

SALADS & STARTERS

- HEIRLOOM TOMATOES & BURRATA** 🍴🌿🥑🥜 26
Marinated olives, capers, house-made basil pesto, macadamia, fleur de sel, avocado oil
- CAVENAGH SALAD** 🌿🥑🥜🍷 28
Romaine lettuce, poached prawns, quail egg, crackling pork skin, confit tomato, artichokes, croutons, pumpkin seeds, grated parmesan, classic Caesar dressing, hazelnut oil
- CHICKEN POMELO SALAD** 🌿🥑🥜 24
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, lime wedge
- VEGAN SALMON POKE BUCKWHEAT SALAD** 🌿🥑🥜 20
Avocado, shimeji mushroom, corn, cucumber, pickled daikon, sesame dressing
- ASIA CRACKERS BASKET** 🌿 16
Prawn cracker, dhal cracker, emping cracker, house-made chilli dip
- SINGAPORE SATAY – Choice of Chicken or Beef** 🌿🥑🥜 18
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce

SOUPS

- ROASTED TOMATOES & BASIL** 🍴🌿🥑 18
Croutons, house-made pesto, macadamia, hazelnut oil
- ASSORTED MUSHROOMS VELOUTÉ** 🍴🌿🥑 20
Mushroom fricassee, truffle oil, fresh chives, croutons

PASTA

- BONELESS BEEF SHORT RIB** 🌿 32
Linguine, slow-cooked beef in red wine sauce, fresh herbs
- BLACK TRUFFLE MUSHROOM CREAM** 🌿🥑 30
Tagliatelle, assorted mushrooms, sous vide egg, garlic, onion
- CHICKEN BOLOGNESE** 🌿 28
Penne, slow-cooked chicken ragout, tomato sauce, fresh parsley
- BASIL POMODORO** 🍴🌿🥑 20
Linguine, fresh basil, grated parmesan

LOCAL FAVOURITES

- HAINANESE CHICKEN RICE – Choice of Chicken Breast or Drumstick** 🌿 28
Slow-poached chicken, fragrant rice, clear chicken broth, classic condiments
- TOWN SIGNATURE SINGAPORE LAKSA** 🌿🥑🥜 26
Thick rice vermicelli, spicy aromatic coconut broth, fresh sea prawn, fishcake, quail egg, beansprouts, bean curd puff
- LOBSTER NASI LEMAK** 🌿🥑 50
Wok-tossed bamboo lobster, sambal onion, hard-boiled egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice
- WAGYU BEEF RENDANG** 🌿🥑 36
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers
- BABI PONGTEH** 🌿🥑 28
Nyonya-style braised pork belly, fermented bean curd, bamboo shoot, jasmine rice, achar
- KING PRAWN HOKKIEN MEE** 🌿🥑 32
Braised rice vermicelli, yellow noodles, squid, prawn, pork belly, fishcake, Chinese chives, beansprouts, flavourful pork broth, crispy pork lard, calamansi
- BAK KUT TEH** 🌿🥑🍷 36
Fragrant peppery pork ribs broth, jasmine rice, braised peanuts, crisp dough fritter
- HOR FUN - Choice of Seafood or Beef** 🌿 32
Wok-fried flat rice noodles, choy sum, Chinese mushrooms, light egg gravy
- SEAFOOD CHAR KWAY TEOW** 🌿🥑🍷 30
Wok-tossed flat rice noodles, squid, prawn, mussel, Chinese sausage, fishcake, beansprouts, rich pork broth, chives, chef's special soy sauce
- NASI GORENG KAMPUNG** 🌿🥑 28
Indonesian-style fried rice, chicken satay, chicken drumlet, fried egg, choy sum, chilli paste, fried anchovies, emping crackers, achar
- TOWN BAK CHOR MEE** 🌿🥑🍷 30
Flat egg noodles, meatballs, minced pork, pork liver, braised mushrooms, crispy sole fish, lettuce, crispy pork lard, chilli
- WANTON NOODLES** 🌿🥑🍷 25
Egg noodles, pork & shrimp dumplings, vegetables, roasted pork char siew, vegetables, cheese bean curd
- BRAISED EE FU MIAN** 🍴🌿 28
Braised egg noodles, plant-based meat, mock abalone, choy sum, beansprouts, mushrooms, vegetarian oyster sauce

BURGERS & SANDWICHES

- SERVED WITH MESCLUN SALAD AND FRIES
- GRILLED WAGYU BEEF BURGER** 🌿🥑🥜 38
220g patty seasoned with house-made Peruvian spices, bacon, fried egg, Gouda cheese, lettuce, tomato, caramelised onions, house-made brioche bun
- IMPOSSIBLE BURGER** 🍴🌿🥑 34
220g plant-based patty seasoned with house-made Peruvian spices, fried egg, Gouda cheese, lettuce, tomato, caramelised onions, house-made brioche bun
- CURED SALMON BURGER** 🌿 32
House-made guacamole, lettuce, tomato, gherkin, Fullerton Farm's mixed cress
- CLUB SANDWICH** 🌿🥑🍷 28
Smoked turkey ham, bacon, egg omelette, lettuce, tomato, toasted white bread, mustard mayonnaise

WESTERN CLASSICS

- PREMIUM BLACK ANGUS RIBEYE STEAK (250g)** 🌿🥑 48
Grilled asparagus, baby carrot, vine tomatoes, black garlic herb butter, red wine sauce
- WAGYU BEEF CHEEK** 🌿🥑🍷 46
Horseradish, potato purée, mushroom bacon fricassee, natural jus
- HONEY-GLAZED HALF SPRING CHICKEN** 🌿🥑 32
Mashed potato, grilled broccolini, baby squash, jus
- HERB-CRUSTED NORWEGIAN SALMON** 🌿🥑 38
Organic wild rice pilaf, white pearl corn, fresh herbs, blood orange marmalade, citrus butter sauce
- BEER-BATTERED FISH & CHIPS** 🌿🥑 32
Deep-fried white fish fillet, tartar sauce, lemon wedge, malt vinegar

DESSERTS

- ONDEH ONDEH** 🥑 16
Pandan chiffon, coconut mousse, Gula Melaka, mango passion gel
- COCONUT CALAMANSI** 🥑 16
Coconut crunch, vanilla biscuit, calamansi crème, mixed berries
- HAZELNUT PRALINE CRUNCH** 🥑 16
Hazelnut joconde, manjari chocolate mousse, gianduja crème, fresh raspberry
- VANILLA BEAN CRÈME BRÛLÉE** 🥑 16
Fresh berries

🍴 VEGETARIAN 🌿 CONTAINS GLUTEN 🥑 CONTAINS DAIRY
🍷 CONTAINS PORK 🥜 CONTAINS NUTS