

## Starters

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<b>Chef's Soup</b> <i>soup of the day</i>	12
<b>Sweet Potato Fries</b>	12
<b>Truffle Fries</b> <i>truffle salt, shaved parmesan cheese, chopped parsley</i>	14

## Salads

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	Half	Full
<b>Mexican Chicken</b> <i>with crispy tortilla, avocado, spiced corn salsa, crème fraiche and romaine lettuce</i>	15	22
<b>Quinoa</b> (G) (V) <i>orange, capers, beetroot, red onion, grilled courgette, cucumber and mesclun salad with sherry vinaigrette</i>	15	22
<b>Caesar</b> <i>poached egg, romaine lettuce, parmesan cheese</i>		
- <i>sous vide chicken breast, avocado</i>	16	23
- <i>crabmeat, pine nuts</i> (N)	17	24
<b>Citrus Fruits &amp; Tuna Salad</b> (G) (N) (V) <i>Japanese-spiced tuna, figs, watermelon, baby spinach, feta cheese, red radish, candied walnuts, seasonal citrus fruits and white balsamic dressing</i>	17	24
<b>Heirloom Tomatoes &amp; Burrata Cheese</b> (G) (V) <i>Spanish heirloom tomatoes, Italian burrata cheese, basil, mesclun salad, arbequina oil and olive powder</i>	17	24

## Sandwiches & Burgers

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<b>The Marmalade Club</b> (P) <i>boney baked ham, chicken salad, egg, gem lettuce and roma tomatoes on multigrain toast served with sweet potato fries</i> <i>Gluten-free bread is available upon request</i> (G)	24
<b>Truffle Beef Burger</b> <i>200gm beef patty, smoked cheddar cheese, caramelized onions, sautéed mushrooms, truffle aioli, mesclun salad with parmesan fries</i>	25
<b>Minute Steak Sandwich</b> <i>grilled sirloin steak, onion marmalade, house mustard blend, gem lettuce, tomato, arugula on multigrain toast with sweet potato fries</i> <i>Gluten-free bread is available upon request</i> (G)	28
<b>Miso Lobster</b> <i>lobster chunks in tobiko and miso mayo with gem lettuce, tomato, cucumber and red radish on sesame bun with fries</i>	34
<b>Risotto</b>	
<b>Truffled Field Mushroom Risotto</b> (G) (V) <i>with wild mushroom mix, portobello confit, sliced truffles and parmesan cheese</i>	25
<b>Lobster Barley Risotto</b> <i>celeriac, carrots, onion, garlic flower, lobster tail, whole tiger prawns, lobster braised barley, sour cream and tarragon</i>	34

## Pasta

### Lala Clams Vongole

*spaghetti with lala clams, garlic, sliced chili, anchovies, lemongrass in white wine*

22

### Arrabiata (V)

*penne with grilled aubergine and feta cheese in spicy tomato sauce*

24

### The Marmalade Mac & Cheese (V)

*on a skillet with parmesan, truffle butter and hint of blue cheese*

24

### Carbonara (P)

*spaghetti with slow cooked egg, bacon, parmesan cheese, parsley and onion in cream sauce*

25

### Seared Scallop And Prawn

*linguine with whole tiger prawns and Japanese scallop in prawn bisque sauce*

26

### Spicy Crabmeat (N)

*linguine with jumbo and lump crabmeat, pine nuts, tomatoes and chili*

26

*Gluten-free spaghetti or penne is available upon request (G)*

## Afternoon Tea

(Available from 3pm to 6pm daily)

### High Tea Set

38 per set

Your Choice of Teas (2 Pots)

serves 2

*with a selection of egg & cress, beef & horseradish and green land shrimp finger sandwiches  
buttermilk scones with candied orange & cranberry,  
strawberry preserve, clotted cream and your  
choice of any two cupcakes*

### Buttermilk Scones (10 pcs)

20

A mix of candied orange & cranberry flavours

serves

*with strawberry preserve,*

2 to 3

*orange marmalade and clotted cream*

## Meat & Fish

### Pan-Seared Barramundi

*basil couscous, fresh heirloom tomato salad, braised shallots and basil oil*

28

### Prosciutto Wrapped Atlantic Halibut (G) (P)

*with parsnip purée, saffron foam, asparagus, cherry tomato confit and fresh gremolata*

32

### Roasted Stuffed Chicken (G)

*French-cut chicken breast stuffed with baby spinach, sun-dried tomatoes, portobello mushrooms served with heirloom carrots, seared asparagus, roasted potatoes and Dijon Velouté sauce*

28

### Char Siew Kurobuta Pork Belly (G) (P)

*soy & honey-glazed pork belly, apple-chilli chutney, roasted pumpkin mash and sweet potato chips*

32

### The Marmalade Steak & Eggs

*US Angus 250g ribeye with pomme purée, fried egg and thyme jus*

40

(G) Gluten-free (N) Contains nuts (P) Contains pork (V) Vegetarian



## Asian Corner

Palak Paneer (V)	20	Hainanese Chicken Rice	22
<i>with mint raita, naan bread, papadums, white rice, cucumber, tomato, onion and lime wedges</i>		<i>with choice of chicken breast or leg meat, chicken and pandan-flavoured rice, chye sim, spicy chili sauce and chicken broth soup</i>	
Field Mushroom Fried Rice (V)	20	Singapore Spicy Fried Rice	22
<i>with white truffle oil, shimeji mushroom, tomato, shiitake mushroom, enoki mushroom, fried egg and sliced truffles</i>		<i>with vegetables, chicken char siew, whole prawns, egg, sambal, Chinese sausage and chili padi</i>	
Seafood Hor Fun	22	Nonya Chicken Curry	24
<i>with tiger prawn, japanese scallop, squid, chye sim, flat rice noodle and chicken broth</i>		<i>with mint raita, naan bread, prawn crackers, white rice, cucumber, tomato, onion and lime wedges</i>	
Hokkien Noodle (P)	22	Singapore Laksa	26
<i>with whole prawn, japanese scallop, squid, crispy pork fat, yellow &amp; thick bee boon noodle, bean sprouts, local chives and chicken broth</i>		<i>with slipper lobster, dried bean curd, fishcake, prawns, bean sprouts, hard-boiled egg, thick bee boon noodle and spicy coconut broth</i>	

## Brunch (Available only on Saturdays, Sundays and public holidays till 6pm)

The Marmalade Pancakes (V) (N)	20	Quinoa Breakfast Bowl (G)	24
<i>pancakes served with sliced bananas, candied walnuts, sliced almonds, fresh berries topped with whipped cream and salted caramel sauce</i>		<i>smoked salmon gravlax served with avocado, baby spinach, heirloom carrots, heirloom tomatoes with balsamic dressing and topped with a poached egg</i>	
Signature Croque Madame (P)	20	Marmalade Big Breakfast (P)	26
<i>topped with béchamel sauce, honey baked ham, sunny side egg served with spiced paprika relish and mesclun salad</i>		<i>beef and pork sausages, candied hickory smoked bacon, golden hash brown, cherry vine tomatoes, Southwestern baked beans and two eggs any style served with toasted brioche bread</i>	
The Marmalade French Toast (P)	22	Japanese Lobster Benedict	32
<i>cinnamon spiced brioche with mascarpone filling served with candied hickory smoked bacon, Canadian maple syrup and fresh berries</i>		<i>Boston lobster chunks tossed with miso dressing, tobiko, Japanese cucumber, sliced radish topped with two poached eggs and citrus hollandaise on toasted English muffins and served with mesclun salad</i>	
		<i>*Classic Benedict (P) or Florentine Benedict (V) available</i>	20



## Cupcakes

Hazel (N) <i>chocolate cupcake, hazelnut spread, chocolate butter cream filling, hazelnuts</i>	5
Lavender Sugée (N) <i>sugee cupcake, lavender butter cream, lemon curd filling</i>	5
Cloud Nine <i>white coconut cupcake with cream cheese</i>	5
Mudslide (N) <i>chocolate cupcake, orange marmalade filling, hazelnut feuilletine, vanilla and chocolate butter cream</i>	5
Raspberry Swirl Cheesecake <i>cheesecake, graham cracker cookies, raspberry coulis</i>	5
Red Velvet <i>red velvet cupcake, coconut cream cheese frosting</i>	5
Salted Caramel Pecan Tart <i>chocolate cupcake, salted caramel filling, toffee butter cream, pecans</i>	5
Smores (N) <i>chocolate cupcake, graham cracker cookies, chocolate ganache filling, marshmallow meringue, marshmallows, chocolate shavings</i>	5

## Ice Cream by Cold Stone Creamery®

*Enjoy the ultimate ice cream experience with Cold Stone Creamery®'s super-premium ice cream made fresh daily!*

1 scoop	5
2 scoops	8

*Pick your choice of flavours below:*

Chocolate / Peanut Butter (N) /  
Red Velvet / Strawberry / Vanilla

## Cakes & Pie

Slice Whole

Chocolate Banana Banoffee Pie <i>with chocolate ganache, banana, banana chocolate cream and chocolate shavings</i>	10	50
Old Fashioned Chocolate Fudge Cake	10	70
Lemon Meringue Sponge Cake	10	70
The Marmalade Carrot Cake (N)	10	70
Sea Salt Caramel Cheesecake (N)	10	70
Rainbow Cake	10	70
Hazelnut Mocha Cake (N)	10	70

## Puddings & Tarts

Caramelized Pear Bread Pudding <i>with seasalt caramel sauce and Cold Stone Creamery®'s French vanilla ice cream</i>	14
Chocolate Pudding <i>with espresso ganache and Cold Stone Creamery®'s French vanilla ice cream</i>	14
Lemon Brûlée Tart <i>with chantilly cream</i>	14
Sticky Date & Toffee Pudding <i>with toffee sauce and Cold Stone Creamery®'s French vanilla ice cream</i>	14
Assorted Mini Platter (4 items) <i>mini sticky date pudding, mini chocolate pudding, pear bread pudding and lemon tart</i>	28


(N) Contains nuts



## Smoothies

	Glass
<b>B&amp;B</b> <i>banana, blueberry, natural yoghurt, vanilla gomme, soy milk</i>	11
<b>Berries</b> <i>strawberry, raspberry, banana, natural yoghurt, fresh milk</i>	11
<b>Clockwork</b> <i>avocado, banana, natural yoghurt, honey, skimmed milk</i>	11
<b>Joy</b> <i>banana, mango, soy milk, honey, natural yoghurt</i>	11
<b>Mango Lassi</b> <i>mango, natural yoghurt, fresh milk</i>	11

## Shakes

Served with whipped cream and   
Cold Stone Creamery®'s super-premium ice cream

	Glass
<b>Classic Vanilla</b> <i>Cold Stone Creamery®'s French vanilla ice cream, fresh milk, salted caramel sauce</i>	10
<b>Cookies &amp; Cream</b> <i>Oreo Cookies, chocolate, Cold Stone Creamery®'s French vanilla ice cream, fresh milk</i>	11
<b>Chocolate Fudge</b> <i>Cold Stone Creamery®'s chocolate ice cream, chocolate sauce, fresh milk, chocolate shaving</i>	12
<b>Red Velvet Explosion</b> <i>Cold Stone Creamery®'s red velvet ice cream, raspberry sauce, fresh milk</i>	12
<b>Strawberries &amp; Cream</b> <i>Cold Stone Creamery®'s strawberry ice cream, fresh strawberries, fresh milk</i>	12

## Water

	Bottle
Acqua Panna 500ml	7
Acqua Panna 750ml	10
San Pellegrino Sparkling 500ml	7
San Pellegrino Sparkling 750ml	10

## Soft Drinks

	Can
Coke, Coke Zero, Sprite, Ginger Ale, Tonic, Soda	6

## Coffee by Oriole Coffee Roasters

<b>The Magpie Blend</b> <i>A coffee blend to bridge the masses. Bold with chocolates and nuts, the magpie was created to be easily palatable.</i>	Cup
<b>Babyccino</b>	3.5
<b>Espresso</b>	6
<b>Espresso Macchiato</b>	6
<b>Long Black</b>	6
<b>Cappuccino</b>	7
<b>Flat White</b>	7
<b>Latte</b>	7
<b>Mocha</b>	7
<b>Crème Caramel Caffe Latte</b>	7.5
<b>Hot Chocolate</b>	7.5

*Add \$1 for soymilk, add \$2 for double shots*

## Selection of Gryphon Teas

	Pot
<b>Black Tea</b>	7
<b>Earl Grey Himalaya / Malty Breakfast Tea / Orchid Oolong</b>	
<b>Herbs &amp; Fruits Tea</b>	7.5
<b>Chamomile Garden / Crunchy Apple / Pomegranate Red Currant / Vanilla Lemongrass</b>	
<b>Green Tea</b>	8
<b>Peppermint / Uji Gyokuro</b>	
<b>White Tea</b>	8
<b>Moscato Blanc</b>	

## Chilled

	Glass
<b>Cucumber Mint Tea</b>	7.5
<b>Forest Berry Tea</b>	7.5
<b>Iced Lemon Tea</b>	7.5
<b>Summer Peach Tea</b>	7.5
<b>Affogato</b> <i>espresso served with a scoop of Cold Stone Creamery®'s French vanilla ice cream</i>	8
<b>Iced Chocolate</b> <i>milk, drinking chocolate served with a scoop of Cold Stone Creamery®'s French vanilla ice cream</i>	9
<b>Iced Coffee</b> <i>milk, espresso served with a scoop of Cold Stone Creamery®'s French vanilla ice cream</i>	9
<b>Iced Latte</b> <i>milk, espresso</i>	9
<b>Iced Mocha</b> <i>espresso, drinking chocolate served with a scoop of Cold Stone Creamery®'s French vanilla ice cream</i>	9

## Champagne

	Bottle
Moët & Chandon, Impérial Brut <i>Champagne, France</i>	100
Moët & Chandon, Impérial Rose <i>Champagne, France</i>	115

## Sparkling

	Glass	Bottle
Domaine Chandon, Brut <i>Yarra Valley, Australia</i>	14	70
Innocent Bystander, Moscato <i>Victoria, Australia (375ml)</i>		40

## White

	Glass	Bottle
Cape Mentelle Sauvignon Blanc - Semillon <i>Margaret River, Australia</i>	14	60
Frankland Estate, Rocky Gully, Riesling <i>Frankland River, Australia</i>		65
Villa Maria Estate, Private Bin East Coast, Chardonnay <i>Gisborne, New Zealand</i>	15	75

## Red

	Glass	Bottle
Terrazas Altos Del Plata Cabernet Sauvignon <i>Mendoza, Argentina</i>	14	55
Domaine Chandon, Pinot Noir <i>Yarra Valley, Australia</i>		60
'Sneaky" Killibinbin, Shiraz <i>Langborn Creek, Australia</i>	15	65
Piccini, Chianti Riserva, Sangiovese <i>DOCG, Tuscany, Italy</i>		75

## Spirits

	Glass	Bottle
Cruzan Light Rum	13	180
Gordon's Gin	13	180
Smirnoff Red	13	180
Jack Daniel's	14	200
Johnnie Walker Black Label	14	200

## Beers

	Bottle
Carlsberg	12
Tiger	12
Corona	14
Asahi Black	14

## Cocktails

	Glass	Jug
Mojito <i>classic, wildberry</i>	16	
Sangria <i>red apple, orange, fresh orange juice, red wine</i>	16	40
Bellinis <i>peach, mango, lychee</i>	19	
Kir Royale <i>sparkling Chandon, crème de cassis</i>	19	
Mimosa <i>Champagne, orange juice</i>	19	

## Juices

	Glass
Apple	8
Orange	8
Age Buster <i>orange, pineapple, strawberry promotes healthy bones and nourishes hair</i>	10
Morning Zing <i>pineapple, orange, ginger strengthens immunity, aids digestion</i>	10
Revitalizer <i>pear, lime, mint leaves lowers blood pressure, soothes skin</i>	10
Vitamin Booster <i>apple, beetroot, carrot detoxifies and heals, rich in vitamins A, B and C</i>	10

