


## APPETIZERS AND SALADS

**ROCK OYSTERS ON ICE** 28  
Six freshly shucked rock oysters, served with mignonette sauce and traditional condiments

 **CARPACCIO OF BEEF TENDERLOIN FILLET** 26  
Green garden salad bouquet, Parmesan cheese shavings and light mustard dressing

**SMOKED SALMON** 22  
Wild Norwegian salmon with traditional condiments


 **LOBSTER SPRING ROLLS** 24  
Six Vietnamese transparent rice paper rolls with finest Maine lobster, Thai mango and coriander

**TRILOGY OF SEAFOOD** 32  
Chilled salad of prime seafood with celery, crab tartar with avocado, gravlax roll with sisho salad, fresh Asian herbs and saffron mayonnaise

**CHEF'S SALAD** 26  
Grilled chicken breast, sliced gammon ham, hard-boiled egg, crisp lettuce leaves, Gruyere cheese, tomato wedges, cucumber sticks, avocado, roasted beef slices and red wine vinaigrette

**NICOISE SALAD** 26  
Classic Nicoise salad with crisp lettuce leaves, French beans, Olivetti tomatoes, black olives, quail eggs, artichokes, la ratte potatoes, anchovies and seared yellow fin tuna

**CAESAR SALAD WITH PRAWNS, CHICKEN OR SMOKED SALMON** 26  
Crisp romaine lettuce leaves tossed with Parmesan and anchovy dressing, garlic croutons, shaved Parmesan cheese and your choice of grilled prawns, grilled chicken breast or smoked salmon

 **GARDEN CHEF'S SALAD** 20  
Assorted lettuce leaves, asparagus tips, avocado, olives, cherry tomatoes and Parmesan cheese shavings, served with ginger-garlic olive oil dressing


 **TOMATO AND MOZZARELLA CHEESE SALAD** 22  
Traditional tomato and buffalo mozzarella cheese salad with rucola salad leaves and a basil pesto vinaigrette

## DESSERTS

**MANGO PUDDING** 14  
Traditional Singaporean mango cream pudding

**WARM APPLE TART** 16  
Rum and raisin ice-cream, fleur de Sal caramel sauce

**EXOTIC FRUITS** 14  
Refreshing seasonal fruits

 **SORBET SELECTION** 16  
Mandarin Oriental's selection of three homemade sorbets, accompanied by exotic fruit salad and mint pesto

**ICE CREAMS** 8 PER SCOOP  
A scoop of homemade vanilla, chocolate, espresso, caramel, strawberry, maple walnut, mango or passion fruit ice cream

## DESSERTS

-  **MANDARIN ORIENTAL CHEESE CAKE** 16  
Baked cheese cake with mango compote
-  **FRENCH CHEESE PLATTER** 24  
Selection of goat, blue, brie and aged hard cheese with marinated olives, grilled vegetables and freshly baked signature breads
- WARM CHOCOLATE FONDANT CAKE** 16  
Freshly baked and served with homemade Tahitian vanilla ice-cream
-  **DOLCE VITA** 18  
Glazed mascarpone mousse with white coffee cream, rum and Marsala wine
- WARM MORELLO CHERRY TART** 18  
With Sicilian pistachio ice cream and Tahitian vanilla sauce
- MANGO STICKY RICE** 16  
Traditional Thai sticky rice with mango and sesame seeds
- CARROT CAKE** 16  
Baked carrot and almond cake with cream cheese frosting
- CREME BRULEE** 16  
Caramelized Tahitian vanilla creme brulee with morello cherry confit
-  **VALRHONA CHOCOLATE BROWNIE** 18  
Our signature style brownie made with pecan nuts

## SOUPS

- CHEF'S SOUP OF THE DAY** 14  
Kindly ask your server for Chef's daily selection
-  **LOBSTER BISQUE** 20  
Traditional French lobster soup with white star anis and lobster ravioli
-  **CAPPUCCINO OF WILD FORREST MUSHROOMS** 16  
With white truffle oil
-  **VEGETABLE MINISTRONE** 14  
Italian vegetable soup with fresh basil and spaghettinis
-  **CLASSIC ONION SOUP** 18  
Traditional French onion soup with melted cheese, caramelized onions and French croutons
-  **TOMATO CREAM** 16  
Velvet soup of Olivetti tomatoes with spinach raviolis and pesto Genovese drops
-  **CLAM CHOWDER** 18  
Traditional clam chowder with potatoes and onions
- DOUBLE BOILED CHICKEN CONSOMME** 16  
Consomme with mixed vegetables, chicken ravioli and aged sherry
- MULLIGATAWNY** 16  
Classic Indian lentil-curry soup with chicken
- TOM KHA GAI** 16  
Traditional Thai coconut chicken soup with galangal
-  **TOM YAM GHOONG** 18  
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

## SANDWICHES

### MANDARIN ORIENTAL CLUB SANDWICH 26

Cooked ham, chicken, fried egg, bacon, premium Cheddar cheese, tomatoes and lettuce, layered between toasted whole wheat or white bread, served with your choice of homemade French fries or potato chips

### MANDARIN ORIENTAL LOBSTER CLUB SANDWICH 34

Poached Maine lobster, avocado, fried egg, crispy Parma ham, premium Cheddar cheese, tomatoes and butter lettuce, layered between toasted bread, served with your choice of homemade French fries or potato chips

### GARDEN SANDWICH 22

Ruccola leaves, butter lettuce, cucumber, mozzarella cheese, tomatoes, Parmesan cheese and basil pesto, served with your choice of homemade French fries or potato chips

### HAM AND CHEESE PANINI 24

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

### STEAK SANDWICH 36

Pepper-crusting Australian beef tenderloin with sauteed onions and tomatoes, mushrooms ragout, crispy salad leaves and mustard dressing, served with your choice of homemade French fries or potato chips

### TOSCANA SANDWICH 26

Freshly baked ciabatta bread with arugula leaves, Italian charcuterie, Parmesan cheese, tomato spread, Ardoino olives and basil pesto chips, served with your choice of homemade French fries or potato chips

### TUNA NICOISE SANDWICH 26

Tuna, egg, tomatoes, olives, French beans and mustard-micro cress served on home baked ciabatta bread, served with your choice of homemade French fries or potato chips

### CHICKEN TIKKA MASALA 26

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

### VEGETARIAN KEBAB PLATTER 26

Chef's choice of daily market vegetables, slowly baked in our tandoori oven, served with raita, mango chutney, naan bread and dhal

### VEGETARIAN BRIYANI 22

Braised Indian vegetables perfumed with exotic herbs and Asian spices with fragrant Basmati rice and yoghurt

### ALOO GOBI 20

Potato and cauliflower seasoned with exotic herbs and spices

### PALAK PANEER 22

Soft Indian cottage cheese in a spinach gravy, flavored with fenugreek and cardamom

### MALAI KOFTA 22

Cottage cheese, vegetable and dried fruit dumplings, served in a mild cashew gravy

Our Indian Vegetarian dishes are served with fragrant basmati rice, Chef's dal, poppadoms, an assortment of Indian condiments and your choice of freshly baked garlic, butter or plain naan bread

## FLAVOURS OF ASIA

### NASI GORENG 28

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

### VEGETARIAN FRIED BEE HOON 22

Rice vermicelli with sliced cabbage, carrots, organic bean sprouts, spring onions and kalian

### VEGETARIAN FRIED RICE 22

Wok-fried fragrant rice with eggs, vegetarian ham and fresh market vegetables

### MANDARIN ORIENTAL THAI GREEN CURRY 26

Thai style curry with your choice of beef or chicken

### PLA THOD RAAD PRIG 32

Traditional Thai deep-fried fish with chili sauce and kaffir lime leaves

### PHAD THAI GHOONG 26

Thai style wok-fried rice noodles with shrimps, organic bean sprouts, diced bean curds, peanuts, chilies and oyster sauce

### KHAO PHAD 26

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

### ROYAL TANDOORI SELECTION 34

Tandoori oven-baked chicken, mutton, prawns and fish cubes, served with raita, chutney, naan bread and dhal

## MAIN COURSES

### MANDARIN ORIENTAL PRIME BEEF BURGER 34

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

### PRIME AUSTRALIAN GRAIN-FED BEEF TENDERLOIN 48

Tenderloin of prime grain-fed Australian beef grilled to your liking, with your choice of black pepper or bernaise sauce

### PRIME AUSTRALIAN GRAIN-FED RIB EYE STEAK 42

Prime rib eye steak marinated with rosemary and garlic, grilled to your liking, with your choice of black pepper or bernaise sauce

### AUSTRALIAN LAMB CHOPS 44

Three chops of olive-crust Australian prime lamb grilled to your liking, served with herb jus and mint sauce

### GRILLED FILLET MIGNON OF VEAL 38

Tenderloin of grass-fed Australian veal, grilled to your liking, accompanied by black pepper sauce

### ROASTED CHICKEN BREAST 34

Roasted corn-fed farmhouse chicken breast stuffed with forest mushrooms, served with red wine sauce

All meat and poultry main courses are accompanied by two side dishes of your choice:

Market vegetables, creamed spinach, wild mushrooms or young artichokes, mashed potatoes, roasted potatoes, lyonnaise potatoes or baked potato

We would be delighted to serve you any additional side dish of your preference at a supplement of \$10

## MAIN COURSES

### FISH AND CHIPS 34

Cod fish fillets in tempura batter, crispy French fries, garden greens, minted garden peas and tartar sauce

### NORWEGIAN WILD SALMON STEAK 36

Grilled Norwegian wild king salmon with parsley potatoes, steamed baby vegetables and lemon-caper sauce

### SEA BASS 38

Grilled sea bass fillet scented with fresh rosemary and garlic, seasonal grilled vegetables, fondant potatoes and beurre blanc sauce

### COD FISH 38

Pan-fried Brittany cod fish fillet, saffron risotto, sauteed prime seafood ragout and basil pesto

### PENNE ARRABIATA 26

Penne pasta tossed with a ragout of fresh Olivetti tomatoes, chilies, garlic, Ardoino olives, parsley and basil

### SPAGHETTI CLASSICO 26

Homemade spaghetti with your choice of carbonara, bolognaise or pomodoro sauce

### LINGUINI AI FRUTTI DI MARE 32

Homemade linguini pasta with a ragout of prime seafood, Olivetti tomatoes, garlic, parsley and basil

### FETTUCCHINE AI FUNGHI E POLPETTE 28

Homemade fettuccine pasta with mushroom ragout, sauteed garlic, tomatoes, and red wine-braised beef meat balls

### LASAGNA AL FORNO 30

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

## FLAVOURS OF ASIA

### HAINANESE CHICKEN RICE 28

Tender poached farmhouse chicken breast and drumstick, green vegetables, rice cooked in chicken stock and traditional condiments  
*Traditionally the chicken breast is served at room temperature*

### SEAFOOD LAKSA 28

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

### SINGAPOREAN FRIED KWAY TEOW 26

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

### FRIED HOKKIEN MEE 26

Braised yellow noodles and vermicelli in rich prawn stock, served with prawns, squid, scallops, and Chinese chives

### SINGAPOREAN WONTON NOODLE SOUP 24

Traditional Chinese egg noodle soup with prawn wontons, pork char siew and green vegetables in a chicken-scallop broth

### ASSORTED SATAY 26

One dozen of chicken, beef and mutton skewers marinated with Malaysian herbs and spices, served with red onions, cucumber, rice dumpling and peanut sauce

### WOK-FRIED SEAFOOD OR BEEF HOR FUN 26

Wok-fried fragrant rice noodles with your choice of prime seafood or beef and green vegetables in oyster sauce