

APPETISERS

  GARDEN SALAD	16
Assorted mixed greens, tomato, avocado, cucumber extra virgin olive oil and balsamic dressing	
 VEGETARIAN RICE ROLLS	34
Vietnamese rice paper, vegetables, sweet chilli sauce	
 SMOKED SALMON	34
Sourdough bread, beetroot, caviar and crème fraiche	
  GREEK SALAD	28
Baby romaine, tomatoes, kalamata olives, cucumber feta cheese, extra virgin olive oil and sourdough croutons	
ITALIAN CHARCUTERIE PLATTER	32
Parma ham, salami Milano and coppa ham accompanied by pickles, sun-dried tomatoes, breadstick and lavash	
 TUNA TATAKI	28
Seared yellow fin tuna, baby lettuce, radish and ponzu dressing	
 CAESAR SALAD “MO STYLE”	29
Choice of prawn or grilled chicken breast, shaved Parmesan cheese anchovy, boiled egg, bacon, garlic croutons and Caesar dressing	

SOUPS

 WILD MUSHROOM SOUP	18
Garlic toast	
 BAKED TOMATO SOUP	16
Cheddar puff	
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
- 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
Kampong chicken breast	250gm	36
Cod fillet	180gm	48
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

FISH AND CHIPS 32

Battered cod fish fingers, mashed peas, tartar sauce and choice of French fries, or fried potatoes

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

PESTO 30

Basil pesto, cherry tomatoes and roasted King prawn

CARBONARA 26

Bacon, egg yolk, cream, Parmigiano Reggiano and black pepper

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

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

TAIWANESE BEEF NOODLE SOUP 34

Chinese noodles, braised beef short ribs and tendon in superior broth

HALF DOZEN SATAY 18

Marinated herbs and spices beef and chicken skewers onion, cucumber, rice dumpling with peanut sauce

HONG KONG STYLE STEAMED COD 40

Black cod fillet, soy sauce and spring onion
Served with sautéed green vegetables and jasmine rice

SWEET AND SOUR PORK 34

Crispy Kurobuta pork with sweet and sour sauce tomatoes, pineapple and steamed jasmine rice

BLACK PEPPER BEEF 34

Wok-fried Angus beef cubes, capsicum, black pepper sauce and steamed jasmine rice

INDIAN DELIGHTS

	BUTTER CHICKEN	34
	Tender chicken and tomato gravy served with basmati rice Choice of plain, butter or garlic naan	
	DAL MAKHANI	26
	Punjabi slow-cooked lentil curry with basmati rice Choice of plain, butter or garlic naan	
	SIGNATURE CHEF SANTOSH MURGH BIRYANI	30
	Our Indian Master Chef's signature saffron biryani prepared to your liking with chicken or vegetarian biryani	
	MATTAR PANEER	30
	Cottage cheese, green peas curry, fenugreek, whole spices basmati rice, chutney Choice of plain, butter or garlic naan	
	ROYAL INDIAN TANDOORI SELECTION	38
	Tandoori oven-baked chicken, lamb, prawns and fish 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	
 SEASONAL FRUITS	16
Selection of mixed seasonal fruits	
GELATO AND SORBET	18
Selection of three scoops artisanal gelato or sorbet: Gelato - bitter sweet chocolate, vanilla Sorbet - passion fruit, raspberry, strawberry accompanied by chocolate coulis and fresh berries	

BUFFET OFFERS

LUNCH

Monday to Friday

(12 - 2:30pm)

Inclusive free flow of chilled juices

62 per person

Additional free flow of white wine, red wine and beer

32 per person

Saturday and Sunday

(12 - 2:30pm)

Inclusive free flow of chilled juices

68 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.

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 

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