



FOOD AND BEVERAGE MENU





DANISH PASTRIES

EVERYDAY FROM 9AM TO 5PM

DANISH

(All danish served with Homemade Honey Sea Salt Almond Butter)

BUTTER CROISSANT	\$4.50
ALMOND CHOCOLATE CROISSANT	\$4.50
KAYA CROISSANT	\$4.50
PAIN AU CHOCOLAT	\$4.50

OTHER PASTRIES

AVAILABLE ALL DAY, ALL TIME

BREADS (2 SLICES)

(All sliced bread served with Butter and Homemade Berry Jam)

SOURDOUGH	\$4.20
RUSTIC BAGUETTE	\$4.20
BRIOCHE	\$4.20

CAKES BY SLICE

ONDEH-ONDEH 🧑🍳	\$7.50
MATCHA & YUZU BURNT CHEESECAKE	\$7.50
TIRAMISU CAKE	\$7.50
MANGO CREMUX CHEESECAKE 🧑🍳	\$7.50
CHOCOLATE COCONUT CARAMEL CAKE	\$7.50

BRUNCH

WEEKDAYS FROM 9AM TO 3PM,
WEEKENDS FROM 9AM TO 5PM


TOAST WITH EGGS  **\$13**
Toasted Sourdough with Butter & Homemade Jam, Eggs Your Way

CROISSANT WITH SCRAMBLE EGG **\$13**
Toasted Croissant, Scramble Eggs with Butter & Homemade Jam

FRUITS & GRANOLA ACAI BOWL     **\$13**
Blended Organic Acai Berry Base, Homemade Granola,
Seasonal Fruits, Honey Sea Salt Almond Butter, Toasted Coconut Flakes

FULL ENGLISH FRY-UP BREAKFAST **\$25**
Cumberland Sausage, Streaky Bacon, Locally Farmed Mushrooms,
Roasted Cherry Tomatoes, Potato Hash Brown, Baked Beans,
Toasted Sourdough with Butter
(Choice Of Egg: Sunny Side Up, Over Easy, Scrambled, Poached)

TANGLIN EGGS BENEDICT  **\$25**
English Muffin, Prociutto Ham, Baby Spinach, Locally Farmed Mushrooms,
Poached Eggs, Hollandaise Sauce, Petite Salad

BUBBLE & SQUEAK  **\$25**
Rosti, Fried Egg, Cumberland Sausage, Streaky Bacon,
Sautéed Seasonal Vegetables, Roasted Cherry Tomatoes, Butter Peas,
Hollandaise Sauce

STEAK & EGGS **\$33**
Rib Eye Steak, Onion Gravy, Roasted Potatoes,
Confit Cherry Tomatoes, Sunny Side Up Eggs

ADD-ONS

PROCIUTTO HAM (2PCS) **\$8**

CUMBERLAND SAUSAGE (1PC) **\$8**

ROASTED CHERRY TOMATOES **\$6**

SAUTÉED MUSHROOMS **\$6**

GRILLED STREAKY BACON (4PCS) **\$8**

POTATO HASH BROWN (3PCS) **\$5**

TOMATO BAKED BEANS **\$6**

COLESLAW **\$4**

PETITE SALAD **\$6**



LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,
WEEKENDS AVAILABLE ALL DAY


APPETISERS



TANGLIN SCOTCH EGG 
Coleslaw, Pickled Mustard Seeds,
Pickled Onion, Ranch Dressing

\$18



SPICED CURRY LAMB 
PAPADUM NACHOS

Yoghurt Dressing, Sweet and Sour Tomato Chutney,
Garden Peas, Pickled Onion

\$16



BIKINI DE PROSCUITTO 4PCS: \$11, 8PCS: \$22

Parma Ham, Emmental Cheese, White Truffle Mayo,
Served with Aioli



LAKSA FRIED CHICKEN BITES **\$16**
Served with Laksa Aioli, Lightly Spiced



LOADED BEEF NACHOS
Beef Ragout, Cheddar Cheese, Kalamata Olives,
Pico De Gallo, Tangy Chipotle Mayo

\$16



MINI YORKSHIRE PUDDING 
(5PCS) **\$18**

Roasted Angus Beef, Horseradish Cream,
Caramelized Onion Jam



CHILLI CRAB FRIES **\$18**
Topped with Aioli



TRUFFLE FRIES **\$15**
Topped with Parmesan Cheese,
Served with Ranch Dressing



LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,
WEEKENDS AVAILABLE ALL DAY

SOUPS

FIELD MUSHROOM SOUP   \$11


WITH TRUFFLE OIL

Served with Rustic Baguette

MULLIGATAWNY SOUP  \$11

Served with Charcoal Youtiao

SALADS

CAESAR SALAD  \$24

WITH GRILLED MASALA CHICKEN

Cos Lettuce, Ortiz Anchovy Dressing, Soft-Boiled Egg,
You Tiao Croutons, Crispy Garlic Bits, Bacon Bits,
Parmesan Cheese, Pickle Onion

WHITE "ROJAK" FRUIT SALAD   \$20

WITH KAFFIR LIME QUINOA

Mesclun Salad, You Tiao Croutons, Dragon-Fruit, Pineapple,
Turnip, Cucumber, Cherry Tomatoes, Cashew Nuts,
Ginger Flower Vinaigrette

SALMON NICOISE SALAD  \$26

Mesclun, Lettuce, Herbed Confit Salmon, Haricot,
Kalamata Olives, Cherry Tomatoes, Baby Potatoes,
Cucumber, Soft Boiled Egg, Citrus Dijon Vinaigrette

SALADS ADD-ONS

SOFT-BOILED EGG \$3

GRILLED MASALA CHICKEN \$8

SAUTÉED MUSHROOMS \$6

 CHEF'S SIGNATURE

 GLUTEN-FREE

 VEGETARIAN

 VEGAN

LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,
WEEKENDS AVAILABLE ALL DAY


WESTERN MAINS

ENGLISH FISH AND CHIPS  \$26
Beer-battered Halibut, French Fries, Coleslaw, Garlicky Tartar Sauce

BEEF WELLINGTON \$36
Parma Ham, Mushroom Duxelle, Herbed Butter Mash, Haricot, Confit Tomatoes

PAN SEARED SALMON \$28
(SALMON IS COOKED TO MEDIUM DONE)
Potato Mousseline, Provençal Ratatouille Vegetable, Lemon Beurre Blanc

GRANDMOTHER'S ROASTED CHICKEN \$28
1/2 Spatchcock Chicken, Onion Gravy, Yorkshire Pudding, Garden Peas, Roasted Potatoes, Roasted Carrots, Charred Broccoli

SUNDAY STEAK  \$36
Roasted Grass-Fed Angus Beef, Onion Gravy, Yorkshire Pudding, Garden Peas, Roasted Potatoes, Roasted Carrots, Charred Broccoli

IRISH SHEPHERD'S PIE \$26
Minced Lamb Ragout topped with Mashed Potato and Cheese

ASIAN-INSPIRED MAINS

CRISPY HAINANESE KUROBUTA PORK CHOP  \$32
Oriental Tomato Sauce, Garden Peas, Fries, Coleslaw

HAINANESE OXTAIL STEW \$28
Zucchini, Potatoes and Carrots. Served with Rustic Baguette

TANGLIN STYLE PAO FAN  \$34
(POACHED RICE)
Locally Farmed Tiger Prawns, Crabmeat, Clams, Scallop, Squid, Arugula, Puffed Rice, Onsen Egg with Rich Superior Broth

INDIAN BUTTER CHICKEN  \$27
Potatoes, Garden Peas, Cumin Pilaf Rice, Grilled Naan, Tomato Chutney

INDIAN BUTTER VEGETABLES WITH MOCK LAMB  \$27
Seasonal Vegetables, Potatoes, Cumin Pilaf Rice, Grilled Naan, Tomato Chutney





LUNCH AND DINNER

WEEKDAYS FROM 11AM ONWARDS,
WEEKENDS AVAILABLE ALL DAY

SANDWICHES

20 min waiting time as sandwich is freshly made to order.
(Served with Fries or Salad)

- THE ULTIMATE STEAK SANDWICH** \$28
Roasted Grass-Fed Angus Beef, Caramelized Onions, Arugula, Pickles, Tomatoes, Swiss Cheese, Tangy Chipotle Mayo between Sourdough Bread
- SLOW COOKED SPICED PULL PORK SANDWICH** \$26
Braised Spiced Iberico Pork Jowl, Celery Slaw, Cheddar Cheese, Aioli between Sourdough Bread

PASTA

Gluten-Free Spaghetti \$2.00
(20 min waiting time for Gluten-Free Spaghetti as pasta is freshly cooked to order)

- TIGER PRAWN SPICY AGLIO OLIO**  \$26
Spaghettini, Roasted Sliced Garlic, Bird Eye Chilli, Haricot, Fresh Parsley, Garlic Crumbs
- CREAMY SINGAPORE CHILI CRAB PASTA** \$26
Tagliatelle, Creamy Chili Crab Sauce, Cherry Tomatoes, Jumbo Lump Crab Meat, Crispy Batter Soft Shell Crab
- GRILLED CHICKEN WITH PESTO CREAM SAUCE** \$26
Linguine, Sun-Dried Tomato, Parmesan and Masala Chicken Thigh
- MEATY BEEF BOLOGNESE PASTA** \$26
Tagliatelle, Garden Peas, Fresh Parsley, Parmesan Cheese
- PRIMAVERA LASAGNA**   \$24
Gluten-Free Pasta Sheet, Locally Farmed Mushrooms, Wilted Baby Spinach, Zucchini, Tomato Fondue, Vegan Mozzarella, Creamy Garlic Cashew Sauce
- VEGETABLE AGLIO OLIO**  \$24
Spaghettini, Roasted Sliced Garlic, Bird Eye Chilli, Haricot, Sun-Dried Tomato, Mix Sweet Peppers, Mix Mushrooms, Fresh Parsley, Toasted Almond Flakes

DESSERTS



BRITISH BREAD & BUTTER PUDDING \$18
Rum & Raisins, Chocolate, Cinnamon, Vanilla Ice Cream, Cocoa Nibs

- 20 min waiting time



STICKY DATE PUDDING \$16
Brulee Banana, Irish Cream Liqueur Toffee Sauce, Nutella Soil, Papadum, Coconut Ice Cream



HERITAGE GULA MELAKA SAGO PUDDING \$14
Seasonal Fruits, Coconut Cream, Pandan Gula Melaka Syrup



ORH NEE \$16
Warm Homemade Yam Paste, Ginkgo Nuts, Steamed Pumpkin Cubes, Coconut Cream

FOR THE LITTLE ONES (FOR CHILDREN AGED 12 AND BELOW)

COMES WITH 1 SCOOP OF VANILLA / STRAWBERRY OR CHOCOLATE ICE CREAM



SALMON CREAMY TOMATO PASTA \$14
Served with Parmesan Cheese



MUSHROOM CREAM PASTA \$13
Served with Parmesan Cheese



MEATY BEEF BOLOGNESE PASTA \$13
Served with Parmesan Cheese



MINI FISH AND CHIPS \$15
Served with Coleslaw and Garlicy Tartar Sauce



CHICKEN POP & FRIES \$15
Served with Coleslaw, Ketchup & Mayo

COFFEE BY FAEMA ESPRESSO



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

BLACK

ESPRESSO	\$4
LONG BLACK	\$5
AMERICANO	\$5

WHITES

CAPPUCCINO	\$6
LATTE	\$6
FLAT WHITE	\$6
MACCHIATO	\$6
MOCHA	\$7

SPECIALITY DRINKS

CHAI SOY LATTE	\$9.90
HOT CHOCOLATE	\$9.90
BABYCCINO	\$3.50
ICED GULA MELAKA COFFEE	\$7
CREAMY LATTE	\$7
COCONUT CAPPUCCINO	\$7
COCONUT AMERICANO	\$7

ADD-ONS

EXTRA SHOT	+\$1.50
ICED	+\$1.00
SKINNY/ SOY/ ALMOND/OAT MILK	+\$1.50
VANILLA/ HAZELNUT/ CARAMEL	+\$1.50

HOT TEAS

\$9.00/ POT.

ALL TEAS ARE REFILLABLE.



Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

BLACK TEA

SUPREME EARL GREY

A timeless expression of robust Assam leaves with an aromatic liquoring of citrus bergamot.

GRAND CRU BREAKFAST

A dark and rich superb Assam black tea with amly undertones for a satisfying start to the day.

SUMMER MANGO

Chunky bits of Mango fruits combined with full-bodied black tea, taking you all the way to the tropics with every sip.

GREEN TEA

JASMINE GREEN

Rare and exceptional Long Jing green tea, married with intoxicating fragrant jasmine tea blossoms.

SECRETS OF SINGAPORE

Restorative tea featuring goji berries paired with a soothing blend of various tea leaves, perfumed with mild florals and exotic fruits.

ORGANIC MOROCCAN MINT

Cooling and aromatic, blends with fragrant mint leaves and handrolled green tea for a refreshing and heady cup.

Scan here for
nutritional facts



WELLNESS AND HERBAL

CHAMOMILE DREAM

(CAFFEINE-FREE)

Boost the immune system and relieve symptoms of anxiety, making it far more than just a sleep aid.

STRAWBERRY CREAM

(CAFFEINE-FREE)

Herbal blend of rich summer fruits and tropical florals, best paired with desserts.

ORGANIC YOGA CHAI

(CAFFEINE-FREE)

Sip after sip, strong cinnamon flavour with warm dulcet tones at the beginning and light spiciness in the finish thanks to ginger and pepper.

BLACK TEA

Complex and assertive, it is the most consumed of all the teas. It goes through four stages of production – withering, rolling, oxidation and drying/firing, resulting in an intense taste and contains more caffeine than less oxidized teas.

GREEN TEA

Our green teas capture the fresh clean air of high mountain tea gardens and define how green tea should taste. Fresh harvested leaves are skilfully steamed, rolled and pan-fired in a wok for the ultimate cup of well-being.

WELLNESS AND HERBAL

Steeped with health benefit praise, our caffeinefree herbal tea infusions are created with authenticity, using the choicest hand-harvested herbs, aromatic flowers, healthful fruits, premium spices, roots, seeds and rare botanicals from around the world.





OTHER BEVERAGES







Nutri-Grade mark is based on preparation at 120% sugar (before addition of ice)

ICED TEAS

- CLASSIC ICED LEMON TEA  \$9
- ICED STRAWBERRY TEA  \$9
- ICED PEACH TEA  \$9

FRESH JUICES

- APPLE JUICE  \$8
- ORANGE JUICE  \$8
- PINEAPPLE JUICE  \$8
- HOMEMADE  CALAMANSI JUICE \$8

ICED SPECIALITY DRINKS

- TCH FRUIT PUNCH  \$14
Mix of Cranberry, Orange, Apple and Pineapple
- CHOCOLATE MILKSHAKE  \$14
Chocolate Cream, Cocoa Powder, Chocolate Sauce, Milk and Vanilla Ice Cream
- VIRGIN STRAWBERRY MOJITO  \$10
- ICE CHOCO-CARAMEL LATTE  \$14

SOFT DRINKS

- PEPSI  \$5
- PEPSI BLACK  \$5
- 7-UP  \$5
- GINGER ALE  \$5

WATER

- EVIAN 750ML (STILL)  \$8
- EVIAN 750ML (SPARKLING)  \$8

FOR GIN ENTHUSIASTS

GIN AND TONIC

- TANGLIN CLASSIC \$18
Widges London Dry Gin, Cucumber, Rosemary, and Fever-Tree Tonic.
- BLUE LAVENDER \$18
Brass Lion Butterfly Pea Gin and Fever-Tree Tonic.
- SPICED GRAPEFRUIT \$18
Brass Lion Gin, Fresh Grapefruit, Peppercorn and Tonic Water.
- BERRIES WONDERS \$18
Widges London Dry Gin, Fresh Strawberries, Blueberries, Juniper Berries, and Fever-Tree Tonic
- CITRUS PEEL \$18
Widges London Dry Gin, Lemon, Lime, Orange Peel, and Fever-Tree Tonic
- BLOODY BRILLIANT \$18
Four Pillars Bloody Shiraz Gin, Fresh Bloody Orange and Fever-Tree Tonic.
- GIN
- HENDRICK'S GIN \$16
- FOUR PILLARS BLOODY SHIRAZ GIN \$14
- BOMBAY SAPPHIRE \$12
- WIDGES DRY GIN LONDON \$11
- ABLEFORTH'S BATHTUB GIN \$12
- THE BOUTIQUE-Y GIN \$12
- COMPANY MOONSHOT GIN \$12
- THE BOUTIQUE-Y GIN \$12
- COMPANY FINGER LIME \$12
- BRASS LION \$14
- SINGAPORE DRY GIN \$14
- BRASS LION \$14
- BUTTERFLY PEA GIN \$14
- TERAI INDIAN DRY GIN \$12



ALCOHOLIC BEVERAGES

DRAFT BEERS

Fresh from the Tap

	Half Pint	Pint
ARCHIPELAGO SUMMER IPA CRAFT BEER	\$11	\$18
HEINEKEN	\$11	\$18

CLASSIC COCKTAILS

CLASSIC MOJITO \$20

Bacardi Rum, Sugar, Mint Leaves, Lime and Soda Water.

CLASSIC MARGARITA \$20

Patron Tequila, Cointreau and Fresh Lime Juice.

OLD FASHIONED \$20

Maker's Mark Whisky, Bitters, Sugar and Orange Peel.

SINGAPORE SLING \$22

Hendrick's Gin, Cherry Brandy, DOM Benedictine, Cointreau, Bitters, Grenadine, Pineapple Juice and Lime Juice.

LONG ISLAND ICED TEA \$22

Bombay Sapphire, Patron Tequila, Captain Morgan Rum, Absolut Vodka, Cointreau.

BOTTLED BEERS

TIGER \$14

GUINNESS \$16

SPIRITS

VODKA

GREY GOOSE Shot \$12 Bottle \$160

BELVEDERE \$14 \$180

TEQUILA

PATRON ANEJO \$14 \$170

PATRON REPOSADO \$16 \$190

RUM

MYER'S DARK \$12 \$120

BACARDI WHITE \$12 \$120

SINGLE MALT WHISKY

GLENFIDDICH (18YRS) \$28 \$360

GLENLIVET (18YRS) \$30 \$380

LOTHAIRE FRUITE DE FRANCE \$14 \$180

MACALLAN 12 YEAR TRIPLE CASK \$18 \$240

BRANDY

HENNESSY VSOP \$16 \$228

WINE

HOUSE POURS

RED/WHITE Glass \$12

SPARKLING BRUT \$12

SPARKLING

MASIA SALAT CAVA ROSE ORGANIC Bottle \$88

Spain, Catalonia

Pale and clean rose color. Fine and persistent bubble with abundant formation of rosaries and a thick crown

Varietal: Trepat 34%, Garnacha 33%, Monastrell 33%

BOLLINGER BRUT \$158

France, Champagne

Looking the part with a keenly struck trade-off between freshness and complexity, there's plenty of pinot-derived red fruit on the nose, as well as biscuity, mellow, sweet spices and fragrance. The palate takes a similar path, with some grilled cashews and citrus, too. Nicely crafted texture, with cherry and peach fruits.

Varietal: Chardonnay, Pinot Nior, Pinot Meunier

WINE

WHITE

ELDERTON E-SERIES CHARDONNAY

South Australia

Medium Bodied and crisp, with hints of peach, melon and mango. A deliciously rich, balanced and uncomplicated Chardonnay

Varietal: Chardonnay

SAINT CLAIR WAIRAU RESERVE SAUVIGNON BLANC

New Zealand, Marlborough

Opulent and expressive with concentrated aromas of white currant and passionfruit with an interlaced green thread. Pure and focused with complex layers of bright citrus and tropical fruit. The palate is textural and rich with salty mineral notes and a long lingering finish.

Varietal: Sauvignon Blanc

TOI TOI MARLBOROUGH SAUVIGNON BLANC

New Zealand

Intense aromatic notes on the nose consisting of passionfruit, kiwi fruit, feijoa, and musk characters.*

Varietal: Sauvignon Blanc

Bottle

\$76

\$122

\$108

WINE

RED

STONE BAY PINOT NOIR

New Zealand, South Island

It displays ruby red hues with a palate that is loaded with raspberries, cherries, and subtle plum.

Varietal: Pinot Noir

TOI TOI CENTRAL OTAGO PINOT NOIR

New Zealand, Central Otago

Sweetly fruited and immediately appealing, the wine shows dark plum, blueberry, floral, almond, and subtle spice aromas on the nose, leading to a beautifully weighted palate that is succulent and supple.

Varietal: Pinot Noir

THOMPSON ESTATE FOUR CHAMBERS CABERNET SAUVIGNON 2020

Australia, Perth

Red cherry, red currants and a spicy savoury clove edge lifts from the glass while more delicate aromas of violets, Mulberries and black currant together with subtle chocolate notes add further layers of complexity. Delicate red berry and red currant fruits fill the palate while ripe, elegant, well integrated tannins add structure. The red cherry and red currant flavours linger endlessly, giving great length and seamless purity, leaving the consumer salivating for more. Delicate red berry and red currant fruits fill the palate while ripe, elegant, well integrated tannins add structure

Varietal: Cabernet Sauvignon

SIGLO CRIANZA SELECTIONS

Spain, Rioja

Intense cherry red color with high robe and garnet rim. Medium-high intensity and stands out for its red and black fruit in perfect harmony with the spices, eucalyptus and elegant toasted from the oak barrel. Fresh, round, elegant with very ripe tannins. Long aftertaste reminiscent of the red and black fruit.

Varietal: Tempranillo

LINDSAY CABERNET SAUVIGNON SHANTY ON THE RISE

South Australia, Barossa Valley

Full-bodied, reveals notes of dark fruit, mulberry, cherry, vanilla, and spices.

Varietal: Cabernet Sauvignon

Bottle

\$92

\$112

\$88

\$72

\$102