

APPETISER

Oasis Garden Salad 🌿🥗	18
ginger lime dressing	
Greek Salad 🥗	20
sheep's milk feta cheese, olives	
Caesar Salad 🥗🍷	22
roasted bacon	
add herb marinated tiger prawns 🦐	12
tamarind marinated chicken thigh	12
Bigeye Tuna Loin, 80g 🍷🥗	25
red onion compote	
Steak Tartare, 150g 🍷	22
pickles, grilled sourdough	
Prawn Cocktail 🦐	20
black tiger prawns, cocktail sauce, lemon	
Soup of the Day 🍲🥗	18

	per pc	6 pcs
Fine de Claire Oyster Nr 2	6	32
Pacific Oyster	7	40
mignonette, chilli sauce, lemon		
Baked Pacific Oyster 🍷🥗	8	45
spinach, béchamel		

SANDWICHES & BURGERS

Chicken Quesadilla 🍷🥗	28
sour cream, tomato salsa, guacamole	
Club Sandwich 🍷🍷🍷	24
Ham & Cheese Panini 🍷🍷🍷	24
Cheeseburger 🍷🥗	28
Portobello Burger 🌿🍷🥗	24
served with your choice of french fries or garden salad	
Gluten-Free Bun and Bread available	

ASIAN FOOD

Chicken Satay 🥗	12/22
6/12 skewers, peanut sauce, condiments	
Nasi Goreng 🍷🍷🍷🍷	32
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, coconut gravy	
Lobster Noodle 🍷🍷🦐	65/98
crispy egg noodles, mushrooms, egg gravy	
Black Tiger Prawns, 400g 🦐	59
wok-fried - chilli, black or white pepper	

FROM CHARCOAL GRILL

OASIS MIXED MEAT PLATTER 🦐🍷	105
Five Founders Beef, Roaring Forties Lamb, Pork Chop, Pork Sausage, Tiger Prawns	

AUSTRALIAN GRAIN-FED BEEF

Five Founders Flank Steak, 200g	28
Five Founders Ribeye, 280g	40
Five Founders Bone-in Sirloin, 500g	55

US PRIME ANGUS BEEF

USDA Tenderloin, 180g	59
USDA Prime Striploin, 250g	55

AUSTRALIAN LAMB

Roaring Forties Lamb Chops, 250g	38
Pork Chop, 280g 🍷	32
Italian Pork Sausage, 200g 🍷	22
Chicken Skewer, sesame chilli sauce	28
Market Fish Fillet, 220g	29
Boston Lobster, 650g, garlic butter 🍷🦐	79
Black Tiger Prawns, 400g, herb butter 🍷🦐	59
Vegetable Skewer, chimichurri	25

SAUCES 🍷🦐

beef jus, chimichurri, chilli lime sauce, sesame chilli sauce
café de paris butter, bourbon barbecue sauce

SIDE DISHES

Creamed Spinach, bacon 🍷🍷🍷	10
Sautéed Mushrooms, onion 🌿	9
Stir-Fried Organic Vegetables, garlic 🌿	9
French Fries 🌿	7
Mashed Potato, crispy onion 🍷	8
Steamed Organic Jasmine or Brown Rice 🌿	4

DESSERTS

Chilled Mango Pomelo Sago 🍷🌿	14
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.
Discounts are not applicable to Chef's Specials or promotional offers.



