

# all-day dining menu

## our signature picks



**The Club Sandwich** \$30  
Grilled chicken, tomato, lettuce, streaky bacon & a fried egg with mayonnaise on white bread. Served with French fries.



**The Burger** \$38  
Angus beef patty, bacon, fried egg, lettuce, tomato, white onion, gherkins, cheddar & barbeque sauce on a sesame seed bun. Served with French fries & mixed salad.



**Fish & Chips** \$36  
Beer-battered halibut fillet, coleslaw, French fries & tartar sauce.



Please advise us of any dietary requirements, including potential reactions to allergens. Vegetarian & vegan options are available upon request. Menu items are subject to change.

### Allergens



# A River of Tastes

Follow the river, meet the communities, taste the dishes they shaped.



**Chicken 65** \$9  
Tender chicken with bold spices, & a hint of curry leaves.



**Golden Samosa** \$9  
Savoury mix of spiced potatoes & peas.



**Hokkien Prawn Noodles** \$15  
Noodles in a rich prawn-pork stock.



**Crispy Prawn Chilli Garam** \$12  
Tossed in a fiery chilli garam sauce.



**Chilli Crab Sauce with Mantou** \$9  
1950s Singapore icon, sweet-spicy tomato-chilli sauce.



**Nasi Goreng Kampong** \$15  
Kampong-style fried rice with chicken, egg, otak-otak & keropok.



**Nyonya Laksa** \$15  
Coconut-rich noodle soup, spoon-only cut noodles.



**Singapore Mix Satay** \$12  
Charcoal-grilled skewers with peanut sauce, onions & ketupat.



**Hainanese Chicken Rice** \$15  
Poached chicken, rice cooked in stock, chilli, ginger. Widely considered one of Singapore's national dishes.



SINGAPORE

**1 River Mouth and Boat Quay Chinese Traders**  
From the 1820s, godowns & jetties lined Boat Quay. Workers ate fast, hot, simple meals.

**4 Little India**  
Cattle trading & Indian migrant workers shaped the vibrant Little India we know today.

**2 Telok Ayer Market (Lau Pa Sat)**  
Built in the 1820s, Lau Pa Sat began as a waterfront fish market serving Singapore's early inhabitants.

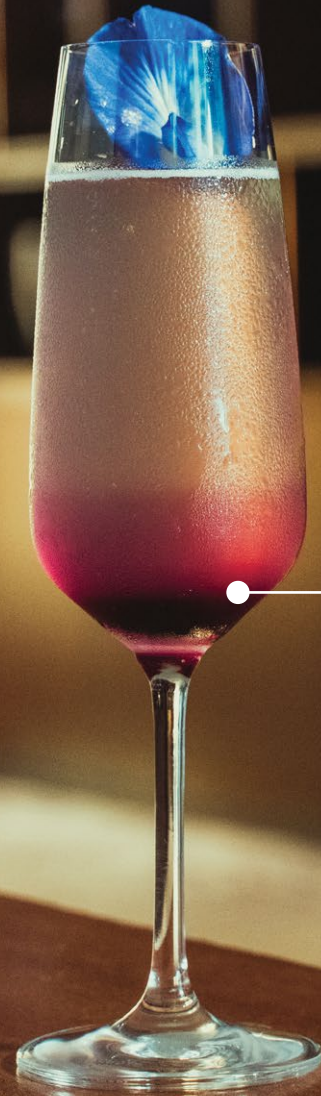
**5 Peranakan Crossroads**  
Peranakan cuisine blends Chinese ingredients with Malay spices, born from trade & intermarriage.

**3 Kampong Glam**  
Home to Malay royalty and Arab merchants, grew through spice trade & still flavours the area today.

**6 Hawker Culture Today**  
UNESCO-listed in 2020, Hawker Culture lives on through shared tables.

# Paradox Signatures

Celebrating the flavours of our past with a contemporary twist for today's palate.



## The Straits Blossom

Pandan-infused gin, blue pea, calamansi, prosecco & simple syrup.

\$21

## Pandan Valley

Rum, white cacao liqueur, coconut cream, pandan syrup & gula melaka.

\$21



## Smoked & Cinder

Rye whiskey, lemon juice, hazelnut liqueur, nutmeg, cinnamon & star anise

\$21



# A true Singapore Experience

Relish Singapore Sling, the iconic cocktail now paired with old-school bar snacks.

\$25





Take a trip down memory lane with our curated \*local snack accompaniment. Enjoy old-school favourites that are still enjoyed today.

\*rotating selection of local snacks



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FULL MENU