

melt buffet

lunch
\$54++

dinner

\$65++ (sunday–wednesday)

\$70++ (thursday–saturday)


starters

Classic Caesar Salad

Crisp romaine lettuce leaves tossed with Parmesan anchovy dressing served with croutons, shaved Parmesan cheese and optional bacon bits

\$20

Salad of Baby Spinach

 Kalamata olives, feta crumbs, shaved Parmesan and dried tomatoes with apple-balsamic dressing

\$20

Specialty Ice Creams and Sorbets

Vanilla, chocolate, espresso, caramel, strawberry, maple walnut, mango and passion fruit (single large scoop)

\$8

Berry Cheese

Berry-pistachio cheese cake with fruit coulis and tuile

\$14

Tiger Prawns and Arugula Salad

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

\$24

Half Dozen Fresh Oysters on Ice


Served with mignonette sauce, lemon and Tabasco

\$32

Yam Phed Yang

Thai roasted duck salad with cilantro, chili and cashew nut

\$20

 Vegetarian Selection

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short orders in-between the slices

Club Sandwich

Chicken breast, honey ham, fried egg, crisp lettuce, Provolone cheese, tomato and grilled bacon

\$28

Flamed Prime

Beef Burger

Topped with onions and choice of bacon and fried egg, cheddar, Monterey Jack or blue cheese

\$28

Dum Biryani

Braised baby lamb shanks scented in cinnamon, cardamom and other exotic Indian spices Baked in a clay pot with fragrant basmati rice served with flavored yogurt

\$30

*Vegetarian Tandoori

Platter

mixture of vegetable delicacies prepared in the tandoori oven served with raita, chutney, naan and dhal

\$28

Grilled

Vegetarian Wrap

Sandwich

Arugula, roasted bell peppers, eggplant, balsamic onion, zucchini and herb cream sauce

\$21

Grilled Garden

Burger

Savory vegetarian burger with onions and sautéed mushrooms, cheddar, Monterey Jack or blue cheese

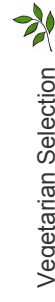
\$22

Ham and Cheese

Panini

Prosciutto, honey baked ham and Provolone cheese, roma tomatoes, lettuce and tomato basil aioli

\$24



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local cuisine

Laksa

Thick vermicelli noodles, seafood, fishcake, peranakan otah otah in spiced coconut gravy

\$24

Nasi Goreng

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

\$25

Hainanese

Chicken Rice

Tender boiled chicken accompanied with its natural broth and vegetables, served with flavored rice and traditional condiments

\$28

Tauhu Goreng

Deep-fried beancurd topped with shredded vegetables and fragrant peanut sauce

\$20

Crabmeat Fried Rice

Crabmeat and diced chicken, sprouts and vegetables with prawn crackers

\$26

Seafood or Beef “Hor Fun”

Wok-Fried Rice Flour Noodles with Green Vegetables

\$26

Mee Goreng

Spicy Yellow noodles Wok-Fried with tomatoes, potato, pea, prawn, scallop, calamari, sprouts and vegetables

\$24

thai cuisine

Yam Phed Yang

Thai roasted duck salad with cilantro, chili and cashew nut

\$20

Phad Thai

Thai style wok-fried rice noodles with shrimps, bean sprouts, diced bean curd, peanuts, flavored with tamarind, oyster sauce and chillies

\$24

Tom Yam Goong

Spicy Thai clear soup with fresh prawns, straw mushrooms, lemongrass, galangal and cilantro

\$14

Gaeng Ped Gai Naw Mai

Red chicken curry and bamboo shoots, with fragrant Thai rice

\$22

Tom Kha Gai

Mild spiced Thai coconut soup with chicken and mushroom, kaffir lime leaves, lemongrass, galangal and cilantro

\$14

indian tandoor

Mulligatawny 
Indian lentils curry soup
with chicken or apple
\$14

Vegetarian
Biryani 
Braised Indian vegetables
perfumed with exotic
spices. Baked in a clay
pot with fragrant basmati
rice served with flavored
yogurt
\$28

Chicken Tikka
Masala
Tender pieces of
tandoori baked chicken
in fresh tomatoes and
exotic herbs, served
with raita, chutney, naan
and dhal
\$26


***Royal Tandoori**
Platter
Chicken, mutton, prawn
and fish cubes prepared
in the tandoori oven
served with raita, chutney,
naan and dhal
\$38

western cuisine

Broiled Filet Mignon
8 oz of US beef grilled to
perfection with truffle potatoes,
asparagus and wild mushroom
veal jus
\$48

Penne Arrabiata with
Seafood
Prime seafood and penne pasta
tossed in lightly spiced tomato
sauce
\$30

Cod Fish and Chips
Freshly fried cod filet in
flavored batter served with
crispy fries, tartar sauce and
malt vinegar
\$35

Tagliatelle and Forest
Mushroom 
Cream with truffled white wine
and asparagus, finished with
lemon thyme sauce
\$26

Roulade of Chicken
Maple glazed oven-roasted
chicken thigh with seasonal
vegetables and potato wedges
\$30

Spaghetti Bolognese
Homemade beef sauce with
oregano, tomato and
mushrooms, topped with
shaved Parmesan cheese
\$26

Pan-Fried Salmon
Steak
Asparagus, mushroom
fricassée, chive mash
potatoes and crustacean butter
sauce
\$38

Penne Arrabiata with
Seafood
Prime seafood and penne pasta
tossed in lightly spiced tomato
sauce
\$30

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comfort sweets

MeLT Dessert Bar
Finest dessert selection
\$20

Chocolate Flair
Warm guanaja cake with jivara panna cotta and white chocolate-passion coulis
\$14

soup international

Crustacean Chowder
Seafood based cream soup served with crusty cheese garlic toast
\$18

Mulligatawny
Indian lentils curry soup with chicken or apple
\$14

Local Temptation
Mango-pomelo sago, coconut, chestnut and pineapple strudel with cashew
\$14

Exotic Fruits
Refreshing sliced local and seasonal fruits
\$14

Vegetable Minestrone
Full-bodied tomato and vegetable soup served with gratinated onion bread
\$14

Tom Yam Goong
Spicy Thai clear soup with fresh prawns, straw mushrooms, lemongrass, galangal and cilantro
\$14

Essence of Tomato
Perfumed with basil and spinach ravioli
\$14

Soup of the Day
daily inspiration from the kitchens
\$14



Vegetarian Selection