

# A LA CARTE LUNCH

MONDAYS TO FRIDAYS, 12PM TO 2PM (EXCEPT PUBLIC HOLIDAYS)

# SEVENTH

## SALADS

### NIÇOISE SALAD | FULL: \$16 HALF: \$10

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

### CAESAR SALAD | FULL: \$13 HALF: \$8 ▲ ★

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

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

## CHEF'S SIGNATURES

### WAGYU BEEF BURGER WITH PAN-FRIED FOIE GRAS | \$36 ● ▲ ★

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

Complimentary Add-ons: Fried Egg and/or Bacon

### SALTED EGG COD FISH AND CHIPS | \$32 ★

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

### 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

## MAIN COURSE

### OAKWOOD "SEVENTH" BEEF BURGER | \$30 ● ▲ ★

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

Complimentary Add-ons: Fried Egg and/or Bacon

### 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

(Additional \$10 for Free-flow Customizable Fresh Salad Bar with any choice from Chef's Signatures, From the Grill, Main Course or Pasta)

## ASIAN DELIGHTS FROM



### KAISEN KATAYAKI | \$20

Chen's Signature Crispy Noodles with Seafood

### SIGNATURE CHICKEN RICE | \$18

Served with Chicken Thigh

### YANG CHOW FRIED RICE | \$18

Served with Fried Egg

### SIGNATURE LAKSA NOODLES WITH PRAWNS | \$18 🍴

### MAPO DON | \$16 🍴

Chen's Signature Mapo Tofu on Rice

## SNACKS

### CRISPY CHICKEN DRUMLETS (FOUR PIECES) | \$12

Fried Chicken Drumlets with Truffle Maple

### TRUFFLE FRIES | \$10 ■

### FRIED CALAMARI RINGS | \$8

### SPRING ROLLS (SIX PIECES) | \$8 ■

Fried Vegetable Spring Rolls served with Homemade Chili Dip

## FROM THE GRILL

### AUSTRALIAN GRAIN-FED RIB-EYE STEAK | \$48 ● ★

Served with Mushroom Ragout, Grilled Asparagus and Cheesy Polenta

### NEW ZEALAND BEEF STRIPLOIN STEAK | \$42 ●

Served with Sautéed Seasonal Vegetables and Truffle Mashed Potatoes

### ROSEMARY-FLAVORED SPRING CHICKEN | \$32

Served with Mixed Greens and Cajun Fries

### PAN-SEARED SALMON | \$32

Served with Sautéed Broccoli, Kenyan Bean Stew and Béarnaise Sauce

## PASTA

### SEAFOOD AGLIO OLIO | \$28

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

### CHILI CRAB | \$26 🍴 ★

Homemade Chili Crab Sauce and Fried Soft-Shell Crab

### AL FUNGHI | \$22 ■

Truffle Cream Sauce with Pan-Roasted Mushrooms

Your Choice of Pasta:

- Spaghetti

-Linguine

-Penne

## 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 CHEESECAKE | \$12

Served with Berry Compote

## BEVERAGES

### SOFT DRINKS | \$4

Iced Green Tea • Iced Lemon Tea  
Bitter Lemon • Sprite  
Coke • Coke Zero

### 1883 FLAVORED SODAS | \$3

Green Apple • Watermelon  
Raspberry

### 1883 FLAVORED LATTES | \$5

Caramel • White Chocolate  
French Vanilla

### GRYPHON BOTANICALLY COLD BREWED™

#### SPARKLING TEA BY THE BOTTLE | \$6

Earl Grey Lavender with Strawberry  
Osmanthus Sencha with Passionfruit  
Pearl of the Orient with Lychee

### MONOGRAM TEAS | \$4

Morning English • Earl Grey Neroli  
Provencal Herbs • Shiso Mint  
Jasmine Silk Pearls • Rose of Ariana

### NESPRESSO COFFEE

Latte | \$6

Cappuccino | \$6

Mocha | \$6

Double Espresso | \$6

Double Macchiato | \$6

Macchiato | \$5.50

Espresso | \$5

Americano | \$5

### BOTTLED WATER | \$6

Coralba Still • Coralba Sparkling

### HOUSE WINES | \$13/GLASS • \$55/BOTTLE

Pierre Jean Chardonnay • Pierre Jean Merlot

### SPARKLING WINES | \$14 GLASS

• \$55/BOTTLE

Pol Remy Brut NV

### BOTTLED BEER

Heineken | \$13

Hoegaarden | \$13

Tiger | \$12

■ 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.