

SINGAPORE'S
BEST STRIP OF SAND



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@TANJONGBEACHCLUB

SMALL

Seasonal Oysters (min. 3pcs) GF yuzu mignonette	8 / pc
Marinated Olives v • GF selection of olives in herb and chilli marinade	9
Crispy Calamari chipotle mayo	21
Truffle Fries v black truffle, parmesan, rosemary	18
Bucket of Atlantic Prawns served chilled, Marie Rose	27
Tuna Cracker spiced soy dressing, crispy wonton skins, yellowfin tuna	23
Crudités v Dutch baby carrots, heirloom radish, celery, cucumbers, romaine lettuce, cherry tomatoes, miso bagna cauda dip	18
Chicken Wings GF fresh cucumbers and carrots, Thai chilli dip	19
Jamón Ibérico caramelised onions, grilled sourdough toast	28

SALADS

Tanjong Salad v roasted pumpkin, red cabbage, kale, radish, cucumbers, quinoa, lentils du puy, pomegranate, spiced seeds, verjus dressing <i>with grilled chicken breast +6</i> <i>with smoked salmon +8</i>	21
Cauliflower Salad v charred cauliflower, freekeh, roasted shallots, baby spinach, cranberries, parsley, almond flakes, lemon dressing <i>with grilled chicken breast +6</i> <i>with smoked salmon +8</i>	21
Burrata & Heirloom Tomatoes v • GF rocket, hazelnuts, sun-dried tomatoes, watermelon, heirloom radish, olive crumbs, vincotto dressing	28

BRUNCH

Açai Bowl v • GF mango, mixed berries, Inca berry confit, hazelnut granola, toasted organic coconut	21
Seasonal Fruit Bowl v • GF vanilla bean yoghurt	16
Smashed Avo Toast v avocado on sourdough, Danish feta, coriander, heirloom tomatoes, radish, olive oil <i>with two cage-free poached eggs +6</i>	24
Smoked Salmon on Toasted Brioche house-made brioche, avocado, poached eggs, smoked cheese sauce, snow pea tendrils	28
Tanjong Brekkie Roll Niman Ranch applewood smoked bacon, sunny side up, tomato & capsicum salsa, fennel & cabbage slaw, ranch dressing	21
Mushroom Bruschetta v wild mushrooms, sourdough, Danish feta, poached eggs, truffle balsamic, pea shoots	26
Crunchy Brioche French Toast v mixed berries, roasted pecans, pure maple syrup, vanilla bean yoghurt <i>with Niman Ranch applewood smoked bacon +8</i>	24
House-made Licorice Bread v cultured butter	16
Cage-Free Eggs poached or fried with Niman Ranch applewood smoked bacon, roasted tomatoes, sourdough	24

BRUNCH ADD-ONS

Avocado (half)	4
Sautéed Mushrooms	4
Niman Ranch Applewood Smoked Bacon	8
Niman Ranch Kielbasa Pork Sausage	8
Smoked Salmon	8

LARGE

Beer Battered Fish & Chips snapper, chips, tartare, lemon	28
Tanjong Burger flame-grilled Tajima Wagyu patty, smoked cheddar, bacon, lettuce, tomato, onion, goma mustard, chips <i>with cage-free fried egg +3</i> <i>with an extra patty +9</i>	30
Crab Linguine Namibian Deep Sea Red Crab, tobiko, chilli, garlic, tomato, cream, crustacean oil	34
Crispy Skin Barramundi GF Kuhlbarra barramundi, fresh zucchini herb salad, smoked eggplant purée, lemon	34
Minute Steak GF David Blackmore full blood wagyu, served medium, café de paris butter, chips, snow pea tendrils	36
Roasted Half Spring Chicken GF cage-free hormone-free French Poulet, ratatouille, chilli herb dressing	29
Beef Ribs slow-cooked marinated short ribs, mashed potato, spring onions, gremolata, pickled onions, snow pea tendrils	38
Lobster Bun live Maine lobster, avocado, burnt butter mayo, tobiko, brioche bun, chips	39

Tanjong Seafood Platter GF 148
whole cracked Maine lobster, seasonal oysters, prawns, clams, smoked octopus, yuzu mignonette, Marie Rose

Côte de Boeuf 160
Tender Valley Angus 1.2kg, red wine jus, chimichurri
choice of greens / chips / mashed potato

SWEETS

Apple Tart Granny Smith apples, burnt butter ice cream	14
New York Cheesecake mixed berry compote	16
Flourless Chocolate Cake 70% Guanaja Valrhona chocolate, vanilla bean ice cream, oatmeal crumble	18
Pavlova GF fresh mixed berries, passion fruit, whipped cream, mango sorbet	16
The Ice Cream & Cookie Co (single / triple) 6 / 16 Madagascar Vanilla Bean / All-Natural Strawberry / Belgium Chocolate / Cookies & Cream / Coconut Sorbet DF / Coconut Pandan Onde Onde DF	

KIDS UNDER 12

Fish & Chips snapper, chips, tartare, lemon	16
Spaghetti Pomodoro v tomato, basil, parmesan	14
Tanjong Junior Burger Wagyu patty, smoked cheddar, chips	18
Sausage & Eggs sausage, scrambled eggs, sourdough	16
French Toast Fingers v mixed berries, pure maple syrup, vanilla bean yoghurt	16

LEGEND: V VEGETARIAN | GF GLUTEN-FREE | DF DAIRY-FREE

ALL PRICES SUBJECT TO GST AND SERVICE CHARGE

WE ARE AVAILABLE FOR EVENTS BIG AND SMALL. CONTACT US AT EVENTS@TANJONGBEACHCLUB.COM

WINES

Glass / Bottle

WHITE

Viu Manent Reserva Chardonnay Colchagua Valley	17 / 80
The Winery of Good Hope Chenin Blanc Stellenbosch	18 / 85
Babydoll Sauvignon Blanc Marlborough	19 / 90
Chaffey Bros Not Your Grandma's Riesling Eden Valley	95
Layer Cake Chardonnay Central Coast California	110
Miles from Nowhere Semillon Sauvignon Blanc Margaret River	120
Mt Difficulty Roaring Meg Pinot Gris Central Otago	135
Château de Beaucastel, Coudoulet de Beaucastel Côtes du Rhône	160

ROSÉ

Babydoll Rosé Marlborough	18 / 85
Château de Berne Méditerranée Rosé Provence	20 / 100
La Bohème Dry Pinot Noir Rosé Yarra Valley	120
AIX Rosé magnum Provence	180

RED

Viu Manent Reserva Malbec Colchagua Valley	17 / 80
The Winery of Good Hope Pinot Noir Stellenbosch	19 / 90
Nashwauk Tempranillo McLaren Vale	95
Layer Cake Cabernet Sauvignon Central Coast	120
Stag's Leap "Hands of Time" Cabernet Merlot Napa Valley	145
Domaine Marcel Lapierre Morgon Beaujolais	170
Antinori Tignanello Tuscany	215

SPIRITS

Glass / Bottle

GIN

Beefeater	14 / 218
Gin Mare	15 / 248
Four Pillars Rare Dry	16 / 268
Hendrick's	17 / 288
Brass Lion Dry	18 / 288
The Botanist	19 / 288
Gin Mare 1.75 L	480

All Gin & Tonics are served with Fever Tree Tonic

VODKA

Wyborowa	14 / 218
Círoc	16 / 248
Grey Goose	17 / 268
Belvedere	18 / 288
Grey Goose 1.5L	538
Absolut Elyx 1.5L / 3L / 4.5L	538 / 1088 / 1588
Belvedere 1.75L / 6L	590 / 1888

WHISK(E)Y

Bulleit Bourbon	14 / 218
Monkey Shoulder	16 / 268
Hakushu	18 / 288
Macallan 12yrs	18 / 288

RUM

Havana Club 3 Years	14 / 218
Kraken Black Spiced Rum	15 / 248
Sailor Jerry	16 / 268
Angostura 1919 8 Years	16 / 268
Mount Gay Black Barrel	18 / 288

AGAVE

Cimarron Blanco	14 / 218
Tapatio Blanco	15 / 248
Don Julio Reposado	16 / 268
Mina Real Mezcal Blanco	16 / 268
Los Danzantes Mezcal Reposado	17 / 288

SHOTS

Coconut & Pineapple Rum	12 / 50
Banana & Vanilla Rum	12 / 50

Single / Six

COCKTAILS

Glass

Copabana dark rum infused with vanilla & banana, homemade passion fruit syrup, coconut, pineapple	20
Malayan Mai Tai house infused rum, fresh lime, curaçao, orgeat, secret blend of pandan & tropical flavours	21
Flamingo Margarita tequila blanco, strawberries, homemade jalapeño syrup, fresh lime	21
Papa Don't Peach lavender infused peach bellini	19
Piña Colada frozen blend of spiced rum, pineapple & coconut, served in a pineapple	23
Signature Bloody Mary vodka, tomato juice, sesame oil, wasabi, fresh lemon, signature spice mix	21

	Glass / Pitcher
Tanjong Spritz Aperol, vanilla, orange, fresh lemon, bubbles	20 / 68
Summer Sangria summer fruit macerated in red wine and spices	20 / 68
Porto Summer Spritz white port infused with rosemary, apple, pear, tonic, homemade orange bitters	20 / 68
Pimm's My Ride Pimm's No 1, earl grey, blackcurrant, fresh lemon, ginger ale	20 / 68
Tropical Daiquiri Plantation pineapple rum, hibiscus, fresh lime, pineapple	20 / 68

BEER & CIDER

Bottle / Bucket

Corona	14 / 60
Asahi Super Dry	15 / 65
Lost Coast Great White Wheat	15 / 65
Little Creatures Bright Ale	16 / 70
Strongbow Apple Cider Medium Dry / Dark Fruit	14 / 60

BUBBLY

Glass / Bottle/Twin

Zardetto Prosecco Brut NV	18 / 90 / -
Zardetto Prosecco Brut NV magnum	170
Perrier-Jouët Grand Brut NV	150 / 260
Devaux Cuvée 'D' Brut NV	160 / 280
Pol Roger Brut Réserve NV	180 / 320
Billecart-Salmon Brut Rosé	220 / 400
Ruinart Blanc de Blancs	270 / 500
Perrier-Jouët Belle Epoque 2008	395 / 750
Dom Pérignon 2009	395 / 750

THIRST QUENCHERS

Glass

Tanjong Lemonade fresh lemon, mint	10
Spiced Pineapple & Hibiscus Iced Tea	10
Earl Grey & Elderflower Iced Tea	10
Young Coconut with signature banana rum +9	10
Coconut & Pandan Smoothie	10
Mango & Rosemary Smoothie	10
Salted Caramel & Banana Smoothie	10
Fresh Juices orange / pineapple / watermelon	9
	Bottle
Acqua Panna / S. Pellegrino 1L	10

HOT BEVERAGES

Espresso / Piccolo	5
Cappuccino / Latte with almond / soy milk +1 with extra shot +1	6
A.muse Tea Selections Breakfast Brew / Chamomile / Earl Grey / Emerald Mint	7