






À la Carte Menu

Salads

Caesar Salad - Crispy Bacon, Parmesan Dressing, Sourdough Croutons	14
 Kale Tabbouleh Salad - Bulgur, Heirloom Tomatoes, Radish, Mint, Lemon Vinaigrette	14
 Asian Cabbage Slaw - Carrot, Spring Onion, Coriander, Sesame, Chilli, Lime & Soy Dressing	14

Sandwiches

 Falafel Wrap - Whole Wheat Tortilla, Falafel, Kale, Red Onion, Tomato, Tzatziki	16
 Organic Vegetable Panini - Mozzarella Cheese, Basil Pesto	16
Beef Pastrami Panini - Sauerkraut, Cheddar Cheese	16
 Beyond Sausage Hot Dog - Dairy-free Bun, Dill Pickle Relish, Crispy Onion, Whole-grain Mustard	16
Cheese Burger, 220g - Pickle, Tomato, Lettuce, Ketchup, Mustard Mayonnaise, French Fries	25
Triple Decker - Free Range Chicken Breast, Cage-free Egg, Lettuce, Tomato, Mayonnaise, French Fries	25

Local

Chicken Satay, 12 Pieces - Peanut Sauce, Condiments	16
Crab Meat Omelette - Wok-Fried Vegetable Rice, Spring Onion	24
Nasi Goreng - Malay-fried Organic Jasmine Rice, Cage-free Egg, Chicken, Sustainable Prawns, Chicken Satay, Prawn Cracker	24
Mee Goreng - Wok-fried Yellow Noodles, Organic Vegetables, Chicken, Sustainable Prawns, Chilli, Lime	24
Laksa Singapura - Rice Vermicelli, Sustainable Prawns, Fish Cake, Bean Curd, Bean Sprouts, Coconut Gravy	24
Hokkien Mee - Sustainable Prawns, Pork, Squid, Bean Sprouts, Cage-free Egg	24

Grill

Sustainable Market Fish - Lemon, Salsa Verde	28
Mexican Marinated Chicken Thigh - BBQ Corn Salsa	24
Australian Lamb Steak Of The Day, 220g	28
Beef Steak Of The Day, 250g	28
Pork Chorizo Sausage, 5 pieces - Dijon Mustard	24

Inclusive of a Choice of Salad or Sides

Sides

French Fries	9
Stir-fried Organic Vegetables - Garlic	9
Steamed Organic Jasmine Rice	4

Dessert

Ice Cream, 100ml Cup - Vanilla Bean, Chocolate Chip, or Strawberry	6
Sherbet, 100ml Cup - Mango or Coconut	6
Cake Of The Day	6
Tiramisu - Mascarpone Cream, Ladyfingers, Espresso	10
Fresh Local Fruit	16

Food Thoughtfully Sourced. Carefully Served.

We are guided by our global philosophy that is focused on sourcing and providing fresh, flavourful, healthy, yet environmentally sustainable and ethical food options. Look for our seafood that is third party certified sustainable or responsible to meet the rigorous standards set by independent labels.

Fisheries certified under the ASC standard for responsibly farmed seafood have been assessed on core principles evaluating the environmental sustainability of the fishery or environmental and social responsibility of the farm. Enjoy in abundance, by choosing these products you ensure our oceans are teeming with life now and for future generations.



Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org



Vegetarian



Plant-based

Hot or Iced Beverage		5
English Breakfast	Peppermint	
Earl Grey	Provencal Herbs	
Jasmine		
Coffee	Cappuccino	
Espresso	Latte	
Mocha		
Hot Chocolate		
Oasis Cooler		8
Homemade Lemonade		
Iced Lemon Tea		
Iced Ginger Tea		
Iced Lychee Tea		
Iced Lemongrass Tea		
Soft Drink		5
Coco-cola	Coca-cola Light	
Coca-cola Zero	Ginger Ale	
Sprite	100 Plus	
Freshly-Squeezed Juice		12
Apple	Orange	
Carrot	Pineapple	
Celery	Rock Melon	
Lemon	Watermelon	
Lime	Young Coconut	
Mango		
Oasis Blend		12
Energize - Green Apple, Lemon, Ginger, Vanilla Bean		
Vitalize - Young Coconut, Kale, Local Banana		
Detox - Red Apple, Pineapple, Lemon, Turmeric		
Oasis Smoothie		12
Banana, Strawberry, Skimmed Milk, Honey		
Mango, Pineapple, Orange, Banana		
Milo Protein Mix, Egg White, Fresh Milk, Honey		
Raspberry, Cranberry Juice, Banana, Yoghurt		
Mineral Water		
	250ml	750ml
Bottled Still Water	5	10
Bottled Sparkling Water	5	10

Cocktail	Glass	Jug
Margarita - Lime, Mango, Strawberry	18	52
Mojito - Apple, Classic, Red Berries	18	52
Daiquiri - Banana, Lychee, Mango	18	52
Pina Colada	18	52
Singapore Sling	18	52

Beer & Cider	Glass	Jug
Tiger Draft	12	38
Archipelago Singapore Blonde Ale	12	
Asahi, Corona, Heineken, Heineken 0.0 Non-alcohol, Hoegaarden, Strongbow Apple Cider	14	

Champagne & Prosecco	Glass (180ml)	Bottle
Val D'oca, Rive Di San Pietro Di Barbozza, Valdobbiadene Prosecco Superiore D.O.C.G, Italy	10	40

Perrier-Jouet, Grand Brut, Epernay, France, Nv		90
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Rose Wine	Glass (180ml)	Bottle
Aix, Blend, Coteaux D'aix-En-Provence, France, 2019	17	70
Chateau D'esclans, Whispering Angel Rose, Cote De Provence, France, 2018/2019	18	75

White Wine	Glass (180ml)	Bottle
Babich "Black Label", Sauvignon Blanc, Marlborough, New Zealand, 2019	15	60
Weingut Max Ferd. Richter, "Signature Edition", Riesling, Mosel, Germany, 2018	16	65

Vasse Felix 'Filius' Chardonnay, Margaret River, Australia 2018/2019	17	70
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Red Wine	Glass (180ml)	Bottle
Backstory, Cabernet Sauvignon, California, USA, 2018	15	60

Mitolo "Jester", Shiraz, McLaren Vale, Australia, 2017	16	65
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Clos Henri Vineyard 'Petit Clos', Pinot Noir, Marlborough, New Zealand, 2018	17	70
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À la Minute Dinner Buffet | 5.30pm - 8.30pm, Daily

SGD 88.00++ per adult (Alcohol)

SGD 68.00++ per adult (Non-Alcohol)

SGD 48.00++ per child (Aged 4 to 12)

Beverage (Free-Flow)

Tiger Beer

House White Wine

House Red Wine

Prosecco

Oasis Frozen Margarita

Selection of Chilled Juices

Soft Drinks

Appetiser

Chargrilled Ciabatta Bread - Garlic Herb Butter

Poached Spencer Gulf King Prawns on Ice

Condiments: Cocktail Sauce, Hot Sauce, Mignonette, Lemon Wedges

Salads

Caesar Salad - Crispy Bacon, Parmesan Dressing, Sourdough Croutons

Kale Tabbouleh Salad - Heirloom Tomatoes, Radish, Mint, Lemon Vinaigrette

Asian Slaw - Carrots, Cabbage, Coriander, Sesame Chilli, Lime & Soy Dressing

Main Course - Wood-fired BBQ Sharing Platter

Chargrilled Australian Beef Steak

Chargrilled Australian Lamb Cut of the Day

Chargrilled Mexican Marinated Chicken Thigh

Chargrilled Sustainable Market Fish

Chargrilled Chorizo Sausage

Sides

Wok fried Organic Vegetables - Garlic

Crispy New Potatoes - Rosemary Sea Salt

Dessert

Fresh Local Fruit

Ice Cream