

Starters

Sweet Potato Fries (V) 12
served with sriracha mayo


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


Soups

Pumpkin Soup (V) 14
served with sourdough chips

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

Salads

 Caesar and Kale (V) 20
romaine, kale, avocado, poached egg, sourdough croutons, served with homemade dressing
- chicken 23
- crabmeat 25


 Grilled Pear and Arugula (N) (V) 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 fraîche and romaine lettuce

Citrus Fruits & Tuna Salad (N) 24
Japanese-spiced tuna, figs, watermelon, baby spinach, feta cheese, red radish, walnuts, seasonal citrus fruits and white balsamic dressing

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

Sandwiches & Burgers

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


The Marmalade Club (P) 24
boney baked ham, chicken salad, egg, lettuce and roma tomatoes on multigrain toast served with sweet potato fries
Gluten-free bread is available upon request (G)

Truffle Beef Burger 25
200gm beef patty, smoked cheddar cheese, caramelized onions, sautéed mushrooms, truffle aioli, mesclun salad with parmesan fries
+\$4 for IMPOSSIBLE™ patty

Minute Steak Sandwich 28
grilled sirloin steak, onion marmalade, house mustard blend, lettuce, tomato, arugula on multigrain toast with sweet potato fries
Gluten-free bread is available upon request (G)

Pasta & Risotto

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

 **Spaghetti Alle Vongole** 24
*spaghetti with Korean clams,
 anchovies and white wine 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 Mushroom Risotto   25
*with wild mushroom mix, portobello confit,
 sliced truffles and parmesan cheese*


Spicy Crabmeat  26
*linguine with jumbo and lump crabmeat,
 pine nuts, tomatoes and chili*

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

Gluten-free spaghetti or penne is available upon request 

Afternoon Tea

(Available from 3pm to 6pm daily)


 **High Tea Set** 48 per set
 Your Choice of Teas (2 Pots) serves 2
*With a selection of smoked salmon, roast beef,
 truffle egg mayo and cranberry chicken sandwiches,
 buttermilk scones with candied orange & cranberry,
 strawberry preserve, orange marmalade, clotted cream,
 petite signature cakes and two petite 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*

 New Item  Gluten-free  Contains nuts  Contains pork  Vegetarian


Meat & Fish

Roasted Stuffed Chicken 28
*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*

 **Grilled Salmon & Roasted Potatoes** 29
*with carrots, fine beans and served with
 mustard cream sauce*

Char Siew Kurobuta Pork Belly  32
*soy & boney-glazed pork belly, apple-chilli chutney,
 roasted pumpkin mash and sweet potato chips*

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 Corner

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| <p>Hainanese Chicken Rice
with choice of chicken breast or leg meat, chicken and pandan-flavoured rice, Hong Kong kai lan, spicy chili sauce and chicken broth soup</p> | 22 |  <p>Kimchi Fried Rice
served with beef striploin, nori and sous vide egg</p> | 26 |
| <p>Hokkien Noodle </p> <p>with tiger prawn, Japanese scallop, squid, crispy pork lard, yellow & thick bee hoon noodles, bean sprouts and Chinese chives</p> | 22 |  <p>Singapore Laksa
slipper lobster, dried beancurd, fishcakes, beansprouts, quail eggs, tiger prawns, scallop and thick bee hoon noodles in a spicy coconut broth</p> | 29 |
| | |  <p>Curry Barramundi
aubergine, okra, cherry tomatoes, fragrant Japanese rice served with curry sauce</p> | 28 |

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

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| <p>The Marmalade Pancakes  </p> <p>pancakes served with sliced bananas, candied walnuts, sliced almonds, fresh berries topped with whipped cream and salted caramel sauce</p> | 20 | <p>Quinoa Breakfast Bowl </p> <p>smoked salmon gravlax served with avocado, baby spinach, heirloom carrots, heirloom tomatoes with balsamic dressing and topped with a poached egg</p> | 24 |
| <p>Signature Croque Madame </p> <p>topped with béchamel sauce, honey baked ham, sunny side egg served with spiced paprika relish and mesclun salad</p> | 20 | <p>Marmalade Big Breakfast </p> <p>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</p> | 26 |
| <p>The Marmalade French Toast </p> <p>cinnamon spiced brioche with mascarpone filling served with candied hickory smoked bacon, Canadian maple syrup and fresh berries</p> | 22 | <p>Japanese Lobster Benedict</p> <p>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</p> <p><small>*Classic Benedict  or Florentine Benedict  available</small></p> | 36 |



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Cupcakes

Cloud Nine 5
white coconut cupcake with cream cheese

Cranberry Lychee (V) 5
lychee cupcake with cranberry cream cheese

Hazel (N) 5
chocolate cupcake, hazelnut spread, chocolate butter cream filling, hazelnuts

Mudslide (N) 5
chocolate cupcake, orange marmalade filling, hazelnut feuilletine, vanilla and chocolate butter cream

Raspberry Swirl Cheesecake 5
cheesecake, graham cracker cookies, raspberry coulis

Red Velvet 5
red velvet cupcake, coconut cream cheese frosting

Salted Caramel Pecan Tart 5
chocolate cupcake, salted caramel filling, toffee butter cream, pecans

Smores (N) 5
chocolate cupcake, graham cracker cookies, chocolate ganache filling, marshmallow meringue, marshmallows, chocolate shavings

Ice Cream

1 scoop 5

2 scoops 8

Pick your choice of flavours below:

Chocolate / Strawberry / Vanilla

Cakes & Pie

Slice Whole

Chocolate Banana Banoffee Pie 10 50
with chocolate ganache, banana, banana chocolate cream and chocolate shavings

Hazelnut Mocha Cake (N) 10 70

Lemon Meringue Sponge Cake 10 70

Old Fashioned Chocolate Fudge Cake 10 70

Rainbow Cake 10 70

Sea Salt Caramel Cheesecake (N) 10 70

The Marmalade Carrot Cake (N) 10 70

Puddings & Tarts

Caramelized Pear Bread Pudding 14
with seasalt caramel sauce and French vanilla ice cream

Chocolate Pudding 14
with espresso ganache and French vanilla ice cream

Lemon Brûlée Tart 14
with chantilly cream

Sticky Date & Toffee Pudding 14
with toffee sauce and French vanilla ice cream

Assorted Mini Platter (4 items) 28
mini sticky date pudding, mini chocolate pudding, pear bread pudding and lemon tart

(N) Contains nuts (V) Vegetarian



Smoothies

Glass

B&B	11
<i>banana, blueberry, natural yoghurt, vanilla gomme, soy milk</i>	
Berries	11
<i>strawberry, raspberry, banana, natural yoghurt, fresh milk</i>	
Clockwork	11
<i>avocado, banana, natural yoghurt, honey, skimmed 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>	
Red Velvet Explosion	12
<i>red velvet ice cream, raspberry sauce, fresh milk</i>	
Strawberries & Cream	12
<i>strawberry ice cream, fresh strawberries, fresh milk</i>	

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
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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 \$2 for double shots

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

Chilled

Glass

Cucumber Mint Tea	7.5
Forest Berry Tea	7.5
Iced Lemon Tea	7.5
Summer Peach Tea	7.5
Affogato	8
<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>	

Sparkling Glass Bottle

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

White Glass Bottle

Sauvignon Blanc	14	45
<i>Casas del Toqui Single Estate, Central Valley, Chile</i>		

Chardonnay	15	55
<i>Barramundi, South Eastern Australia</i>		

Moscato		55
<i>Little Eden, South Eastern Australia</i>		

Riesling		58
<i>Heritage Road, South Eastern, Australia</i>		

Pinot Grigio		58
<i>Bottega, Veneto, Italy</i>		

Chenin Blanc		68
<i>Voyager Estate, Margaret River, Australia</i>		

Red Glass Bottle

Merlot	14	45
<i>Casas del Toqui Single Estate, Central Valley, Chile</i>		

Shiraz / Petit Verdot	15	55
<i>Barramundi, South Eastern Australia</i>		

Tempranillo		55
<i>Monte Liano, Rioja, Spain</i>		

Pinot Noir		55
<i>Little Eden, South Eastern Australia</i>		

Malbec		58
<i>Domaine Bousquet, Mendoza, Argentina</i>		

Cabernet Sauvignon / Merlot		68
<i>"Girt By Sea", Voyager Estate, Margaret River, Australia</i>		

Spirits Glass Bottle

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

Carlsberg		12
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Tiger		12
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Corona		14
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Asahi Black		14
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Cocktails Glass Jug

Mojito		16
<i>classic, wildberry</i>		

Sangria	16	40
<i>red apple, orange, fresh orange juice, red wine</i>		

Bellinis		19
<i>peach, mango, lychee</i>		

Kir Royale		19
<i>sparkling Chandon, crème de cassis</i>		

Mimosa		19
<i>Champagne, orange juice</i>		

Juices Glass

Apple		8
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Orange		8
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Age Buster		10
<i>orange, pineapple, strawberry</i>		
<i>promotes healthy bones and nourishes hair</i>		

Morning Zing		10
<i>pineapple, orange, ginger</i>		
<i>strengthens immunity, aids digestion</i>		

Revitalizer		10
<i>pear, lime, mint leaves</i>		
<i>lowers blood pressure, soothes skin</i>		

Vitamin Booster		10
<i>apple, beetroot, carrot</i>		
<i>detoxifies and heals, rich in vitamins A, B and C</i>		

