



## STARTER

**PRAWN PRATA** 🍷 .....\$19  
Sweet prawn, guacamole and prata.

**MS 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.

## SOUP

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

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

## SALAD

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

**MS 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.

## • MAIN COURSE •

**PAN SEARED COD** .....\$49  
With spiced coconut red curry.

**MS 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.

**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.

### MS BURGER

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

### MS 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

## RICE

**XO RIBEYE FRIED RICE** .....\$39  
Egg coated jasmine rice with homemade xo sauce, crispy silver fish, asparagus. \*contains dried shrimp and scallop.

**NASI LEMAK RISOTTO** 🍷 .....\$32  
Al dente Arborio, fried chicken wings, quail egg, sambal, peanuts and ikan bilis.



## BRUNCH

DAILY TILL 4PM

**MS BIG 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.

**GRILLED HAM & CHEESE SANDWICH** .....\$26  
Turkey ham, cheese and brioche toast.

**WAGYU SANDO** 🍷 .....\$39  
Wagyu striploin, brioche toast, truffle mayo, tonkatsu sauce.

**SHAKSHOUKA** 🍷 .....\$29  
Tomato based sauce, cheese, egg, mini wagyu patty, brioche toast.

**CRABMEAT TRUFFLE** 🍷 .....\$21  
Toasted brioche, crabmeat, truffle aioli.

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

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

**SOFTSHELL & MUDCRAB MEE GORENG** .....\$32  
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.

## 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.

# 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**  
**BUTTERSOTCH**

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.

**MS 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

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

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



## 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

## BUBBLES

RED OR PEACH

BY GLASS .....	\$13
BY BOTTLE .....	\$26

## • SHAKE<sub>MANIA</sub> •

VANILLA .....	\$12
CHOCOLATE .....	\$12
STRAWBERRY .....	\$12
COCONUT.....	\$13
TEH TARIK .....	\$13
OREO .....	\$13
KOKO KOMA .....	\$24
ONDEH ONE FOR ME .....	\$24



## 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

👑 Exclusive