


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, banana shallots, mesclun salad and olive powder

Soups


Pumpkin Soup (V) 14
served with sourdough chips


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

Sandwiches & Burgers

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

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

 Impossible™ Truffle Burger 29
Impossible™ patty, smoked cheddar cheese, caramelized onions, sautéed mushrooms, truffle aioli, mesclun salad with parmesan fries

 New Item (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
chilli paste 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 29
*marinated with mixed herbs, roasted celeriac,
potatoes and topped with truffle herb butter*


 Grilled Salmon & Roasted Potatoes 29
*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*

 Wagyu Steak & Eggs 39
*Australian wagyu beef steak with
fried eggs, smoked cheddar,
black pepper sauce and French fries*

Asian

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

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





 Singapore Laksa 29
*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  22 <i>cinnamon spiced brioche with mascarpone filling served with candied hickory smoked bacon, Canadian maple syrup and fresh berries</i>	Marmalade Big Breakfast  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  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>
	<i>*Classic Benedict  or Florentine Benedict  available 20</i>

Afternoon Tea



(Available from 3pm to 6pm daily)



High Tea Set 58 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 

Dessert

Sticky Date & Toffee Pudding 14 <i>with toffee sauce and French vanilla ice cream</i>	
Caramelized Pear Bread Pudding 14 <i>with seasalt caramel sauce and 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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Sparkling

	Glass	Bottle
Prosecco <i>Scavi & Ray, Veneto, Italy</i>	14	45

White

	Glass	Bottle
Sauvignon Blanc <i>Casas del Toqui Single Estate, Central Valley, Chile</i>	14	45
Chardonnay <i>Barramundi, South Eastern Australia</i>	15	55
Moscato <i>Little Eden, South Eastern Australia</i>		55
Riesling <i>Heritage Road, South Eastern, Australia</i>		58
Pinot Grigio <i>Bottega, Veneto, Italy</i>		58
Chenin Blanc <i>Voyager Estate, Margaret River, Australia</i>		68

Red

	Glass	Bottle
Merlot <i>Casas del Toqui Single Estate, Central Valley, Chile</i>	14	45
Shiraz / Petit Verdot <i>Barramundi, South Eastern Australia</i>	15	55
Tempranillo <i>Monte Liano, Rioja, Spain</i>		55
Pinot Noir <i>Little Eden, South Eastern Australia</i>		55
Malbec <i>Domaine Bousquet, Mendoza, Argentina</i>		58
Cabernet Sauvignon <i>"Girt By Sea", Voyager Estate, Margaret River, Australia</i>		68

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 ice cream **Glass**

Classic Vanilla	10
<i>French vanilla ice cream, fresh milk, salted caramel sauce</i>	
Cookies & Cream	11
<i>Oreo Cookies, chocolate, French vanilla ice cream, fresh milk</i>	
Chocolate Fudge	12
<i>chocolate ice cream, chocolate sauce, fresh milk, chocolate shaving</i>	
Strawberries & Cream	12
<i>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



The Raven Blend – A coffee blend of Brazil and Costa Rica beans. Bold with chocolate and nuts with hints of citrus and grapes. The raven seeks to create a unique taste profile for the coffee lovers. **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 soymilk

Add \$1 for an extra shot

Iced Coffee

Glass

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

Cupcakes

Cloud Nine <i>white coconut cupcake with cream cheese</i>	5
Cranberry Lychee (V) <i>lychee cupcake with cranberry cream cheese</i>	5
Hazel (N) <i>chocolate cupcake, hazelnut spread, chocolate butter cream filling, hazelnuts</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

1 scoop	
2 scoops	
<i>Pick your choice of flavours below:</i>	
Chocolate / Strawberry / Vanilla	5
	8

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
Sea Salt Caramel Cheesecake (N)	10	70
The Marmalade Carrot Cake (N)	10	70

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