

APPETISERS AND SALADS



 YELLOW FIN TUNA RIBBONS	28
Avocado, grapefruit, sesame ginger dressing	
 BALIK SMOKED SALMON	34
Savoury waffle, sour cream, chives, capers, shallots, egg mimosa	
SNOW CRAB SALAD	28
Baby romain, red radish, mango, avocado sour dough croutons, cocktail dressing	
 CHOPPED KALE	28
Crispy quinoa, Granny Smith apple, feta cheese, honey lemon dressing	
 FRESH LOBSTER ROLLS	30
Vietnamese rice paper, mango, coriander, cucumber, sweet basil, chilli sauce	
ITALIAN CHARCUTERIE PLATTER	32
Parma ham, salame Milano, coppa ham, pickles, sundried tomatoes, breadstick, lavash	
 NICOISE SALAD	28
Pepper-crusted tuna, baby gem, Kalamata olives, French beans, boiled fingerling potatoes, Pommery mustard vinaigrette	
 HEIRLOOM TOMATO SALAD	29
Buffalo mozzarella, organic leaves, basil, balsamic vinaigrette	
 CAESAR SALAD “MO STYLE”	29
Choice of prawns or grilled chicken breast, Caesar dressing, shaved Parmesan cheese, anchovy, boiled egg, bacon, garlic croutons	
 GARDEN COBB SALAD	26
Assorted mixed greens, asparagus, tomato, avocado, cucumber, grated Cheddar cheese, spring onion, Ranch dressing	
<i>Add your choice of:</i>	
Angus beef, chicken supreme or grilled prawns	34

SOUPS

 WILD MUSHROOM SOUP	18
Truffle oil, garlic toast	
 BAKED TOMATO SOUP	16
Cheddar puff	
CLASSIC ONION SOUP	18
Melted Gruyère cheese	
TRADITIONAL LOBSTER BISQUE	20
Lobster ravioli	

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MAIN COURSES

FISH AND CHIPS	38
Battered dory fillet, mashed peas, tartar sauce served with your choice of French fries or home fried potatoes	
 MANDARIN CHEESE BURGER	36
Wagyu beef burger, caramelized onion, fried egg, Cheddar cheese, avocado, tomato, bacon, lettuce served with your choice of French fries or home fried potatoes <i>Our burgers are served medium-well done</i>	
GRILLED HAM AND CHEESE SANDWICH	26
Black forest ham, Gruyère cheese, Pommery mustard mayonnaise served with your choice of French fries or home fried potatoes	
PHILLY STEAK SANDWICH	38
Sliced seared US grass-fed beef tenderloin, provolone cheese, Piquillo pepper, mushrooms, onion on baguette served with your choice of French fries or home fried potatoes	
 LENTIL FALAFEL SANDWICH	24
Herb lentil patties, pita bread, tomato, cucumber, lettuce, yoghurt-mint dressing served with your choice of French fries or home fried potatoes	
MANDARIN CLUB SANDWICH	28
Choice of toasted whole wheat or white bread, honey ham, grilled chicken, fried egg, bacon, Cheddar cheese, tomatoes, lettuce served with your choice of French fries or home fried potatoes	
AUSTRALIAN WAGYU BEEF CHEEK	42
12 hours slow-braised, mashed potatoes, rainbow carrots, wine jus	
CHICKEN SUPREME	38
Roasted free range chicken breast, pearl onions, roasted mushrooms, black truffle gravy	
PAN-SEARED SALMON FILLET	38
Sautéed baby vegetables, watercress, saffron beurre blanc	

FROM THE GRILL

US grass-fed beef rib-eye	250gm	48
US grass-fed beef tenderloin	200gm	52
Australian lamb chops	250gm	56
Iberico pork chop	200gm	46
Kampong chicken breast	250gm	42
Barramundi fillet	200gm	36

Served with your choice of herb butter, Béarnaise or peppercorn sauce
Accompanied by two side dishes of your choice:
Mixed salad, sautéed mushrooms, sautéed asparagus, wilted spinach, steamed broccoli, mashed potato, roasted baby potatoes or French fries

PASTA

YOUR CHOICE OF LONG OR SHORT PASTA

Tagliatelle, Spaghetti, Penne, Fusilli

INDIVIDUAL CHOICE OF SIGNATURE SAUCE

 TARTUFO	26
Black truffle creamy sauce, roasted mushrooms	
BOLOGNESE	26
Homemade minced beef ragout, Parmigiano Reggiano	
 ARRABBIATA	26
Cherry tomato sauce, garlic, chili	
PESTO	30
Basil pesto, long bean, cherry tomatoes, Alaskan king crab	
CARBONARA	26
Bacon, egg yolk, cream, Parmigiano Reggiano, black pepper	
 MARINARA	26
San Marzano tomatoes, onion, garlic, basil	

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ASIAN DELIGHTS

NASI GORENG	32
Malay style fried rice, sambal chili, chicken, sambal prawn, chicken satay, pickles, crispy whitebait, fried egg	
HAINANESE CHICKEN RICE	34
Tender poached farmhouse chicken breast and drumstick, green vegetables, pandan flavoured rice, chicken soup, condiments <i>Traditionally the chicken is served at room temperature</i>	
 VEGETABLE BEE HOON	28
Fried rice vermicelli, wild mushrooms, baby carrot, asparagus, Chinese cabbage, silver sprouts	
ORIENTAL FRIED RICE	29
Wok-fried jasmine rice, prawns, barbecued char siew pork, spring onion, fried egg	
WONTON NOODLE SOUP WITH KUROBUTA PORK CHAR SIEW	30
Egg noodles in superior chicken broth, prawn wontons, barbecued char siew pork, green vegetables	
 SIGNATURE MAINE LOBSTER LAKSA	36
Thick rice vermicelli, Asian spiced coconut infusion, half Maine lobster, fish cake, silver sprouts, bean curd puff	
ALASKAN KING CRAB HOKKIEN MEE	36
Braised yellow noodles and rice vermicelli in rich prawn stock, Alaskan crab, clams, roasted pork belly, Chinese chives	
FRIED KWAY TEOW	34
Wok-fried flat rice noodles, sweet soya sauce, Chinese sausages, fish cake, silver sprouts with your choice of prawns, beef or chicken	

ASIAN DELIGHTS

TAIWANESE BEEF NOODLE SOUP	34
Chinese noodles, braised beef short ribs and tendon superior broth	
TOM YAM GOONG	20
Spicy Thai soup with prawns, straw mushrooms, lemongrass, kaffir lime leaves, lime juice, roasted chili jam, green coriander leaves	
HALF DOZEN SATAY	18
Herb and spice marinated beef and chicken skewers, onions, cucumber, rice dumpling, peanut sauce	
 BAKED MISO COD	40
Black cod fillet, miso glaze, sesame garlic fried rice, sautéed green vegetables	
 SHANGHAINESE NIAN GAO	30
Wok-fried rice cake, shiitake mushroom, leek, Chinese cabbage, Sichuan chili sauce	

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INDIAN DELIGHTS

BUTTER CHICKEN	34
Tender chicken, tomato gravy, Indian spices, basmati rice, chutney Choice of plain, butter or garlic naan	
 RASMISA	24
Kidney beans curry, whole spices, Kashmiri gravy, basmati rice, chutney Choice of plain, butter or garlic naan	
 VEGETABLE KORMA	26
Mixed seasonal vegetable curry, cashew nut paste, basmati rice, chutney Choice of plain, butter or garlic naan	
 DAL MAKHANI	22
Punjabi slow-cooked mixed lentil curry, basmati rice, chutney Your choice of plain, butter or garlic naan	
ROYAL INDIAN TANDOORI SELECTION	38
Tandoori oven-baked chicken, lamb, prawns and fish Choice of plain, butter or garlic naan and chutney	
 MATTER PANEER	28
Cottage cheese, green peas curry, fenugreek, whole spices basmati rice, chutney Choice of plain, butter or garlic naan	
 SIGNATURE CHEF SANTOSH MURGH BIRYANI	28
Our master Indian Chef's signature vegetarian saffron biryani Prepared to your liking with chicken or vegetarian biryani	

DESSERTS

ARTISANAL CHEESE SELECTION	24
Selection of goat and cow milk cheese of different flavour and texture dried and fresh fruit	
 RED VELVET ROSE CHEESE CAKE	18
Oriental rose cheese cake, red velvet sponge cake, raspberry coulis	
TARTE TATIN	18
Apple tart, Madagascar vanilla sauce, cinnamon ice cream	
CHOCOLATE HAZELNUT ROYALTINE	20
72% Grand cru chocolate, hazelnut cake, crispy feuilletine	
WARM CHOCOLATE FONDANT CAKE	18
Baked chocolate cake, artisanal vanilla ice cream	
CARROT CAKE	16
Philadelphia cream cheese, orange confiture, brown sugar roasted walnuts	
YUZU AND MATCHA SENSATION	18
Yuzu ivory chocolate crèmeux, matcha mousseline, pineapple and lemongrass sorbet	
 FRESH SEASONAL FRUITS	16
Selection of mixed fruits	
GELATO AND SORBET SUNDAE	18
Selection of three scoops artisanal gelato or sorbet, Gelato – bitter sweet chocolate, vanilla, strawberry, pistachio, matcha Sorbet – passion fruit, citrus lemon, blood orange, raspberry accompanied by chocolate coulis and fresh berries	

MELT WINE SELECTION

CHAMPAGNE

“R” de Ruinart Brut, Reims	34/165
Ruinart, Rosé, Reims, France	38/190
Ruinart Blanc de Blancs, Reims, France	52 /240

WHITE WINE

Riesling Engelsberg, Huber, Traisental DAC, Austria	24/120
Pinot Grigio, Corte Giara by Allegrini, Veneto, Italy	24/120
Chardonnay, Vasse Felix, Margaret River, Australia	24/120
Sauvignon Blanc, Misha’s Vineyard, Central Otago, New Zealand	24/120
Chablis, Christian Moreau, Burgundy, France	26/130
Gewürztraminer, Domaines Schlumberger, Alsace, France (slightly sweet)	26/130
Domaine Vincent Dampt, Chablis, Burgundy, France	150
Marc Kreydenweiss, Gewürztraminer Kritt, Alsace, France	150
Pascal Jolivet, Pouilly Fumé, Loire Valley, France	170
Alois Lageder, Pinot Grigio, Alto Adige, Italy	150
Markowitsch, Chardonnay, Carnuntum, Austria	110
Nautilus, Sauvignon Blanc, Marlborough, New Zealand	145
Tolpuddle, Chardonnay, Tasmania, Australia	180

MELT WINE SELECTION

RED WINE

Cabernet Sauvignon, Montes Alpha, Colchagua Valley, Chile	24/120
Merlot, Gimblett Gravels, Craggy Range, Hawkes Bay, New Zealand	24/120
Shiraz, Voyager Estate, Margaret River, Australia	24/120
Malbec, Ruca Malen, Mendoza, Argentina	26/130
Pinot Noir, Nielson by Byron, Santa Barbara County, USA	26/130
Vino Nobile di Montepulciano, La Bracesca, Tuscany, Italy	29/145
Cullen, Cabernet Sauvignon Merlot, Margaret River, Australia	140
Amisfield, Pinot Noir, Central Otago, New Zealand	140
Shaw & Smith, Shiraz, Adelaide, Australia	145
Simon Bize & Fils, Aux Grand Liards, Burgundy, France	155
Château Clarisse, Saint-Émilion, Bordeaux, France,	170
Angelo Gaja, Ca’Marcanda Promis, Merlot Syrah, Tuscany, Italy	180
Domaine du Père Caboché, Châteauneuf-du-Pape, Rhone Valley, France	185
Marco Marengo, Barolo, Piemonte, Italy	190
Adriano, Basarin Barbaresco, Piemonte, Italy - (en Magnum)	330

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BEVERAGE SELECTION

DRAFT BEER

Tiger Draft 330ml	16
Tiger Draft 500ml	24

STILL MINERAL WATER

Acqua Panna (500ml)	14
Acqua Panna (750ml)	16

SPARKLING MINERAL WATER

Perrier (330ml)	10
San Pellegrino (500ml)	14
San Pellegrino (750ml)	16

SOFT DRINKS

Coca Cola	8
Coca Cola light	
Coca Cola Zero	
Sprite	
Schweppes bitter lemon	
Schweppes ginger ale	12
Schweppes soda	
Schweppes tonic	
Fever tree ginger beer	
Fever tree tonic	
Red Bull	

BUFFET OFFERS

LUNCH

Monday to Saturday (12:00pm- 2:30pm)	
Inclusive of free flow of chilled juices	55 per person
Additional free flow of white wine, red wine and beer	20 per person

MENU HIGHLIGHTS

Indian cuisine counter, Thai and Asian wok, selection of freshly pressed nigiri sushi and maki rolls, live seafood pasta station, roast and carvery of the day, finest selections of seafood on ice such as mussels, tiger prawns, ocean clams and Peruvian scallops, live crêpe station with daily selections of creamy ice cream

BRUNCH

Sunday (12:00pm- 3:00pm)	
Inclusive of free flow of chilled juices	98 per person
Inclusive of free flow of "R" de Ruinart Champagne, white wine, red wine, selected cocktails of the day, beer, soft drinks and chilled juices	158 per person

MENU HIGHLIGHTS

Wide variety of salads and appetizer, live shucked oyster and premium seafood on ice, farmhouse eggs corner, traditional roast and carving station, outdoor barbecue grill with ever changing offers and the award winning pasty theatre with melted Valrhona chocolate accompanied with selection of sliced fruits, berries, marshmallows, crêpe and cookies

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BUFFET OFFERS

DINNER

Sunday to Thursday
(6:30pm- 9:30pm)

Inclusive of free flow of chilled juices

75 per person

Additional free flow of white wine, red wine and beer

20 per person

MENU HIGHLIGHTS

Indian cuisine counter, Thai and Asian wok, selection of freshly pressed nigiri sushi and maki rolls, finest seafood on ice featuring Fine de Claire oysters, Maine lobster and claw, Jonah crab claw, snow crab and spanner crab, live special herbal drunken prawn station, roast and carvery of the day and live crêpe station with daily selections of creamy ice cream and a delightful cakes and chocolate sensation bar

DINNER

Friday to Saturday
(6:30pm- 9:30pm)

Inclusive of barbecue grill station and free flow of chilled juices

85 per person

Additional free flow of white wine, red wine and beer

20 per person

MENU HIGHLIGHTS

Indian cuisine counter, Thai and Asian wok, selection of freshly pressed nigiri sushi and maki rolls, finest seafood on ice featuring Fine de Claire oysters, Maine lobster and claw, Jonah crab claw, snow crab and spanner crab, live special herbal drunken prawn station, roast and carvery of the day, Melt Café signature outdoor barbecue with ever changing offers and live crêpe station with daily selections of creamy ice cream and a delightful cakes and chocolate sensation bar

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