

CHEF'S SPECIAL

STEAK & ENDLESS FRITES 38

- Oasis Garden Salad 🌿
ginger lime dressing
- Sirloin Steak (200g) or Salmon Steak (220g) & Free-Flow French Fries
beef jus, chimichurri, café de paris butter 🍷🍷
- Coconut & Pandan Crème Brûlée 🍷🍷

SMALL PLATES

- Oasis Garden Salad 🌿 20
ginger lime dressing
- Spiced Marinated Tomatoes 18
feta cheese, red onion, coriander
- Caesar Salad 🍷🍷 18
roasted bacon
add organic vegetable falafel 🌿 10
herb marinated tiger prawns 🍷 12
tamarind marinated chicken thigh 12
- Prawn Cocktail 🍷 22
black tiger prawns, cocktail sauce, lemon
- Grilled Sustainable Tuna Loin 🍷🍷 25
red onion compote

SANDWICHES & BURGERS

- Chicken Quesadilla 🍷🍷 22
sour cream, tomato salsa, guacamole
- Club Sandwich 🍷🍷 24
- Steak Sandwich 🍷🍷 28
- Ham & Cheese Panini 🍷🍷 24
- Grilled Vegetable Panini 🍷🍷 24
- Cheeseburger 🍷🍷 28
served with a choice of french fries or green salad
Gluten-Free Bun and Bread available

ASIAN COMFORT FOOD

- Chicken Satay 🍷 12/22
6/12 skewers, peanut sauce, condiments
- Nasi Goreng 🍷🍷🍷 28
organic jasmine rice, cage-free egg, chicken, tiger prawns, chicken satay, prawn crackers
- Mee Goreng 🍷 28
yellow noodles, chicken, tiger prawns
- Laksa Singapura 🍷 28
rice vermicelli, tiger prawns, fish cake, bean curd, bean sprouts, coconut gravy

FROM THE GRILL

- Half Chicken 🍷 32
sesame chilli sauce
- Sustainable Market Fish Fillet, 220g 34
lemon caper butter sauce
- Roaring Forties Lamb Rack, 230g 36
- Five Founders Beef Flank Steak, 200g 30
- Five Founders Beef Ribeye, 230g 40
served with a choice of french fries or green salad
- SAUCES 🍷🍷
beef jus, chimichurri, chilli lime sauce, café de paris butter, bourbon barbecue sauce

SIDE DISHES

- Grilled Green Asparagus, egg sauce 10
- Stir-Fried XO Mushrooms 🍷 9
- Stir-Fried Organic Vegetables 🌿 9
- French Fries 🌿 8
- Mashed Potatoes 🍷 8
- Steamed Jasmine Rice 🌿 4
- Steamed Brown Rice 🌿 4

SWEETS

- Chilled Mango Pomelo Sago 14
mango, pomelo, sago, coconut milk
- Coconut & Pandan Crème Brûlée 🍷🍷 14
- Ricotta Doughnuts 🍷🍷 12
cinnamon, chocolate sauce
- Seasonal Local Fruits on Ice 🌿 20
- Sorbet & Ice Cream, 100ml cup 🍷 8
mango-passion fruit, berries, palm sugar-coconut, belgian chocolate, madagascar vanilla

🍷 Chef's Recommendation / 🌿 Plant-based / 🍷 Dairy / 🍷 Gluten
🍷 Pork / 🍷 Shellfish / 🍷 Nuts / 🍷 Alcohol

All seafood served is sourced responsibly, either from  MSC-certified sustainable fisheries (www.msc.org) or from farms independently certified to  ASC's standards for responsible aquaculture (www.asc-aqua.org).

All prices are subject to 10% service charge and 9% goods and service tax.



