

## APPETISERS

|   |  |    |
|---|--|----|
|    | <b>CURED WAGYU CARPACCIO</b>   | 28 |
|   | Aged balsamic vinegar, baby romaine, radish and parmesan   |    |
|    | <b>SMOKED SALMON</b>   | 34 |
|   | Sourdough bread, beetroot, caviar and crème fraiche  |    |
|    |  <b>GREEK SALAD</b>                                 | 28 |
|   | Baby romaine, tomatoes, kalamata olives, cucumber<br>feta cheese, extra virgin olive oil and sourdough croutons                      |    |
|    | <b>SPANNER CRAB THAI SPRING ROLLS</b>  | 30 |
|   | Australian crab, Vietnamese rice paper, mango, coriander<br>cucumber, sweet basil with chilli sauce                                  |    |
|   | <b>ITALIAN CHARCUTERIE PLATTER</b>   | 32 |
|   | Parma ham, salami Milano and coppa ham<br>accompanied by pickles, sun-dried tomatoes, breadstick and lavash                          |    |
|  | <b>TUNA TATAKI</b>   | 28 |
|   | Seared yellow fin tuna, baby lettuce, radish and ponzu dressing  |    |
|  | <b>HEIRLOOM TOMATO SALAD</b>   | 29 |
|   | Buffalo mozzarella, organic leaves, basil and balsamic vinaigrette   |    |
|  | <b>CAESAR SALAD “MO STYLE”</b>   | 29 |
|   | Choice of prawn or grilled chicken breast, shaved Parmesan cheese<br>anchovy, boiled egg, bacon, garlic croutons and Caesar dressing |    |
|  |  <b>GARDEN COBB SALAD</b>                         | 26 |
|   | Assorted mixed greens, asparagus, tomato, avocado, cucumber<br>grated Cheddar cheese, spring onion and Ranch dressing                |    |
|   | <i>Add your choice of:</i>   |    |
|   | Angus beef, chicken supreme or grilled prawns  | 34 |

1911

## SOUPS

|   |    |
|---|----|
|  WILD MUSHROOM SOUP                    | 18 |
| Garlic toast  |    |
|  BAKED TOMATO SOUP                     | 16 |
| Cheddar puff  |    |
| CLASSIC ONION SOUP  | 18 |
| Melted Gruyère cheese   |    |
| HOT AND SOUR SOUP   | 18 |
| Traditional thick Chinese chicken soup with egg, vegetables and tofu  |    |
| TOM YAM GOONG   | 20 |
| Spicy Thai soup, prawns, straw mushrooms, lemongrass, kaffir lime leaves, roasted chilli jam and green coriander leaves |    |

## BURGERS AND SANDWICHES

-  **MANDARIN CHEESE BURGER** 36  
Wagyu beef burger, caramelized onion, fried egg, Cheddar cheese  
tomato, bacon and lettuce  
*Burgers are served medium-well done*
-  **MANDARIN SOY BURGER** 34  
Plant-based patty, caramelized onion, tomato, lettuce and ketchup
- GRILLED HAM AND CHEESE SANDWICH** 26  
Black forest ham, Gruyère cheese and pommery mustard mayonnaise
-  **CAPRESE SANDWICH** 32  
Buffalo mozzarella, tomato and basil spread
- LOBSTER ROLL** 32  
Brioche bun, Boston lobster, sour cream, chive and radish
-  **MANDARIN CLUB** 28  
Choice of toasted whole wheat or white bread, honey ham  
grilled chicken, fried egg, bacon, Cheddar cheese  
tomatoes and lettuce
- KATSU SANDWICH** 38  
Breaded “Limestone” Wagyu beef sirloin, white bread  
sun-dried tomato and miso mayonnaise

*All burgers and sandwiches are served with mesclun salad and a choice of  
French fries or fried potatoes*

## FROM THE GRILL

|                                       |       |    |
|---------------------------------------|-------|----|
| US grass-fed beef rib-eye             | 250gm | 48 |
| US grass-fed beef tenderloin          | 200gm | 52 |
| “Limestone Wagyu” MB7/9 sirloin       | 250gm | 68 |
| “Limestone Wagyu” MB4/5 Scotch fillet | 250gm | 68 |
| Kampong chicken breast                | 250gm | 36 |
| Cod fillet                            | 180gm | 48 |
| Sea bass fillet                       | 180gm | 36 |
| Salmon fillet                         | 180gm | 38 |

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 potatoes, roasted baby potatoes or French fries

## PASTA

### YOUR CHOICE OF LONG OR SHORT PASTA

Tagliatelle, Spaghetti, Penne, Fusilli or gluten free pasta

### INDIVIDUAL CHOICE OF SIGNATURE SAUCES

|  |    |
|--|----|
|  TARTUFO    | 26 |
| Black truffle creamy sauce and roasted mushrooms   |    |
| BOLOGNESE  | 26 |
| Homemade minced beef ragout and Parmigiano Reggiano  |    |
|  ARRABBIATA | 26 |
| Cherry tomato sauce, garlic and chilli   |    |
| PESTO  | 30 |
| Basil pesto, cherry tomatoes and roasted King prawn  |    |
| CARBONARA  | 26 |
| Bacon, egg yolk, cream, Parmigiano Reggiano and black pepper                                   |    |
|  MARINARA   | 26 |
| San Marzano tomatoes, onion, garlic and basil  |    |

Signature dish  Vegetarian selection  Sustainable cuisine  Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.

Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.

# ASIAN DELIGHTS

## SINGAPORE DELIGHTS


**NASI GORENG** 32  
Fried rice, sambal chilli, chicken, sambal prawn  
chicken satay, pickles, crispy whitebait and fried egg

**HAINANESE CHICKEN RICE** 34  
Tender poached farmhouse chicken breast and drumstick, green  
vegetables, pandan flavoured rice, chicken soup and condiments  
*Served at room temperature*

 **VEGETARIAN BEE HOON** 28  
Stir-fried rice vermicelli, silver sprouts, kailan, mushrooms and carrot

**CANTONESE FRIED RICE** 30  
Wok-fried jasmine rice, prawns, vegetables, spring onion and fried egg

**WONTON NOODLE SOUP WITH  
KUROBUTA PORK CHAR SIEW** 30  
Egg noodles in superior chicken broth, prawn wontons  
barbecued char siew pork and green vegetables

 **SIGNATURE MAINE LOBSTER LAKSA** 36  
Thick rice vermicelli, Asian spiced coconut infused  
half Maine lobster, fish cake, silver sprouts and beancurd puff

**HOKKIEN MEE** 36  
Braised yellow noodles, rice vermicelli in rich prawn stock  
prawn, roasted pork belly and Chinese chive

**WOK-FRIED KWAY TEOW** 34  
Wok-fried flat rice noodles, sweet soya sauce, Chinese sausage  
fish cake, silver sprouts, choice of prawn, beef or chicken

# ASIAN DELIGHTS

## REGIONAL DELIGHTS

|  |    |
|--|----|
| <b>TAIWANESE BEEF NOODLE SOUP</b>  | 34 |
| Chinese noodles, braised beef short ribs and tendon<br>in superior broth   |    |
| <b>HALF DOZEN SATAY</b>  | 18 |
| Marinated herbs and spices beef and chicken skewers<br>onion, cucumber, rice dumpling with peanut sauce              |    |
|  <b>HONG KONG STYLE STEAMED COD</b> | 40 |
| Black cod fillet, soy sauce and spring onion<br>Served with sautéed green vegetables and jasmine rice                |    |
| <b>SWEET AND SOUR PORK</b>   | 34 |
| Crispy Kurobuta pork with sweet and sour sauce<br>tomatoes, pineapple and steamed jasmine rice                       |    |
| <b>BLACK PEPPER BEEF</b>   | 34 |
| Wok-fried Angus beef cubes, capsicum, black pepper sauce<br>and steamed jasmine rice                                 |    |

## INDIAN DELIGHTS

|   |    |
|---|----|
| <b>BUTTER CHICKEN</b>   | 34 |
| Tender chicken and tomato gravy served with basmati rice<br>Choice of plain, butter or garlic naan                              |    |
| <b>YELLOW DAL TADKA</b>   | 30 |
| Yellow lentil curry with tomatoes served with basmati rice<br>Choice of plain, butter or garlic naan                            |    |
|  <b>DAHI WALE ALOO</b>                         | 30 |
| Slow cooked potatoes and yoghurt curry with basmati rice<br>Choice of plain, butter or garlic naan                              |    |
|  <b>DAL MAKHANI</b>                            | 26 |
| Punjabi slow-cooked lentil curry with basmati rice<br>Choice of plain, butter or garlic naan                                    |    |
|  <b>SIGNATURE CHEF SANTOSH MURGH BIRYANI</b> | 30 |
| Our Indian Master Chef 's signature saffron biryani<br>prepared to your liking with chicken or vegetarian biryani               |    |
|  <b>MATTAR PANEER</b>                        | 30 |
| Cottage cheese, green peas curry, fenugreek, whole spices<br>basmati rice, chutney<br>Choice of plain, butter or garlic naan    |    |
| <b>ROYAL INDIAN TANDOORI SELECTION</b>  | 38 |
| Tandoori oven-baked chicken, lamb, prawns and fish<br>Choice of plain, butter or garlic naan                                    |    |

## DESSERTS

|  |    |
|--|----|
| SELECTION OF GOURMET EUROPEAN CHEESES  | 24 |
| Selection of goat and cow milk cheese  |    |
|  STRAWBERRY SYMPHONY  | 18 |
| Strawberry cheesecake, strawberry compote and strawberry sorbet  |    |
| CHOCOLATE HAZELNUT ROYALTINE   | 18 |
| Manjari chocolate mousse, chocolate sponge and crispy feuilletine  |    |
| WARM CHOCOLATE FONDANT   | 18 |
| Baked chocolate cake and vanilla ice cream   |    |
| LEMON MERINGUE TART  | 18 |
| Lemon crèmeux, citrus meringue and orange marmalade  |    |
| YUZU AND MATCHA SENSATION  | 18 |
| Yuzu ivory chocolate crèmeux, matcha mousseline<br>pineapple and lemongrass sorbet   |    |
|  SEASONAL FRUITS  | 16 |
| Selection of mixed seasonal fruits   |    |
| GELATO AND SORBET  | 18 |
| Selection of three scoops artisanal gelato or sorbet:<br>Gelato - bitter sweet chocolate, vanilla, berries<br>Sorbet - passion fruit, lemongrass, raspberry<br>accompanied by chocolate coulis and fresh berries |    |



## BUFFET OFFERS

### LUNCH

Monday to Friday

(12 - 2:30pm)

Inclusive 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 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 free flow of chilled juices

118 per person

Inclusive free flow of "R" de Ruinart Champagne

178 per person

white wine, red wine, selected cocktails of the day, beer

soft drinks and chilled juices

Inclusive free flow of Ruinart Blanc de Blancs Champagne


218 per person

white wine, red wine, selected cocktails of the day, beer

soft drinks and chilled juices

### 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.

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.

Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.

## BUFFET OFFERS

### DINNER

Sunday to Thursday

(6:30 - 9:30pm)

Inclusive 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.

Signature dish 

Vegetarian selection 

Sustainable cuisine 

Spa cuisine 

The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.

Prices are in Singapore dollar and subject to 10% service charge and 7% government tax.