

A LA CARTE LUNCH MONDAYS TO FRIDAYS, 12PM TO 2PM (EXCEPT PUBLIC HOLIDAYS)

SALADS

CAESAR SALAD | 18 ▲

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

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

GRILLED SALMON SALAD | 18 ●

Grilled Salmon, Mixed Greens, Cucumber, Grilled Borettane Onions, Tomato, Avocado drizzled with Wafu Dressing

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

MAIN COURSE

OAKWOOD "SEVENTH" 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

FISH AND CHIPS | 25

Beer-battered Halibut Fillet served with Mixed Greens, French Fries and Tartar Sauce

BEYOND BURGER® | 24 ●●

100% vegan burger served with Beyond Meat® patty, Vegan Cheese, Chipotle Sauce, Caramelized Onions, Choice of Filling, Mixed Greens and French Fries

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, Tomato, Lettuce, Artichoke and Tomato Cream on Focaccia with Vegetable Fritters

(Additional \$10 for Free-flow Greens, Appetizers and Soup with any choice from Chef's Signatures, From the Grill, Main Course or Pasta)

ASIAN DELIGHTS



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

FOR SHARING

CRISPY CHICKEN WINGS (SIX PIECES) | 12

Fried Chicken Wings with Truffle Maple Drizzle

TRUFFLE FRIES | 12 ●●

Rosemary Sea Salt, Shaved Parmesan and Truffle Mayonnaise

FRIED CALAMARI RINGS | 10

SPRING ROLLS (SIX PIECES) | 8 ●

Crispy Vegetable Spring Rolls served with Homemade Chili Dip

VEGETABLE FRITTERS | 8 ●●

Served with Chipotle Sauce

PASTA

SEAFOOD AGLIO OLIO | 28 🍴★

Scallops, Prawns, Squid and Mussels with Garlic, Chili and Parsley

VONGOLE | 26 🍴●

Clams with Garlic, Chili and White Wine

CHILI CRAB | 26 🍴★

Fried Soft-Shell Crab in Homemade Chili Crab Sauce

AL FUNGHI | 22 ●

Pan-Roasted Mushrooms in Truffle Cream Sauce

Your Choice of Pasta:

· Spaghetti · Penne · Linguine

Add-ons:

Grilled Scallops | 8

Grilled Prawns | 7

Grilled Chicken Thigh | 5

Bacon | 4

Sautéed Mushrooms | 4

FROM THE GRILL

AUSTRALIAN WAGYU STRIPLOIN STEAK | 68 ●●★●

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

NEW ZEALAND BEEF STRIPLOIN STEAK | 42 ●

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

PAN-SEARED SALMON | 34

Served with Creamed Spinach, Garlic Mashed Potatoes and Sun-dried Tomato Béarnaise Sauce

ROSEMARY SPRING CHICKEN | 32

Served with Mixed Greens drizzled with Wafu Dressing and Cajun Fries

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



Clockwise: Australian Wagyu Striploin Steak, Grilled Salmon Salad and Vongole Pasta

BEVERAGES

COMMON
MAN
COFFEE
ROASTERS

NESPRESSO®

FRESHLY BREWED COFFEE
BY COMMON MAN COFFEE ROASTERS AND NESPRESSO
(Please inform our team of your preferred choice of beans)

Latte | 6
Cappuccino | 6
Mocha | 6
Double Espresso | 6
Double Macchiato | 6
Macchiato | 5.50
Espresso | 5
Freshly Brewed Coffee | 5

1883 FLAVORED COFFEE | 5
Caramel · White Chocolate · French Vanilla

BOTTLED WATER | 6
Coralba Still · Coralba Sparkling

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 · Provençal Herbs
Shiso Mint · Jasmine Silk Pearls · Rose of Ariana

SOFT DRINKS | 4

Coke · Coke Zero · Sprite · Ginger Ale · Ginger Beer
Tonic Water · Bitter Lemon · Iced Lemon Tea · Iced Jasmine Tea

1883 FLAVORED SODA | 3
Green Apple · Watermelon · Raspberry

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 ● 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.