

KHAO PHAD 22

Wok-fried organic jasmine rice with calamari, shrimps, spring onions, fried egg, chicken satay and condiments

 **MANDARIN ORIENTAL THAI CURRY** 22

Green curry with your choice of beef or chicken and green vegetables in a chicken-scallop broth

LAKSA 20

Thick vermicelli noodles with a selection of prime seafood, fish cake, and organic bean sprouts in an Asian spiced coconut infusion

CHAR KWAY TEOW 20

Rice noodles fried in sweet soya sauce with Chinese sausage, prawns, fish cake, scallops and organic bean sprouts

NASI GORENG 24

Indonesian fried rice prepared with spicy shrimp paste, deep-fried chicken, grilled satay, sambal prawns, pickled vegetables and fried egg



Signature dish



Vegetarian selection

Our Chefs will be delighted to assist you with any dietary requests.
Price is subject to 10% service charge and applicable government tax

APPETIZERS AND SALADS

CHEF'S SALAD 22

Grilled chicken breast, sliced gammon ham, hard-boiled egg, crisp lettuce leaves, Gruyere cheese, tomato wedges, cucumber sticks, roasted beef and red wine vinaigrette

 **CLASSIC CAESAR SALAD** 20

Crisp romaine lettuce leaves tossed with Parmesan anchovy dressing, garlic croutons, shaved Parmesan cheese and crispy bacon chips

CAESAR SALAD WITH PRAWNS, CHICKEN OR SMOKED SALMON 22

Crisp romaine lettuce leaves tossed with Parmesan-anchovy dressing, garlic croutons, shaved Parmesan cheese and your choice of grilled prawns, grilled chicken breast or smoked salmon

 **TIGER PRAWNS AND ARUGULA SALAD** 26

Crisp arugula leaves, tiger prawns, marinated tomatoes and asparagus with citrus-pepper vinaigrette

 **FRESH GARDEN SALAD** 14

Mixed green salad with white balsamic vinaigrette

 **SALAD OF BABY SPINACH** 18

With Kalamata olives, feta cheese, shaved Parmesan cheese, sun-dried Olivetti tomatoes and apple-balsamico dressing



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 **TOMATO AND MOZZARELLA CHEESE SALAD** 18
Traditional tomato and buffalo mozzarella cheese salad
with rucola leaves and basil pesto vinaigrette

SMOKED SALMON 22
Wild Norwegian salmon with traditional condiments

 **CARPACCIO OF BEEF TENDERLOIN FILLET** 22
With crispy potato vinaigrette and herb salad

LIVE ROCK OYSTERS ON ICE 28
Six rock oysters, served with mignonette sauce



SOUPS

CHEF'S SOUP OF THE DAY 10
Kindly ask the server for Chef's daily selection

 **LOBSTER BISQUE** 14
Traditional French lobster soup with white
star anis and lobster ravioli


 **CAPPUCCINO OF WILD FORREST MUSHROOMS** 12
With white truffle oil


 **VEGETABLE MINISTRONE** 12
Italian vegetable soup with fresh basil
and spaghetti

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YAM PHED YANG 20
Thai style roasted duck salad with cilantro, chili and cashew nuts


CHICKEN TIKKA MASALA 28
Tender pieces of tandoori-baked farmhouse chicken
with fresh tomatoes, exotic herbs and Asian spices,
served with raita, chutney, naan and dhal

 **VEGETARIAN BIRYANI** 28
Braised Indian vegetables perfumed with exotic herbs and
Asian spices with fragrant Basmati rice and yoghurt



 **ROYAL TANDOORI SELECTION** 34
Tandoori oven-baked chicken, mutton, prawns and fish cubes,
served with raita, chutney, naan and dhal


 **SINGAPOREAN WONTON NOODLE SOUP** 20
Traditional Chinese noodle soup with prawn
wontons, pork char siew

MEE GORENG 24
Spicy yellow noodles with tomatoes, potatoes, prawns,
scallops, calamari, sprouts and fried egg

 **HAINANESE CHICKEN RICE** 28
Tender poached farmhouse chicken breast,
green vegetables, with rice cooked in chicken stock and
traditional condiments


PHAD THAI GHOONG 24
Thai style wok-fried rice noodles with shrimps, organic
bean sprouts, diced bean curd, peanuts, chilies and oyster sauce


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 **PENNE ARRABIATA WITH SEAFOOD** 24
Penne pasta tossed with a ragout of prime shellfish, fresh Olivetti tomatoes, chilies, garlic and basil

SPAGHETTI CLASSICO 20
Spaghetti with your choice of carbonara, bolognaise or pomodoro sauce

LASAGNA AL FORNO 20
Traditional Italian lasagna with fresh Olivetti tomatoes, minced Australian grass-fed beef tenderloin, Italian herbs and mozzarella cheese, layered between homemade pasta leaves



 **SELECTION OF MARKET FRESH VEGETABLES** 18
Seasonal vegetables with mild butter glaze, poached farmhouse egg and young spinach, gratinated with traditional tarragon hollandaise sauce


 **VEGETABLE RISOTTO** 20
Italian Arborio risotto rice with, Parmesan cheese, rocket salad leaves and semi-dried Olivetti tomatoes


FLAVOURS OF ASIA

MULLIGATAWNY 12
Classic Indian lentil-curry soup with chicken


TOM YAM GHOONG NAI MA PRAO ORN 14
Spicy Thai soup with river prawns, straw mushrooms, lemongrass, kaffir lime leaves, lime juice, a hint of roasted chili jam, green coriander leaves, served in a young coconut


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 **TOMATO CREAM** 12
Velvet soup of Olivetti tomatoes with spinach ravioli and pesto genovese drops

 **CHICKEN CONSOMME** 12
With market fresh vegetables, mushrooms and parsley ravioli



SANDWICHES AND SNACKS


 **MANDARIN ORIENTAL CLUB SANDWICH** 24
Roasted chicken, fried egg, crisp lettuce leaves, sliced gammon ham, aged cheddar cheese, tomatoes, grilled crispy bacon layered between crispy toasted homemade signature bread, with your choice of homemade potato chips or French fries

 **GRILLED VEGETARIAN GARDEN SANDWICH** 20
Ruccola leaves, roasted bell pepper, eggplant, balsamico onions, zucchini and herb cream cheese, with your choice of homemade potato chips or French fries

HAM AND CHEESE PANINI 20
Prosciutto ham, Gruyere cheese, Olivetti tomatoes, butter lettuce leaves and tomato basil aioli, with your choice of homemade potato chips or French fries

SMOKED SALMON SANDWICH 20
Smoked Norwegian salmon with romaine lettuce leaves, tomatoes, onion rings, capers and mustard-dill cream, with your choice of homemade potato chips or French fries

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 **AVOCADO AND CREAM CHEESE PITA** 18
Vegetarian stuffed pita bread with crisp salad leaves, avocado, herb cream cheese, tomatoes, olives and soya sprouts

 **LOBSTER SPRING ROLLS** 18
Vietnamese rice paper rolls filled with Maine lobster, Thai mango and coriander



SOFT SHELL CRAB 18
Deep-fried in a jacket of Asian spiced crispy tempura and accompanied by wasabi mayonnaise

ASSORTED SATAY 16
Skewer of chicken, beef and lamb marinated in Malaysian herbs and spices, with red onions, cucumber and rice dumpling, accompanied by peanut sauce

MAIN COURSES

 **AUSTRALIAN LAMB CHOPS** 36
Three chops of Australian prime lamb, grilled to your liking, accompanied by roasted potatoes, seasonal vegetables and mint sauce

GRILLED FILLET MIGNON OF VEAL 42
Tenderloin of grass-fed Australian veal, grilled to your liking, served with seasonal vegetables, baked potato, and black pepper sauce

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PRIME AUSTRALIAN WAGYU BEEF FILLET 78
Tenderloin of prime grass-fed Australian wagyu beef, grilled to your liking, with mashed potatoes, young leek and black Perigord truffle jus

ROASTED CHICKEN BREAST 32
Roasted corn-fed farmhouse chicken breast stuffed with forest mushrooms, accompanied by seasonal vegetables and mashed potatoes



MANDARIN ORIENTAL PRIME BEEF BURGER 32
Beef burger on a toasted sesame seed bun with your choice of Gruyere, cheddar, blue or mozzarella cheese, sauteed onions, mushrooms, bacon, tomatoes, fried egg and avocado, served with French fries and classic condiments

 **AUSTRALIAN WAGYU BEEF TENDERLOIN BURGER** 46
Finest Australian grass-fed wagyu beef on a toasted sesame seed bun with melted Perigord foie gras, truffle mayonnaise, grilled onions, butter lettuce leaves and black truffle salted Malta potatoes

SEA BASS 38
Pan-seared sea bass fillet with seasonal vegetables Greek style, dried fruit couscous and light coriander seed jus

COD FISH AND CHIPS 30
Deep-fried cod fish fillet in flavoured batter, crispy French fries and tartar sauce

NORWEGIAN WILD SALMON STEAK 34
Grilled Norwegian wild salmon with pilaf rice, market fresh vegetables and saffron nage

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DESSERTS

 FRENCH CHEESE PLATTER	20
Selection of goat-blue-brie and aged hard cheese with home marinated olives, grilled vegetables and freshly baked signature breads	
CHOCOLATE CAKE	16
Freshly baked chocolate cake with vanilla panna cotta and raspberry coulis	
MANGO CHEESE CAKE	16
Baked cheese cake with mango carpaccio	
STRAWBERRY TIRAMISU	16
Wild strawberry tiramisu with Valrhona chocolate sorbet and sweet grissini	
WARM APPLE TART	18
With rum-raisin ice cream and a fleur de sel-caramel sauce	
EXOTIC FRUITS	14
Refreshing seasonal fruits	
 SORBET SELECTION	12
Mandarin Oriental's sorbet selection with exotic fruit salad and mint pesto	
ICE CREAMS	10
A scoop of vanilla, chocolate, espresso, caramel, strawberry, maple walnut, mango or passion fruit ice cream	



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