

SINGAPORE'S  
BEST STRIP OF SAND



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@TANJONGBEACHCLUB



## STARTERS

<b>Seasonal Fresh Oysters</b> classic mignonette, lemon	7
<b>Truffle Fries</b> black truffle, parmesan	15
<b>Crispy Calamari</b> lemon saffron aioli	20
<b>Bucket of Atlantic Prawns</b> served chilled, Marie Rose	26
<b>Snapper Ceviche</b> lime, mango, avocado, coconut, radish, ginger, sweet potato chips	23
<b>Tanjong Salad</b> baby romaine, broccoli, kale, nashi pear, corn, lemon with <i>grilled chicken</i> +5 with <i>smoked salmon</i> +8	17
<b>Barbecued Octopus Salad</b> baby spinach, quinoa, fennel, pomegranate, orange sherry vinaigrette	24
<b>Burrata</b> jalapeño & basil salsa verde, crostini	21
<b>Steak Tartare</b> USDA Prime Beef, cognac, capers, parsley, chipotle, egg, cornichons, crostini	25
<b>Charcuterie</b> jamón ibérico, prosciutto, salami, olives, mozzarella, pickles, sourdough	48

## MAINS

<b>Tanjong Burger</b> Wagyu patty, smoked cheddar, egg, bacon, tomato, onion, lettuce, mustard, brioche bun, fries with <i>truffle fries</i> +5	28
<b>Lemongrass Roast Chicken</b> sous vide chicken breast, carrot and ginger puree, lemongrass rice salad	25
<b>Beer Battered Fish &amp; Chips</b> hake, homemade tartar sauce	25
<b>Market Fresh Fish of the Day</b> vine-ripened tomato & pine nut salsa, basil emulsion	39
<b>Spaghetti alle Vongole</b> clams, parsley, garlic, chilli	27
<b>Chorizo Orecchiette Pasta</b> minced Spanish Iberian chorizo, Hokkaido scallops, cherry tomatoes, Parmigiano-Reggiano	33
<b>Lobster Bun</b> Maine lobster, avocado, lime mayonnaise, ebiko, brioche bun, fries	38
<b>USDA Angus Prime Ribeye</b> beetroot remoulade, kale, broccolini with <i>half Maine lobster</i> +32	55
<b>Maine Lobster (Half 300g / Whole 600g)</b> charred baby gem, garlic chilli oil	38 / 70

<b>TBC Seafood Platter</b> whole cracked Maine lobster, oysters, prawns, clams, octopus, classic mignonette, homemade tartar sauce, Marie Rose	148
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## SWEETS

<b>Seasonal Fruit Bowl</b>	15
<b>Banana Coconut Tarte Tatin</b> caramelised banana, almond crunch, vanilla ice cream	15
<b>Cheesecake with Strawberries</b> yoghurt cheese mousse, dehydrated strawberries, strawberry ice cream	14
<b>Chocolate Parfait</b> apricot sauce, caramel tuile, orange gel, crème brûlée ice cream	16
<b>Mixed Berry Frost</b> chilled berries, yoghurt ice cream, raspberry lemongrass coulis	16
<b>Mövenpick Ice Cream &amp; Sorbet (single / triple)</b> 6 / 15 vanilla / strawberry / chocolate / crème brûlée / yoghurt / lime sorbet	

## KIDS

<b>Fish &amp; Chips</b>	15
<b>Spaghetti Pomodoro</b> tomato, basil, parmesan	14
<b>Tanjong Junior</b> Wagyu patty, smoked cheddar	15
<b>Sundae Funday</b> raspberry jelly, rice crispies, popcorn, mixed berry coulis, vanilla & chocolate ice cream	10
<b>Pancakes (brunch only)</b> buttermilk pancakes, blueberries, maple syrup	11
<b>Sausage &amp; Eggs (brunch only)</b> chipolata, honey-smoked ham, sunny-side eggs, sourdough toast	15
<b>Doughnuts (brunch only)</b> brioche doughnuts, Nutella, hazelnuts, cinnamon	10

## BRUNCH

SERVED ON WEEKENDS AND  
PUBLIC HOLIDAYS FROM 10AM-3PM

<b>Honey Yoghurt Parfait</b> 16 house roasted macadamia, date and almond granola, chia pudding, raspberry jam
<b>Açaí Bowl</b> 21 mango, blueberries, Inca berry confit, hazelnut granola, toasted coconut
<b>Smashed Avo Toast</b> 20 avocado, sourdough toast, Danish feta, basil, chilli, olive oil
<b>Eggs Benedict</b> <i>Norwegian smoked salmon, crispy capers</i> 24 <i>grilled champagne ham, arugula</i> 23 <i>sautéed spinach and kale</i> 19
<b>The Weekender Fry-Up</b> 29 eggs, bacon, chipolata, mushrooms, homemade baked beans, smashed potato, tomatoes, toast with <i>house Bloody Mary</i> +14
<b>Chorizo Quesadilla</b> 27 minced Spanish Iberian chorizo, spinach, egg, chipotle relish, guacamole, sour cream <i>vegetarian</i> 24
<b>Truffled Eggs &amp; Ham</b> 33 black truffle scrambled eggs, jamón ibérico, sourdough toast
<b>Buttermilk Pancakes</b> 18 vanilla cream cheese, berry compote, mint, maple syrup
<b>Doughnuts</b> 15 brioche doughnuts, Nutella, hazelnuts, cinnamon
<b>Sides +6</b> egg / mushrooms / spinach / bacon / avocado (half) / vine-ripened tomatoes / baked beans / chipolata sausage / smashed potato / sourdough

## WINES

### WHITE

	Glass / Bottle
<b>Babydoll Sauvignon Blanc</b> Marlborough	19 / 90
<b>Viu Manent Reserva Chardonnay</b> Colchagua Valley	17 / 80
<b>The Winery of Good Hope Chenin Blanc</b> Stellenbosh	18 / 85
<b>Miles from Nowhere Semillon Sauvignon Blanc</b> Margaret River	120
<b>Chaffey Bros Not Your Grandma's Riesling</b> Eden Valley	95
<b>Layer Cake Chardonnay</b> Central Coast California	110
<b>Mt Difficulty Roaring Meg Pinot Gris</b> Central Otago	135
<b>Château de Beaucastel, Coudoulet de Beaucastel</b> Côtes du Rhône	160

### ROSÉ

<b>Babydoll Rosé</b> Marlborough	18 / 85
<b>Château de Berne Méditerranée Rosé</b> Provence	20 / 100
<b>La Bohème Dry Pinot Noir Rosé</b> Yarra Valley	120
<b>AIX Rosé</b> Provence	magnum 180

### RED

<b>The Winery of Good Hope Pinot Noir</b> Stellenbosch	19 / 90
<b>Viu Manent Reserva Malbec</b> Colchagua Valley	17 / 80
<b>Nashwauk Tempranillo</b> McLaren Vale	95
<b>Layer Cake Cabernet Sauvignon</b> Central Coast	110
<b>Domaine de la Grand'Cour Fleurie</b> Beaujolais	135
<b>Domaine Marcel Lapierre Morgon</b> Beaujolais	170

## SPIRITS

### GIN

	Glass / Bottle
<b>Four Pillars Rare Dry</b>	15 / 248
<b>Hendrick's</b>	17 / 288
<b>Gin Mare</b>	16 / 268
<b>Star of Bombay</b>	19 / 288
<b>The Botanist</b>	18 / 288

All Gin & Tonics are served with East Imperial Tonic

### VODKA

<b>Reyka</b>	15 / 248
<b>Grey Goose</b>	17 / 268
<b>Belvedere</b>	18 / 288
<b>Grey Goose 1.5L</b>	538
<b>Absolut Elyx 1.5L / 3L / 4.5L</b>	538 / 1088 / 1588
<b>Belvedere 1.75L / 6L</b>	590 / 1888

### WHISK(E)Y

<b>Bulleit Bourbon</b>	14 / 248
<b>Monkey Shoulder</b>	16 / 268
<b>Hibiki NV</b>	18 / 288
<b>Macallan 12yrs</b>	19 / 288

### RUM

<b>Kraken Black Spiced Rum</b>	15 / 248
<b>Sailor Jerry</b>	15 / 248
<b>Mount Gay Black Barrel</b>	16 / 268
<b>Diplomatico Exclusiva Reserva</b>	18 / 288

### AGAVE

<b>Milagro Silver</b>	14 / 248
<b>Don Julio Reposado</b>	15 / 268
<b>Mina Real Mezcal Blanco</b>	15 / 268
<b>Tequila Fortaleza Blanco</b>	16 / 268
<b>Los Danzantes Mezcal Reposado</b>	17 / 288

### HOUSEPOUR SPIRITS

	14 / 218
<b>SHOTS</b>	Single / Pair
<b>Coconut &amp; Pineapple Rum</b>	12 / 20
<b>Jalapeño &amp; Pineapple Cachaça</b>	12 / 20

## COCKTAILS

	Glass
<b>Copabavana</b> dark rum infused with vanilla & banana, homemade passion fruit syrup, coconut, pineapple	20
<b>Resting Peach Face</b> gin, vanilla & orange syrup, peach bitter, ginger beer, lime, blood orange & cranberry sorbet	21
<b>Flamingo Margarita</b> tequila blanco, homemade jalapeño syrup, lime, strawberries	21
<b>Papa Don't Peach</b> lavender infused peach bellini	19
<b>Bloody Mary</b> vodka, tomato, citrus & spices <i>add extra shot +5</i>	19
<b>Porto Summer Spritz</b> white port infused with rosemary, apple, pear, tonic, homemade bitter orange	19
<b>Piña Colada</b> frozen blend of spiced rum, pineapple & coconut, served in a hollowed-out pineapple	23
<b>Malayan Mai Tai</b> house infused rum, lime, curaçao, orgeat, secret blend of pandan & tropical flavours	21

	Glass / Pitcher
<b>Tanjong Spritz</b> Aperol, vanilla & orange syrup, citrus & bubbles	19 / 68
<b>Summer Sangria</b> summer fruit macerated in red wine & spices	21 / 68
<b>Pimm's My Ride</b> Pimm's, Beefeater gin, blood orange & cranberry sorbet, ginger ale, summer fruit	21 / 73
<b>Tropical Daiquiri</b> Plantation rum, fresh lime, homemade pineapple & hibiscus syrup	20 / 70
<b>Captain's Trove (group serve)</b> Mumm Champagne and house infused rum with secret blend of tropical flavours served in a treasure chest	338

## BEER & CIDER

	Bottle / Bucket
<b>Corona</b>	14 / 60
<b>Asahi Super Dry</b>	15 / 65
<b>Little Creatures Bright Ale</b>	16 / 70
<b>Lost Coast Great White Wheat</b>	15 / 65
<b>Albens Original Apple Cider</b>	14 / 60
<b>Strongbow Apple Cider (Gold Apple / Elderflower)</b>	15 / 65
<b>Peroni</b>	15 / 65

## BUBBLY

	Glass / Bottle / Twin
<b>Bellussi Prosecco Brut</b>	18 / 90 / -
<b>G.H. Mumm Cordon Rouge</b>	140 / 240
<b>Moët &amp; Chandon Brut Impérial</b>	160 / 280
<b>Veuve Clicquot Yellow Label</b>	180 / 330
<b>Moët &amp; Chandon Rosé Impérial</b>	190 / 340
<b>Ruinart Blanc de Blancs</b>	270 / 500
<b>Perrier-Jouët Belle Epoque 2006</b>	395 / 750
<b>Dom Pérignon 2006</b>	395 / 750

## THIRST QUENCHERS

	Glass
<b>Tanjong Lemonade</b> fresh lemon, mint	10
<b>Root Beer Float</b>	10
<b>Spiced Pineapple &amp; Hibiscus Ice Tea</b>	10
<b>Earl Grey &amp; Elderflower Ice Tea</b>	10
<b>Smoothie</b> coconut & pandan / mango & rosemary	10
	Bottle
<b>Acqua Panna / S. Pellegrino 1L</b>	10
	Glass
<b>FRESHLY SQUEEZED JUICES</b>	
<b>Orange / Pineapple / Watermelon</b>	9
<b>Young Coconut</b> <i>add signature banana rum +9</i>	10
<b>HOT BEVERAGES</b>	
<b>Guerilla Espresso</b> espresso / piccolo / cappuccino / latte <i>add extra shot +1</i>	6
<b>A.muse Tea Selections</b> Breakfast Brew / Chamomile / Earl Grey / Emerald Mint	7