

SINGAPORE'S  
BEST STRIP OF SAND



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@TANJONGBEACHCLUB



## NIBBLES

<b>Seasonal Oysters</b> (min. 3pcs) yuzu mignonette	8 / pc
<b>Crispy Calamari</b> kaffir lime aioli	21
<b>Truffle Fries</b> black truffle, parmesan, rosemary	16
<b>Bucket of Atlantic Prawns</b> served chilled, Marie Rose	27
<b>Tuna Cracker</b> spiced soy dressing, crispy wonton skins, yellowfin tuna	23
<b>Crudités</b> miso bagna cauda	18
<b>Charcuterie</b> beef pastrami, Italian coppa, Hungarian salami, homemade pickles, pain de cristal <i>with wagyu bresaola +19</i> <i>with 5J jamón ibérico +22</i>	28

## STARTERS

<b>Ranger's Valley Wagyu Beef Carpaccio</b> pine nuts, kaffir aioli, basil, jicama	25
<b>Artigiani Buffalo Milk Stracciatella</b> baby beets, honey, hazelnuts	26
<b>Hokkaido Scallop Ceviche</b> nikkei tiger's milk, burnt corn, coriander cress	28
<b>Tanjong Salad</b> cucumber, red cabbage, kale, pomegranate, spiced seeds <i>with grilled chicken breast +6</i> <i>with smoked salmon +8</i>	18

## BRUNCH

<b>Matcha Granola Parfait</b> pine nuts, adzuki beans, dried strawberries	18
<b>Seasonal Fruit Bowl</b> coconut yoghurt	16
<b>Smashed Avo Toast</b> avocado, sourdough toast, Danish feta, basil, chilli, olive oil <i>with two cage-free poached eggs +6</i>	21
<b>Eggs Benedict</b> Niman Ranch applewood smoked bacon	23
<b>Eggs Norwegian</b> Norwegian smoked salmon, crispy capers	24
<b>Eggs Florentine</b> sautéed baby spinach	19
<b>Grain Salad with Octopus</b> farro, red and white quinoa, root vegetables, burnt pepper coulis	25
<b>Buttermilk Pancakes</b> apple compote, whipped mascarpone, rose syrup	18
<b>Cage-Free Eggs</b> poached or fried with Niman Ranch applewood smoked bacon, roasted tomato, sourdough toast	24

### BRUNCH ADD-ONS

<b>Avocado</b> (half)	4
<b>Mushrooms</b>	4
<b>Niman Ranch Kielbasa Pork Sausage</b>	8
<b>Smoked Salmon</b>	8

## MAINS

<b>Beer Battered Fish &amp; Chips</b> chips, tartare, lemon, Australian organic romaine	27
<b>Tanjong Burger</b> USDA wagyu beef, smoked cheddar, bacon, goma mustard <i>with cage-free fried egg +4</i> <i>with short rib +10</i>	28
<b>Spaghetti alle Vongole</b> clams, parsley, garlic, chilli	27
<b>Miso Baked Hamachi Collar</b> chilled bok choy, shimeiji, ponzu sauce	33
<b>Grilled Westholme Wagyu Rump Cap</b> charred Australian organic romaine, buttered Japanese corn, ssam sauce	52
<b>Brandt Short Ribs Pappardelle</b> pulled short ribs ragout, petit pois, scallions, freshly grated horseradish	38
<b>Spatchcock</b> spiced coconut sauce, sautéed potatoes, pickled red cabbage	32
<b>Lobster Bun</b> Maine lobster, avocado, lime mayonnaise, tobiko, brioche bun, fries	38
<b>Maine Lobster</b> (Half 250g / Whole 500g) charred Australian organic romaine, garlic chilli oil	38 / 70

<b>Tanjong Seafood Platter</b>	150
whole cracked Maine lobster, seasonal oysters, prawns, clams, smoked octopus, yuzu mignonette, Marie Rose	

## SWEETS

<b>Banana Phyllo with Ice Cream</b> banana compote, kataifi, cream cheese	16
<b>Cheesecake with Strawberries</b> yoghurt cheese mousse, dehydrated strawberries, strawberry ice cream	16
<b>Tropical Chocolate Popsicle</b> passionfruit, pineapple, jivara chocolate ice cream, oatmeal crumble	16
<b>Mixed Berry Frost</b> chilled berries, yoghurt ice cream, raspberry lemongrass coulis	16
<b>Mövenpick Ice Cream &amp; Sorbet</b> (single / triple)	6 / 16
vanilla / strawberry / chocolate / 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

## 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</b> <b>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

<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

### SHOTS

<b>Coconut &amp; Pineapple Rum</b>	12 / 20
<b>Jalapeno &amp; Pineapple Cachaça</b>	12 / 20
<b>Banana &amp; Vanilla Rum</b>	12 / 20

## COCKTAILS

<b>Copabana</b> dark rum infused with vanilla & banana, homemade passion fruit syrup, coconut, pineapple	20
<b>Malayan Mai Tai</b> house infused rum, lime, curaçao, orgeat, secret blend of pandan & tropical flavours	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>Coastal Caipirinha</b> tropical barrel cachaça infused with pineapple and jalapeño, fresh lime, sugar	20
<b>Porto Summer Spritz</b> white port infused with rosemary, apple, pear, tonic, homemade bitter orange	19
<b>Bloody Mary</b> vodka, tomato, citrus & spices <i>with extra shot +5</i>	19
<b>Piña Colada</b> frozen blend of spiced rum, pineapple & coconut, served in a hollowed-out pineapple	23
	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</b> Mumm Champagne and house infused rum with secret blend of tropical flavours served in a treasure chest	group serve 338

## BEER & CIDER

<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</b> Gold Apple / Elderflower	15 / 65

## BUBBLY

<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

<b>Tanjong Lemonade</b> fresh lemon, mint	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 / salted caramel & banana	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>with signature banana rum +9</i>	10
	Glass
<b>HOT BEVERAGES</b>	
<b>Guerilla Espresso</b> espresso / piccolo / cappuccino / latte <i>with extra shot +1</i>	6
<b>A.muse Tea Selections</b> Breakfast Brew / Chamomile / Earl Grey / Emerald Mint	7