ALL DAY BRUNCH
9am – 5pm, Mon to Sun

H & C Big Breakfast 26
Kurobuta sausage, pork bacon, honey baked tomato, seasonal salad, seasonal vegetable potage
Choice of egg with basket of toast

Smoked Salmon Tartine 24
Smoked salmon, avocado mash, scrambled egg, capers, pickled cucumber, dill yoghurt, potato crunches, arugula & fennel salad, honey citrus dressing

Portobello Florentine 22
Grilled Portobello mushrooms, truffle salata, onsen eggs, wilted spinach, seasonal salad, English muffin

Provencal Egg Casserole 20
Baked eggs with Provencal vegetable stew and sausage served with seasonal salad and sourdough

Breakfast Pancake 18
Pancakes, choice of egg, seasonal salad, pork sausage, seasonal vegetable potage

Strawberry Pancake 18
Fresh strawberries, crème Chantilly, maple syrup and seasalt butter

Mango Pancake 18
Fresh mangoes and blueberries, crème Chantilly, maple syrup and seasalt butter

Black Sugar Pearl Pancake 16
Black sugar boba, crème Chantilly, Kinako snow and seasalt butter

Crispy French Toast 16
Cereal coated brioche French toast served with maple syrup, crème chantilly & fresh berries

Prices are subjected to 10% Service Charge & 7% GST
SMALL PLATES & SIDES

Zesty Crispy Baby Squid 16
Ostra, green chili, Sichuan BBQ spiced, sticky pepper fish sauce

Aburi Mentaliko Fries 15
served with torched mentaliko sauce and ebiko

Tempura White Bait 14
Parmesan cheese, lemon salt, roasted garlic aioli

Big Fries 7
Choice of: Fleur de sel or Sichuanese spices

Sweet Potato Fries 7

Tangy Chicken Winglet 12
Citrus glazed, sesame seeds, spring onion, coriander

Healthy Mixed Grains & Roasted Pumpkin Salad 19
Mixed grains & beans, beetroot, roasted pumpkin, melba toast, honey citrus dressing

SOUP

Slow-Cooked Coix Beef Soup 18
Coix seed, onion, carrot, celery, beef stew, parmesan cheese, garlic bread

Seasonal Vegetable Potage 16
*Please check with our server

BURGERS, WRAPS & SANDWICHES

King’s Chicken Hash Benedict 24
English muffin, gong bao chicken, 64° eggs, cheddar cheese, fried potato, baked tomato

Double Cheese Burger 24
Brioche bun, hand chopped chuck roll, signature burger sauce, aged cheddar, crispy gruyere cheese, frites
Grilled bacon x3
Fried egg x2

Pork Sausage Onigiri 24
Japanese rice & quinoa onigiri, pork sausage patty, sunny side-up, pickled cucumber, sweet potato fries

Portobello Florentine 22
Grilled Portobello mushrooms, truffle salsa, onion eggs, wilted spinach, seasonal salad, English muffin

KFC (Korean Fried Chicken) Sandwich 20
Battered fried chicken breast with Korean sweet spicy glaze, kimchi slaw and sweet potato fries

Roasted Vegetables Focaccia 20
Grilled eggplant, zucchini, mushroom, capsicum, tomato, guacamole, sweet potato fries, mix leaf salad, truffle vinaigrette

Prices are subject to 10% Service Charge & 7% GST
Halcyon & Crane

MAINs

Tenderloin 38
Shoyu glaze, mash potato, maple miso sweet potatoes

Roasted Miso Red Dates Salmon 36
Braised corn & kamut, potato puree, broccoli, pickled beetroot, micro herbs, miso red dates glaze

Chicken & Mushroom Braised Rice 26
Pearl rice, red quinoa, tasty chicken & mushroom broth, wolfberries, crispy yellow bean, spring onion, coriander, 54°C egg, parmesan cheese

Mapo Tofu 2.0 22
Tofu croquette served with a spicy mushroom beef ragout and barley risotto

NOODLE

Spicy Level =
Vegetarian =

Oriental Capellini Soup 28
Tasty chicken & mushroom broth, black fungus, wolfberries, quail egg, coriander, spring onions, green chilli

Braised Beef Cheek Fettucine 26
Morel mushrooms, duck fat crumble

Spicy & Sour Prawns Linguine 26 🌶️🌶️🌶️
Spicy & sour cabbage broth, black fungus, pickled long bean, cherry tomato, parmesan cheese

Dan Dan Spaghetti 24
Pork ragu, peanut sesame butter, onsen egg, kale

*More spicy available

Dan Dan Spaghettini
Halcyon & Crane

SALAD

Spicy Level: 🌶️
Vegetarian: 🥦

Burrata Cheese 25
Spanish Serrano ham, rock melon, mixed salad, olives, honey mustard dressing

Smoked Tuna Tataki Salad 23 🚧
Smoked tuna, quinoa salad, lotus root, black fungus, mixed salad, chili oil vinaigrette, melba toast

H & C Caesar Salad 21
Mixed salad, corn, hard-boiled egg, garlic crouton, parmesan cheese, Caesar dressing, nutty chili powder
Choice of: Smoked duck, Smoked salmon, Serrano ham

Popped Sorgum, Squash & Kale Pesto 20
Roasted squash with buckwheat, smoked duck breast, boiled egg, purple cabbage salad with yogurt dressing and kale pesto

DESSERT

Molten Matcha Lava 16
Cheese ice cream, berries compote, biscuit crumbled

Cake Tartin 14
Upside down caramelized apple vanilla almond cake flambé at the table, served warm with vanilla crème chantilly
Vanilla Ice Cream 🍨 15
Cake only without flambé 10

Pear Custard Danish 14
Buttery Danish pastry filled with pear and custard, served warm with vanilla ice cream, sea salt caramel and vanilla sauce

Classic Baked Cheese Cake 14
Berries compote, crème chantilly

Cake Tartin

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