## APPETISERS AND SALADS



YELLOW FIN TUNA RIBBONS	28
Avocado, grapefruit, sesame ginger dressing	
♦ BALIK SMOKED SALMON	34
Savoury waffle, sour cream, chives, capers, shallots, egg mimosa	
SNOW CRAB SALAD	28
Baby romaine, red radish, mango, avocado sour dough croutons, cocktail dressing	
� Ø CHOPPED KALE	28
Crispy quinoa, Granny Smith apple, feta cheese, honey lemon dressing	
☆ FRESH LOBSTER ROLLS	30
Vietnamese rice paper, mango, coriander cucumber, sweet basil, chilli sauce	
ITALIAN CHARCUTERIE PLATTER	32
Parma ham, salame Milano, coppa ham, pickles sundried tomatoes, breadstick, lavash	
NICOISE SALAD	28
Pepper-crusted tuna, baby gem, Kalamata olives, French beans boiled fingerling potatoes, Pommery mustard vinaigrette	
# HEIRLOOM TOMATO SALAD	29
Buffalo mozzarella, organic leaves, basil, balsamic vinaigrette	
CAESAR SALAD "MO STYLE"	29
Choice of prawns or grilled chicken breast Caesar dressing, shaved Parmesan cheese, anchovy boiled egg, bacon, garlic croutons	
� Ø GARDEN COBB SALAD	26
Assorted mixed greens, asparagus, tomato, avocado, cucumber grated Cheddar cheese, spring onion, Ranch dressing  Add your choice of:	
Angus beef, chicken supreme or grilled prawns	34
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Signature dish Segetarian selection Segetarian Segetarian Selection Segetarian Selection Segetarian Selection Segetarian Segeta 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.

## **SOUPS**

Ø	WILD MUSHROOM SOUP	18
	Truffle oil, garlic toast	
Ø	BAKED TOMATO SOUP	16
	Cheddar puff	
	CLASSIC ONION SOUP	18
	Melted Gruyère cheese	
	TRADITIONAL LOBSTER BISQUE	20
	Lobster ravioli	



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## MAIN COURSES

	FISH AND CHIPS	38
	Battered dory fillet, mashed peas, tartar sauce served with your choice of French fries or home fried potatoes	
	MANDARIN CHEESE BURGER	36
	Wagyu beef burger, caramelised onion, fried egg, Cheddar cheese tomato, bacon, lettuce served with your choice of French fries or home fried potatoes  Our burgers are served medium-well done	
	GRILLED HAM AND CHEESE SANDWICH	26
	Black forest ham, Gruyère cheese, Pommery mustard mayonnaise served with your choice of French fries or home fried potatoes	
	PHILLY STEAK SANDWICH	38
	Sliced seared US grass-fed beef tenderloin, provolone cheese Piquillo pepper, mushrooms, onion on baguette served with your choice of French fries or home fried potatoes	
Ø	LENTIL FALAFEL SANDWICH	24
	Herb lentil patties, pita bread, tomato, cucumber, lettuce, yoghurt-mint dressing served with your choice of French fries or home fried potatoes	
	MANDARIN CLUB SANDWICH	28
	Choice of toasted whole wheat or white bread, honey ham grilled chicken, fried egg, bacon, Cheddar cheese, tomatoes, lettuce served with your choice of French fries or home fried potatoes	
	AUSTRALIAN WAGYU BEEF CHEEK	42
	12 hours slow-braised, mashed potatoes, rainbow carrots, wine jus	
	CHICKEN SUPREME	38
	Roasted free range chicken breast, pearl onions roasted mushrooms, black truffle gravy	
	PAN-SEARED SALMON FILLET	38
	Sautéed baby vegetables, watercress, saffron beurre blanc	

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.

## FROM THE GRILL

US grass-fed beef rib-eye	250gm	48
US grass-fed beef tenderloin	200gm	52
Australian lamb chops	250gm	56
Iberico pork chop	<b>2</b> 00gm	46
Kampong chicken breast	250gm	42
Barramundi fillet	200gm	36
Served with your choice of herb butter, E Accompanied by two side dishes of your Mixed salad, sautéed mushrooms, sautéed steamed broccoli, mashed potato, roasted	choice: l asparagus, wilted spinach	
PASTA		
YOUR CHOICE OF LONG OR SE	HORT PASTA	
Tagliatelle, Spaghetti, Penne, Fusilli		
INDIVIDUAL CHOICE OF SIGN  TARTUFO	ATURE SAUCE	26
Black truffle creamy sauce, roasted mush:	rooms	
BOLOGNESE		26
Homemade minced beef ragout, Parmigia	nno Reggiano	
		26
Cherry tomato sauce, garlic, chili		
PESTO		30
Basil pesto, long bean, cherry tomatoes, A	Maskan king crab	
CARBONARA		26
Bacon, egg yolk, cream, Parmigiano Regg	iano, black pepper	
MARINARA		26

San Marzano tomatoes, onion, garlic, basil

### **ASIAN DELIGHTS**

	NASI GORENG	32
	Malay style fried rice, sambal chilli, chicken sambal prawn, chicken satay, pickles, crispy whitebait, fried egg	
	HAINANESE CHICKEN RICE	34
	Tender poached farmhouse chicken breast and drumstick green vegetables, pandan flavoured rice, chicken soup, condiments <i>Traditionally the chicken is served at room temperature</i>	
9	VEGETABLE BEE HOON	28
	Fried rice vermicelli, wild mushrooms, baby carrot asparagus, Chinese cabbage, silver sprouts	
	ORIENTAL FRIED RICE	29
	Wok-fried jasmine rice, prawns, barbecued char siew pork spring onion, fried egg	
	WONTON NOODLE SOUP WITH KUROBUTA PORK CHAR SIEW	30
	Egg noodles in superior chicken broth, prawn wontons barbecued char siew pork, green vegetables	
	SIGNATURE MAINE LOBSTER LAKSA	36
	Thick rice vermicelli, Asian spiced coconut infusion half Maine lobster, fish cake, silver sprouts, bean curd puff	
	ALASKAN KING CRAB HOKKIEN MEE	36
	Braised yellow noodles and rice vermicelli in rich prawn stock Alaskan crab, clams, roasted pork belly, Chinese chives	
	FRIED KWAY TEOW	34
	Wok-fried flat rice noodles, sweet soya sauce, Chinese sausages fish cake, silver sprouts with your choice of prawns, beef or chicken	

# 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.

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### **ASIAN DELIGHTS**

Sichuan chilli sauce

	TAIWANESE BEEF NOODLE SOUP	34
	Chinese noodles, braised beef short ribs and tendon superior broth	
	TOM YAM GOONG Spicy Thai soup with prawns, straw mushrooms, lemongrass kaffir lime leaves, lime juice, roasted chilli jam, green coriander leaves	20
	HALF DOZEN SATAY  Herb and spice marinated beef and chicken skewers onions, cucumber, rice dumpling, peanut sauce	18
	BAKED MISO COD  Black cod fillet, miso glaze, sesame garlic fried rice sautéed green vegetables	40
9	SHANGHAINESE NIAN GAO Wok-fried rice cake, shiitake mushroom, leek, Chinese cabbage	30

### **INDIAN DELIGHTS**

	BUTTER CHICKEN	34
	Tender chicken, tomato gravy, Indian spices, basmati rice, chutney Choice of plain, butter or garlic naan	
9	RASMISA	24
	Kidney beans curry, whole spices, Kashmiri gravy, basmati rice, chutney Choice of plain, butter or garlic naan	
Ø	VEGETABLE KORMA	26
	Mixed seasonal vegetable curry, cashew nut paste, basmati rice, chutney Choice of plain, butter or garlic naan	
9	DAL MAKHANI	22
	Punjabi slow-cooked mixed lentil curry, basmati rice, chutney Your 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 and chutney	
Ø	MATAR PANEER	28
	Cottage cheese, green peas curry, fenugreek, whole spices basmati rice, chutney Choice of plain, butter or garlic naan	
	SIGNATURE CHEF SANTOSH BIRYANI	28
	Our master Indian Chef's signature vegetarian saffron biryani	

### **DESSERTS**

ARTISANAL CHEESE SELECTION  Selection of goat and cow milk cheese of different flavour and texture dried and fresh fruit	24
RED VELVET ROSE CHEESE CAKE  Oriental rose cheese cake, red velvet sponge cake, raspberry coulis	18
TARTE TATIN  Apple tart, Madagascar vanilla sauce, cinnamon ice cream	18
CHOCOLATE HAZELNUT ROYALTINE 72% Grand cru chocolate, hazelnut cake, crispy feuilletine	20
WARM CHOCOLATE FONDANT CAKE Baked chocolate cake, artisanal vanilla ice cream	18
CARROT CAKE  Philadelphia cream cheese, orange confiture, brown sugar roasted walnuts	16
YUZU AND MATCHA SENSATION  Yuzu ivory chocolate crèmeux, matcha mousseline pineapple and lemongrass sorbet	18
SFRESH SEASONAL FRUITS Selection of mixed fruits	16
GELATO AND SORBET SUNDAE  Selection of three scoops artisanal gelato or sorbet  Gelato – bitter sweet chocolate, vanilla, strawberry, pistachio, matcha  Sorbet – passion fruit, citrus lemon, blood orange, raspberry  accompanied by chocolate coulis and fresh berries	18

Prepared to your liking with chicken or vegetarian biryani

#### **BUFFET OFFERS**

### LUNCH

Monday to Friday (12 - 2:30pm)

Inclusive of free flow of chilled juices 57 per person
Additional free flow of white wine, red wine and beer 32 per person

Saturday Lunch (12 - 2:30pm)

Inclusive of free flow of chilled juices

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.

### **BRUNCH**

Sunday (12 - 3pm)

Inclusive of free flow of chilled juices

Inclusive of free flow of "R" de Ruinart Champagne

white wine, red wine, selected cocktails of the day, beer

118 per person

178 per person

Inclusive of free flow of Ruinart Blanc de Blanc Champagne white wine, red wine, selected cocktails of the day, beer soft drinks and chilled juices

218 per person

#### MENU HIGHLIGHTS

soft drinks and chilled juices

Wide variety of salads and appetizer, fresh seasonal oyster selection and premium seafood on ice, farmhouse eggs corner, pan-seared foie gras, premium roasted Wagyu cuts, whole roasted suckling pig and outdoor barbecue grill with ever changing offers. Indulge in exquisite desserts from the award winning pastry theatre with highlights such as the sabayon in liquid nitrogen, melted Valrhona chocolate accompanied with selection of sliced fruits, berries, marshmallows, waffle and cookies.



### **BUFFET OFFERS**

### DINNER

Sunday to Thursday
(6:30 - 9:30pm)
Inclusive of free flow of chilled juices
Additional free flow of white wine, red wine and beer

78 per person 32 per person

88 per person

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
Additional free flow of white wine, red wine and beer

#### 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.