

SALADS

NIÇOISE SALAD | 16

Pepper Crusted Tuna, Niçoise Olives, French Beans, Tomatoes, Boiled Egg, Boiled Potato and Mustard Vinaigrette

CAPRESE SALAD | 16 ■

Buffalo Mozzarella, Roma Tomatoes, Arugula Leaves, Basil and Balsamic Vinaigrette

COBB SALAD | 16 ▲

Lettuce, Cherry Tomatoes, Olives, Bacon, Boiled Egg, Turkey Ham, Avocado, Blue Cheese and Ranch Dressing

CAESAR SALAD | 13 ▲

Caesar Dressing, Shaved Parmesan Cheese, Anchovies, Boiled Eggs, Bacon and Croutons

Add-ons: Grilled Chicken | 5
Grilled Prawns | 6
Smoked Salmon | 6

SOUPS

ROASTED TOMATO SOUP 🌿

Served with Spicy Crab Cake and Basil Oil
14

WILD MUSHROOM SOUP ■

Truffle Scent
12

SNACKS

CRISPY CHICKEN DRUMLET (FOUR PIECES) | 12

Fried Chicken Drumlets with Truffle Maple

BEEF OR CHICKEN SATAY (SIX PIECES) | 12 ●

Served with Rice Cake and Condiments with Peanut Sauce

TRUFFLE FRIES | 10 ■

MOZZARELLA AND TOMATO BRUSCHETTA | 10 ■

FRIED CALAMARI RINGS | 8

SPRING ROLLS (SIX PIECES) | 8 ■

Fried Vegetable Spring Rolls served with Homemade Chili Dip

HOMEMADE GARLIC BREAD | 8 ■

KIDS MENU

PENNE BOLOGNESE | 12 ●★

Homemade Minced Beef Ragout

FISH FINGERS | 12

Served with French Fries and Tartar Sauce

CHICKEN NUGGETS | 10

Served with French Fries and BBQ Sauce

ICE CREAM | 7

Choice of One Scoop of Gelato:
• Bitter Sweet Chocolate • Tahitian Vanilla
• Avocado

CHEF'S SIGNATURES

WAGYU BEEF BURGER WITH

PAN-FRIED FOIE GRAS | 36 ●★

An indulgent gourmet burger loaded with Wagyu Beef, Pan-Fried Foie Gras, Cheese, Homemade BBQ Sauce, Onions and Fig Jam

Complimentary Add-ons: Fried Egg and/or Bacon

SALTED EGG COD FISH AND CHIPS | 32 ★

Fresh Cod coated in light crunchy batter, drizzled with rich Salted Egg Sauce and served with Crispy Fries

COD FISH HOR FUN | 29 ★

Cod Fish Fillet served with Stir-Fried Flat Rice Noodles in Black Pepper Sauce

SIRLOIN BEEF HOR FUN | 29 ●★

Served with Stir-Fried Flat Rice Noodles in Black Pepper Sauce

FROM THE GRILL

AUSTRALIAN GRAIN-FED RIB-EYE STEAK ^{220GM} ●★

Served with Mushroom Ragout, Grilled Asparagus and Cheesy Polenta
48

NEW ZEALAND BEEF STRIPLOIN STEAK ^{220GM} ●

Served with Sautéed Seasonal Vegetables and Truffle Mashed Potatoes
42

ROSEMARY-FLAVORED SPRING CHICKEN

Served with Mixed Green Salad and Cajun Fries
32

PAN-SEARED SALMON

Served with Sautéed Broccolini, Kenyan Bean Stew and Béarnaise Sauce
32

MAINS

OAKWOOD "SEVENTH" BEEF BURGER | 30 ▲●★

Homemade Beef Burger Patty served Well Done with Caramelized Onions, Cheddar, Tomatoes and Lettuce

Complimentary Add-ons: Fried Egg and/or Bacon

STEAK SANDWICH | 28 ●★

New Zealand Beef Steak, Tomatoes, Caramelized Onions, Pickles, Baby Arugula and Pommery Mustard Mayonnaise on Ciabatta

FISH AND CHIPS | 25

Battered Fish Fillet served with Mixed Greens, French Fries and Tartar Sauce

OAKWOOD CLUB SANDWICH | 24 ▲

Grilled Chicken, Cheddar Cheese, Tomatoes and Lettuce on Toasted White Bread

Complimentary Add-ons: Fried Egg and/or Bacon

OAKWOOD PORTOBELLO MUSHROOM BURGER | 22 ■★

Grilled Portobello Mushroom marinated in Balsamic Vinegar, Caramelized Onions, Lettuce and Tomatoes

MARGHERITA SANDWICH | 22 ■

Buffalo Mozzarella Cheese with Tomatoes, Basil Pesto and Lettuce on Focaccia

All Sandwiches and Burgers are served with Mixed Greens and French Fries.

SEVENTH

PASTA

SEAFOOD AGLIO OLIO 🌿★

Prawns, Squid and Mussel, with Onions, Garlic and Parsley
28

BOLOGNESE ●

Homemade Minced Beef Ragout
28

CHILI CRAB 🌿★

Homemade Chili Crab Sauce and Fried Soft-Shell Crab
26

CHICKEN CARBONARA ▲

Cream Sauce with Grilled Chicken and Bacon Bits
25

AL FUNGHI ■★

Truffle Cream Sauce with Pan-Roasted Mushrooms
22

Your Choice of Pasta:

• Spaghetti • Penne • Linguine

DESSERTS

CHOCOLATE HAZELNUT CAKE | 14

HOMEMADE WAFFLE WITH GELATO | 14

Served with Chocolate Coulis and Fresh Berries

Choice of Two Scoops of Gelato:

• Bitter Sweet Chocolate • Tahitian Vanilla • Avocado

AMERICAN CHEESE CAKE | 12

Served with Berry Compote

FRESH SEASONAL FRUITS | 10

Selection of Cut Fruits

■ Vegetarian ● Contains Beef ▲ Contains Pork
★ Chef's Recommendation 🌿 Spicy

All prices are subject to 10% service charge and 7% GST, unless otherwise stated.

Please inform our associates if you have any known food allergies or special dietary requirements.