

STARTERS

TongKang Salad with East India Flavours, Chickpeas & Dutch Cucumbers in Cumin Spiced Yoghurt Dressing	16
Bar Grilled Wagyu Beef Salad in Chilli Lime Dressing	22
Pot of Mussels in Turmeric & Coconut Broth	28
Foie Gras Terrine on Sherry-marinated Duck Rillettes accompanied by Peach Compote & Hazelnut Dressing	30
Chef's Selection of Premium Oysters served with Shallot Vinaigrette & Cocktail Sauce	32

SOUPS

Mulligatawny Soup a classic piquant curry-flavoured soup of Anglo-Indian origin	12
Forest Mushroom Soup	12
Spiced Tomato & Carrot Soup	12

MAINS

Old English Lamb & Kidney Pie	18
Oxtail Stew with Potatoes & Carrots	18
Assorted Gourmet Sausage Flatter	20
Hainanese Kurobuta Pork Rack with Green Peas & House Sweet & Sour Sauce	20
Colonial Strip Steak with Roasted Potatoes & Cauliflower Gratin accompanied by Roasting Gravy	22
Pan Seared Flounder with Summer Vegetables & Citrus Emulsion	22

DESSERTS

Bread & Butter Pudding with Vanilla Ice Cream	12
Colonial Granny Smith Apple Tart with Vanilla Ice Cream	14
Warm Dark Chocolate Tart with Pistachio Ice Cream	14
Cherry Trifle with Vanilla Ice Cream	14

Prices are subject to 10% service charge & prevailing government taxes.