

# MENU

@MOUNTFABERDINING



## SIGNATURES

<b>Peking Duck</b> \$24 Chinese Roast Duck, Cucumber, Spring Onion and Crispy Strips with Plum Vinaigrette <i>(Contains peanut oil)</i>	<b>Half Lobster Laksa</b> \$22 Half Lobster, Laksa Gravy and Rice Noodles
<b>Pasta "Hokkien Mee"</b> \$28 Grilled River Prawns and Bacon. <i>Served with Sambal</i>	<b>Cempedak Bread &amp; Butter Pudding</b> \$16
<b>Taste of Singapore Platter</b> \$36 Baby Lobster Hokkien Noodle, Chilli Crab Dip with Soft Shell Crab, Charcoal-grilled Chicken Satay, Hainanese Chicken Rice	

## STARTERS, SOUPS & SALADS

<b>Smoked Salmon Tartare</b> \$24 with Battered-Fried Poached Egg, Onions, Caper Berries and Mustard Aioli	<b>Soup of the Day</b> \$12
<b>Wild Mushroom Salad</b> \$14 Assorted Mushrooms, Salad Leaves, Cherry Tomatoes with Balsamic Vinaigrette	<b>Smoked Fries</b> \$16 Shoestring with Parmesan and Black Truffle Dip
<b>Angry Wings (8 pcs)</b> \$18 Battered Chicken Wings with Chilli Dip	<b>Caesar Salad</b> \$18 Baby Romaine Lettuce, Smoked Eggs, Parmesan, Croutons and Bacon <i>Add Grilled Chicken Breast +\$6</i>
<b>Chilli Crab and Doughnuts</b> \$24 Tempura Soft Shell Crab, Chilli Crab Dip and Bonito Doughnuts	

## SANDWICHES & BURGERS (TILL 6PM)

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

Sandwiches and Burgers are served with French Fries

## PASTAS, NOODLES & GRAINS

<b>Spaghetti alla Norma</b> \$24 Tomato Sauce, Eggplant and Ricotta	<b>Crab Meat Aglio Olio</b> \$26 Squid Ink Linguine, Blue Swimmer Crab Meat, Fennel and Lime
<b>Carbonara</b> \$24 Bacon, Cream, Grana Padano and Egg	<b>Protein Bowl</b> Quinoa, Pumpkin, Avocado, Spinach, Edamame, Tomato, Pickled Cabbage, Egg and Pine Nuts <i>Choice of:</i> Grilled Chicken Breast \$26 Impossible Plant-based Meat \$28
<b>Beef Bolognese Spaghetti</b> \$18 Minced Beef, Tomato Sauce, Parmesan Cheese and Spaghetti	

## MAINS

<b>Pineapple-Glazed Pork Ribs</b> \$36 Pork Ribs Marinated in BBQ Sauce	<b>Grilled Vegetable Parmigiana</b> \$28 Grilled Vegetables with Fresh Mozzarella, Tahini and Chickpea
<b>Fish &amp; Chips</b> \$26 Sea Bass, Onion Batter, Coated Fries, Greens, Tartar Sauce and Lemon	<b>Rack of Lamb</b> \$50 Char-grilled Lamb Rack, Seasonal Vegetables, Steak Fries with Prune Sauce
<b>Norwegian Fjord Trout (400g)</b> \$58 Cured & Lightly Cooked with Berry Salsa. <i>Served with 2 sides</i>	<b>Chicken Fricassée</b> \$28 with Farm Mushrooms and Cordyceps Flower. <i>Served with 2 sides</i>
<b>Herb-roasted Half Chicken</b> \$19 Oven Roasted Half Chicken, Seasonal Vegetables, Mashed Potatoes and Chicken Jus	<b>Beef Sirloin Steak (240g)</b> \$28 Grass-Fed Argentinian Beef. <i>Served with 2 sides and sauce</i>
<b>Crispy Pork Knuckle</b> \$48 Crispy Skin Pork Knuckle and Gravy. <i>Served with 2 sides</i>	<b>Beef Ribeye Steak (240g)</b> \$38 Grain-Fed Australian Black Angus Beef 150 Days. <i>Served with 2 sides and sauce</i>

Served with a choice of 2 sides. Choose from:

*Pilaf Rice | Mash Potato | Parsley Potato | French Fries | Roasted Vegetables | Cream Spinach | Sautéed Mushrooms | Green Salad*

Beef will be served with a choice of:

*Red Wine Sauce | Béarnaise Sauce | Truffle Butter*

## LOCAL FAVOURITES

<b>Chicken Satay (12 pcs)</b> \$16 Grilled Chicken Skewers. <i>Served with Peanut Sauce</i>	<b>Hainanese Chicken Rice</b> \$18 Ginger-Flavoured Rice. <i>Served with Dark Soy Sauce, Ginger, and Chilli Sauce</i>
<b>Bamboo Chicken Nasi Lemak</b> \$18 Asian Spiced Chicken, Bamboo Coconut Rice, Sambal Egg and Ikan Bilis Kacang	



## KIDS MEAL (for children below 12)

<b>Chicken &amp; Mushroom Quesadilla</b> \$14 Chicken & Mushroom with Cheese and Tomato. <i>Served with French Fries</i>	<b>Chicken Parmigiana</b> \$14 Parmesan Breaded Chicken Breast with Tomato Sauce
<b>Little Fish &amp; Chips</b> \$14 White Fish, Batter, Coated Fries, Tartar Sauce and Lemon	<b>Chicken Nuggets with Fries</b> \$14
<b>Spaghetti Pomodoro</b> \$14 Spaghetti with Tomato Sauce	

## DESSERTS

<b>Basque Cheesecake with Poached Mixed Berries</b> \$16	<b>Old Fashion Lemon Tart with Lime Sorbet</b> \$16
<b>Oolong &amp; Honey Pearl Drop</b> \$16	<b>Jar of Happiness</b> \$16 Vanilla Ice-cream, Wild Berry Compote, Shortbread, Mixed Berries and Almond Flakes
<b>Valrhona Chocolate Trio</b> \$16	

VEGETARIAN SPICY

Please inform our staff if you have any food allergies or dietary requirements.  
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# NON-ALCOHOLIC DRINKS

## FRESHLY PRESSED JUICES

<b>Red Iron</b> Apple, Beetroot, Carrot and Ginger	<b>C</b> 8% sugar	\$7	<b>Vitamin Booster</b> Orange, Carrot and Lemon	<b>C</b> 7% sugar	\$7	<b>Morning Glow</b> Pineapple, Apple, Cucumber and Turmeric	<b>C</b> 8% sugar	\$7
<b>Immuno Punch</b> Apple, Celery, Cucumber, Lemon and Kiwi	<b>C</b> 7% sugar	\$7						

## COFFEE & TEA

<b>Freshly Brewed Coffee / Decaffeinated Coffee</b>	\$5	<b>Espresso</b>	Single \$5 Double \$6	<b>Cappuccino</b> <b>C</b> 3% sugar	Hot \$6 Ice \$8	
<b>Latte</b> <i>Café   Matcha   Matcha Azuki</i>	Hot \$6 Ice \$8	<b>Flavoured Latte</b> <i>Hazelnut   Mocha   Vanilla   Caramel</i>	<b>D</b> 13% sugar	\$8.50	<b>Affogato</b> <b>D</b> 23% sugar	\$10

## JUICES & SODA

<b>Lime</b>	<b>D</b> 12% sugar	\$7	<b>Orange</b>	<b>C</b> 8% sugar	\$7	<b>Cranberry</b>	<b>C</b> 9% sugar	\$7
<b>Mango</b>	<b>C</b> 7% sugar	\$9	<b>Pineapple</b>	<b>C</b> 10% sugar	\$7	<b>Passion Fruit</b>	<b>D</b> 11% sugar	\$9
<b>Red Bull</b>	\$8	<b>Coke / Coke Light / Sprite / Ginger Ale / Tonic / Root Beer</b>	\$5					

## TROPICAL SCAPE FIZZ

<b>Mango</b> <b>C</b> 7% sugar	/	<b>Yuzu</b> <b>C</b> 9% sugar	/	<b>Watermelon</b> <b>C</b> 10% sugar	\$9
<b>Wild Berries</b> <b>C</b> 10% sugar	/	<b>Lychee</b>			

## ARBORA'S SELECTION OF PREMIUM TEAS

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

## ICE-CREAM FLOAT & SHAKES

<b>Ice-cream Floats</b> <b>D</b> 27% sugar	\$10			
<i>Root Beer   Coke   Sprite</i>				
<b>Ice-cream Shakes</b>	\$9			
<i>Vanilla</i> <b>D</b> 9% sugar	/	<i>Chocolate</i> <b>D</b> 12% sugar	/	<i>Strawberry</i> <b>D</b> 12% sugar

## ICE BLENDED COFFEE

<b>Mocha</b> <b>D</b> 13% sugar	/	<b>Caramel</b> <b>D</b> 12% sugar	/	<b>Popcorn Latte</b> <b>D</b> 20% sugar	\$11.50
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## BOTTLED WATER

<b>Acqua Panna (Still) / San Pellegrino (Sparkling)</b>	\$7
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## COCKTAILS

<b>Botanic Watermelon Boost</b> \$12 <i>Bombay Sapphire Gin, Triple Sec and Watermelon Juice</i>	<b>Botanic Pineapple Boost</b> \$12 <i>Malibu Rum, Triple Sec and Pineapple Juice</i>	<b>Lychee Bubbles</b> \$14 <i>Prosecco, Midori and Lychee Liqueur</i>
<b>Botanic Zest</b> \$15 <i>Roku Gin, Honey, Fresh Young Ginger, Juniper Berry and Tonic Chaser</i>	<b>Honey &amp; Spice</b> \$15 <i>Pernod, Triple Sec, Star Anise, Honey and Fresh Lime</i>	<b>Mount Faber Singapore Sling</b> \$18
<b>Singapore Sling</b> Glass \$18 Jug \$50 <i>Original   Lychee   Yuzu</i>	<b>Frozen / Shaken Margarita</b> Glass \$14 Jug \$50 <i>Original   Mango   Lychee Watermelon   Strawberry</i>	<b>Classic Mojito</b> Glass \$14 Jug \$50 <i>Mango   Lychee   Watermelon Strawberry</i>
<b>Frozen / Shaken Daiquiri</b> Glass \$18 Jug \$50 <i>Mango   Lychee   Watermelon</i>	<b>Red / White Sangria</b> Glass \$15 Jug \$50	<b>Martini</b> \$15 <i>Mango   Lychee   Watermelon</i>

## BEERS

### DRAUGHT BEERS

<b>Tiger</b>	Half-pint \$12 One-pint \$15 Tower \$72
<b>Heineken Silver</b>	Half-pint \$13 One-pint \$16 Tower \$72

### BOTTLED BEERS

<b>Corona</b>	\$13
<b>Heineken</b>	\$13
<b>Guinness Stout</b>	\$14
<b>Erdinger Dunkel</b>	\$16

### BOTTLED CIDERS

<b>Strongbow</b>	\$13
<b>Somersby</b>	\$13

### BOTTLED BUCKET OF 5

<b>Heineken / Corona Guinness Stout / Strongbow Somersby</b>	\$58
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## SPIRITS

### BLENDED SCOTCH

<b>Ballantine's Finest</b>	Shot \$11 Bottle \$138
<b>Monkey Shoulder</b>	Shot \$13 Bottle \$168
<b>Johnnie Walker Black Label</b>	Shot \$13 Bottle \$168

### SINGLE MALT

<b>Balvenie 12 years Double Wood</b>	Shot \$14 Bottle \$198
<b>Macallan 12 years Sherry Cask</b>	Shot \$15 Bottle \$248

### JAPANESE MALT

<b>Nikka From The Barrel</b>	Shot \$13 Bottle \$188
<b>Yamazaki Distiller's Reserve</b>	Shot \$16 Bottle \$255

### GIN

<b>Bombay London Dry</b>	Shot \$11 Bottle \$138	<b>Suntory Roku</b>	Shot \$13 Bottle \$188
<b>Hendrick's</b>	Shot \$13 Bottle \$188		

### VODKA

<b>Absolut Blue</b>	Shot \$11 Bottle \$138
<b>Grey Goose</b>	Shot \$12 Bottle \$168

## WINES

### CHAMPAGNE

<b>C1 Laurent Perrier Brut Champagne</b> <i>France</i>	Bottle \$119
<b>C2 Pommery Rosé Champagne</b> <i>France</i>	Bottle \$139

### SPARKLING

<b>S4 Piccini Prosecco</b> <i>Italy</i>	Glass \$13 Bottle \$78
<b>S3 Prosecco Rose DOC Meliora Brut Millesimato</b> <i>Italy</i>	Glass \$15 Bottle \$96

### WHITE

<b>W2 Karri Oak Chardonnay</b> <i>Australia</i>	Glass \$13 Bottle \$76
<b>W3 Oyster Bay, Sau. Blanc</b> <i>New Zealand</i>	Glass \$13 Bottle \$76
<b>W6 Novaripa Arenile Abruzzo Pecorino</b> <i>Italy</i>	Glass \$13 Bottle \$72
<b>W7 Bodega Sottano Chardonnay</b> <i>Argentina</i>	Glass \$13 Bottle \$80
<b>W10 Clarendelle By Haut Brion Blanc</b> <i>France</i>	Glass \$16 Bottle \$98

### ROSÉ

<b>R1 Casillero del Diablo Reserva Rosé</b> <i>Chile</i>	Glass \$13 Bottle \$76
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### RED

<b>R3 Marrenon Merlot Les Grains</b> <i>France</i>	Glass \$13 Bottle \$76
<b>R4 Novaripa Arenile Abruzzo Montalpucciano</b> <i>Italy</i>	Glass \$13 Bottle \$76
<b>R5 Pete's Pure Shiraz</b> <i>Australia</i>	Glass \$13 Bottle \$76
<b>R6 Bodega Sottano Malbec</b> <i>Argentina</i>	Glass \$13 Bottle \$80
<b>R8 Clarendelle By Haut Brion Rouge</b> <i>France</i>	Glass \$16 Bottle \$98

### DESSERT

<b>W5 Vallebelbo Fior Di Vigna Moscato d'Asti</b> <i>Italy</i>	Glass \$13 Bottle \$76
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Kindly check with our staff on the availability of the wines and the latest vintages. If your choice of wine is unavailable, the next available wines or vintages will be recommended for your selection. We apologize for any inconvenience caused.

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Nutri-Grade is based on default preparation, at 100% sugar level (before addition of ice).