

THE COURTYARD

A La Carte

MENU

LIGHT & HEALTHY

Heirloom Tomatoes & Burrata Cheese

    \$22

Marinated Olives, House-made Basil Pesto,
Macadamia Nut, Fleur De Sel and Garlic Crostini

Cavenagh Salad

    \$28

Romaine Lettuce, Crackling Pork Skin, Poached Prawns,
Quail Egg, Grated Parmesan, Confit Tomato
Crouton, Pumpkin Seed, Artichokes,
Classic Caesar Dressing, Hazelnut Oil

Pomelo Salad

 \$20

Freshly tossed with Chicken, House-made Chilli Dressing
Cilantro, Crispy Shallot and Garlic, Roasted Peanut, Lime Wedges

Vegan Salmon Poke Buckwheat Soba

  \$18

Avocado, Shimeji Mushroom, Corn, Cucumber,
Pickled Daikon, Sesame Dressing

CLASSIC STARTER

Asian Crackers Basket

 \$15

Prawn Cracker, Dhal Cracker, Emping Cracker,
House-made Chilli Dip

Singapore Satay

  \$24

Choice of Chicken or Beef
Ketupat, Cucumber, Onion, Pineapple Purée,
Spicy Peanut Sauce

SOUP

Town Signature Singapore Laksa

  \$32

Thick Rice Vermicelli, Fresh Sea Prawns, Fish Cakes, Quail Egg,
Beansprout, Bean Curd Puff, Spicy Coconut Broth

Wonton Noodle

   \$26

Egg Noodle, Pork and Shrimp Dumpling,
Cheese Bean Curd, Roasted Pork Char Siew, Vegetables

Bak Kut Teh

   \$30

Peppery Pork Ribs Soup, Jasmine Rice,
Braised Peanut, Dough Fritter

Assorted Mushroom Velouté

   \$18

Croutons, Mushroom Fricassee, Fresh Chives, Truffle Oil

Roasted Tomatoes & Basil

  \$16

Croutons, House-made Pesto,
Macadamia Nut, Hazelnut Oil

BURGER & SANDWICH

SERVED WITH MESCLUN SALAD
AND YOUR CHOICE OF
CLASSIC SALTED FRIES OR SWEET POTATO FRIES

Grilled Wagyu Beef Burger

   \$38

220g Wagyu Beef Patty, House-made Peruvian Spices Seasoning,
Lettuce, Tomato, Caramelised Onion, Gouda Cheese, Bacon,
Fried Egg, House-made Brioche Bun

Plant-based Impossible Burger

   \$32

220g Plant-based Meat Patty, House-made Peruvian Spices Seasoning,
Lettuce, Tomato, Caramelised Onion, Gouda Cheese
Fried Egg, House-made Brioche Bun

Cured Salmon Burger

 \$34

Lettuce, Tomato, Gherkins, House-made Guacamole,
Fullerton Farm's Mixed Cress

Club Sandwich

   \$32

Lemon Garlic Chicken, Bacon, Egg, Pickled Aioli,
Lettuce, Tomato

PASTA

Black Truffle Mushroom Cream

  \$28

Tagliatelle, Onion, Garlic, Assorted Mushrooms, Sous Vide Egg

Boneless Beef Short Rib

 \$30

Linguine, Slow-cooked Beef in Red Wine Sauce, Fresh Herbs

Chicken Bolognese

 \$26

Penne, Slow-cooked Chicken Ragout in Tomato Sauce,
Fresh Parsley

Basil Pomodoro

   \$20

Linguine, Grated Parmesan, Fresh Basil

WESTERN COMFORT

Honey-glazed Half Spring Chicken

  \$36

Mashed Potato, Grilled Broccolini, Baby Squash, Jus

Wagyu Beef Cheek

   \$44

Horseradish, Potato Purée, Mushroom Bacon Fricassee,
Natural Jus

Premium Black Angus Ribeye Steak

  \$46

250g Angus Steak, Grilled Asparagus, Baby Carrot, Vine Tomatoes,
Black Garlic Herb Butter, Red Wine Sauce

Herb-Crusted Norwegian Salmon

  \$40

Organic Wild Rice Pilaf, White Pearl Corn, Fresh Herbs,
Blood Orange Marmalade, Citrus Butter Sauce

Fish & Chips

  \$38

Deep-fried Beer-battered White Fish, Classic Salted Fries,
Tartar Sauce, Lemon Wedges and Malt Vinegar

LOCAL COMFORT

Nasi Goreng Kampung

  \$30

Indonesian-style Fried Rice, Chilli Paste, Ikan Bilis, Choy Sum
Fried Egg, Chicken Satay, Chicken Drumlet, Emping Crackers, Achar

Hainanese Chicken Rice

 \$28

Choice of Slow-poached Chicken Breast or Drumstick
Fragrant Rice, Clear Chicken Broth

Lobster Nasi Lemak

  \$48

Wok-tossed Lobster, Sambal Onion, Hard-boiled Egg, Cucumber,
Fried Anchovies, Peanuts, Coconut Fragrant Rice

Wagyu Beef Rendang

  \$38

Slow-cooked Wagu Beef in Aromatic Traditional Spices and Coconut,
Jasmine Rice, Crackers

Babi Pongteh

  \$28

Nyonya-style Braised Pork Belly, Fermented Soybean,
Bamboo Shoot, Jasmine Rice, Achar

King Prawn Hokkien Mee

  \$32

Braised Rice Vermicelli & Yellow Noodles, Squid, Prawn, Fish Cake,
Pork Belly, Chinese Chives, Beansprout, Pork Broth,
Crispy Pork Lard, Calamansi

Hor Fun

 \$32

Choice of Seafood or Beef, Wok-fried Flat Rice Noodles, Choy Sum,
Chinese Mushroom, Light Egg Gravy

Seafood Char Kway Teow

  \$30

Wok-tossed Flat Rice Noodles, Squid, Prawn, Mussel, Fish Cake,
Beansprout, Chives, Chinese Sausage, Chef's Special Soy Sauce

Town Bak Chor Mee

   \$30

Flat Egg Noodle, Crispy Pork Lard, Meatball, Minced Pork, Pork Liver,
Braised Mushroom, Crispy Sole Fish, Lettuce, Chilli

Braised Ee Fu Noodle

  \$26

Braised Egg Noodle, Plant-based Meat, Mock Abalone, Choy Sum,
Beansprout, Mushroom in Vegetarian Oyster Sauce

DESSERT

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

Crunch Praline, Chocolate Moist, Jivara Mousse, Praline Crème

Crème Brûlée

 \$16

Vanilla Bean Crème Brûlée, Berries



VEGETARIAN



CONTAINS NUTS



CONTAINS GLUTEN



CONTAINS PORK



CONTAINS DAIRY

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GOVERNMENT TAXES. MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.