- P07 香脆鸡翅 **MUST TRY** **Crispy Chicken Wings (6 pcs)** \$12.00  
Chicken Wings Coated With Buttermilk Batter Deep Fried  
Serve With Sweet Chilli Dip
- P08 鸡肉/牛肉沙爹配花生酱 **Chicken / Beef Satay (6 sticks)** \$12.00  
Marinated Meat In Skewer Served With Cucumber, Onion & Peanut Sauce
- P09 三文鱼薯饼配优格酱 **MUST TRY** **Salmon Potato Cake (4 pcs)** \$12.00  
Hand-Made Salmon Flake, Potato, Cheese, Herbs & Spices,  
Deep Fried With Egg Wash Serve With Cucumber Minty Yogurt
- P10 川味辣子鸡 **NEW** **Sze Chuan Peppercorn Chicken** \$12.00  
Crispy Chicken Popcorn Tossed With Chilli & Peppercorn Powder
- P11 辣椒蟹酱黄金条 **Chilli Crab Dip Golden Finger** \$12.00  
Crispy Toastie Finger, Serve With Singapore Sweet & Spicy Crab Egg Gravy
- P12 乌达馒头堡 **NEW** **Spicy Otah Sliders (4 pcs)** \$12.00  
Spicy Fish Mousses Sandwiched With Deep Fired Mantou & Greens
- P13 芝士焗番茄鸡肉丸 **NEW** **Gratin Mozza Tomato Chicken Ball** \$15.00  
Juicy Chicken Ball In Tomato Sauce Gratinated With Shredded Mozzarella

S01 蘑菇浓汤 **Cream Of Forest Mushroom** \$9.00  
Blended Mixed Fresh Mushroom With Herbs

S02 金瓜浓汤 **NEW** **Roasted Pumpkin Velouté** \$10.00  
Oven Roasted Pumpkin Blended In Vegetable Stock, Topped With Pumpkin & Sunflower Seed, Sprinkled With Minced Quorn

S03 维纳斯蛤蜊浓汤 **NEW** **Venus Clam Chowder** \$10.00  
Thick Seafood Broth With Potatoes, Onion, Celery & Clam Juice

S04 鲜果沙拉 **Fresh Fruit Salad** \$10.00  
Medley Of Fresh Cut Fruit, Dressed With Minty Citrus, Topped With Pumpkin & Sunflower Seed

S05 凯撒沙拉 **Classic Caesar Salad** \$10.00  
Baby Romaine Tossed In Caesar Dressing Topped With Parmesan Chips & Crotons

S06 冷拌沙拉 **Garden Green With Vinaigrette** \$10.00  
Mixed Lettuce & Cherry Tomato, Tossed In Vinaigrette Dressing

S07 烟熏三文鱼沙拉 **NEW** **Citrus Rocket With Smoky Salmon** \$19.00  
Baby Arugula Leaves Tossed With Citrus Dressing & Topped With Smoked Salmon

**Additional Side :**

Garlic Bread - \$3.00

Cheese Toast - \$3.00

Grilled Chicken - \$5.00

Sautéed Mushroom - \$5.00

Barbeque Chicken - \$5.00



S01



S03



S05



S02



S06



## BURGER &amp; SANDWICH

- W01 俱乐部三明治 **Club Sandwich** \$10.00  
Chicken Steak, Tomato, Lettuce & Cheese With Egg Mayo  
In Butter Toasted Ciabatta
- W02 香煎鱼三明治 **NEW** **Daily Catch Sandwich** \$10.00  
Pan Fried Barramundi, Tomato, Lettuce & Cheese With  
Sriracha Mayo In Butter Toasted Ciabatta Bread
- W03 月光香脆鸡肉堡 **MUST TRY** **Sunny Chicken Burger** \$10.00  
Crispy Chicken Cutlet, Tomato, Lettuce & Cheese, Egg  
With Goma Sauce In Butter Toasted Bun
- W04 经典芝士牛肉堡 **Classic Cheese Burger** \$12.00  
Grilled Beef Patty, Tomato, Lettuce, Cheese & Onion With  
Chef Sauce In Butter Toasted Bun

**Additional Patties :**

Crispy Chicken Cutlet - \$6.00

BBQ Chicken Steak - \$6.00

Grilled Beef Patty - \$6.00

Pan Fried Barramundi - \$6.00

**Additional Sides :**

Lemon Vinaigrette Salad - \$3.00

French Fries - \$3.00

Mashed Potatoes - \$3.00

Tortilla Chips - \$3.00

## CRUSTY 9" PIZZA

- W05 玛格丽特披萨 **Margherita Pizza** \$13.00  
Tomato Sauce, Triple Cheese, Tomato, Basil,  
Finish With Extra Virgin Olive Oil
- W06 夏威夷烤鸡披萨 **Hawaiian Pizza** \$15.00  
Tomato Sauce, Triple Cheese, Chicken Ham,  
Caramelized Pineapple, Finish With Parmesan
- W07 鸡肉香肠披萨 **Chicken Sausage Pizza** \$15.00  
Tomato Sauce, Triple Cheese, Chicken Sausage,  
Tomato, Finish With Basil & Extra Virgin Olive Oil
- W08 烟熏鸭披萨 **MUST TRY** **Smoked Duck Pizza** \$15.00  
Tomato Sauce, Triple Cheese, Smoked Duck,  
Cucumber, Finish With Scallion & Hoisin Sauce
- W09 素牛肉番茄披萨 **NEW** **Bolognese Pizza** \$17.00  
Tomato Sauce, Triple Cheese, Minced Quorn With Herbs,  
Cherry Tomato, Finish With Basil, Parmesan & Extra Virgin Olive Oil
- W10 香辣烟熏三文鱼披萨 **NEW** **Spicy Smoked Salmon Pizza** \$19.00  
Tomato Sauce, Triple Cheese, Smoked Salmon, Chili Flakes, Sun-Dried  
Tomatoes, Finish With Lemon Vinaigrette Arugula Leaves, & Parmesan



- W11 香辣蘑菇意大利面 \$12.00  
**Spicy Aglio Olio Mushroom**  
Linguine, Cherry Tomato, Fresh Mushroom With White Wine & Chili Flakes
- W12 香辣橄榄番茄意大利面 \$12.00  
**Spicy Sundried Tomatoes Aglio Olio**  
Linguine, Cherry Tomato, Sun-Dried Tomato, Basil With White Wine & Chili Flakes
- W13 九层番茄意大利面 \$14.00  
**Pomodoro Basilico**  
Linguine, Cherry Tomato, Basil In Pomodoro Tomato Sauce, Sprinkled With Parmesan
- W14 鸡扒奶油意大利面 **MUST TRY** \$17.00  
**Grilled Chicken Carbonara**  
Linguine In Cream Cheese Sauce Topped With Grilled Chicken Steak
- W15 素牛肉番茄意大利面 **NEW** \$17.00  
**Quorn Bolognese**  
Linguine, Minced Quorn, Cherry Tomato, Basil In Tomato Sauce, Sprinkle With Parmesan
- W16 酒香蛤蜊意大利面 **MUST TRY** \$19.00  
**Clams In White Wine Sauce**  
Linguine, Clams, In White Wine Topped With Arugula Leaves
- W17 香辣烤虾意大利面 \$19.00  
**Spicy Prawn Arrabbiata**  
Linguine, With Spicy Tomato Sauce Topped With Grilled Prawn



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| M01 | BBQ烤鸡<br><b>Barbeque Chicken</b><br>Grilled Chicken With Vegetables & Drizzled with Smokey Barbeque Sauce  | \$16.00 |
| M02 | 香煎鱼扒<br><b>Daily Catch In The Pan</b><br>Pan Fried Barramundi With Vegetable & Young Potato in Butter  | \$19.00 |
| M03 | 烤童子鸡 <b>NEW</b><br><b>Roasted Spring Chicken</b><br>Roast Honey Glazed Chicken with Vegetables & Baby Potato in Brown Sauce  | \$19.00 |
| M04 | 法式烤鸭腿 <b>NEW</b><br><b>Duck Confit</b><br>Crispy Duck Confit with Sautéed Baby Spinach & Mushroom in Citrus Sauce  | \$28.00 |
| M05 | 沙朗牛排<br><b>All Star Steak</b><br>Grilled Sirloin Steak in Red Wine Reduction with French Fries & Greens  | \$28.00 |
| M06 | 酱烤三文鱼 <b>NEW</b><br><b>Grilled Salmon Arrabiata</b><br>Grilled Salmon Fillet Serve with Vegetable & Mashed Potato  | \$30.00 |
| M07 | 烤海鲜拼盘 <b>MUST TRY</b><br><b>Seafood Platter</b><br>Grilled Barramundi Fillet, Fresh Tiger Prawn & Clams with Vegetable in Garlic & Mashed Pumpkin  | \$33.00 |
| M08 | 金鸡虎虾双拼 <b>MUST TRY</b><br><b>Roast Spring Chicken &amp; Grilled Tiger Prawn Combo</b><br>Roasted Honey Glazed Half Spring Chicken Along with Garlic Butter Grilled Tiger Prawn, Served with Sautéed Green & Potato | \$33.00 |
| M09 | 红酒肋眼牛排 <b>NEW</b><br><b>Rib Eye Steak</b><br>Grilled Rib Eye Steak in Red Wine Reduction with Mashed Potato & Vegetable<br><i>*Please Advise Doneness For Steak Order*</i>   | \$33.00 |



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| V01 | 果醋拌生菜<br>Lemon Vinaigrette Garden Greens  | \$10.00 |
|     | Fresh Garden Green Tossed In Extra Virgin Olive Oil, Lemon Vinegar, Sprinkled With Lemon Zest                 |         |
| V02 | 蔬菜条手抓饼<br>Crudites In Tortilla Wrap   | \$12.00 |
|     | Variety Of Vegetable Stick With Lettuce & Tomato, Drizzled With Lemon Extra Virgin Olive Oil In Tortilla Roll |         |
| V03 | 素素堡 <b>NEW</b><br>Possible Vegan Burger   | \$15.00 |
|     | Pan-Fried Quorn Vegan Patty With Tomato & Lettuce, Drizzled With Goma Dressing In Brioche                     |         |
| V04 | 素炒饭<br>Fried Rice Medley  | \$15.00 |
|     | Sautéed Of Jasmine Rice With Variety Of Vegetable & Quorn Bits  |         |
| V05 | 蒜香炸素鱼扒 <b>MUST TRY</b><br>Quorn Garlic & Mushroom Escalope  | \$15.00 |
|     | Quorn Garlic & Mushroom Escalope Served With Fries  |         |
| V06 | 素肉蘑菇焖米粉/面 <b>NEW</b><br>Minced Quorn & Mushroom Gravy   | \$15.00 |
|     | Braised Minced Quorn & Mushroom With Thick Gravy, Topped Over Noodle Or Vermicelli                            |         |
| V07 | 素肉丁咖喱 <b>NEW</b><br>Possible Quorn Curry  | \$15.00 |
|     | Quorn Cubes, Cooked In Aromatic Coconut Milk With Curry Leaves, & Spices Served With Jasmine Rice             |         |
| V08 | 芝士烤蘑菇<br>Oven Fire Portobello Mushroom  | \$19.00 |
|     | Fresh Portobello Mushroom Stuffed With Cheese & Herb Bake In Oven, Serve With Lemon Vinaigrette Garden Greens |         |

### What Is Quorn?

Mycoprotein Is A Source Of Protein That Is High In Fibre & Low In Saturated Fat. To Make Mycoprotein, We Don't Start With Livestock, We Take A Natural, Nutritious Fungus That Grows In The Soil. This Fungus Is Known As Fusarium Venenatum. IS GOOD, DOES GOOD, TASTE GOOD...



饭类  
RICE

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| R01 | 炸鸡扒炒饭<br><b>Chicken Cutlet Fried Rice</b><br>Wok-Fried Jasmine Rice With Egg Topped With Crispy Chicken Cutlet  | \$13.00 |
| R02 | 海鲜炒饭<br><b>Seafood Fried Rice</b><br>Wok-Fried Jasmine Rice With Egg & Variety Of Seafood   | \$15.00 |
| R03 | 鸡扒参崑炒饭 <b>NEW</b><br><b>Nasi Goreng Istimewa</b><br>Wok-Fried Jasmine Rice With Chef Sambal & Egg Topped With Grilled Chicken Steak                                 | \$15.00 |
| R04 | 泰式九层素肉碎炒饭 <b>NEW</b><br><b>Thai Spicy Basil Minced Quorn With Fried Rice</b><br>Wok-Fried Jasmine Rice With Egg, Sautéed Minced Quorn In Basil, Chili Herb & Spices | \$15.00 |
| R05 | 海鲜蛋汁烩饭 <b>MUST TRY</b><br><b>Seafood Egg Gravy On Emperor Rice</b><br>Wok-Fried Jasmine Rice With Egg Topped With Variety Of Seafood In Egg Gravy                   | \$18.00 |





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| N01 | 鸡肉/海鲜面汤(米粉/面/老鼠粉)<br><b>Bee Hoon / Egg Noodle / Mouse Noodle Soup</b><br>Choices Of Noodle With Greens Vegetable & (Chicken/ Seafood) Soup      | \$13.00 |
| N02 | 香脆鸡扒担担面 <b>NEW</b><br><b>Dan Dan Noodle</b><br>Dry Noodle Tossed In Sambal Topped With Crispy Chicken Cutlet, Green Vegetable & Egg             | \$13.00 |
| N03 | 海鲜焖米粉 <b>MUST TRY</b><br><b>Braised Vermicelli With Seafood</b><br>Braised White Bee Hoon With Egg, Vegetable & Mixed Seafood                   | \$15.00 |
| N04 | 海鲜马来炒面 <b>NEW</b><br><b>Spicy Seafood Mee Goreng</b><br>Sautéed Yellow Noodle With Egg, Vegetable & Variety Of Seafood In Sambal Tomato Sauce   | \$15.00 |
| N05 | 家香粿条面<br><b>Char Kway Teow &amp; Mee Kampong</b><br>Wok-Fried Kway Teow & Yellow Noodle With Vegetable & Chicken Bits In Black Sweet Sauce      | \$15.00 |
| N06 | 海鲜河粉<br><b>Seafood Hor Fun</b><br>Wok-Fried Kway Teow Topped With Seafood & Green Vegetable In Egg Gravy  | \$15.00 |
| N07 | 海鲜生面 <b>MUST TRY</b><br><b>Crispy Noodle with Seafood In Egg Gravy</b><br>Crispy Egg Noodle Topped With Seafood In Egg Gravy                    | \$15.00 |
| N08 | 海鲜东炎焖米粉<br><b>Tom Yum Braised Vermicelli With Seafood</b><br>Braised White Bee Hoon With Tom Yum Gravy, Egg & Vegetable With Variety Of Seafood | \$18.00 |
| N09 | 牛肉河粉 <b>NEW</b><br><b>Wok-Fried Hor Fun With Beef</b><br>Wok-Fried Kway Teow With Sliced Beef & Vegetable In Black Bean Sauce                   | \$20.00 |





Z01



Z02



Z04



Z05



Z06



Z07



Z08



Z09



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| Z01 | 蘑菇炒奶白菜<br>Stir Fried Nai Bai With Mixed Shimeji  | \$13.00 |
| Z02 | 金银蛋苋菜<br>Poached Water Spinach With Trio Egg Gravy   | \$16.00 |
| Z03 | XO虾球炒西兰花<br>Stir Fried Broccoli With Prawn Ball & Xo Chilli  | \$19.00 |
| Z04 | 宫保鸡丁 / 酸甜鸡丁<br>Spicy Kung Bao / Sweet & Sour Chicken<br>Deep Fried Chicken Tossed With Trio Capsicum, With<br>Choice Of Spicy Kong Bao Or Sweet & Sour Sauce   | \$19.00 |
| Z05 | 星洲咖喱鱼头 <b>MUST TRY</b><br>Singapore Curry Fish Head<br>Steamed Fish Head Braised In Rich Coconut Spicy Gravy<br>With Assorted Vegetable & Bean Curd Skin   | \$29.00 |
| Z06 | 辣椒螃蟹酱炒老虎虾 <b>MUST TRY</b><br>Tiger Prawn With Chilli Crab Sauce<br>Deep Fried Prawn Topped With Spicy & Sweet Egg Gravy  | \$29.00 |
| Z07 | 香脆麦片老虎虾<br>Wok-Fried Butter Cereal Prawn<br>Deep Fried Tiger Prawns, Sautéed In Butter Tossed In Cereal & Egg Floss  | \$29.00 |
| Z08 | 海鲜 / 鸡肉麻辣香锅 <b>MUST TRY</b><br>Mala Xiang Guo (Seafood / Chicken)<br>Wok-Fried (Seafood/Chicken) With Vegetable In Chef Sichuan Mala Xiang Guo   | \$29.00 |
| Z09 | 蒜香烤鲜虾串 <b>NEW</b><br>BBQ Butter Garlic Prawn In Skewer<br>Marinated Fresh Prawn In Skewer, Grilled On Grilled With Butter Garlic   | \$29.00 |
| Z10 | 凤梨酸辣香脆鱼 <b>MUST TRY</b><br>Deep Fried Whole Fish With Pineapple Assam Sambal<br>Deep Fried Whole Fish Toped With Choice Of Pineapple Assam Sambal  | \$39.00 |
| Z11 | 香脆糖醋鱼<br>Deep Fried Whole Fish With Sweet & Sour Sauce<br>Deep Fried Whole Fish Toped With Choice Of Sweet & Sour Sauce  | \$39.00 |
| Z12 | 独特奇味鸡公煲 <b>MUST TRY</b><br>Unique Chicken Casserole (Half) \$39.00<br>(Whole w Abalone) \$59.00<br>Special Sauce Marinated Chicken With Variety Of Vegetables,<br>Braised With Sichuan Mala Bean Paste & Peppercorn  |         |
| Z13 | 椰香叻沙海鲜老鼠粉煲 <b>NEW</b><br>All-In Seafood Casserole (Superior) \$39.00<br>(Deluxe w Abalone) \$59.00<br>Rich Coconut Laksa Stock With Variety Of Seafood &<br>Yong Tau Foo In Clay Pot Served Along With Mousse Noodle |         |

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| D01 | 冰淇淋<br>Ice Cream by the Scoop (Single)  | \$4.00 |
| D02 | 水果拼盘<br>Tropical Fruits Platter   | \$7.00 |
| D03 | 巧克力布朗尼配冰淇淋<br>Chocolate Brownie with Ice Cream<br>Moist Chocolate Brownie served with Vanilla Ice Cream           | \$9.00 |
| D04 | 杨枝甘露配冰淇淋<br>Cream of Mango Sago with Ice Cream<br>Fresh Mango & Cream, Dunked with Sago Pearl & Vanilla Ice Cream | \$9.00 |



## COFFEE

- T01 浓黑咖啡 (hot) \$4.90  
Espresso
- T02 黑咖啡 (hot) \$4.90  
Black Coffee (cold) \$5.90
- T03 美式咖啡 (hot) \$4.90  
Americano (cold) \$5.90
- T04 卡布奇诺 (hot) \$5.90  
Cappuccino
- T05 拿铁咖啡 (hot) \$5.90  
Latte (cold) \$6.90

## TEA

- T06 柠檬茶 (hot) \$4.90  
Lemon Tea (cold) \$5.90
- T07 柠檬姜茶 (hot) \$4.90  
Lemon & Ginger Tea (cold) \$5.90
- T08 绿茶 (hot) \$4.90  
Green Tea (cold) \$5.90
- T09 茶 Tea (hot) \$4.90  
洋甘菊 / 英式早茶 / 伯爵茶 / 茉莉花  
Chamomile / English Breakfast / Earl Grey / Jasmine



JUICES & BEVERAGES  
果汁饮料

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|--|---------------------------------|
| T21 苹果汁<br>Apple Juice   | (glass) \$9.90<br>(jug) \$19.90 |
| T22 胡萝卜汁<br>Carrot Juice   | (glass) \$9.90<br>(jug) \$19.90 |
| T23 鲜橙汁<br>Orange Juice  | (glass) \$9.90<br>(jug) \$19.90 |
| T24 凤梨汁<br>Pineapple Juice   | (glass) \$9.90<br>(jug) \$19.90 |
| T25 西瓜汁<br>Watermelon Juice  | (glass) \$9.90<br>(jug) \$19.90 |
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| T31 汽水 Soft Drinks   | \$3.90                          |
| <small>可乐/健怡可乐/零度可乐/七喜/<br/>100加/姜汁汽水/气泡水/苏打水<br/>Coke / Coke Light / Coke Zero / 7-up /<br/>100PLUS / Ginger Ale / Tonic / Soda</small> |                                 |
| T32 依云矿泉水<br>Evian Still Water   | \$4.90                          |
| T33 圣培露矿泉水<br>San Pellegrino Sparkling Water   | \$6.90                          |
| T34 酸柑汁<br>Calamansi Juice   | \$6.90                          |



BEER

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|------------------------------|--------------------------------------|
| T41 虎牌啤酒<br>Tiger Draft      | (half pt) \$9.00 / (1 pint) \$12.00  |
| T42 喜力啤酒<br>Heineken Draft   | (half pt) \$10.00 / (1 pint) \$14.00 |
| T43 健力士黑啤酒<br>Guinness Stout | (1 pint) \$15.00                     |

\*Purchase or consumption of alcohol is not allowed for the age of 18 years and below.