



TALK • MAKAN • CHILL

SOUP

CRABMEAT EGG DROP \$16

Hearty soup of crab claw meat, poku mushroom, egg drop and soft tofu

WILD MUSHROOM TRUFFLE (V) \$14

Creamy velouté mushroom with truffle oil topped with garlic herbs croutons and froth

BRUNCH

(DAILY TILL 4PM)

EGGS BENEDICT \$21

Smoked Turkey pastrami, poached eggs and homemade hollandaise sauce on brioche toast. Served with side salad and cheesy baked tomato

EGGS ROYALE \$23

Norwegian salmon, poached eggs, homemade hollandaise sauce on brioche. Served with salad and cheesy baked tomato

GRAND MALAYAN BREAKFAST \$28

Smoked Turkey bacon, grilled chicken chipolata, choice of eggs (poached, fried or scrambled), baked beans, sautéed mushroom and cheesy tomato. 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

GADO-GADO ROULETTE \$18

Indonesian style cabbage roll with fine bean, carrots accompanied with cucumber, rice cake, tempe, tofu and empeng crackers. Drizzle with authentic peanut sauce

WARM AVOCADO (V) \$18

Grilled avocado on beds of baby spinach slightly coated with orange dressing. Topped with crumpled feta cheese, drizzled with balsamic reduction and fresh basil oil

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

PRAWN TAHU TELOR \$23

Crispy deep fried omelette with sweet prawns, soft tofu, topped with Mesclun and carrot salad. Paired with kicap petis sauce

CRISPY SALMON \$16

Deep fried crispy salmon on beds of chili garlic sauce topped with carrot salad

BAKED OYSTER CORIANDER \$26

Australia's oyster baked with spinach and cheese fondue. Accompanied with homemade spicy kicap infuse and coriander

MALAYAN WINGS \$15

Tender juicy wings marinated with kicap chili padi

TMC SATAY \$26

Assorted selections of chicken, mutton or beef satay with rice cake, cucumber, onion and pineapple puree peanut sauce

TRUFFLE FRIES \$15

Shoestring golden fried French fries with grated parmigiano cheese drizzle truffle oil. Served with aioli

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PASTA

SAMBAL GORENG PENGANTIN PASTA \$32

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

GREEN GARDEN PESTO (V) \$25

Linguine pasta cooked with basil, parsley Pesto sprinkle with pine nut and shaved parmigiano

LAKSA GORENG BARRAMUNDI \$38

Pan Seared Barramundi marinated with laksa paste served with traditional dry laksa goreng and linguine

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

ASAM PEDAS LOBSTER AGLIO OLIO \$48

Classic aglio olio linguine infused with asam pedas, squid and fresh oyster. Topped with shelled Boston lobster

BUTTER CHICKEN LINGUINE \$34

Linguine tossed with North Indian style creamy buttered tomato sauce with charred chicken tikka

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MAIN COURSE

SINGAPORE CHILI LOBSTER SURF AND TURF \$68

Singapore style chili crab sauce on Boston lobster, perfect cut kobe, served with sauté seasonal vegetables, cheesy mashed potatoes, cherry tomato confit and fried mantao

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

ANGUS RIBEYE MASAK MERAH \$39

Australia Angus ribeye grilled to perfection, paired with homemade masak merah sauce, served with pumpkin mashed, cherry tomato confit, prawn cracker and grilled seasonal vegetables

LAMB MANDHI KABULI \$48

Braised succulent lamb shanks with Arabic Mandhi spice. Served with basmati rice, raisins and nuts

ROTI KIRAI BEEF RIBS \$39

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

CEREAL FISH AND CHIPS \$28

Tempura fried barramundi fillet coated with toasted cereal served with truffle fries, side salad and citrus tartar sauce

SOFTSHELL & MUDCRAB FRIED RICE \$32

Wok fried rice (basmati and wild rice), scallion, Kenya beans, eggs, crabmeat claw and topped with burst caramelized chopped garlic. Served with sauté Broccolini and crispy deep-fried Tempura soft shell crab

SEAFOOD CLAYPOT TANG HOON \$32

Zi Char tang hoon dish in a claypot with flavourful of herbs and spices. Braised and infused with a greater depth of sweet prawn broth till bottom charred. Paired with king prawns and fishcake chunks

BARRAMUNDI TRUFFLE PORCINI \$38

Pan seared barramundi served with cheesy mashed potato, grilled US asparagus, baby carrot and cherry tomato confit accompanied with truffle infused white creamy porcini mushroom sauce

SALMON LEMONGRASS \$32

Crispy pan seared salmon fillet served with cheesy mashed potato, grilled baby carrot, US asparagus, cherry tomato confit, edamame beans and creamy infused lemongrass sauce

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MAIN COURSE

TIGA RASA WAGYU BURGER \$32

Homemade Wagyu beef patty topped with savory grilled pineapple, mozzarella cheese, poached eggs and our homemade tiga rasa sauce, truffle fries and side salad

AYAM PANGANG CORDON BLEU \$32

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

TMC ANGUS TOMAHAWK \$98

100 days grain-fed, herb marinated Angus tomahawk steak served with prawn cracker, sauté seasonal vegetables, garlic confit and cheesy mashed potato. Paired with homemade kicap pedas sauce, curry aioli and coriander mint sauce

FROM THE PIZZA OVEN

(OUR PIZZAS ARE HANDMADE TO ORDER, PLEASE ALLOW 20-30 MINS)

TMC MEAT LOVER PIZZA \$24

Homemade pizza topped with smoked duck, shredded beef ribs, beef pepperoni, Cheddar cheese, Mozzarella cheese and parmigiano

SEAFOOD ASAM PEDAS \$28

Seafood combo of crab meat, squid and shrimp on beds of asam pedas cream cheese based topped with crispy laksa leaves

CLASSIC SMOKEY MARGARITA (V) \$21

Thinly pizza crust with tomato herb sauce and mozzarella cheese topped with fresh Italian basil leaves

MALAYAN SATAY SUPREME \$26

Homemade pizza with the assorted satay on beds of flavorful peanut sauce and toppings of cucumber, onion, and pineapple cubes

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HALAL WINES

ALAIN MILLIAT (FRANCE)

MERLOT RED \$14

CHARDONNAY WHITE \$14

CABERNET ROSE \$14

HALAL SPARKLING CHAMPAGNE

PRISECCO (GERMANY)

VEUVE 7 \$58

Pear and ripe damson with a fresh note of lemon verbena

DOM APPLESYMPHONIE \$62

Ripe apple, wood caramel notes and spicy aroma of herbs

WEISSDUFTIG \$58

Grape, peach, lemon, spices, carbonated with extra fine 'pearl carbonation'

APPLE ROSE ON MINT \$68

Aroma of fresh fruit paired with the delicate scent of raspberry and an intense bouquet of rose

HALAL SPARKLING WINES

ROYAL SELECT (BELGIUM)

SPARKLING APPLE \$42

SPARKLING RED GRAPE \$42

SPARKLING PEACH \$42

MINERAL WATER

AQUA PANNA (DISTILLED WATER) \$6

SAN PELLEGRINO (SPARKING WATER) \$6

TMC SIGNATURE MOCKTAILS

FOAMY ESPRESSO MARTINI \$14

ROSE & BERRIES SANGRIA \$16

PANDAN LEMONGRASS MOJITO \$14

BANDUNG BUTTER BEER \$14

SINGAPURA SLING \$14

WHITE BOUQUET LONGAN SANGRIA \$16

PINA COLADA \$14

CHAMPAGNE MOCKTAILS

TMC BELLINI \$14

Peach and sparkling wine

MIMOSA \$14

Orange and sparkling wine

DESSERT

CLASSIC ONDEH- ONDEH CAKE \$9.50

PUTU PIRING CAKE \$10.50

CHOCOLATE OVOMALTINE CAKE \$10.50

RED VELVET SPECULOUS CAKE \$11.50

DURIAN PENGAT CAKE \$11.50

SOUTHERN PECAN PIE \$10.50

TEH TARIK STICKY DATE PUDDING \$15

PANDAN PANNA COTTA \$15

CEMPEDAK CRUMBLE \$18

(DECAF/EXTRA SHOT/SKINNY MILK ADDITIONAL \$1.50)

COFFEE

ESPRESSO \$4

LATTE \$6

GULA MELAKA LATTE \$8

CAPPUCCINO \$6

LONG BLACK \$6

MOCHA \$6

FLAT WHITE \$6

SALTED CARAMEL

LATTE \$8

CHAI LATTE \$7

AFFOGATO \$8

ICED COFFEE

AMERICANO \$7

LATTE \$7

MOCHA \$7

CAPPUCCINO \$7

SALTED CRAMEL

LATTE \$9

CHAI LATTE \$8

GULA MELAKA

LATTE \$9

CHOCOLATE

HOT \$6 OR ICED \$7

TEAS & INFUSIONS

TMC LOOSE LEAF BY GIFEL HOUSE BLEND

PU-ERH WITH PEAR \$8

SPICE WINE \$8

SINGAPORE DREAM \$8

STRAWBERRY CHAMPAGNE \$8

EIGHT SECRET FROM FAR EAST \$8

MELON OOLONG \$8

PREMIUM FRESH INFUSIONS

BY TEA FORTE

ORGANIC ENGLISH BREAKFAST \$9

SUPREME EARL GREY \$9

MOROCCAN MINT \$9

JASMINE GREEN \$9

GOLDEN CHAMOMILE CITRON \$9

DETOX GINGER LEMONGRASS \$9

ICED TEAS

HONEY LEMON SOOTHER \$7.50

RED LONGAN TEA \$8.50

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

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