



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.

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

KIDS MENU

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

• SALAD •

TAKMU 'GADO' SALAD (VM) \$16

Tofu, rice cake, mixed salad, quail eggs, shoestring fries mixed with peanut sauce dressing served with prawn crackers. Drizzled with parmesan cheese

MUDCRAB CAESAR SALAD (VM) \$18

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

STARTER

STICKY CRUNCHY BABY SQUID \$18

Crispy-fried baby squid with tofu, cashew nuts and sticky sweet sauce

CRSIPY SOFTSHELL CRAB ROLL \$17

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

TRUFFLE FRIES \$15

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

MALAYAN WINGS \$15

Tender juicy wings marinated with kicap chili padi

CHEESY KUPANG \$18

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

SALMON YAKI \$16

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

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



PASTA

SALTED EGG SOFTSHELL AND MUDCRAB \$29

Linguine tossed with salted egg sauce, fresh mudcrab, cherry tomatoes and softshell crab

ASAM PEDAS SEAFOOD AGLIO (VM) \$29

Classic aglio olio 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

SMOKED DUCK LEMAK CHILI PADI LINGUINE (VM) \$29

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

SINGAPORE CHILI LOBSTER LINGUINE \$48

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

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

MAIN COURSE

TMC WAGYU BURGER \$32

Char-grilled chunk wagyu beef patty, glazed with spicy teriyaki sauce, fried onion rings, poached egg, orange cheddar and mozzarella cheese. Served with truffle fries

ASAM PEDAS FISH N' CHIPS \$23

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

CHICKEN PARMIGIANA CORDON BLEU \$32

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

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

AYAM PANGGANG KERABU \$29

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

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

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

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

BEVERAGE

MINERAL WATER

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

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

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
- FRESH 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

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

DARK CHOCOLATE SALTED CARAMEL \$11.50

For the dark chocolate lovers! Chocolate cake filled with homemade salted caramel sauce, forsted with the dark chocolate ganache

TEH TARIK STICKY DATE PUDDING \$15

Super moist molten cake served warm with Teh Tarik ice cream and earl grey sauce

SOUTHERN PECAN PIE \$10.50

Rich butter crust with thin layer of dark chocolate ganache and pecan.

BANDUNG LYCHEE CAKE \$11.50

Moist bandung cake based, layered with lychee. Topped with speculos cookie crumbs. Glazed with gula melaka syrup.