



TALK • MAKAN • CHILL

• MENU •

## PASTA

### SMOKED DUCK LEMAK CHILI PADI

Linguine tossed with mushroom, cherry tomatoes, arugula cooked with lemak chili padi sauce, paired with succulent smoked duck marinated with anagi sauce.

### RENDANG DAGING SALAI LINGUINE

Rendang sauce tossed in linguine topped with sautéed onions, mudcrab and succulent striploin.

### ASAM PEDAS SEAFOOD AGLIO

Linguine tossed with garlic, olive oil, served with king prawns & mussels and paired with asam pedas sauce.

### SOFTSHELL & MUDCRAB "MEE GORENG"

Stir fried linguine, fresh crab, softshell crab, spicy tomato sauce, silver sprouts.

### LAKSA JOE

Linguine tossed with homemade laksa sauce tossed with Hokkaido scallops, king prawns, mussels, squid, mudcrab

## KIDS' MENU

### CHICKEN IN A BASKET

Crispy popcorn chicken serve with fries.

### CREAMY SAUSAGE BACON LINGUINE

Linguine tossed with sausages, bacon, cherry tomato and arugula, cooked with cream sauce.

### CHICKEN SEAFOOD MARINARA

Chicken, squid and arugula tossed with tasty tomato sauce.

### AGLIO CHICKEN MUSHROOM

Olive oil, garlic, cherry tomato, chicken, mushroom and arugula. Drizzled with parmesan cheese.



TALK • MAKAN • CHILL

• MENU •

## DESSERT

OREO SUNDAE

CHENDOL SUNDAE

CLASSIC ONDEH-ONDEH

DURIAN PENGAT CAKE

DURIAN CRÈME BRULEE

DURIAN PENGAT SPLIT

PUTU PIRING CAKE

CHOCOLATE OVOMALTINE

FLORIDA KEYLIME PIE

RED VELVET SPECULOOS

## ICE CREAM

VANILLA ICE CREAM

CHOCOLATE ICE CREAM

STRAWBERRY ICE CREAM

COCONUT ICE CREAM

COOKIE & CREAM ICE CREAM

THAI MILK TEA ICE CREAM

DURIAN ICE CREAM

## MILKSHAKE

OREO MILKSHAKE

VANILLA MILKSHAKE

TEA TARIK MILKSHAKE

CHOCOLATE MILKSHAKE

STRAWBERRY MILKSHAKE

COCONUT MILKSHAKE

DURIAN MILKSHAKE



TALK • MAKAN • CHILL

• MENU •

## MAIN COURSE

### TMC BURGER

Char-grilled chunk wagyu beef patty, glazed with spicy teriyaki sauce, fried onion rings, poached egg, orange cheddar and mozzarella cheese. Served with truffle fries and satay sauce.

### FISH 'N' CHIPS TIGA RASA

Premium cream dory, hand dipped in light batter and golden fried, glazed with tiga rasa sauce. Served with truffle fries. Available in asam pedas sauce.

### ANGUS RIBEYE MASAK MERAH

Perfect cut of Angus ribeye glazed with masak merah sauce and prawn cracker. Served with truffle fries or aromatic tomato rice.

### LAMB SHANK SOUP TULANG

Slow-cooked Lamb shank in a sweet and spicy red sauce, tomato, ginger, chili and spices. Served with toasted bread.

### CHICKEN JENGANAN PARMIGIANA

Pan-seared Brazilian chicken thigh, topped with homemade jenganan sauce, drizzled with mozzarella cheese. Sautéed mushroom, served with aromatic tomato rice or truffle fries.

### SINGAPORE CHILI LOBSTER

Doston lobster, mussels sprinkled with herbs & layered with mozzarella cheese, sinks in homemade chili lobster sauce. Served with mantou buns.

### KACANG POOL KOBE

Spiced Four Madame served with poached egg and succulent Japanese Kobe.

### ROTI KIRAI BEEF RIBS

Braised short beef ribs, glazed with homemade secret ingredients sauce served with roti kirai salad.

### AYAM PANGANG SAPIT

Whole leg USA chicken grilled to perfection, glazed with homemade secret ingredient sauce. Served with aromatic tomato rice.

### PAN SEARED SALMON WITH RAVIOLI

The healthier choice. Pan-seared Norwegian salmon fillet, paired homemade ravioli with indulgent fillings of spinach and ricotta cheese, cooked in lemon butter sauce.

## SALAD

### PAD THAI SALAD

Poached prawn, bean-curd, chives, lettuce, silver sprouts, crushed peanuts and fresh lime.

### SMOKED DUCK & LYCHEE SALAD

Smoked duck breast, pearl barley, red radish, rib lettuce and five-spice vinaigrette.

### MUDCRAB CAESAR SALAD

Freshly steamed mudcrab, crisp lettuce, bacon bits, poached eggs.



TALK • MAKAN • CHILL

• MENU •

## BRUNCH

DAILY TILL 3PM

### EGGS BENEDICT

Smoked beef bacon, poached eggs and homemade hollandaise sauce on brioche.

### EGG ROYALE

Norwegian salmon, poached eggs, homemade hollandaise sauce on brioche.

### THE MALAYAN BREAKFAST

Grill sausage, smoked beef bacon, scrambled eggs, grill tomatoes, sautéed mushroom, baked beans and toast on the side.

### CROQUE MADAME

Grill chicken, homemade cheese sauce, sautéed asparagus on brioche topped with sunny side up.

## STARTER

### CRISPY DUCK POW POCKETS

Smoked duck confit, soft white buns, warmed sweet bean sauce.

### TRUFFLE FRIES

Shaestring fries with grated parmesan and parsley tossed in truffle oil.

### STICKY CRUNCHY BABY SQUID

Wok crisped baby squid with tofu, cashew nuts and sticky sweet sauce.

### MALAYAN WINGS

Tender juicy wings marinated with kicap chili padi sauce.

### CHEESY KUPANG

Baked mussels sprinkle with herbs and layered with mozzarella cheese sinks in lemon butter sauce.

### SALMON YAKI

Deep fried battered tempura salmon, drizzled with unagi sauce. Topped with chili padi.

### CRISPY SOFTSHELL CRAB ROLL

Crunchy softshell crab, crisp lettuce, wrapped with breaded skin with savory unagi sauce.

## SOUP

### WILD MUSHROOM TRUFFLE SOUP

Premium wild shitake and white button mushroom glaze with truffle oil.

### CREAMY CHICKEN SOUP WITH SWEET CORN

Chunky chicken with homemade white creamy soup top with sweet corn.