

MENU



STARTER

SALMON TACOS (3 PCS) ■ \$16

Salmon tartare with spicy sauce.

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.

TEMPURA EGGPLANT (V) \$19

Deep fried aubergine with ginger and sour plum sauce.

SALMON TARTARE ■ \$24

Smoked salmon tartare with mango, avocado topped with ikura, crispy fish chips and drizzled with ponzo dressing.

SEASIDE CRUNCH ■ \$24

Sesame crusted homemade prawn paste on toast with tobiko and spicy mayo.

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.

HOKKAIDO SCALLOP ■ \$21

Pan-scallops coated with a spicy tamarind sauce.

KIDS

CHICKEN IN A BASKET \$16

Crispy popcorn chicken served with fries.

CREAMY CARBONARA \$16

Linguine tossed with beef sausage, turkey bacon, cherry tomatoes.

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

PAN SEARED COD \$49

With spiced coconut red curry.

TMC FISH & CHIPS \$34

Crispy fried Hoki fillet served with asam pedas sauce.

CHICKEN ROULADE \$39

Boneless chicken leg and spinach, creamy mashed potato, seasonal greens and pepper brown sauce.

CHICKEN PERCIK \$36

Marinated whole chicken leg, creamy mashed potato, green beans and baby carrot.

IMPOSSIBLE SPICED HUMMUS (V) \$26

Seared plant- base meat ball with tahini chickpeas paste and served with grilled pita bread.

TMC RENDANG LASAGNA ■ \$39

Beef chuck and layers of flat noodles with homemade rendang sauce.

SMOKEY BBQ LAMB RIBS ■ \$49

Creamy mashed potato and spicy salad.

RICE

XO RIBEYE FRIED RICE \$39

Egg coated jasmine rice with homemade xo sauce, crispy silver fish, asparagus. *contains dried shrimp and scallop.

TOM YAM PAELLA ■ \$49

Mussels, prawn, octopus leg, fish fillet and coconut cream.

LUXURY FRAGNANT ■ RICE SPREAD \$36

Grilled chicken rendang, achar, crackers, silver fish serunding and sunny side up.



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.


BEEF WELLINGTON \$52

Juicy wagyu beef tenderloin wrapped with puff pastry and brown mushroom. Served with sauteed vegetables and beef gravy.

LOBSTER & TURF \$89

A luxurious pairing of tender grilled ribeye and spiny lobster thermidor, baked in cheese cream. Served with silky, rich demi glace for an elevated surf and turf experience.

TMC BURGER

Sautéed mushroom, caramelised onion, poached egg. Served with fries.

- BEEF WAGYU PATTY \$36
- GRILLED BBQ CHICKEN \$32
TMC STEAK & MASH

Seared beef steak with peppercorn sauce, kewa beans, baby carrots and creamy mashed potato. Choice of sauce: black pepper sauce or brown sauce.

- 260G AUS GRASS FED RIBEYE \$56
- 280G WAGYU STRIPOIN \$69

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.

KING PRAWN BLACK WONDERS \$36

Grilled king prawn with garlicky squid ink spaghetti and bonito flakes.

GRILLED RIBEYE VOLCANO ■ \$36

Grilled ribeye, springy Japanese ramen noodle with samyang sweet & savory sauce.

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.

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 OVMALTINE \$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 tea, layered on a buttery biscuit crust.

TEH TARIK PANNA COTTA \$16.80

Smooth panna cotta topped with teh tarik ice cream and refreshing cendol.

COFFEE

ADDITIONAL \$1 FOR ICED

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

• SHAKE •

VANILLA \$12

CHOCOLATE \$12

STRAWBERRY \$12

COCONUT \$13

TEH TARIK \$13

OREO \$13

COOLERS

LYCHEE MINT \$10.50

MANGO MINT \$11.50

HONEY LEMON SOOTHER \$10.50

HOMEMADE LEMON TEA \$10.50

JUICE

COCONUT \$9

LIME / PINEAPPLE \$9

CRANBERRY \$9

MOCKTAIL

MATCHA STRAWBERRY \$18

APPLE MARTINI \$18

LYCHEE MARGARITA \$19

BANDUNG BUTTER BEER \$19

WHITE LONGAN SANGRIA \$19

ROSE BERRIES SANGRIA \$19

WATER

AQUA PANNA (STILL) \$9

SAN PELLEGRINO (SPARKLING) \$9

FRIZZY

ADDITIONAL \$1 FOR FLOAT

COKE \$8

SPRITE \$8

ROOT BEER \$8

ICE CREAM

BY SCOOP

VANILLA \$5

CHOCOLATE \$5

STRAWBERRY \$5

COCONUT \$6

TEH TARIK \$6

OREO \$6

RED OR PEACH \$13

BY GLASS \$26

BY BOTTLE \$26

BUBBLES

• Exclusive

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