



TALK • MAKAN • CHILL

71 Bussorah Street



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BRUNCH (DAILY TILL 4PM)

EGGS BENEDICT \$25

Smoked turkey bacon, poached eggs and homemade cajun hollandaise sauce on brioche toast. Served with side salad and sliced tomato.

GRAND MALAYAN BREAKFAST \$32

Smoked turkey bacon, grilled chicken sausage, scrambled eggs, baked beans and sautéed mushroom. Served with side salad, sliced tomato and brioche toast.

SALAD

PAD THAI \$24

Poached prawns, vermicelli, beancurd skin, mesclun mix, cherry tomato, red radish silver sprouts, crushed peanuts and fresh lime.

MUDCRAB CAESAR \$22

Freshly steamed mudcrab, mesclun mix, sliced olives, red radish, bacon bits, poached egg and cherry tomatoes tossed in caesar dressing. Sprinkled with parmesan and croutons.

ORIENTAL SMOKED DUCK & LYCHEE \$24

Grilled smoked duck on top of a mesclun mix of cherry tomato, red radish, fresh lychee and our homemade Asian dressing.

KIDS MENU

CHICKEN IN A BASKET \$16

Crispy popcorn chicken served with fries.

CREAMY SAUSAGE BACON \$16

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

CHICKEN SEAFOOD MARINARA \$16

Chicken, squid ring, and aragula tossed with tasty tomato sauce.

AGLIO CHICKEN MUSHROOM \$16

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

STARTER

MALAYAN WINGS \$16

Tender juicy wings marinated in kicap chilli padi.

CRISPY SOFTSHELL CRAB ROLL \$23

Crunchy softshell crab, crisp lettuce and sliced tomato coated in tempura flour with savoury unagi sauce.

CHEESY KUPANG \$19

Baked mussels sprinkled with herbs, layered with mozzarella cheese and sinked in lemon butter sauce. Add on tomato bread (Additional \$8).

STICKY CRUNCHY BABY SQUID \$23

Crispy fried baby squid, cashew nuts, sticky sweet sauce drizzled with sesame seed.

SALMON YAKI \$18

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

TRUFFLE FRIES \$16

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

DUCK POW POCKETS \$19

Smoked duck confit and soft white lotus buns served with sweet bean sauce and crispy soy skin.

SOUP

SEAFOOD TOM YAM \$21

Flavours of lemongrass, galangal, kaffir lime leaves, fresh lime juice and fresh seafood, combined to create a healthy and soothing broth.

WILD MUSHROOM TRUFFLE (V) \$18

Premium wild shitake white button mushroom glazed with truffle oil and croutons.



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PASTA

SAMBAL GORENG PENGANTIN \$35

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

SINGAPORE CHILLI LOBSTER \$49

Linguine tossed in homemade chilli lobster sauce, egg drop and paired with a whole Boston lobster.

SMOKED DUCK LEMAK CHILLI PADI \$34

An all-time favourite. TMC's signature dish of homemade lemak chilli padi sauce with juicy smoke duck breast with unagi sauce.

ASAM PEDAS SEAFOOD AGLIO OLIO \$32

Classic Aglio Olio linguine infused with asam pedas, squid and fresh mussels, paired with king prawns.

RENDANG KOBE SALAI \$39

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

BUTTER CHICKEN \$35

Linguine mixed with a North Indian style, creamy buttered tomato sauce with charred chicken tikka.

SOTONG HITAM \$39

Spicy blankened ink with herbs topped with prawns, squid rings and a grilled whole squid.

SOFTSHELL & MUDCRAB MEE GORENG \$32

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

BEEF RAWON LINGUINE \$43

Beef lung and beef tenderloin in an irresistible rawon sauce made from buah keluak.

TMC CRAB & PRAWN LAKSA \$32

Fish cake, silver sprouts, quail eggs and irresistible laksa gravy.

MAIN COURSE

CHICKEN PERCIK \$34

Marinated whole chicken leg, potato mash, brocolini, shitake mushroom and baby carrots.

BARRAMUNDI TRUFFLE PORCINI \$39

Pan-seared barramundi served with sauteed seasonal vegetable and cheesy mashed potato with truffle infused white creamy porcini mushroom sauce.

AYAM PANGGANG KERABU \$32

Whole leg USA chicken grilled to perfection and glazed with a secret homemade sauce. Served with aromatic kerabu rice, ulam salad, fried egg, prawn crackers and sambal balado.

MAC KOBE \$44

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

ROTI KIRAI BEEF RIBS \$43

Braised short beef ribs glazed with a homemade secret sauce served with roti kirai.

BEEF WELLINGTON \$52

Juicy wagyu beef wrapped in puff pastry and brown mushroom. Served with asparagus, sauteed vegetables and beef gravy.

SALMON RAVIOLI \$34

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



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MAIN COURSE

TMC 'RAMLY' WAGYU BURGER \$34

Savoury over-spilling iconic 'Ramly' sauce, layered with egg over homemade wagyu beef patty. Served with truffle fries and side salad.

FISH & CHIPS TIGA RASA \$25

Golden fried cream dory hand-dipped in light batter. Glazed with tiga rasa sauce. Served with truffle fries and side salad. Available in asam pedas sauce.

LAMB SHANK SOUP TULANG \$39

Stewed lamb shank in sweet and spicy beef sauce, tomato, ginger, chilli and spices. Served with a warm loaf and mashed potatoes.

LONTONG GORENG KOBE \$44

Sauteed rice cake tossed with spring onion, fried shallots, eggs, minced beef, topped with succulent seasoned kobe beef and sambal ikan bilis.

ANGUS RIBEYE MASAK MERAH \$39

Australian Angus Ribeye grilled to perfection, paired with homemade masak merah sauce, served with side salad quail eggs and prawn crackers. Choice of truffle fries or kerabu rice.

MALAYAN LOBSTER MANTAO \$49

Boston lobster, mussels sprinkled with herbs and layered with mozzarella, sinked in homemade chilli lobster sauce. Served with mantou buns.

DESSERTS

CLASSIC ONDEH-ONDEH CAKE \$11.50

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

DURIAN PENGAT CAKE \$13.50

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

PUTU PIRING CAKE \$12.50

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

CHOCOLATE OVOMALTINE \$12.50

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

RED VELVET SPECULOUS \$13.50

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

NUTELLA VOLCANO CAKE \$13.50

Light chocolate sponge cake layered with Nutella spread, covered with chocolate ganache.

DURIAN SERAWA CREME BRULEE \$13.50

Rich custard based with Mao Shan Wang durian topped with burnt crystallised sugar and pengat durian sauce.

CEMPEDAK CAKE \$13.50

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

FLORIDA KEYLIME PIE \$12.50

Smooth and creamy with the perfect blend of buttery biscuit base.

OREO SUNDAE \$16

DURIAN PENGAT SPLIT \$17



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BEVERAGES

FRIZZY \$7 FLOATS \$9

COKE | SPRITE | ROOT BEER

ICE CREAM SODA

COOLERS

LYCHEE MINT \$10.50

MANGO MINT \$11.50

COCONUT \$7.50

CUCUMBER MINT \$11.50

HONEY LEMON SOOTHER \$10.50

HOMEMADE LEMON TEA \$10.50

BUBBLES

SPARKLING JUICE

APPLE \$42

Sensational sparkling juice made from natural apple.

PEACH \$42

Sensational sparkling juice made from natural peach.

WHITE GRAPE \$42

Sensational sparkling juice made from natural white grapes.

RED GRAPE \$42

Sensational sparkling juice made from natural red grapes.

FRENCH BLOOM LE BLANC \$78

Sensational sparkling juice made from Chardonnay grapes with notes of Granny Smith apple, spicy citrus and white flower.

FRENCH BLOOM LE ROSE \$78

Sensational sparkling juice made from Chardonnay grapes with notes of rose, picked berries and peach.

HOUSE POUR (BY THE GLASS)

RED GRAPE \$15

WHITE GRAPE \$15

BEVERAGES

SHAKES

OREO \$9 | COCONUT | TEH TARIK \$10

VANILLA | CHOCOLATE | STRAWBERRY \$8

ICE CREAM

OREO | COCONUT | TEH TARIK \$7

VANILLA | CHOCOLATE | STRAWBERRY \$6

TMC CLASSIC MOCKTAILS

BANDUNG BUTTER CREAM \$18

SINGAPURA PUNCH \$18

VIRGIN COLADA \$18

BUTTERSCOTCH CREAM SODA \$18

ASAMRITA \$19

MINERAL WATER

AQUA PANNA \$7

SAN PELLEGRINO \$7

JUICES

LIME \$7

PINEAPPLE \$7

COCONUT \$7.50

WATERMELON \$10



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BEVERAGES

TEA & INFUSIONS

(PREMIUM FRESH INFUSIONS BY GIFEL)

SUPREME EARL GREY \$9

A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.

GRAND ENGLISH BREAKFAST \$9

A dark and rich superb Assam black tea with malty undertones for a satisfying start to the day.

FRESH PEPPERMINT \$9

Cooling and aromatic, this tea blends with fragrant mint leaves and hand-rolled green tea for a refreshing and heady cup.

GOLDEN CHAMOMILE \$9

Prized spring-harvested chamomile flowers carefully handpicked and delicately dried. A timeless non caffeinated bedtime favourite.

BUTTERFLY PEA \$9

Delicate petals of organic butterfly pea flower packed with powerful antioxidants to keep you feeling youthful and radiant.

PU-ERH WITH PEAR \$9

Gold-award winning fragrant Pu-erh paired with indulgent pear pieces, best enjoyed after a heavy meal.

BEVERAGES

ICED COFFEE

AMERICANO \$8

CAPPUCCINO \$8

CAFE LATTE \$9

MOCHA \$9

SALTED CARAMEL LATTE \$10

HAZELNUT LATTE \$10

GULA MELAKA LATTE \$11

COCONUT COFFEE \$11

HOT COFFEE

ESPRESSO \$6

CAPPUCCINO \$7

LONG BLACK \$7

CAFE LATTE \$8

MOCHA \$8

FLAT WHITE \$8

SALTED CARAMEL LATTE \$9

HAZELNUT LATTE \$9

AFFOGATO \$9

GULA MELAKA LATTE \$10

COCONUT COFFEE \$10