

SALADS

SMOKED DUCK SALAD | 18 ●
Smoked Duck Breast, Baby Spinach, Feta Cheese, Avocado, Orange, Pine Nuts drizzled with Citrus Avocado Dressing

GRILLED SALMON SALAD | 18 ●
Grilled Salmon, Mixed Greens, Cucumber, Grilled Borettane Onions, Tomato and Avocado drizzled with Wafu Dressing

CAPRESE SALAD | 16 ■
Kale, Buffalo Mozzarella, Tomato drizzled in Basil Pesto and Balsamic Vinaigrette

CAESAR SALAD | 18 ▲
Caesar Dressing, Shaved Parmesan Cheese, Anchovies, Boiled Egg, Bacon, Croutons and Choice of Topping

Choice of Topping: Grilled Chicken, Grilled Prawns or Smoked Salmon

SOUPS

ROASTED TOMATO SOUP WITH SPINACH RAVIOLI AND BASIL OIL ■
12

WILD MUSHROOM SOUP WITH TRUFFLE OIL ■
12

FOR SHARING

CRISPY CHICKEN WINGS (SIX PIECES) | 12
Fried Chicken Wings with Truffle Maple Drizzle

BEEF OR CHICKEN SATAY (SIX PIECES) | 12 ●
Served with Ketupat (Rice Cake) and Condiments with Peanut Sauce

TRUFFLE FRIES | 12 ■ ●
Rosemary Sea Salt, Shaved Parmesan and Truffle Mayonnaise

MOZZARELLA AND TOMATO BRUSCHETTA | 12 ■

FRIED CALAMARI RINGS | 10

VEGETABLE FRITTERS | 8 ■ ●
Served with Chipotle Sauce

SPRING ROLLS (SIX PIECES) | 8 ■
Crispy 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 Barbecue Sauce

GELATO (ONE SCOOP) | 7
Choice of Flavors:
• Bitter Sweet Chocolate
• Tahitian Vanilla
• Strawberry

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 Barbecue Sauce, Onions and Fig Jam

Complimentary Add-ons: Fried Egg and/or Bacon

AUSTRALIAN SIRLOIN BEEF HOR FUN | 32 ● ★
Sizzling Sirloin Beef on hotplate served with Stir-Fried Flat Rice Noodles in Black Pepper Sauce

COD FISH HOR FUN | 32 ★
Cod Fish Fillet served with Stir-Fried Flat Rice Noodles in Oyster Sauce

SALTED EGG COD FISH AND CHIPS | 32 ★
Beer-battered Cod Fish Fillet served with Mixed Greens, French Fries and Tartar Sauce

MAINS

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

OAKWOOD "SE7ENTH" BEEF BURGER | 30 ● ★
Homemade Beef Burger Patty served Well Done with Caramelized Onions, Cheese, Tomato and Lettuce

Complimentary Add-ons: Fried Egg and/or Bacon

SMOKED SALMON SANDWICH | 25 ●
Smoked Salmon, Tomato, Avocado, Kale, Pickles, Sunny-side Up Egg and Pesto on Multi-grain Bread

FISH AND CHIPS | 25
Beer-battered Halibut Fillet served with Mixed Greens, French Fries and Tartar Sauce

BEYOND BURGER® | 24 ■ ●
100% vegan burger with Beyond Meat® patty, Vegan Cheese, Chipotle Sauce, Caramelized Onions and Choice of Filling

Choice of Filling: Coleslaw, Caramelized Pineapples or Sautéed Mushrooms

Add-on burger to the set | 14

THE PREFERRED CLUB SANDWICH | 24 ▲ ●
Grilled Chicken, Avocado, Cheddar Cheese, Tomato and Lettuce on Toasted White Bread

Complimentary Add-ons: Fried Egg and/or Bacon

PORTOBELLO MUSHROOM SANDWICH | 24 ■ ★
Grilled Portobello Mushroom with Tomato, Lettuce, Artichoke and Tomato Cream on Focaccia with Vegetable Fritters

FROM THE GRILL

AUSTRALIAN WAGYU STRIPLOIN STEAK ● ★ ●
220GM, MARBLING SCORE: 6-7
Grain-fed Premium Steak seasoned with Pink Himalayan Salt and served with Grilled Asparagus, Portobello Mushroom and Cheesy Polenta

Choice of Sauce: Roquefort Cheese, Green Peppercorn, Red Wine Glaze or Rosemary and Garlic Butter
68

NEW ZEALAND BEEF STRIPLOIN STEAK 220GM ●
Served with Sautéed Spinach and Kale, Truffle Mashed Potatoes and Tomato Confit

Choice of Sauce: Roquefort Cheese, Green Peppercorn, Red Wine Glaze or Rosemary and Garlic Butter
42

ST. LOUIS-STYLE BARBECUE PORK RIBS ▲ ★ ●
Served with Coleslaw and Potato Wedges
36

PAN-SEARED SALMON
Served with Creamed Spinach, Garlic Mashed Potatoes and Sun-dried Tomato Béarnaise Sauce
34

ROSEMARY SPRING CHICKEN
Served with Mixed Greens drizzled with Wafu Dressing and Cajun Fries
32

SEVENTH



Clockwise: Australian Sirloin Beef Hor Fun, St. Louis-Style Barbecue Pork Ribs, Pan-Seared Salmon, Roasted Tomato Soup, Smoked Duck Salad

PASTA

SEAFOOD AGLIO OLIO ● ★
Scallops, Prawns, Squid and Mussels with Garlic, Chili and Parsley
28

BOLOGNESE ●
Homemade Minced Beef Ragout
28

VONGOLE ●
Clams with Garlic, Chili and White Wine
26

CHILI CRAB ● ★
Fried Soft-Shell Crab in Homemade Chili Crab Sauce
26

CHICKEN CARBONARA ▲
Grilled Chicken with Cream Sauce, Bacon Bits and Parmesan
25

AL FUNGHI ■ ★
Pan-Roasted Mushrooms in Truffle Cream Sauce
22

Your Choice of Pasta:
• Spaghetti • Penne • Linguine

Add-ons:
Grilled Scallops | 8
Grilled Prawns | 7
Grilled Chicken Thigh | 5
Bacon | 4
Sautéed Mushrooms | 4

DESSERTS

CHOCOLATE HAZELNUT CAKE | 14

MIXED BERRIES LAYERED CAKE | 14 ●

GELATO (DOUBLE SCOOP) | 12
Served with Almond Crumble, Fresh Berries and Chocolate Coulis
Choice of Two Flavors:
• Bitter Sweet Chocolate • Tahitian Vanilla • Strawberry

FRESH SEASONAL FRUITS | 10
Selection of Cut Fruits

■ Vegetarian ● Contains Beef ▲ Contains Pork
★ Chef's Recommendation ☾ Spicy ● New Additions

All prices are subject to 10% service charge and prevailing government taxes, unless otherwise stated.

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