

ASIAN FAVOURITES

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.

APPETISERS

Charcoal Grilled Satay © choice of chicken or beef skewers, served with cucumbers, onions ketupat (traditional rice cake) and peanut sauce	18
East Meets West Rojak Salad © 0 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 of shrimp sambal paste (spicy), prawns, locally farmed eggs and grated peanuts wrapped in rice paper	16
Sambal Prawn Kueh Pie Tee © Fram Summer Sambal Prawns (sustainably sourced), locally farmed eggs and grated peanuts served in a crispy pastry tart shells	16









CAFE ORIENTAL

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MAINS

Cafe Oriental Hainanese Chicken Rice (Cafe Oriental Hainanese Chicken	22
Char Kway Teow fried rice noodles, sustainably sourced prawns, fish cake, chicken sausage, locally farmed eggs, beansprouts, and chives	20
Crispy Chicken Chop drizzled with sweet and sour pea onion sauce, served with fries	22
Golden Spice Soto Ayam fragrant chicken broth, pan-fried chicken, ketupat (traditional rice cake), locally farmed eggs and beansprouts	20
Golden Collagen Seafood Pao Fan (San Poached rice, abalone, scallops, clams, fish slices (sustainably sourced)	26
in rich pumpkin conpoy broth Add-on : ½ poached Boston lobster (sustainably sourced)	+10
Silky Egg Seafood Hor Fun fried yellow egg noodles, thick rice noodles, locally farmed eggs, sustainably sourced prawns and squid	20
Kampung Style Nasi Goreng fried rice, grilled chicken satay, fried fish fillet, oriental pickles, sunny-side up egg (locally farmed) and prawn crackers	20
Nasi Lemak Istimewa © Policie Fragrant coconut rice, fried rempah chicken (spicy), umami sambal prawns (sustainably sourced), fried locally farmed eggs, anchovies, peanuts, cucumbers	22











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Oriental Laksa Istimewa thick rice vermicelli, spicy coconut gravy, jumbo prawns, fish cake, locally farmed eggs and tofu puffs	24
Oriental Mee Rebus Satay © o yellow egg noodles, tofu puffs, locally farmed eggs, served with grilled chicken skewers and sweet potato and peanut gravy	22
Signature Chicken Curry tender chicken pieces simmered in fragrant curry sauce, served with a choice of steamed rice or roti prata (flat bread), vegetable crackers and pickles	20
Silk Road Kitchen's Ma Po Tofu locally produced silken tofu, spicy mala sauce, served with steamed rice and chinese soup of the day	16
Silk Road Kitchen's Sichuan Preserved Vegetable Soup bean vermicelli, fish slices and preserved vegetables, served with steamed rice	20
Sweet and Sour Chicken stir-fried battered chicken, bell peppers, onions, served with steamed rice and chinese soup of the day	18
Vegetarian Fried Rice stir fried rice with assorted vegetables and green onions	18
Fish Noodle Soup Lathick rice noodles, sustainably sourced crispy arctic halibut fillet with rich fish broth	22











AFTER-MEAL INDULGENCE

Savour the vibrant flavours of Singaporean delights, where every bite tells a story of heritage, culture and festive tradition.

DESSERTS

Assorted Nonya Kueh a selection of traditional peranakan pastries	6
Banana Fritters & Ice-cream fried bananas served with vanilla ice-cream	8
Bubur Cha Cha coconut milk-based sweet soup with sweet potatoes and taro	6
Cake of the Day a refined creation that celebrates the artistry of local flavours, inquire with our staff to discover today's selection	6
Durian Chendol Bingsu shaved ice drizzled with coconut milk and a generous scoop of durian	8
Mango Ice Kacang Bingsu shaved ice drizzled with milk and topped with fresh juicy mango chunks	8
Pulut Hitam a warm sweet black glutinous rice porridge topped with coconut cream	6
Osmanthus Tau Suan split mung bean, infused with dried osmanthus flowers, coconut brown sugar and pandan leaves, served with youtiao (fried dough fritters)	8
BEVERAGE	
Traditional Local Coffee (Hot/Iced)	5/6
Traditional Local Milk Tea (Hot/Iced)	5/6
Milo (Hot/Iced)	5/6
Homemade Iced Lemon Tea	7
Antipodes 500ml (Still/Sparkling)	9
Antipodes 1000ml (Still/Sparkling)	12