

MENU

ESPLANADE BY THE BAY

OPENS DAILY 11AM- 11PM

SOUP

WILD MUSHROOM TRUFFLE (V) \$18

Homemade creamy silky smooth mushroom soup with truffle cappuccino foam.

CREAM OF CRABMEAT SPINACH \$23

Fresh crab meat, spinach puree, egg white with prawn balls and ikura.



BRUNCH (Daily till 4:00pm)

EGGS BENEDICT \$25

Smoked turkey bacon, poached eggs and homemade hollandaise sauce on brioche toast. Served with greens and cheesy baked tomato.

GRAND MALAYAN BREAKFAST \$32

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

SALAD

TMC CAESAR (V) \$19

Crunchy romaine lettuce, grana padano cheese, and croutons.

Choice of prawns or grilled chicken (Additional: \$12)

BEEF WALDORF \$25

Green bouquets mixed with walnut, apple, celery, grapes, cold roast beef and honey mustard.

HOKKAIDO SCALLOP \$23

Pan-seared scallops coated with a spicy tamarind sauce and served with mixed areens.

KIDS



SPAGHETTI & MEATBALL \$16

Fresh tomato basil sauce and homemade beef meatballs

CREAMY CARBONARA \$16

Creamy carbonara sauce, sausage, turkey bacon and cherry tomatoes.

CHICKEN IN A BASKET \$16

Crispy popcorn chicken and fries.

STARTER

SALMON TARTARE \$24

Smoked salmon tartare with mango, avocado topped with ikura, crispy fish chips and drizzled with ponzu dressing.

TMC SATAY \$29 (山)



Assorted selections of chicken, mutton or beef satay with side condiments and peanut sauce.

CRISPY KING PRAWN \$29 (A)



Crispy fried king prawn tossed with yuzu pomelo kumquat mayo, topped with ikura.

TRUFFLE FRIES (V) \$16 (地)



Golden fries with grated padano cheese drizzled with truffle oil. Served with garlic aioli.

TEMPURA EGGPLANT (V) \$18

Deep fried aubergine with ginger and sour plum sauce.

BOXING MANGO CHICKEN \$21

Deep fried crispy chicken and mango salsa. Served with sweet chili lime sauce and mixed greens.

RICE

CURRY SEAFOOD RISOTTO \$44

Barramundi, octopus leg, king prawn, blended with curry spices.

BUAH KELUAK FRIED RICE \$38 中心



Fried sambal buah keluak rice with wagyu beef cubes, beans, carrot and crispy anchovies.

TOM YAM PAELLA \$49 ()



Barramundi, mussels, octopus leg, prawns, coconut cream.

PASTA

SMOKED DUCK CHILLI PADI \$32 (如分



TMC's signature dish of homemade lemak chilli padi sauce with juicy smoked duck breast with unagi sauce.

TMC CRAB & PRAWN LAKSA \$32

Fish cake, silver sprouts, quail eggs and laksa pesto and fresh chili paste.



PRAWN & MUDCRAB MEE GORENG \$32

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

BEEF RAWON LINGUINE \$43 (州)



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

WAGYU BEEF UDON \$36 中心



Wagyu beef stripe, black peppercorn, dry fish flakes, seaweed, white sesame seed.

SOTONG HITAM SEAFOOD \$43

King prawns, scallops, mussels, octopus leg tossed in creamy squid ink.



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MAINS

TMC 'SIGNATURE' WAGYU BURGER \$36

Homemade wagyu beef patty with avocado, buffalo tomato, onion and sliced cheese. Served with fries and greens.

TMC FISH & CHIPS \$34

Classic crispy halibut, served with fries, tri color slaw, raisins and tartare sauce.

WAGYU STRIPLOIN \$69 (如分



Australian wagyu BMS5 striploin, green beans, baby carrot and green peppercorn sauce.

HALIBUT LEMONGRASS \$39

Pan-fried halibut with spicy lemongrass butter cream, sauteed spinach and baby carrot and beans.

CHICKEN PERCIK \$36

Marinated whole chicken leg, potato mash, green beans and baby carrots.

GRILLED LAMB LOIN \$48 (业)

Seared lamb loin served with black pepper mint gravy, and baby carrots.

LOBSTER NEWBERG \$88 (地)



Boston lobster, steamed chawanmushi, garlic chili bean and tempura lychee prawns.

BANGERS & MASH \$39

Freshly butchered beef and lamb sausages, silky smooth mash potato, baby carrots, onion beef gravy.

BEEF WELLINGTON \$52 (山)



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

WAGYU FLANK STEAK \$48

Seared wagyu beef flank served with peppercorn sauce, green beans, baby carrot and bergedil.

OCTOPUS BALADO \$59 (如)



King prawns, scallops, octopus leg, baby carrots, and spicy tomato gravy.

IMPOSSIBLE BURGER (V) \$35

Natural plant based patty, lettuce, buffalo tomato, onion, sliced cheese and avocado on a toasted brioche bun. Served with fries and greens.

DESSERTS

CLASSIC ONDEH CAKE \$11.50



DURIAN PENGAT CAKE \$13.50 中心



PUTU PIRING CAKE \$12.50 CHOCOLATE OVOMALTINE \$12.50

GORENG PISANG SPLIT \$20

Vanilla, chocolate and mango ice cream served on a goreng pisang and garnished with flavored sauce and fruits.

TMC WAFFLES \$19

Freshly-baked waffles topped with sweet toppings, caramelised banana drizzled with chocolate sauce. Served with vanilla or chocolate ice cream.

STICKY DATE PUDDING \$22



Super moist molten cake served warm with vanilla ice cream with lashings of toffee sauce.

BREAD & BUTTER PUDDING \$22 仙?



Chocolate mousse, hazelnut praline coated with dark chocolate.

TEA BY TWG

ROYAL BREAKFAST \$11 GRAND WEDDING \$11 BAIN DE ROSES \$12 FRENCH EARL GREY \$11 MOROCCAN MINT \$11 SILVER MOON \$12

OFFEE

(Additional \$1 for Iced Coffee)

L'ESPRESSO \$6 AMERICANO \$7 CAFE LATTE \$8 CAPPUCCINO \$8 MOCHA \$8 **HOT CHOCOLATE \$8** ICED CHOCOLATE \$9

RINKS

STILL OR SPARKLING

AQUA PANNA | SAN PELLEGRINO \$7

FRIZZY

COKE | COKE LIGHT | SPRITE \$7

MILKSHAKES

VANILLA | CHOCOLATE | STRAWBERRY \$9 MANGO | AVOCADO \$10

COOLERS

LYCHEE & MINT \$10.50

MANGO & MINT \$11.50

HONEY LEMON SOOTHER \$10.50

HOMEMADE LEMON TEA \$10.50

COLD PRESSED JUICE

APPLE | ORANGE | PINEAPPLE \$9

WATERMELON \$10

TROPICANA Apple & Orange \$12

BLOODY MELON Orange & Watermelon \$12



MOCKTAILS

MALAYAN SUNRISE \$18 PINE COCO \$18 **BLUEBERRY MUDDLER \$18** MADAME ONDEH \$18 BUTTERSCOTCH CREAM SODA \$18