

## Starters & Soups

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- Sweet Potato Fries (V) 12  
*served with sriracha mayo*
- Truffle Fries (V) 14  
*truffle oil, truffle salt, shaved parmesan cheese, chopped parsley*
- Pumpkin Soup (V) 14  
*served with sourdough chips*
- Truffle Mushroom Soup (V) 14  
*served with a dollop of crème fraîche and herb croutons*

## Salads

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- Caesar Salad (V) 20  
*romaine, kale, avocado, poached egg, sourdough croutons, served with homemade dressing*  
+Chicken 23  
+Crabmeat 25
- Mexican Chicken 23  
*with crispy tortilla, avocado, spiced corn salsa, crème fraîche and romaine lettuce*
- Citrus Fruits & Tuna Salad (N) 24  
*Japanese-spiced tuna, figs, watermelon, baby spinach, feta cheese, red radish, walnuts, seasonal citrus fruits and white balsamic dressing*

## Pasta & Risotto

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- The Marmalade Mac & Cheese (V) 24  
*with parmesan, truffle butter and hint of blue cheese*
- Spaghetti Alle Vongole 24  
*spaghetti with Korean clams, anchovies and white wine sauce*
- Carbonara (P) 25  
*spaghetti with slow cooked egg, bacon in cream sauce*
- Truffled Field Mushroom Risotto (G) (V) 25  
*with wild mushroom mix, portobello confit, sliced truffles and parmesan cheese*
- Spicy Crabmeat (N) 26  
*crabmeat, pine nuts, tomatoes and chilli*
- Seared Scallop And Prawn 28  
*linguine with tiger prawns and Japanese scallop in prawn bisque sauce*
- Meat & Fish
- Grilled Salmon & Roasted Potatoes 29  
*with carrots, fine beans and served with mustard cream sauce*
- Char Siew Kurobuta Pork Belly (P) 32  
*soy & honey-glazed pork belly, apple-chilli chutney, roasted pumpkin mash and sweet potato chips*
- Pan-Seared Barramundi 32  
*basil couscous, fresh heirloom tomato salad, braised shallots and basil oil*

## Afternoon Tea

(Available only on Saturdays, Sundays and public holidays from 3pm to 6pm daily)

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- High Tea Set 48 per set  
Your Choice of Teas (2 pots) serves 2  
*With a selection of smoked salmon, roast beef, truffle egg mayo and cranberry chicken sandwiches, buttermilk scones with candied orange & cranberry, strawberry preserve, orange marmalade, clotted cream, petite signature cakes and two petite cupcakes*



## Sandwiches & Burgers

**The Marmalade Club** (P) 24  
*boney baked ham, chicken salad, egg, lettuce and roma tomatoes on multigrain toast served with sweet potato fries*

*Gluten-free bread is available upon request* (G)

**Spicy Sriracha Chicken Burger** 24  
*spiced chicken patty, sriracha mayo, blue cheese and mesclun salad with parmesan fries*

**Truffle Beef Burger** 26  
*200gm beef patty, smoked cheddar cheese, caramelized onions, sautéed mushrooms, truffle aioli, mesclun salad with parmesan fries*

**Minute Steak Sandwich** 28  
*grilled sirloin steak, onion marmalade, house mustard blend, lettuce, tomato, arugula on multigrain toast with sweet potato fries*

*Gluten-free bread is available upon request* (G)

## Asian Corner

**Hokkien Noodle** (P) 22  
*with tiger prawn, Japanese scallop, squid, crispy pork lard, yellow & thick bee hoon noodles, bean sprouts and Chinese chives*

**Kimchi Fried Rice** 26  
*served with beef striploin, nori and sous vide egg*

## Brunch (Available only on Saturdays, Sundays and public holidays till 3pm)

**The Marmalade Pancakes** (V) (N) 20  
*pancakes served with sliced bananas, candied walnuts, sliced almonds, fresh berries topped with whipped cream and salted caramel sauce*

**Signature Croque Madame** (P) 20  
*topped with béchamel sauce, boney baked ham, sunny side egg served with spiced paprika relish and mesclun salad*

**The Marmalade French Toast** (P) 22  
*cinnamon spiced brioche with mascarpone filling served with candied hickory smoked bacon, Canadian maple syrup and fresh berries*

**Quinoa Breakfast Bowl** (G) 24  
*smoked salmon gravlax served with avocado, baby spinach, heirloom carrots, heirloom tomatoes with balsamic dressing and topped with a poached egg*

**Marmalade Big Breakfast** (P) 26  
*beef and pork sausages, candied hickory smoked bacon, golden hash brown, cherry vine tomatoes, Southwestern baked beans and two eggs any style served with toasted brioche bread*

**Japanese Lobster Benedict** 36  
*Boston lobster chunks tossed with miso dressing, tobiko, Japanese cucumber, sliced radish topped with two poached eggs and citrus hollandaise on toasted English muffins and served with mesclun salad*  
*\*Classic Benedict (P) or Florentine Benedict (V) available 20*

## Cupcakes

Cloud Nine <i>white coconut cupcake with cream cheese</i>	6
Cranberry Lychee (V) <i>lychee cupcake with cranberry cream cheese</i>	6
Hazel (N) <i>chocolate cupcake, hazelnut spread, chocolate butter cream filling, hazelnuts</i>	6
Mudslide (N) <i>chocolate cupcake, orange marmalade filling, hazelnut feuilletine, vanilla and chocolate butter cream</i>	6
Raspberry Swirl Cheesecake <i>cheesecake, graham cracker cookies, raspberry coulis</i>	6
Red Velvet <i>red velvet cupcake, coconut cream cheese frosting</i>	6
Salted Caramel Pecan Tart <i>chocolate cupcake, salted caramel filling, toffee butter cream, pecans</i>	6
Smores (N) <i>chocolate cupcake, graham cracker cookies, chocolate ganache filling, marshmallow meringue, marshmallows, chocolate shavings</i>	6

## Puddings & Tarts

Caramelized Pear Bread Pudding <i>with seasalt caramel sauce and French vanilla ice cream</i>	14
Chocolate Pudding <i>with espresso ganache and French vanilla ice cream</i>	14
Lemon Brûlée Tart <i>with chantilly cream</i>	14
Sticky Date & Toffee Pudding <i>with toffee sauce and French vanilla ice cream</i>	14

## Cakes & Pie

	Slice	Whole
Chocolate Banana Banoffee Pie	10	58
Hazelnut Mocha Cake (N)	10	78
Lemon Meringue Sponge Cake	10	78
Old Fashioned Chocolate Fudge Cake	10	78
Rainbow Cake	10	78
Sea Salt Caramel Cheesecake (N)	10	78
The Marmalade Carrot Cake (N)	10	78



## Smoothies

### B&B

*banana, blueberry, natural yoghurt,  
vanilla gomme, soy milk*

### Berries

*strawberry, raspberry, banana,  
natural yoghurt, fresh milk*

### Clockwork

*avocado, banana, natural yoghurt, honey,  
skimmed milk*

### Joy

*banana, mango, soy milk, honey, natural yoghurt*

### Mango Lassi

*mango, natural yoghurt, fresh milk*

### Shakes

Served with whipped cream and ice cream

### Classic Vanilla

*French vanilla ice cream, fresh milk,  
salted caramel sauce*

### Cookies & Cream

*Oreo Cookies, chocolate, French vanilla  
ice cream, fresh milk*

### Chocolate Fudge

*chocolate ice cream, chocolate sauce,  
fresh milk, chocolate shaving*

### Strawberries & Cream

*strawberry ice cream, fresh strawberries, fresh milk*

### Water

Acqua Panna 500ml

Acqua Panna 750ml

San Pellegrino Sparkling 500ml

San Pellegrino Sparkling 750ml

### Soft Drinks

Coke, Coke Zero, Sprite,

Ginger Ale, Tonic, Soda

Glass

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Glass

10

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12

12

Bottle

7

10

7

10

Can

6

## Coffee

The Raven Blend – A coffee blend of Brazil and Costa Rica beans. Bold with chocolate and nuts with hints of citrus and grapes. The raven seeks to create a unique taste profile for the coffee lovers. Cup

Babyccino 3.5

Espresso 6

Espresso Macchiato 6

Long Black 6

Cappuccino 7

Flat White 7

Latte 7

Mocha 7

Crème Caramel Caffe Latte 7.5

Hot Chocolate 7.5

*Add \$1 for soymilk, add \$2 for double shots*

### Tea by Monogram

Pot

Crunchy Apple 8

Earl Grey Neroli 8

Gold Moscato 8

Jasmine Silk Pearls 8

Milky Oolong 8

Pomegranate Red Currant 8

Shiso Mint 8

Uji Sencha 8

Lapsang Florale with Saffronais 10

Morning English with Rose of Ariana 10

### Chilled

Glass

Cucumber Mint Tea 7.5

Forest Berry Tea 7.5

Iced Lemon Tea 7.5

Summer Peach Tea 7.5

Affogato 8

*espresso served with a scoop of French vanilla ice cream*

Iced Chocolate 9

*milk, drinking chocolate served with a scoop of*

*French vanilla ice cream*

Iced Coffee 9

*milk, espresso served with a scoop of*

*French vanilla ice cream*

Iced Latte 9

*milk, espresso*

Iced Mocha 9

*espresso, drinking chocolate served with a scoop of*

*French vanilla ice cream*

Juices		Glass	Red	Glass	Bottle
Apple		8	Terrazas Altos Del Plata		
Orange		8	Cabernet Sauvignon	14	55
Age Buster		10	<i>Mendoza, Argentina</i>		
<i>orange, pineapple, strawberry</i>			"Sneaky" Killibinbin, Shiraz	15	65
<i>promotes healthy bones and nourishes hair</i>			<i>Langhorn Creek, Australia</i>		
Morning Zing		10	Piccini, Chianti Riserva, Sangiovese		75
<i>pineapple, orange, ginger</i>			<i>DOCG, Tuscany, Italy</i>		
<i>strengthens immunity, aids digestion</i>					
Revitalizer		10	Spirits	Glass	Bottle
<i>pear, lime, mint leaves</i>			Cruzan Light Rum	13	180
<i>lowers blood pressure, soothes skin</i>			Gordon's Gin	13	180
Vitamin Booster		10	Smirnoff Red	13	180
<i>apple, beetroot, carrot</i>			Jack Daniel's	14	200
<i>detoxifies and heals, rich in vitamins A, B and C</i>			Johnnie Walker Black Label	14	200
Champagne		Bottle	Beers		Bottle
Moët & Chandon, Impérial Brut		100	Carlsberg		12
<i>Champagne, France</i>			Tiger		12
Moët & Chandon, Impérial Rose		115	Corona		14
<i>Champagne, France</i>			Asahi Black		14
Sparkling	Glass	Bottle	Cocktails	Glass	Jug
Domaine Chandon, Brut	14	70	Mojito	16	
<i>Yarra Valley, Australia</i>			<i>classic, wildberry</i>		
Innocent Bystander, Moscato		40	Sangria	16	40
<i>Victoria, Australia (375ml)</i>			<i>red apple, orange, fresh orange juice, red wine</i>		
White	Glass	Bottle	Bellinis	19	
Cape Mentelle Sauvignon Blanc			<i>peach, mango, lychee</i>		
- Semillon	14	60	Kir Royale	19	
<i>Margaret River, Australia</i>			<i>sparkling Chandon, crème de cassis</i>		
Frankland Estate,			Mimosa	19	
Rocky Gully, Riesling		65	<i>Champagne, orange juice</i>		
<i>Frankland River, Australia</i>					
Villa Maria Estate, Private Bin					
East Coast, Chardonnay	15	75			
<i>Gisborne, New Zealand</i>					

