

# LIMITED TIME ONLY



## Gado Gado

Steamed Assorted Vegetables with Compressed Tofu and Tempe. Served with locally farmed Boiled Eggs, Calamansi, Shrimp, and Melinjo Crackers

14

*Choices of Sauces: Traditional Peanut or Tempe Sauce*

## Tempura Kakiage

Vegetable Fritters with Diced Shrimp  
Served with Homemade Chilli Dipping

14

## Truffle Infused Laksa Ramen

White Truffle Oil Infused, Bamboo Shoot, Bean Sprout, Sweet Corn Kernels, Thin Slices of Pork Belly, and Spring Onions

24

-  Contains Shellfish    Contains Nuts    Best Seller  
 Contains Pork    Vegetarian

Please inform a member of staff if you have any food allergies or special dietary needs.  
All prices are subject to service charge and prevailing government taxes.

Available from Monday to Friday, 11am to 2pm

## EXECUTIVE LUNCH

**2 course set at \$28++ per person**

**3 course set at \$32++ per person**

*Top-up \$2 per person to enjoy a glass of house-made iced tea (U.P.\$7)*

**Appetiser: Charcoal Grilled Chicken Satay (2 sticks)**

choice of chicken or beef skewers, served with cucumbers, onions, ketupat (traditional rice cake) and peanut sauce

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**Mains: Char Kway Teow**

fried rice noodles, sustainably sourced prawns, fish cake, chinese sausage, locally farmed eggs, beansprouts, and chives

**OR**

**Mains: Nasi Lemak Istimewa**

fragrant coconut rice, fried rempah chicken (spicy), umami sambal sustainably sourced prawns, fried locally farmed eggs, anchovies, peanuts, cucumbers

**OR**

**Mains: Oriental Mee Rebus Satay**

yellow egg noodles, tofu puffs, locally farmed eggs, served with grilled chicken skewers and sweet potato peanut gravy

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**Dessert: Pulut Hitam**

warm sweet black glutinous rice porridge topped with coconut cream

**Assorted Nonya Kueh**

2-day advance reservation required  
Available daily from 1 June - 15 July 2026, 2pm - 5pm  
Full prepayment is required for reservation to be secured

# AN INDULGENT HIGH TEA FOR 2

\$68++ for 2 persons  
\$21++ per child below 12 years old



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## **KITKAT® Signature Welcome Drink**

With a unique blend of rich cocoa and signature wafery notes, it delivers a velvety indulgence and familiar comforting taste of KITKAT®

## **Savoury Bites**

Smoked Chicken with Citrus Fruit and Aged Balsamic Reduction | Chicken Satay Skewers with Chocolate Peanut Emulsion | Banana and Chocolate Cheese French Toast | Lychee Prawn Lollipop | Chicken Karage with Yuzu Dipping Sauce | Oven-baked Turkey Bacon Quiche

## **Sweet Delights - Made with KITKAT®**

Macaron | Cream Puff | Chocolate Brownies | Verrine Soft Serve Swirl

## **Sweet Delights**

Berries Mousse

## **Dilmah Tea Pairings**

Earl Grey's bright bergamot citrus lifts and enhances the smoky and lightly fried elements for a more balanced finish while Morrocon Mint offers a cooling lift that tempers chocolate richness

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SEASONAL

2-day advance reservation required  
Available daily, 2pm to 5pm,

# ORIENTAL HIGH TEA SET

\$60++ for 2 persons



## Cafe Oriental's Signature Welcome Drink

A refreshing brew crafted daily to delight your senses, enquire with our staff for today's selection

## Savoury Bites

Oven Baked Otah Vol Au Vent | Hae Bee Hiam, Nasi Lemak Sushi | Spices Curried Chicken | Potato on Bruschetta | Miniature Chicken Rice Ball | Prawn Laksa | Rice Cake | Tauhu Goreng with Peanut Sauce | Cucumber, Cilantro | Five Spices Chicken Meat Roll with Sweet Chili

## Sweets from Spring

Chendol Panna Cotta with Gula Melaka | D24 Durian Cream Puff | Old School Carrot Cake | Mango Swiss Roll with Lemon

## Traditional Nanyang Coffee or Tea

Bold and aromatic 'kopi' or robust 'teh' served with your choice condensed or evaporated milk.

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# CAFE ORIENTAL

Embark on a gastronomic adventure inspired by the culinary diversity of Asia, showcasing our Chef's curated selection of Asian favourites made with sustainably sourced ingredients.

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# A TASTE OF SINGAPORE'S BREAKFAST HERITAGE

Begin your day with a taste of Singapore!  
Available daily from 8am



ALL-DAY BREAKFAST

## Singapore Breakfast Toast Set

slices of toasted bread served with your choice of spread, 2 locally farmed soft-boiled eggs, and Nanyang coffee or tea.

9

### Choose from:

Kaya Butter Breakfast Set

OR

Peanut Butter Breakfast Set 

**Choice of bread:** white, wholemeal, or brioche



Contains Shellfish



Contains Nuts



Best Seller



Contains Pork



Vegetarian

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### Charcoal Grilled Satay ☆ 🥜

choice of chicken or beef skewers, served with cucumbers, onions, ketupat (traditional rice cake) and peanut sauce

18

*Pair it with: Monte do Zambujeiro Tinto 2021 (Portugal)*  
berry notes with a hint of sweetness, mild tannins enhances the soft mouthfeel

21 per glass

### East Meets West Rojak Salad ☆ 🥜

mixed fruits, cucumbers, jicama (mexican turnips), cashew nuts, grated peanuts and you tiao (deep fried chinese breadsticks) tossed with sweet and savoury rojak sauce

16

### Hae Bee Hiam Popiah 🥜

shredded chinese turnips, dried shrimp sambal paste (spicy), sustainably sourced prawns, locally farmed eggs and grated peanuts wrapped in delicate crepe

16

### Cuttlefish with Kang Kong (water spinach) 🥜

tender slices of cuttlefish, fresh water spinach, white cucumber, red onions, sesame seeds and peanuts

16

### Sambal Prawn Kueh Pie Tee 🥜

shredded chinese turnips, umami sambal sustainably sourced prawns, locally farmed eggs and grated peanuts served in crispy pastry tart shells

16

*Pair it with: Monte do Zambujeiro Branco 2023 (Portugal)*  
Refreshing floral and stone fruit notes of peach, with a touch of acidity

26 per glass

🐚 Contains Shellfish

🥜 Contains Nuts

☆ Best Seller

🐷 Contains Pork

🌱 Vegetarian



Oriental Laksa Istimewa



<b>Bah Kut Teh</b> 🍲	26
slow braised premium spare ribs in peppery broth with garlic and herbs, served with jasmine rice, you tiao (deep fried chinese breadsticks) and condiments	
<b>Cafe Oriental Chicken Rice</b>	22
poached chicken, served with fragrant pandan rice, ginger, pickles and collagen abalone chicken broth	
<b>Char Kway Teow</b> 🍲 🍤	20
fried rice noodles, sustainably sourced prawns, fish cake, chinese sausage, locally farmed eggs, beansprouts, and chives	
<i>Pair it with: Astral de Chateau Puybarbe 2019 (France)</i>	21 per glass
<i>Dark blackberry flavours complemented by smooth tannins and balanced acidity</i>	
<b>Crispy Hainanese Pork Chop</b> 🍲	22
served with sweet and sour pea onion sauce and steamed rice	
<i>Pair it with: G.D Vajra Piemonte Barbera Fresia 2021 (Italy)</i>	33 per glass
<i>Mild tannins and red fruit notes, pairs well with sweet and sour sauce</i>	
<b>Collagen Seafood Pao Fan</b> 🍲 ☆	26
poached rice, abalone, scallops, clams and sustainably sourced fish slices in rich pumpkin conpoy broth	
<i>Pair it with: Terra do Zambujeiro Branco 2021 (Portugal)</i>	26 per glass
<i>Creamy and buttery notes of vanilla and nut</i>	

- 🍤 Contains Shellfish    🍲 Contains Nuts    ☆ Best Seller
- 🍲 Contains Pork    🍲 Vegetarian

<b>Char Siew Rice</b> 	18
honey-glazed pork belly served with steamed rice and fresh greens	
<b>Hokkien Mee</b>  	20
fried yellow egg noodles, thick rice noodles, locally farmed eggs, pork slices, squid and sustainably sourced prawns	
<b>Kampung Style Nasi Goreng</b>	20
fried rice, grilled chicken satay, fried fish fillet, oriental pickles, locally farmed sunny-side up egg and prawn crackers	
<b>Nasi Biryani</b>	24
fried chicken with basmati rice served with pickled vegetables, papadom and curry gravy	
<b>Nasi Lemak Istimewa</b> 	22
fragrant coconut rice, fried rempah chicken (spicy), umami sambal sustainably sourced prawns, locally farmed fried eggs, anchovies, peanuts, cucumbers	
<i>Pair it with: G.D Vajra Piemonte Barbera Fresia 2021 (Italy)</i>	33 per glass
<i>Mild tannins and red fruit notes, pairs well with umami flavours</i>	
<b>Mui Fan</b> 	21
egg fried rice topped with savoury seafood sauce, vegetables, quid, scallop, sustainably sourced prawns and sliced fish	
<b>Oriental Laksa Istimewa</b>  	24
thick rice vermicelli, spicy coconut gravy, sustainably sourced jumbo prawns, fish cake, locally farmed eggs and tofu puffs	
<i>Pair it with: Terra do Zambujeiro Branco 2021 (Portugal)</i>	26 per glass
<i>Creamy and buttery notes of vanilla and nut</i>	
<b>Oriental Mee Rebus Satay</b>	22
yellow egg noodles, tofu puffs, locally farmed eggs, served with grilled chicken skewers and sweet potato peanut gravy	

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<b>Signature Chicken Curry</b>	20
tender chicken pieces simmered in fragrant curry sauce, served with a choice of steamed rice or roti prata (flat bread), vegetable crackers and pickles	
<i><b>Pair it with:</b> Joseph Cattin Riesling Grand Cru 2021 (France)</i>	26 per glass
<i>Honey and stone fruit notes enhances spice and rich flavours</i>	
<b>XO Fish Noodle Soup</b> ☆	24
thick rice noodles, sustainably sourced crispy arctic halibut fillet with brandy infused rich fish broth	
<b>Silk Road Kitchen's Ma Po Tofu</b> 🍲	16
silken tofu, minced pork, spicy mala sauce, served with steamed rice and chinese soup of the day	
<b>Silk Road Kitchen's Sweet and Sour Pork</b> 🍲	18
stir-fried battered pork loin, bell peppers, onions, served with steamed rice and chinese soup of the day	
<b>Silk Road Kitchen's Sichuan Preserved Vegetable Soup</b>	20
bean vermicelli, sustainably sourced fish slices and preserved vegetables, served with steamed rice	
<b>Vegetarian Fried Rice</b> 🌱	18
stir fried rice with assorted vegetables and green onions	



Silk Road's Kitchen Ma Po Tofu



<b>Assorted Nonya Kueh</b> a selection of traditional peranakan pastries	6
<b>Banana Fritters &amp; Ice-cream</b> fried bananas served with vanilla ice-cream	8
<b>Bubur Cha Cha</b> coconut milk-based sweet soup with sweet potatoes and taro	6
<b>Dessert of the Day</b> refined creation that celebrates the artistry of local flavours, inquire with our staff to discover today's selection	7
<b>Durian Chendol Bingsu</b> shaved ice drizzled with coconut milk and a generous scoop of durian	8
<b>Mango Ice Kacang Bingsu</b> shaved ice drizzled with milk and topped with fresh, juicy mango chunks	8
<b>Pulut Hitam</b> warm sweet black glutinous rice porridge topped with coconut cream	6
<b>Osmanthus Tau Suan</b> split mung bean, infused with dried osmanthus flowers, coconut brown sugar and pandan leaves, served with youtiao (fried dough fritters)	8



# BEVERAGE

<b>Traditional Nanyang Coffee</b> richly brewed with roasted Robusta beans	5/6
<b>Traditional Tea</b> brewed thick and smooth with Ceylon tea leaves	5/6
<b>Milo</b> rich chocolate malt drink	5/6
<b>Homemade Iced Lemon Tea</b> simple, comforting classic brewed with care and a hint of citrus	7
<b>Antipodes 500ml (Still/Sparkling)</b>	9
<b>Antipodes 1000ml (Still/Sparkling)</b>	12
<b>Siam Coconut</b> naturally sweet and refreshing	12
<b>Artisanal Coffee</b>	
Espresso	6
Americano	6/7
Cappuccino	8/9
Latte	8/9
Caramel Latte	9/10
Mocha	8/9
Extra Shot	+2
Replace with Oat Milk	+2
<b>TWG Tea</b>	
1837 Black Tea, Chamomile, Sencha Superior, French Earl Grey, Geisha Blossom, Imperial Oolong, Moroccan Mint, Silver Moon	12