



All prices are subject to 10% service charge and 7% GST



Breakfast

served from 6.30am to 11am

Village Breakfast Coconut-infused Rice with Chicken Wings, Onion Sambal, Boiled Egg and Chili Pickles served with a selection of Tropical Fruits, Juice and Brewed Coffee	22
American Breakfast Eggs any style, Chicken Sausage, Turkey Bacon, Grilled Tomato, Hash Brown, Smoked Baked Beans served with a selection of Danish Pastries, Tropical Fruits, Cereal, Juice and Brewed Coffee	24
Cereal Bowl served with Muesli and Milk	6
Yoghurt Bowl Natural Yoghurt with Fresh Fruits and Compotes	7
Warm Oatmeal Stew with Fruits, Berries & Acacia Honey	8
Baker's Basket Assorted Bread & Viennoiseries served with Butter, Marmalade & Preserved Fruit	8
Banana & Berry Pancake Buckwheat Pancakes served with Berry Compote or Maple Syrup or Sugared Banana	14
Nasi Lemak Coconut-infused Rice with Chicken Wings, Onion Sambal, Boiled Egg, and Chili Pickles	14
2 Eggs Any Style served with Turkey Bacon, Chicken Sausage, Grilled Tomato, Toast and Salad	16
Tropical Fruit Platter Local Seasonal Selection of Drupes and Fruits	10

All Day Dining

served from 11.00am to 10.30pm


Starters

Vietnamese Rice Roll Rice Paper Rolled with Shrimp, Carrot, Sprouts, Lettuce with Hoisin Sauce served with Chili-infused Vinegar	10
Satay Half Dozen Char-grilled Spice-marinated Chicken Brochette served with Home-made Chili Peanut Sauce & Pineapple Relish	10
Nonya Ngo Hiang Minced Chicken & Shrimp wrapped in Beancurd Skin served with Salad and Thai Chili Sauce	12


Soups

Soup of the Day Please ask our servers for today's selection	8
Vegetable & Chicken Consommé Vegetables & Shredded Chicken in Clear Chicken Broth	10

Salads

Garden Salad with Sesame Dressing  Fresh Leaves & Selected Market Vegetables tossed in Sesame Emulsion Dressing served with Grilled Bread	12
Traditional Nicoise Salad Haricot Verte, Olives, Tomatoes, New Potatoes tossed In Lemon Vinaigrette served with Seared Tuna	16
Classic Caesar Salad Romaine Lettuce tossed in Classic Caesar Dressing served with Turkey Bacon Crisp, Quail Egg, Crouton and Shaved Parmesan	16

Sandwiches & Burgers

- Wholemeal Monte Cristo** 15
Wholemeal Sandwich of Turkey Breast Ham and Cheddar Cheese served with Truffle Fries & Salad
- Triple Decker Club Sandwich** 17
Classic Triple-Layered Sandwich with Fried Egg, Turkey Bacon and Chicken Ham and Lettuce served with Truffle Fries & Salad
- Italian Mushroom Panini**  18
Grilled Panini Bread with Confit Portobello Mushroom, Onion & Tomato Chutney with Pine Nuts served with Truffle Fries & Salad
- Australian Wagyu Beef Burger** 24
Toasted Brioche Roll with Australian Wagyu Patty, Cheddar Cheese, Tomato Relish and Pickles served with Truffle Fries & Salad


Local Favourites

- Hainanese Chicken Rice** 16
Poached Chicken served with Fragrant Shallot Rice, Poached Vegetable and Chicken Broth served with Ginger Purée, Dark Soya Sauce and Chili Sauce
- Char Kway Teow** 16
Wok-Fried Flat Rice Noodles with Cockles, Prawns, Local Chives, Sprouts and Egg in Village Soy Seasoning
- Village Nasi Goreng** 18
Malay-Style Fried Rice with Grilled Chicken Satay, Crackers, Fried Egg and Chili Pickles with Macanese Sambal Sauce
- Deep Sea King Prawn Hokkien Mee** 20
Braised Yellow Noodles with King Prawn, Local Chives, Sprouts and Egg in Prawn Broth
- Beef Hor Fun** 20
Wok-Fried Broad Rice Noodle with Grass-Fed Ribeye in Garlic & Black Bean Glaze with Vegetables
- Seafood Hor Fun** 22
Wok-Fried Broad Rice Noodle with Prawns, Fish, Clams & Squid in Velvety Egg Gravy
- Village Lobster Laksa** 26
Rice Noodles, Boston Lobster, Cockles, Sprouts, Quail Egg and Vietnamese Mint Leaves in Spicy Coconut Broth

International Selection

- Roasted Half Spring Chicken** 22
Juniper-scented Roast Spring Chicken served with Barley Grain Risotto and Assorted Mushrooms & Herbs
- Fish & Chip** 22
Battered Chilean Sea Bass with Glazed Peas, Shoe-String Fries and Classic Condiments of Lemon and Tartare Sauce
- Pan-fried Norwegian Salmon** 25
served with Sweet Pepper Pesto, Roasted New Potatoes, Young Carrot And Asparagus
- Grilled Lamb T-Bone** 38
Grilled Australian Lamb Shortloin with Gravy, Truffle Fries, Young Carrot and Asparagus
- Australian Grass-Fed Ribeye Steak** 36
Australian Ribeye with Truffle Fries, Young Carrot and Asparagus

Pasta

- Asparagus Aglio Olio**  16
Garlic Confit, Extra Virgin Olive Oil Asparagus and Chili Flakes
- Beef Bolognese** 18
Classic Beef Ragout with Provence Herbs and Tomato Stew
- Al Funghi Carbonara** 18
Assorted Mushroom, Egg and Turkey Bacon in Creamy Parmesan Glaze
- Seafood Arrabiatta** 22
Prawns, Squid and Clams tossed in Spicy Chili Tomato Stew
- Kids Menu**
- Chicken Bites** 10
Fried Chicken Beignet served with Miso Mayonnaise
- Spaghetti Pomodoro**  10
Spaghetti In Tomato Stew served with Shaved Parmesan
- Fish & Chip** 12
Battered Chilean Sea Bass served with Fries and Tartare Sauce

Dessert

Lemongrass Jelly Lemongrass & Pandan-Infused Jelly served with Fresh Pomegranate, Mint and Lime Sorbet	8
Crème Brûlée Cheesecake served with Red Berry Sauce and Oven-dried Wild Strawberries	10
Fresh Fruit Platter Cuts of Local Seasonal Market Fruits	10
Warm Chocolate & Walnut Stack with Vanilla Ice Cream	12
Toffee Date Pudding Homemade Date Pudding served with Vanilla Ice Cream	12
Thai Ruby in Coconut Cream Water-chestnut Rubies, Mango Strip, Attap Seed, Pandan Jelly and Pomelo Pulp in Pandan and Palm Sugar Coconut Cream	12

Beverages

Soft Drinks

Coke, Coke Zero, Sprite, Ginger Ale, Ginger Beer, Bitter Lemon, Soda	6
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Juices

Juices Choice of Cranberry, Orange, Pineapple or Apple	8
Freshly Squeezed Juices Choice of Orange or Watermelon	10

Still & Sparkling Water

San Pellegrino 500ml	7
Acqua Panna 500ml	7

Coffee

Brewed Coffee	6
Espresso	6
Double Espresso	7
Cappuccino	7
Café Latte	7
Mocha Latte	8

Tea

English Breakfast	6
Chamomile	6
Earl Grey	6