

BUSSORAH MENU



STARTER

TMC SATAY\$29
Assorted selection of chicken, mutton or beef satay with side condiments and peanut sauce.

TRUFFLE FRIES (V)\$16
Shoestring fries with parmesan cheese drizzled with truffle oil. Served with garlic aioli.

MALAYAN WINGS.....\$18
Golden midjoint wings, marinated and fried. Served with housemade chilli kicap manis, topped with roasted cashew.

CHEESY KUPANG\$21
Baked mussels sprinkled with herbs, layered with mozzarella cheese and soaked with lemon butter sauce.
*Add on mantou bun (additional \$6).

TMC DUCK POW POCKETS 🍷.....\$21
Crispy duck and soft white lotus buns served with sweet bean sauce and crispy soy skin.

STICKY CRUNCHY 🍷.....\$23
BABY SQUID
Crispy fried baby squid, tofu, cashew nuts, sticky sweet sauce drizzled with sesame seed.

SALAD

TROPICAL HARVEST\$21
CHICKEN SALAD (VM)
Juicy grilled chicken breast with colourful fruits and mayo dressing.

TMC MUDCRAB CAESAR (VM)\$23
Freshly steamed mudcrab, romaine, olive, red radish, turkey bacon bits, poached egg, cherry tomatoes, tossed with caesar dressing. Sprinkled with parmesan and croutons.

PAD THAI\$24
Poached prawns, vermicelli, beancurd skin, mesclun mix, cherry tomato, red radish silver sprouts, crushed peanuts and fresh lime.

KIDS

CHICKEN IN A BASKET\$16
Crispy popcorn chicken served with fries.

CREAMY CARBONARA.....\$16
Linguine tossed with beef sausage, turkey bacon, cherry tomato.

CHICKEN SEAFOOD MARINARA \$16
Chicken, squid ring, and baby spinach tossed with tasty tomato sauce.

AGLIO CHICKEN MUSHROOM\$16
Olive oil, garlic, cherry tomato, chicken, mushroom and baby spinach. Drizzled with parmesan cheese.

BRATWURST & FRIES\$19
Grilled beef sausage with crispy fries.

• MAIN COURSE •

LAMB SHANK SOUP TULANG\$42
Lamb shank in sweet and spicy beef sauce, tomato, ginger, chilli and spices. Served with a warm loaf and creamy mashed potato.

TMC FISH & CHIPS\$34
Crispy fried Hoki fillet served with asam pedas sauce.

MAC KOBE\$46
Macaroni tossed in decadent spicy tulang merah sauce, crowned with perfectly grilled kobe beef and finished with torched mozzarella.

LONTONG GORENG KOBE\$44
Sautéed rice cake tossed with spring onion, fried shallots, eggs, minced beef, topped with seasoned kobe beef and sambal ikan bilis.

SALMON RAVIOLI.....\$36
Pan-seared Norwegian salmon fillet, paired with homemade ravioli with indulgent fillings of spinach and ricotta cheese, cooked in a lemon butter sauce.

SINGAPORE CHILLI LOBSTER\$69
Whole lobster, mussels sprinkled with herbs and layered with mozzarella, sinked in homemade chilli lobster sauce. Served with mantou buns.

BEEF WELLINGTON.....\$52
Juicy wagyu beef tenderloin wrapped with puff pastry and brown mushroom. Served with sauteed vegetables and beef gravy.

ROTI KIRAI BEEF RIBS\$48
Braised short beef ribs glazed with a homemade secret sauce served with roti krai.

TMC BURGER
Sautéed mushroom, caramelised onion, poached egg. Served with fries.
- BEEF WAGYU PATTY\$32
- GRILLED BBQ CHICKEN.....\$36

TMC STEAK & MASH
Seared beef steak with peppercorn sauce, kenya beans, baby carrots and creamy mashed potato. Choice of sauce: black pepper sauce or brown sauce.
- 260G AUS GRASS FED RIBEYE\$56
- 280G WAGYU STRIPLOIN\$69

CHICKEN PERCIC\$36
Marinated whole chicken leg, creamy mashed potato, green beans and baby carrot.

PASTA

SMOKED DUCK CHILLI PADI\$32
Signature dish of homemade lemak chilli padi sauce with juicy smoked duck breast marinated in unagi sauce.

TMC CRAB & PRAWN LAKSA\$32
Fish cake, silver sprouts, quail eggs laksa noodle, laksa pesto and fresh chilli paste.

SOFTSHELL & MUDCRAB\$32
MEE GORENG
Stir fried linguine, fresh mudcrab, softshell crab and spicy tomato sauce.

ASAM PEDAS SEAFOOD AGLIO\$34
Classic aglio olio linguine infused with asam pedas sauce, squid and fresh mussels. Paired with king prawn.

SAMBAL GORENG PENGANTIN.....\$36
Stir fried linguine tossed with sambal goreng sauce, beef lungs. Paired with king prawns.

TMC MEE BANDUNG\$39
Grilled beef, prawn, bawang goreng braised with homemade chilli paste. Linguine and sous vide egg.

BRUNCH

DAILY TILL 4PM

GRAND MALAYAN BREAKFAST\$32
Smoked turkey bacon, grilled bratwurst beef sausage, scrambled eggs, baked beans and sauteed mushroom. Served with greens, sliced tomatoes and brioche toast.

EGGS BENEDICT.....\$25
Smoked turkey bacon, poached eggs and homemade hollandaise sauce on brioche toast. Served with greens and cheesy baked tomato.



SOUP

WILD MUSHROOM TRUFFLE (V)\$18
Premium wild mushroom glazed with truffle oil and croutons.

TRADITIONAL SINGAPORE.....\$21
SOUP KAMBING
Deeply savoury broth with tender, slow cook mutton in aromatic blend of spice.

🍴 - Exclusive V - Vegetarian VM - Vegetarian Modified

Prices are subject to service charge and prevailing government taxes, Menu is subject to change without prior notice.

MENU



• DESSERT •

CLASSIC\$11.80

ONDEH-ONDEH CAKE

Moist pandan cake base, layered with gula Melaka bits and coconut drizzle. Frosted with coconut chantilly cream.

DURIAN PENGAT CAKE\$13.80

Moist vanilla cake based, layered with Mao Shan Wang durian filling. Topped with pengat durian sauce and glazed with gula Melaka syrup.

PUTU PIRING CAKE\$12.80

Moist vanilla cake based layered with gula Melaka bits and coconut drizzle. Frosted with chantilly cream.

CHOCOLATE OVOMALTINE\$12.80

Light chocolate sponge cake filled with chocolate ganache, spread with crunchy ovomaltine. Covered with chocolate ganache and a generous sprinkle of cocoa.

STICKY DATE PUDDING\$18.80

Super moist cake served warm with vanilla ice cream with lashings of toffee sauce.

ORANGE CRUMBLE PIE\$13.80

Refreshing orange curd beneath a crisp, buttery crumble.

BANANA WALNUT.....\$13.80 BUTTERSCOTCH

Moist banana walnut cake with lashing of butterscotch sauce.



RED VELVET SPECULOOS\$13.80

Moist and dense with a hint of chocolate. Layered with speculoos and frosted in buttercream.

STRAWBERRY SHORTCAKE\$13.80

Delicate layer of soft vanilla sponge and light chantilly cream complimented with fresh strawberries.

TMC CARROT CAKE.....\$13.80

Moist spiced carrot sponge layered with smooth cream cheese and toasted walnuts and raisins.

MATCHA CHEESECAKE\$13.80

Creamy and velvety Japanese inspired cheesecake infused with premium matcha green tea, layered on a buttery biscuit crust.

COFFEE

ADDITIONAL\$1 FOR ICED

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|-------------------------|-----|
| L'ESPRESSO | \$6 |
| AMERICANO | \$7 |
| CAFE LATTE | \$8 |
| CAPPUCCINO | \$8 |
| MOCHA | \$8 |
| CAFE AU LAIT | \$8 |
| HAZELNUT LATTE..... | \$9 |
| GULA MELAKA LATTE | \$9 |
| HOT CHOCOLATE | \$8 |
| ICED CHOCOLATE | \$9 |

TEA

BY GIFEL

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| GRAND CRU BREAKFAST..... | \$9 |
| JASMINE GREEN | \$9 |
| CHAMOMILE DREAM | \$9 |
| MORROCAN MINT..... | \$9 |
| SUPREME EARL GREY..... | \$9 |



WATER

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| AQUA PANNA (STILL) | \$9 |
| SAN PELLEGRINO (SPARKLING) | \$9 |

FRIZZY

ADDITIONAL \$1 FOR FLOAT

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| COKE | \$8 |
| SPRITE | \$8 |
| ROOT BEER | \$8 |

ICE CREAM

BY SCOOP

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| VANILLA | \$5 |
| CHOCOLATE..... | \$5 |
| STRAWBERRY..... | \$5 |
| COCONUT..... | \$6 |
| TEH TARIK..... | \$6 |
| OREO | \$6 |

• SHAKE •

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|-----------------|------|
| VANILLA | \$12 |
| CHOCOLATE | \$12 |
| STRAWBERRY..... | \$12 |
| COCONUT | \$13 |
| TEH TARIK | \$13 |
| OREO | \$13 |

COOLERS

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| LYCHEE MINT | \$10.50 |
| MANGO MINT..... | \$11.50 |
| HONEY LEMON SOOTHER..... | \$10.50 |
| HOMEMADE LEMON TEA | \$10.50 |

JUICE

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| COCONUT..... | \$9 |
| LIME / PINEAPPLE | \$9 |
| CRANBERRY | \$9 |

MOCKTAIL

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| MATCHA STRAWBERRY | \$18 |
| APPLE MARTINI | \$18 |
| LYCHEE MARGARITA | \$19 |
| BANDUNG BUTTER BEER | \$19 |
| WHITE LONGAN SANGRIA | \$19 |
| ROSE BERRIES SANGRIA | \$19 |



BUBBLES

RED OR PEACH

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|-----------------|------|
| BY GLASS | \$13 |
| BY BOTTLE | \$26 |