

Starters

Sweet Potato Fries (V) 12
served with sriracha mayo

Truffle Fries (V) 14
truffle oil, truffle salt, parmesan cheese, parsley

Baked Camembert (V) 18
sundried tomatoes, capers, black olives, dried fruits and sourdough bread

Maryland Crab Cakes 26
served with homemade tartar sauce

Salads

Caesar and Kale (V) 20
romaine, kale, avocado, poached egg, sourdough croutons, served with homemade dressing
- chicken
- smoked salmon

Grilled Pear and Arugula (V) (N) 22
sliced pears, arugula, walnuts, pine nuts, tomatoes, parmigiano cheese with honey mustard dressing

Mexican Chicken 23
with crispy tortilla, avocado, spiced corn salsa, crème fraiche and romaine lettuce

Heirloom Tomatoes & Burrata Cheese (G) (V) 26
Spanish heirloom tomatoes, Italian burrata cheese, mesclun salad and olive powder

Soups

Pumpkin Soup (V) 14
served with sourdough toast

Truffle Mushroom Soup (V) 14
served with a dollop of crème fraîche and herb croutons

Sandwiches & Burgers

Summer Vegetables Sandwich (V) (N) 22
aubergine, zucchini, capsicums, shiitake mushrooms and hummus served on a toasted Turkish pide

The Marmalade Club (P) 24
honey baked ham, chicken salad, egg, gem lettuce, roma tomatoes on multigrain toast served with sweet potato fries

Spicy Sriracha Chicken Burger 24
25
spiced chicken patty, sriracha mayo, blue cheese and mesclun salad with parmesan fries

Truffle Beef Burger 28
200gm beef patty, smoked cheddar cheese, caramelized onions, sautéed mushrooms, truffle aioli, mesclun salad with parmesan fries

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


Prices are subject to 10% service charge and 7% goods & service tax



Pasta & Risotto

Gluten-free spaghetti or penne is available upon request 

Spaghetti Alle Vongole 24
spaghetti with Korean clams, anchovies and white wine sauce

Arrabiata  24
penne with grilled aubergine and feta cheese in spicy tomato sauce

The Marmalade Mac & Cheese  24
on a skillet with parmesan, truffle butter and hint of blue cheese

Carbonara  25
spaghetti with slow cooked egg, bacon in cream sauce

Truffled Field 25
Mushroom Risotto  
with wild mushroom mix, portobello confit, sliced truffles and parmesan cheese

Spicy Crabmeat  26
crabmeat, pine nuts, tomatoes and chili

Seared Scallop And Prawn 28
linguine with whole tiger prawns and scallop in prawn bisque sauce

Meat & Fish

Brick Pressed Chicken 30
marinated with mixed herbs, roasted celeriac, potatoes and topped with truffle herb butter

Grilled Salmon & Roasted Potatoes 30
with carrots, fine beans and served with mustard cream sauce

Pan-Seared Barramundi 32
basil couscous, fresh heirloom tomato salad, braised shallots and basil oil

Steak & Potatoes 40
striploin with mustard potatoes, French beans, carrots, truffle butter and thyme jus

Asian

Kimchi Fried Rice 26
served with striploin, nori and sous vide egg

Curry Barramundi 28
aubergine, okra, cherry tomatoes, fragrant Japanese rice served with curry sauce

Singapore Laksa 32
slipper lobster, dried beancurd, fishcakes, beansprouts, quail eggs, tiger prawns, scallops and thick bee hoon noodles in a spicy coconut broth

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Brunch


(Available only on Saturdays, Sundays and public holidays till 3pm)

The Marmalade French Toast (P) 22 <i>cinnamon spiced brioche with mascarpone filling served with candied hickory smoked bacon, Canadian maple syrup and fresh berries</i>	Marmalade Big Breakfast (P) 26 <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>
Quinoa Breakfast Bowl (G) 24 <i>smoked salmon served with avocado, baby spinach, heirloom carrots, heirloom tomatoes with balsamic dressing and topped with a poached egg</i>	Japanese Lobster Benedict 36 <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>
	*Classic Benedict (P) or Florentine Benedict (V) available 20

Afternoon Tea

(Available from 3pm to 6pm daily)

High Tea Set 60 per set Your Choice of Teas (2 Pots) serves 2 <i>with smoked salmon sandwiches, cucumber sandwiches, truffle egg mayo sandwiches, chili crabmeat sliders, petits fours, buttermilk scones with candied orange & cranberry, strawberry preserve, clotted cream and two cupcakes</i>

Top up \$15 to enjoy a bottle of Moscato (375ml) 

Dessert

Sticky Date & Toffee Pudding 14 <i>with toffee sauce and Cold Stone Creamery®'s French vanilla ice cream</i>
Caramelized Pear Bread Pudding 14 <i>with seasalt caramel sauce and Cold Stone Creamery®'s French vanilla ice cream</i>
Cempedak Crème Brûlée 14 <i>rich custard base topped with a layer of hardened caramelized sugar and berries</i>
Matcha Tart 14 <i>chocolate charcoal tart, azuki red beans, matcha and sesame filling and topped with berries and cream</i>

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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
Villa Maria Estate, Private Bin East Coast, Chardonnay <i>Gisborne, New Zealand</i>	15	75
Frankland Estate, Rocky Gully, Riesling <i>Frankland River, Australia</i>		65

Red

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

Beers

	Bottle
Carlsberg	12
Tiger	12
Asahi Black	14
Corona	14

Cocktails

	Glass	Bottle
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	

Coolers

	Glass
Earl Grey Lychee Freeze	8.5
Iced Cucumber Mint Tea	8.5
Iced Ginger Tea	8.5
Iced Lemon Tea	8.5
Signature Lemonade	8.5

Refreshing Juices

	Glass
Apple Juice <i>increases immunity against common infections</i>	8
Orange Juice <i>detoxifies and boosts immune system</i>	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


Sparkling Soda (Tapping Tapir)

	Bottle
Apple & Vanilla	7
Hibiscus & Lime	7

Smoothies

B&B	11
<i>banana, blueberry, natural yoghurt, vanilla gomme, soy milk</i>	
Berries	11
<i>strawberry, raspberry, banana, natural yoghurt, fresh milk</i>	
Joy	11
<i>banana, mango, soy milk, honey, natural yoghurt</i>	
Mango Lassi	11
<i>mango, natural yoghurt, fresh milk</i>	

Shakes

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

Classic Vanilla	10
<i>Cold Stone Creamery®'s French vanilla ice cream, fresh milk, salted caramel sauce</i>	
Cookies & Cream	11
<i>Oreo Cookies, chocolate, Cold Stone Creamery®'s French vanilla ice cream, fresh milk</i>	
Chocolate Fudge	12
<i>Cold Stone Creamery®'s chocolate ice cream, chocolate sauce, fresh milk, chocolate shaving</i>	
Strawberries & Cream	12
<i>Cold Stone Creamery®'s strawberry ice cream, fresh strawberries, fresh milk</i>	

Water

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

Soft Drinks

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

Coffee by Oriole Coffee Roasters



The Magpie Blend - A coffee blend to bridge the masses. Bold with chocolates and nuts, the magpie was created to be easily palatable. **Cup**

Babyccino	3.5
Espresso	6
Espresso Macchiato	6
Long Black	6
Cappuccino	7
Flat White	7
Latte	7
Mocha	7
Crème Caramel Caffe Latte	7.5
Hot Chocolate	7.5

Add \$1 for soy milk
Add \$1 for an extra shot

Iced Coffee

Glass

Affogato	9
<i>espresso served with a scoop of Cold Stone Creamery®'s French vanilla ice cream</i>	
Iced Chocolate	9
<i>milk, drinking chocolate served with a scoop of Cold Stone Creamery®'s French vanilla ice cream</i>	
Iced Coffee	9
<i>milk, espresso served with a scoop of Cold Stone Creamery®'s French vanilla ice cream</i>	
Iced Latte	9
<i>milk, espresso</i>	
Iced Mocha	9
<i>espresso, drinking chocolate served with a scoop of Cold Stone Creamery®'s French vanilla ice cream</i>	

Tea by Monogram

Pot

Crunchy Apple	8
Earl Grey Neroli	8
Gold Moscato	8
Jasmine Silk Pearls	8
Milky Oolong	8
Pomegranate Red Currant	8
Shiso Mint	8
Uji Sencha	8
Lapsang Florale with Saffronais	10
Morning English with Rose of Ariana	10

Genevieve Lee's Dessert Creations

MasterChef Singapore Runner-Up

Reimagined Kaya Toast (N) 14

Pistachio sponge, coconut cream, brown toast meringue shards, Cold Stone Creamery®'s gula melaka ice cream

Sunset in the Glass (N) 14

Lemongrass wafer, kaffir lime meringue, mango sorbet, fresh mango, spiced nuts

The Blue Rhapsody (N) Slice - 10

Blueberry gel, lavender hazelnut crumble, cream cheese frosting, blackcurrant meringues

Whole - 70



Gen Lee
at the pantry

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Cupcakes

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

Cakes & Pie

Slice Whole

Chocolate Banana Banoffee Pie	10	50
Hazelnut Mocha Cake ^(N)	10	70
Lemon Meringue Sponge Cake	10	70
Old Fashioned Chocolate Fudge Cake	10	70
Pecan Pie ^(N)	10	70
Sea Salt Caramel Cheesecake ^(N)	10	70
The Marmalade Carrot Cake ^(N)	10	70

Cold Stone Creamery[®]'s super-premium ice cream



Chocolate / Strawberry / Vanilla

- 1 Scoop	5
- 2 Scoops	8

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