

WEEKDAY MENU

STARTERS, SOUPS & SALADS

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

SANDWICHES & BURGERS (TILL 6PM)

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

Sandwiches and Burgers are served with French Fries

PASTAS, NOODLES & GRAINS

Pasta "Hokkien Mee" 🐓 Grilled River Prawns and Bacon. <i>Served with Sambal</i>	\$28	Crab Meat Aglio Olio Squid Ink Linguine, Blue Swimmer Crab Meat, Fennel and Lime	\$26
Spaghetti alla Norma 🌿 Tomato Sauce, Eggplant and Ricotta	\$24	Protein Bowl 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	\$24
Carbonara Bacon, Cream, Grana Padano and Egg	\$24		
Beef Bolognese Spaghetti Minced Beef, Tomato Sauce, Parmesan Cheese and Spaghetti	\$18		

KIDS MEAL (for children below 12)

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

MAINS

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

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

Half Lobster Laksa 🌶️ Half Lobster, Laksa Gravy and Rice Noodles	\$22	Chicken Satay (12 pcs) Grilled Chicken Skewers. <i>Served with Peanut Sauce</i>	\$16
Bamboo Chicken Nasi Lemak 🌶️ Asian Spiced Chicken, Bamboo Coconut Rice, Sambal Egg and Ikan Bilis Kacang	\$18	Taste of Singapore Platter 🐓 \$36 Baby Lobster Hokkien Noodle, Chilli Crab Dip with Soft Shell Crab, Charcoal-grilled Chicken Satay, Hainanese Chicken Rice	\$36
Hainanese Chicken Rice Ginger-Flavoured Rice. <i>Served with Dark Soy Sauce, Ginger, and Chilli Sauce</i>	\$18		

DESSERTS

Basque Cheesecake with Poached Mixed Berries 🌿	\$16	Old Fashion Lemon Tart with Lime Sorbet 🌿	\$16
Oolong & Honey Pearl Drop 🌿	\$16	Jar of Happiness 🌿 Vanilla Ice-cream, Wild Berry Compote, Shortbread, Mixed Berries and Almond Flakes	\$16
Cempedak Bread & Butter Pudding 🌿 🐓	\$16		
Valrhona Chocolate Trio 🌿	\$16		

NON-ALCOHOLIC DRINKS

FRESHLY PRESSED JUICES

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

COFFEE & TEA

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

JUICES & SODA

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

TROPICAL SCAPE FIZZ

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

ARBORA'S SELECTION OF PREMIUM TEAS

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

ICE-CREAM FLOAT & SHAKES

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

ICE BLENDED COFFEE

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

Acqua Panna (Still) / San Pellegrino (Sparkling)	\$7
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COCKTAILS

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

BEERS

DRAUGHT BEERS	BOTTLED BEERS	BOTTLED CIDERS
Tiger Half-pint \$12 One-pint \$15 Tower \$72	Corona \$13	Strongbow \$13
Heineken Silver Half-pint \$13 One-pint \$16 Tower \$72	Heineken \$13	Somersby \$13
	Guinness Stout \$14	BOTTLED BUCKET OF 5
	Erdinger Dunkel \$16	Heineken / Corona Guinness Stout / Strongbow Somersby \$58

SPIRITS

BLENDED SCOTCH	SINGLE MALT	JAPANESE MALT
Ballantine's Finest Shot \$11 Bottle \$138	Balvenie 12 years Double Wood Shot \$14 Bottle \$198	Nikka From The Barrel Shot \$13 Bottle \$188
Monkey Shoulder Shot \$13 Bottle \$168	Macallan 12 years Sherry Cask Shot \$15 Bottle \$248	Yamazaki Distiller's Reserve Shot \$16 Bottle \$255
Johnnie Walker Black Label Shot \$13 Bottle \$168		
GIN	VODKA	
Bombay London Dry Shot \$11 Bottle \$138	Suntory Roku Shot \$13 Bottle \$188	Absolut Blue Shot \$11 Bottle \$138
Hendrick's Shot \$13 Bottle \$188		Grey Goose Shot \$12 Bottle \$168

WINES

CHAMPAGNE	
C1 Laurent Perrier Brut Champagne France	Bottle \$119
C2 Pommery Rosé Champagne France	Bottle \$139
SPARKLING	
S4 Piccini Prosecco Italy	Glass \$13 Bottle \$78
S3 Prosecco Rose DOC Meliora Brut Millesimato Italy	Glass \$15 Bottle \$96
WHITE	
W2 Karri Oak Chardonnay Australia	Glass \$13 Bottle \$76
W3 Oyster Bay, Sau. Blanc New Zealand	Glass \$13 Bottle \$76
W6 Novaripa Arenile Abruzzo Pecorino Italy	Glass \$13 Bottle \$72
W7 Bodega Sottano Chardonnay Argentina	Glass \$13 Bottle \$80
W10 Clarendelle By Haut Brion Blanc France	Glass \$16 Bottle \$98
ROSÉ	
R1 Casillero del Diablo Reserva Rosé Chile	Glass \$13 Bottle \$76
RED	
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
R8 Clarendelle By Haut Brion Rouge France	Glass \$16 Bottle \$98
DESSERT	
W5 Vallebelbo Fior Di Vigna Moscato d'Asti Italy	Glass \$13 Bottle \$76

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.

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

All prices are subject to 10% service charge & prevailing government taxes



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