



TALK • MAKAN • CHILL

SOUP

CREAMY SWEET CORN CHICKEN \$16

Chunky chicken with homemade white creamy soup topped with sweet corn

WILD MUSHROOM TRUFFLE (V) \$14

Premium wild shitake white button mushroom glazed with truffle oil

BRUNCH

(DAILY TILL 4PM)

EGGS BENEDICT \$21

Smoked beef bacon, poached eggs and homemade hollandaise sauce on brioche toast. Served with side salad

EGGS ROYALE \$23

Norwegian salmon, poached eggs, homemade hollandaise sauce on brioche. Served with salad

GRAND MALAYAN BREAKFAST \$28

Smoked beef bacon, grilled chicken sausage, scrambled eggs, baked beans, sautéed mushroom. Served with brioche toast.

KIDS MENU

CHICKEN IN A BASKET \$14

Crispy popcorn chicken served with fries

CREAMY SAUSAGE BACON PASTA \$14

Linguine tossed with sausage, bacon, cherry tomatoes and aragula, cooked with cream sauce

CHICKEN SEAFOOD MARINARA \$14

Chicken, squid ring and aragula tossed with tasty tomato sauce

AGLIO CHICKEN MUSHROOM \$14

Olive oil, garlic, cherry tomato, chicken, mushroom and aragula. Drizzled with parmesan cheese

vegetarian (V) / vegetarian modified (VM) – can be modified for vegetarians

SALAD

PAD THAI SALAD (VM) \$18

Poached prawns, vermicelli, beancurd, chives, lettuce, silver sprouts, crushed peanuts and fresh lime

MUDCRAB CAESAR SALAD (VM) \$18

Freshly steamed mudcrab, crisp lettuce, bacon bits, poached egg, cherry tomatoes, baked croutons, tossed with Caesar dressing

ORIENTAL SMOKED DUCK & LYCHEE SALAD \$21

Grilled smoked duck top on mesclun salad with cherry tomato, red radish, fresh lychee and our homemade Asian dressing

STARTER

STICKY CRUNCHY BABY SQUID \$18

Crispy-fried baby squid with crispy beancurd skin, cashew nuts and sticky sweet sauce

CRISPY SOFTSHELL CRAB ROLL \$17

Crunchy softshell crab, crisp lettuce, wrapped with tempura flour with savoury unagi sauce

CHEESY KUPANG \$18

Baked mussels sprinkled with herbs and layered with mozzarella cheese sinks in lemon butter sauce

MALAYAN WINGS \$15

Tender juicy wings marinated with kicap chili padi

SALMON YAKI \$16

Deep fried battered tempura salmon, drizzled with unagi sauce. Topped with chili padi

TRUFFLE FRIES \$15

Shoe-string golden fries with grated parmesan cheese drizzled truffle oil. Served with aioli

DUCK POW POCKETS \$17

Smoked duck confit, soft white lotus buns served with sweet bean sauce

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PASTA

SAMBAL GORENG PENGANTIN \$32

Stir-fried linguine tossed with sambal goreng sauce; beef lungs paired with king prawns

SINGAPORE CHILI LOBSTER \$48

Linguine tossed with homemade chili lobster sauce, egg drop, paired with whole Boston lobster

SMOKED DUCK LEMAK CHILI PADI (VM) \$29

All-time favourite TMC signature dish of homemade lemak chilli padi sauce with juicy smoked duck breast with unagi sauce

ASAM PEDAS SEAFOOD AGLIO OLIO (VM) \$29

Classic aglio olio linguine infused with asam pedas, squid and fresh mussels. Paired with king prawns

RENDANG KOBE SALAI \$38

Linguine tossed with rendang sauce, squid, Hokkaido scallops, sautéed onions. Topped with fresh mudcrab and succulent kobe beef

TOM YAM LOBSTER \$48

Linguine tossed with tom yam sauce, squid, Hokkaido scallops, fresh mussels. Paired with whole Boston lobster

SOFTSHELL & MUDCRAB "MEE GORENG" \$29

Stir-fried linguine, fresh softshell and mudcrab, spicy tomato sauce

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MAIN COURSE

TMC WAGYU BURGER \$32

Char-grilled chunk Wagyu beef patty, glazed with satay sauce, fried onion ring, poached egg, orange cheddar and mozzarella cheese. Served with truffle fries

FISH 'N' CHIPS TIGA RASA \$23

Golden fried dory, hand dipped in light batter. Glazed with tiga rasa sauce. Served with truffle fries. Available in asam pedas sauce

ANGUS RIBEYE MASAK MERAH \$39

Australian Angus ribeye grilled to perfection, paired with homemade masak merah sauce, served with truffle fries or kerabu rice and prawn crackers

ROTI KIRAI BEEF RIBS \$39

Braised short beef ribs, glazed and homemade secret ingredient sauce serve with roti kirai

CHICKEN PARMIGIANA CORDON BLEU \$32

Grilled Brazilian juicy chicken stuffed with turkey bacon, mozzarella cheese and homemade spiced hollandaise sauce. Served with truffle fries and side salad

BARRAMUNDI TRUFFLE PORCINI \$38

Pan-seared barramundi served with cheesy mashed potato with truffle infused white creamy porcini mushroom sauce

PAN SEARED SALMON WITH RAVIOLI \$29

Pan-seared Norwegian salmon fillet, paired with homemade ravioli with indulgent fillings of spinach and ricotta cheese, cooked in lemon butter sauce

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MAIN COURSE

AYAM PANGGANG KERABU \$29

Whole leg USA chicken grilled to perfection, glazed with secret homemade sauce. Served with aromatic kerabu rice and ulam salad

IMPERIAL FIVE SPICE KOBE \$48

Perfect cut of kobe beef seasoned with soy 5 spice. Served with pumpkin mashed, cherry tomato confit and grilled seasonal vegetables

SURF 'N' TURF \$65

Whole Boston lobster glazed with asam pedas hollandaise sauce, paired with grilled Kobe beef, sautéed mushroom and mashed potato

MAC KOBE \$42

Macaroni & melted mozzarella tossed with spicy 'tulang merah' sauce, grilled kobe beef and finished with torched mozzarella

SINGAPORE CHILI LOBSTER \$48

Boston lobster, mussels sprinkled with herbs and layers with mozzarella, sinks in homemade chili lobster sauce. Served with mantou buns

LAMB SHANK SOUP TULANG \$37

Stewed lamb shank in sweet and spicy beef sauce, tomato, ginger, chili and spices. Served with warm bread and mashed potatoes

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DESSERT

CLASSIC ONDEH- ONDEH CAKE \$9.50

Moist pandan cake based, layered with gula Melaka bits and coconut drizzle. Frosted with coconut Chantilly cream

DURIAN SERAWA CRÈME BRULEE \$11.50

Rich custard based with Mao Shan durian topped with burnt crystallized sugar and pengat durian sauce

PUTU PIRING CAKE \$10.50

Moist vanilla cake based, layered with gula Melaka bits and coconut drizzle. Frosted with Chantilly cream. Glazed with gula Melaka syrup

CHOCOLATE OVOMALTINE CAKE \$10.50

Light chocolate sponge cake filled with chocolate ganache and spread with crunchy ovomaltine. Covered with chocolate ganache and generous sprinkle of cocoa

RED VELVET SPECULOUS CAKE \$11.50

Moist and dense with a light of chocolate flavor. Layered with speculous and frosted with our in house buttercream

DURIAN PENGAT CAKE \$11.50

Moist vanilla cake based, layered with Mao Shan durian filling. Topped with pengat durian sauce and glazed with gula Melaka syrup

FLORIDA KEYLIME PIE \$10.50

Smooth and creamy with the perfect blend of buttery biscuit base

CEMPEDAK SAGO CAKE \$11.50

Moist cempedak cake based, layered with cempedak filling. Glazed with gula Melaka syrup

OREO SUNDAE \$12

CHENDOL SUNDAE \$12

DURIAN PENGAT SPLIT \$15

BEVERAGE

HALAL SPARKLING WINES

ROYAL SELECT BELGIUM

SPARKLING APPLE \$42

SPARKLING RED GRAPE \$42

SPARKLING PEACH \$42

TMC SIGNATURE MOCKTAILS

CLASSIC MARTINI \$14

RED BERRIES SANGRIA \$16

ASAM JAWA MARGARITA \$14

BANDUNG BUTTER BEER \$14

SINGAPURA SLING \$14

WHITE BOUQUET LONGAN SANGRIA \$16

PINA COLADA \$14

BEVERAGE

MINERAL WATER

AQUA PANNA (DISTILLED WATER) \$6
SAN PELLEGRINO (SPARKLING WATER) \$6

COFFEE

ESPRESSO \$4

LATTE \$6

GULA MELAKA LATTE
\$8.50

CAPPUCCINO \$6

LONG BLACK \$6

MOCHA \$6

FLAT WHITE \$6

SALTED CARAMEL

LATTE \$8

HAZELNUT LATTE \$8

CHENDOL LATTE \$8.50

CHAI LATTE \$7

AFFOGATO \$8

ICED COFFEE

AMERICANO \$7

LATTE \$7

MOCHA \$7

CAPPUCCINO \$7

SALTED CARAMEL

LATTE \$9

CHAI LATTE \$8

GULA MELAKA

LATTE \$9.50

CHENDOL LATTE

\$9.50

HAZELNUT LATTE

\$9

CHOCOLATE

HOT \$6 OR ICED \$7

TEA & INFUSIONS

PREMIUM FRESH INFUSIONS BY DILMAH
ORGANIC ENGLISH BREAKFAST \$6.50

SUPREME EARL GREY \$6.50

BUTTERFLY PEA TEA \$7.50

PEPPERMINT TEA \$6.50

TMC CALMING TEA \$7.50

GOLDEN CHAMOMILE CITRON \$7.50

BLOOD ORANGE TEA \$7.50

ICED TEAS

HONEY LEMON SOOTHER \$7.50

LEMON TEA \$6.50

COOLERS

LYCHEE & MINT \$7.50

MANGO & MINT \$8.50

COCONUT \$6.50

FLOATS

COKE/SPRITE/ROOT BEER \$8.50

FRIZZY

COKE/SPRITE/ROOT BEER \$6

SARSAPARILLA/CREAMY SODA/LEMON

LIME/GINGER BEER \$6

SHAKES

VANILLA \$7

CHOCOLATE \$7

STRAWBERRY \$7

OREO \$8

COCONUT \$9

TEH TARIK \$9

ICE CREAM

VANILLA \$5

CHOCOLATE \$5

STRAWBERRY \$5

OREO \$6

COCONUT \$6

TEH TARIK \$6