LUNCH AND DINNER

APPETIZERS AND SALADS

JAPANESE SUSHI AND SASHIMI 48
Chef's selection of the finest tuna, salmon, hamachi sashimi, nigiri, California rolls and traditional condiments

CARPACCIO OF BEEF TENDERLOIN 28
With organic cress salad, Parmesan cheese shavings, boiled eggs, and light mustard dressing

LOBSTER SPRING ROLLS 30
Six Vietnamese transparent rice paper rolls with Maine lobster, spicy Thai mango and coriander

FOIE GRAS TERRINE 34
Port wine marinated French foie gras terrine, served with toasted brioche and figs compote

LOBSTER COCKTAIL 38
Poached Boston lobster served with cocktail sauce, avocado, mango and green salad leaves

CAPRESE 28
Roma tomato and buffalo Mozzarella with rucola salad leaves and basil pesto vinaigrette

GARDEN SALAD 22
Assorted lettuce leaves, asparagus tips, avocado, olives, cherry tomatoes and Parmesan cheese shavings served with ginger-garlic olive oil dressing

CHEF'S SALAD 28
Grilled chicken breast, sliced gammon ham, boiled egg, crisp lettuce leaves, Gruyere cheese, tomato wedges, cucumber sticks, avocado, cured beef and vinaigrette

CAESAR SALAD WITH PRAWNS, CHICKEN OR SMOKED SALMON 28
Crisp romaine lettuce leaves tossed with Parmesan-anchovy dressing, garlic croutons, shaved Parmesan cheese and your choice of grilled prawns, roasted chicken breast or smoked salmon

BABY SPINACH SALAD 24
With Kalamata olives, feta cheese crumble, shaved Parmesan, sundried Olivetti tomatoes and apple balsamic dressing

TIGER PRAWNS AND RUCOLA SALAD 30
Rucola leaves, tiger prawns, marinated tomatoes and asparagus with balsamic dressing

Signature dish Vegetarian selection Sustainable cuisine Spa cuisine
The chef will be delighted to assist with any dietary requests as some items may contain pork or nuts.
The prices are in Singapore dollar and subject to 10% service charge and applicable government tax.

SOUPS

CHEF'S SOUP OF THE DAY 18
Kindly ask your server for Chef's daily selection

LOBSTER BISQUE 22
Traditional French lobster soup with white star anise and lobster ravioli

CAPPUCCINO OF WILD FORREST MUSHROOMS 18
With white truffle oil

VEGETABLE MINESTRONE 16
Italian vegetable soup with fresh basil and spaghettinis

CLASSIC ONION SOUP 18
Traditional French onion soup with melted cheese, caramelized onions and French croutons

TOMATO SOUP 18
Velvet soup of Olivetti tomatoes with spinach raviolis and pesto Genovese drops

TAMATAR KA SHORBA 14
Classic Indian tomato soup flavoured with coriander

MULLIGATAWNY 16
Classic Indian lentil curry soup with chicken

TOM KHA GAI 16
Traditional spicy Thai coconut chicken soup with galangal

TOM YAM GOONG 18
Spicy Thai soup with river prawns, straw mushrooms, lemongrass, kaffir lime leaves, lime juice, a hint of roasted chili jam, green coriander leaves, served in a young coconut

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SANDWICHES AND PANINI AND BURGERS

MANDARIN CLUB — 28
Honey ham, grilled chicken, fried egg, bacon, premium Cheddar cheese, tomatoes and lettuce, layered between toasted whole wheat or white bread, served with your choice of French fries or potato wedges

VEGETARIAN GARDEN SANDWICH — 24
Rucola leaves, butter lettuce, cucumber, mozzarella cheese, tomatoes, Parmesan cheese and basil pesto with your choice of French fries or potato wedges

GRILLED HAM AND CHEESE — 26
Prosciutto ham, Gruyere cheese, Olivetti tomatoes, butter lettuce leaves and tomato basil aioli with your choice of French fries or potato wedges

MONTE CRISTO — 26
Brioche sandwich of honey ham and premium Swiss cheese, coated with egg batter and finished on the grill, served with raspberry jam and choice of French fries or potato wedges

STEAK SANDWICH — 38
Pepper-crusted Australian beef sirloin with sauteed onions and tomatoes, mushrooms ragout, crispy salad leaves, mustard dressing and your choice of French fries or potato wedges

MELT — 26
Freshly baked ciabatta bread with rucola leaves, Italian charcuterie, Parmesan cheese, tomato spread, Ardoino olives and basil pesto drops and choice of French fries or potato wedges

SIGNATURE BURGERS

MANDARIN CHEESE — 36
Signature beef burger patty topped with caramelized onion, fried egg, melted cheddar, tomatoes, bacon, and salad leaves

MUSHROOM — 36
Signature beef burger patty with fried egg, caramelized onion, porcini mushroom ragout and grilled portobello

TEXAS CHILLI — 36
Smoky glazed signature beef burger patty topped with jalapeno peppers, onion rings, creamy guacamole and bacon

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MAIN COURSES

SALMON STEAK — 40
Grilled Norwegian salmon with mashed potatoes and steamed baby vegetables

SEA BASS — 42
Grilled sea bass fillet scented with fresh rosemary and garlic, served with dill beurre blanc

COD FISH — 40
Pan-fried Brittany cod fish fillet with saffron risotto, sauteed prime seafood ragout and basil pesto

FISH AND CHIPS — 38
Tempura battered cod fillets, Cajun fries and homemade tartar sauce

PERSONAL PREFERENCE OF LONG OR SHORT PASTA
Fettuccine, Linguine, Spaghetti, Penne, Orecchiette or Conchiglie

INDIVIDUAL CHOICE OF SIGNATURE SAUCES

MARINARA — 32
Seafood, parsley, garlic and olive oil

LINGUINI AI FRUTTI DI MARE — 32
Homemade linguini pasta with a ragout of prime seafood, Olivetti tomatoes, garlic, parsley and basil

RAGOUT — 28
Beef Bolognese and Parmigiano Reggiano

ARRABBIATA — 24
Anchovies, chilli, olives, parsley and tomatoes

POMODORO — 26
Cherry tomatoes, fresh basil, Parmigiano Reggiano

CARBONARA — 24
Bacon, egg yolk, cream, Parmigiano Reggiano and pepper

LASAGNA AL FORNO — 30
Traditional Italian lasagna with fresh tomatoes, premium minced beef and mozzarella cheese layered between homemade pasta sheets

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MAIN COURSES

AUSTRALIAN BRAISED LAMB SHANK 42
Red wine braised Australian grass-fed lamb shank on mashed potato

GRILLED FILET MIGNON OF VEAL 44
Tenderloin of grass-fed Australian veal, grilled to your liking,
accompanied by black pepper sauce

PRIME AUSTRALIAN GRAIN-FED RIB EYE STEAK 48
Prime rib eye steak marinated with rosemary and garlic, grilled to your liking,
with your choice of black pepper or béarnaise sauce

GRILLED CHICKEN SUPREME 38
Confit of corn-fed farmhouse chicken supreme finished on the grill
served with truffle scented mash and your choice of vegetable

PRIME AUSTRALIAN GRAIN-FED BEEF TENDERLOIN 52
Tenderloin of prime grain-fed Australian prime beef grilled to your liking,
with your choice of black pepper or béarnaise sauce

All above main courses are accompanied by two side dishes of your choice:

Market vegetables, creamed spinach, wild mushrooms or young artichokes,
mashed potato, roasted potato, Lyonnais potato or baked potato

We would be delighted to serve you any additional side dish of your preference
at a supplement of $10.00

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SIGNATURES OF SINGAPORE

HAINANESE CHICKEN RICE 34
Tender poached farmhouse chicken breast and chicken thigh,
green vegetables, rice cooked in chicken stock and traditional condiments
Traditionally the chicken breast is served at room temperature

SINGAPOREAN WONTON NOODLE SOUP 28
Traditional Chinese egg noodle soup with prawn wontons, char siew pork
and green vegetables in a chicken-conpoy broth

SEAFOOD LAKSA 34
Thick vermicelli noodles with a selection of prime seafood, fish cake
and organic bean sprouts in an Asian spiced coconut infusion

WOK-FRIED SEAFOOD OR BEEF HOR FUN 34
Wok-fried fragrant rice noodles with your choice of prime seafood or beef
and green vegetables in oyster sauce

FRIED HOKKIEN MEE 32
Braised yellow noodles and vermicelli in rich prawn stock
served with prawns, squid, scallops, and Chinese chives

SINGAPORE FRIED KWAY TEOW 32
Rice noodles fried in sweet soya sauce with Chinese sausage,
prawns, fish cake, scallops and organic bean sprouts

VEGETARIAN FRIED BEE HOON 28
Rice vermicelli with sliced cabbage, carrots, organic bean sprouts,
spring onions and kailan

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SPICES OF INDIA

TAMATAR KA SHORBA 14
Classic Indian tomato soup flavoured with coriander

MULLIGATAWNY 16
Classic Indian lentil curry soup with chicken

CHICKEN TIKKA MASALA 34
Tender pieces of tandoori-baked farmhouse chicken with fresh tomatoes, exotic herbs and Asian spices, served with raita, chutney, naan bread and dhal

VEGETABLE BIRYANI 28
Fragrant basmati rice cooked with braised Indian vegetables perfumed with exotic herbs and Asian spices

ROYAL TANDOORI SELECTION 36
Tandoori oven-baked chicken, mutton, prawns and fish cubes, served with raita, chutney, naan bread and dhal

DHABA KA GOSHT 32
Tender lamb curry flavoured with whole Indian spices in onion gravy

ALOO MUTTER 26
Potato and green peas cooked with onion and cashew in tomato curry

PALAK PANEER 28
Soft Indian cottage cheese in a spinach gravy, flavoured with fenugreek and cardamom

SUBJ HANDY 24
Indian mixed vegetable curry simmered in creamy spinach gravy

DAL TADKA 20
Yellow lentils tempered with royal cumin, plum tomatoes and fresh coriander leaves

DAL MAKHANI 20
North Indian slow-cooked lentils in a creamy buttered tomato sauce, flavoured with Indian herbs and spices

Our Indian Vegetarian dishes are served with fragrant basmati rice, Chef's dhal pappadoms, an assortment of Indian condiments and your choice of freshly baked garlic, butter or plain naan bread

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FLAVOURS OF THAILAND

TOM YAM GOONG 18
Spicy Thai soup with river prawns, straw mushrooms, lemongrass, kaffir lime leaves, lime juice, a hint of roasted chili jam, green coriander leaves, served in a young coconut

TOM KHA GAI 16
Traditional spicy Thai coconut chicken soup with galangal

PHAD THAI GOONG 32
Thai style wok-fried noodles with shrimps, organic bean sprouts, diced bean curd, peanuts, chillies and oyster sauce

KHAO PHAD 32
Wok-fried organic jasmine rice with calamari, shrimps, scallops, spring onions, topped with a fried egg, chicken satay and condiments

MANDARIN ORIENTAL THAI GREEN CURRY 32
Thai style curry with your choice of beef or chicken

THAI BASIL CHICKEN 30
Wok fried spicy chicken with garlic, chillies and sweet Thai basil

DELIGHTS OF ASIA

NASI GORENG 32
Indonesian fried rice prepared with spicy shrimp paste, deep-fried chicken, grilled satay, sambal prawns, pickled vegetables and fried egg

VEGETARIAN FRIED RICE 24
Wok-fried fragrant rice with eggs, vegetarian ham and fresh market vegetables

SWEET AND SOUR PRAWNS 30
Prawns tossed in sweet and sour sauce with three peppers, red onions and pineapple

YANG ZHOU FRIED RICE 28
Traditional fried rice prepared with prawns, char siew pork, eggs and vegetables

BLACK PEPPER BEEF 32
Wok-fried sliced beef with ground pepper, young spring onions and capsicum

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DESSERTS

FRENCH CHEESE PLATTER 24
Selection of goat, blue, brie and aged hard cheeses with marinated olives, grilled vegetables and freshly baked signature breads

MANDARIN ORIENTAL CHEESE CAKE 16
Baked cheese cake served with mango compote

WARM CHOCOLATE FONDANT CAKE 18
Freshly baked and served with homemade Tahitian vanilla ice cream

MANGO STICKY RICE 16
Traditional Thai sticky rice with mango and sesame seeds

FRENCH APRICOT TART 16
With almond cream baked in a sable tart

HAZELNUT ROYALTINE 16
Famous chocolate and hazelnut cake with crispy feuilletine

MANGO PUDDING 16
Traditional Singaporean mango cream pudding

EXOTIC FRUITS 16
Refreshing seasonal fruits

SORBET SELECTION 18
Mandarin Oriental's selection of three homemade sorbets, accompanied by exotic fruit salad and mint pesto

ICE CREAMS 8
A scoop of homemade vanilla, chocolate, espresso, caramel, strawberry, maple walnut, mango or passion fruit ice cream

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