



ARBORA

HILLTOP GARDEN & BISTRO

Arbora is inspired by the Latin word 'arbor' which refers to trees, or a leafy enclosure formed by shrubs and tree branches.

Perched atop the lush greenery of Mount Faber Park, Arbora restaurant captivates guests with its garden dining experience as well as majestic views of the rainforest hillside, Harbourfront and Sentosa from its vantage location. Embracing a sense of tranquillity and serenity, Arbora offers a relaxed atmosphere, good food to enjoy with loved ones and an ideal escape from the city.



#ArboraSg

STARTERS, SOUPS, SALADS & SNACKS

Soup of the Day	\$12
Smoked Salmon Tartare with Battered-Fried Poached Egg, Onions, Caper Berries and Mustard Aioli	\$24
Caesar Salad Baby Romaine, Lettuce, Smoked Eggs, Parmesan, Croutons and Bacon <i>Add Grilled Cajun Prawns +\$6</i> <i>Add Grilled Chicken Breast +\$6</i>	\$18
Cobb Salad Chicken, Bacon, Avocado, Tomatoes, Onion, Feta Cheese and Lettuce	\$20
Peking Duck Chinese Roast Duck, Cucumber, Spring Onion and Crispy Strips with Plum Vinaigrette (Contains peanut oil)	\$24
Goat's Cheese and Baby Spinach Salad 🌿 Semi-Dried Black Grapes and Toasted Caramelised Hazelnuts with Aged Balsamic Vinegar	\$16
Wild Mushroom Salad 🌿 Assorted Mushrooms, Salad Leaves, Cherry Tomatoes with Balsamic Vinaigrette	\$14
Smoked Fries 🌿 Shoestring with Parmesan and Black Truffle Dip	\$16
Chilli Crab and Doughnuts Tempura Soft Shell Crab, Chilli Crab Dip and Bonito Doughnuts	\$24
Angry Wings Battered Chicken Wings with Chilli Dip	\$18
Potato Skin with Chili Crab Singapore Chilli Crab Gravy and Deep Fried Potato Skins	\$20
Ebi Prawns & Fries Breaded Fried Prawns with Fries	\$18
Arbora Rojak Fried Tofu, Green Papaya, Ebi Prawns, Green Mango, Bean Sprouts and Cucumber	\$16

SANDWICHES & BURGERS (TILL 6PM)

Mount Faber Club Bacon, Chicken, Ham, Egg, Mentaiko, Lettuce and Tomato	\$24
Grill Ham and Cheese Sandwich Ham, Emmental Cheese and Mustard	\$24
Wagyu Burger (200g) with Onion Marmalade & Cheese Wagyu Beef Patty, Onion Chutney and Salad	\$26
Impossible Plant-based Burger 🌿 Plant-Based Patty, Onion Chutney and Salad	\$26

Sandwiches and Burgers are served with French Fries



Please inform our staff if you have any food allergies or dietary requirements.

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PASTA, NOODLE & GRAINS



Crab Meat Aglio Olio

Squid Ink Linguine, Blue Swimmer Crab Meat, Fennel and Lime

\$26

Pasta “Hokkien Mee”

Grilled River Prawns and Bacon. *Served with Sambal*

\$28

Khao Soi

Tagliatelle, Chicken Breast, Pickled Mustard, Bean Sprouts, Red Onion and Yellow Curry

\$26

Spaghetti alla Norma 🌿

Tomato Sauce, Eggplant and Ricotta

\$24

Mushroom Ragout with Smoked Duck Spaghetti

Smoked Duck, Assorted Mushrooms, Spinach, Cream Sauce and Spaghetti

\$22

Carbonara

Bacon, Cream, Grana Padano and Egg

\$24

Beef Bolognese Spaghetti

Minced Beef, Tomato Sauce, Parmesan Cheese and Spaghetti

\$18

Half Lobster Laksa

Half Lobster, Laksa Gravy and Rice Noodles

\$22

Protein Bowl

Quinoa, Pumpkin, Avocado, Spinach, Edamame, Tomato, Pickled Cabbage, Egg and Pine nuts

Choice of:

Grilled Chicken Breast \$26

Impossible Plant-based Meat 🌿 \$28

Grilled Salmon \$30



MAINS



Grilled Vegetable Parmigiana 🌿

Grilled Vegetables with Fresh Mozzarella, Tahini and Chickpea

\$28

Fish & Chips

Sea Bass, Onion Batter, Coated Fries, Greens, Tartar Sauce and Lemon

\$26

Fishermans Stew

Half Lobster, Clams, Scallops, Squids, Prawns, Tomato Lobster Bisque and Garlic Bread (3pcs)

\$39

Rack of Lamb

Char-grilled Lamb Rack, Seasonal Vegetables, Steak Fries with Prune Sauce

\$50

Pineapple-Glazed Pork Ribs

Pork Ribs Marinated in BBQ Sauce

\$36

Herb-roasted Half Chicken

Oven Roasted Half Chicken, Seasonal Vegetables, Mashed Potatoes and Chicken Jus

\$19



VEGETARIAN

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MAINS

Farmed Barramundi (180g)

Macadamia crusted and Wasabi Beurre Blanc. *Served with 2 sides*

\$32

Grilled Jumbo Prawns (3 Pieces)

with Asian Pesto and Mango Salsa. *Served with 2 sides*

\$36

Lamb Shank

Slow Cooked in Rendang Sauce. *Served with 2 sides*

\$46

Norwegian Fjord Trout (400g)

Cured & Lightly Cooked with Berry Salsa. *Served with 2 sides*

\$58

Chicken Fricassée

with Farm Mushrooms and Cordyceps Flower. *Served with 2 sides*

\$28

USA Pork Tomahawk (560g)

Spiced Apple Chutney. *Served with 2 sides*

\$32

Crispy Pork Knuckle

Crispy Skin Pork Knuckle and Gravy. *Served with 2 sides*

\$48

Beef Sirloin Steak (240g)

Grass-Fed Argentinian Beef. *Served with 2 sides and sauce*

\$28

Beef Ribeye Steak (240g)

Grain-Fed Australian Black Angus Beef 150 Days. *Served with 2 sides and sauce*

\$38

Beef Tenderloin (160g)

Grain-Fed Australian Black Angus Beef 150 Days. *Served with 2 sides and sauce*

\$52

Beef Porterhouse Steak (800g)

Grain-Fed Australian Black Angus Beef 150 Days. *Served with 2 sides and sauce*

\$98

Served with a choice of 2 sides. Choose from:

*Pilaf Rice | Mash Potato | Sautéed New Potato | Parsley Potato | French Fries
Roasted Vegetables | Cream Spinach | Sautéed Mushrooms | Braised Pickled Red Cabbage
Ratatouille | Green Salad*

Beef will be served with a choice of:


Red Wine Sauce | Béarnaise Sauce | Truffle Butter



GOOD FOR SHARING

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KIDS MEAL

(for child below 12)

Chicken & Mushroom Quesadilla

Chicken & Mushroom with Cheese and Tomato. *Served with French Fries*

\$14

Little Fish & Chips

White Fish, Batter, Coated Fries, Tartar Sauce and Lemon

\$14

Spaghetti Pomodoro 🍃

Spaghetti with Tomato Sauce

\$14

Chicken Parmigiana

Parmesan Breaded Chicken Breast with Tomato Sauce

\$14

DESSERTS

Basque Cheesecake with Poached Mixed Berries

\$16

Old Fashion Lemon Tart with Lime Sorbet

\$16

Oolong & Honey Pearl Drop

\$16

Cempedak Bread & Butter Pudding

\$16

Valrhona Chocolate Trio

\$16

Jar of Happiness

Vanilla Ice-cream, Wild Berry Compote, Shortbread, Mixed Berries and Almond Flakes

\$16

Belgium Waffles with Ben & Jerry's Ice Cream

Additional Scoop +\$4

\$12



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DRINKS MENU

Rejuvenate with
refreshing juices
& botanical
inspired cocktails!



NON-ALCOHOLIC DRINKS



FRESHLY PRESSED JUICES

Red Iron

Apple, Beetroot, Carrot and Ginger

\$7

Vitamin Booster

Orange, Carrot and Lemon

\$7

Morning Glow

Pineapple, Apple, Cucumber and Turmeric

\$7

Immuno Punch

Apple, Celery, Cucumber, Lemon and Kiwi

\$7

TROPICAL SCAPE FIZZ

Mango

\$9

Yuzu

\$9

Lychee

\$9

Wild Berries

\$9

Watermelon

\$9

ICE-CREAM FLOAT

Root Beer

\$10

Matcha & Azuki

\$10

Coke

\$10

Sprite

\$10

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NON-ALCOHOLIC DRINKS

ARBORA'S SELECTION OF PREMIUM TEAS

Arbora Singapore Dream	\$6
Pomegranate Oolong	\$6
Chamomile Dream	\$6
Spicy Wine	\$6
Paris Mon Amour	\$6
Grand Cru English Breakfast	\$6
Kimba	\$6
Estate Darjeeling	\$6
Supreme Earl Grey	\$6
Chinese Sencha	\$6



COFFEE & TEA

Freshly Brewed Coffee	\$4
Decaffeinated Coffee	\$4
Espresso (Single)	\$4
Espresso (Double)	\$5
Cappuccino	\$5
Café Latte	\$5
Affogato	\$10
Matcha Latte	\$6
Matcha Azuki Latte	\$6

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NON-ALCOHOLIC DRINKS



JUICES & SODA

Lime / Orange / Pineapple / Cranberry	\$7
Passion Fruit / Mango	\$9
Coke / Coke Light / Sprite / Ginger Ale / Tonic / Root Beer	\$5
Red Bull	\$8

OTHER NON-ALCOHOLIC DRINKS

Popcorn Latte	\$8
Salted Caramel and Chocolate	
Ice-cream Shakes	\$9
<i>(Vanilla / Chocolate / Strawberry)</i>	

BOTTLED WATER

Acqua Panna (Still)	\$7
San Pellegrino (Sparkling)	\$7
Chang Flavoured Sodas	\$7
<i>(Lime / Lemon / Passion Fruit / Original Soda)</i>	



COCKTAILS



Botanic Watermelon Boost	\$12
Bombay Sapphire Gin, Triple Sec and Watermelon Juice	
Botanic Pineapple Boost	\$12
Malibu Rum, Triple Sec and Pineapple Juice	
Lychee Bubbles	\$14
Prosecco, Midori and Lychee Liquor	
Botanic Zest	\$15
Roku Gin, Honey, Fresh Young Ginger, Juniper Berry and Tonic Chaser	
Honey & Spice	\$15
Pernod, Triple Sec, Star Anise, Honey and Fresh Lime	

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COCKTAILS

Mount Faber Singapore Sling \$18

Singapore Sling Glass \$18
(Original / Lychee / Yuzu) Jug \$50

Frozen Margarita Glass \$14
Jug \$50

Classic Mojito Glass \$14
(Mango / Lychee / Watermelon / Strawberry) Jug \$50

Frozen / Shaken Daiquiri Glass \$14
(Mango / Lychee / Watermelon) Jug \$50

Red / White Sangria Glass \$15
Jug \$50

Willow Iced Tea Glass \$15
Jug \$50

Mint Chocolate Mojito Glass \$15
Jug \$50

Martini \$15
(Mango / Lychee / Watermelon)

Kir Royale \$19



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BEERS

ARBORA CRAFT BEER

Lager	\$9
Summer Ale	\$9
American Pale Ale	\$9



ALCOHOLIC SLUSHIES

Wild Berry Citrus	\$12
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DRAUGHT BEERS

Tiger	Half-pint	\$12
	One-pint	\$15
Heineken Silver	Half-pint	\$13
	One-pint	\$16
Tiger Tower		\$72
Heineken Silver Tower		\$72

BOTTLED BEERS

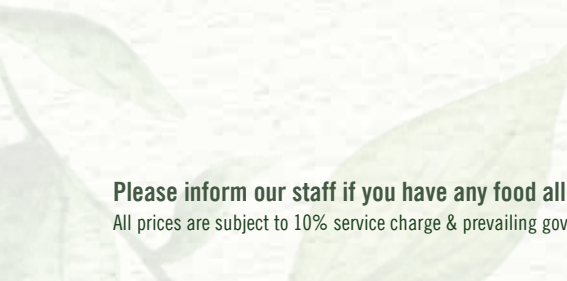
Corona	\$13
Bucket of 5	\$58
Heineken	\$13
Bucket of 5	\$58
Guinness Stout	\$14
Erdinger Dunkel	\$16

BOTTLED CIDERS

Strongbow	\$13
Bucket of 5	\$58
Somersby	\$13
Bucket of 5	\$58

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SPIRITS

APERITIFS

Campari

Glass \$11
Bottle \$148

Tio Pepe

Glass \$11
Bottle \$148

BLENDED SCOTCH

Ballantine's

Glass \$11
Bottle \$138

Monkey Shoulder

Glass \$13
Bottle \$168

Johnnie Walker Black Label

Glass \$13
Bottle \$168

Glenmorangie "The Quinta Ruban"

Glass \$14
Bottle \$245

Yamazaki

Glass \$16
Bottle \$255

SINGLE MALT

Balvenie 12 years

Glass \$14
Bottle \$198

Macallan 12 years

Glass \$15
Bottle \$248

JAPANESE MALT

Nikka

Glass \$13
Bottle \$188

GIN

Bombay

Glass \$11
Bottle \$138

Roku Gin

Glass \$13
Bottle \$188

Hendricks

Glass \$13
Bottle \$188

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WINES & SPIRITS

CHAMPAGNE

C1 Laurent Perrier Brut Champagne

France

Bottle \$119

C2 Pommery Rosé Champagne

France

Bottle \$139

C3 Dom Pérignon Champagne

France

Bottle \$385

C4 Louis Roederer Crystal, Champagne

France

Bottle \$580

HOUSE POUR SPARKLING

S2 Casillero del Diablo Reserva Especial Devil's Sparkling Brut

Glass \$13

Bottle \$78

S4 Piccini Prosecco

Italy

Glass \$13

Bottle \$78

S3 Prosecco Rose DOC Meliora Brut Millesimato

Italy

Glass \$15

Bottle \$96

HOUSE POUR WHITE

W1 De Bortoli DB Family Selection Chardonnay

Australia

Glass \$13

Bottle \$76

W2 Karri Oak Chardonnay

Margaret River, Australia

Glass \$13

Bottle \$76

W3 Oyster Bay, Sau. Blanc

New Zealand

Glass \$13

Bottle \$76

W4 Marrenon Chardonnay Les Grains

France

Glass \$13

Bottle \$76

W5 Vallebelbo Fior Di Vigna Moscato d'Asti

Italy

Glass \$13

Bottle \$76

W6 Novaripa Arenile Abruzzo Pecorino

Italy

Glass \$13

Bottle \$72

W7 Bodega Sottano Chardonnay

Argentina

Glass \$13

Bottle \$80

Legend - WS : Wine Spectator JH : James Halliday's Wine WE : Wine Enthusiast Magazine
WA : Wine Advocate JS : James Suckling AG: Antonio Galloni BH: Allen Meadows Burghound

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HOUSE POUR WHITE

W8 FlameTree Embers Sauvignon Blanc Semillion

Australia

Glass \$13

Bottle \$98

W9 Andrew Peace "Masterpeace" Chardonnay

Australia

Glass \$16

Bottle \$76

W10 Clarendelle By Haut Brion Blanc

France

Glass \$16

Bottle \$98

W11 Cloudy Bay Sauvignon Blanc

New Zealand

Glass \$18

Bottle \$98

HOUSE POUR RED

R1 Casillero del Diablo Reserva Rosé

Chile

Glass \$13

Bottle \$76

R2 De Bortoli DB Family Selection Merlot

Australia

Glass \$13

Bottle \$76

R3 Marrenon Merlot Les Grains

France

Glass \$13

Bottle \$76

R4 Novaripa Arenile Abruzzo Montalpucciano

Italy

Glass \$13

Bottle \$76

R5 Pete's Pure Shiraz

Australia

Glass \$13

Bottle \$76

R6 Bodega Sottano Malbec

Argentina

Glass \$13

Bottle \$80

R7 Andrew Peace "Masterpeace" Shiraz

Australia

Glass \$16

Bottle \$76

R8 Clarendelle By Haut Brion Rouge

France

Glass \$16

Bottle \$98

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