



Starter

SALTED EGG TRUFFLE FRIES \$18

Shoestring fries served with salted egg dip and truffle oil

FORTUNE MALA WINGS \$15

Deep fried homemade marination chicken wings, glazed with spicy mala sauce

SAN CHOY PAU \$19

Crispy lettuce wraps with black pepper chunky chicken loads with hidden crunchy vegetables in tasty pepper sauce, garnish with coriander herbs

OYSTER OMELETTE \$26

Garlic, butter baked oyster served with gooey omelette, garnish with coriander

CHEESY DUMPLING \$18

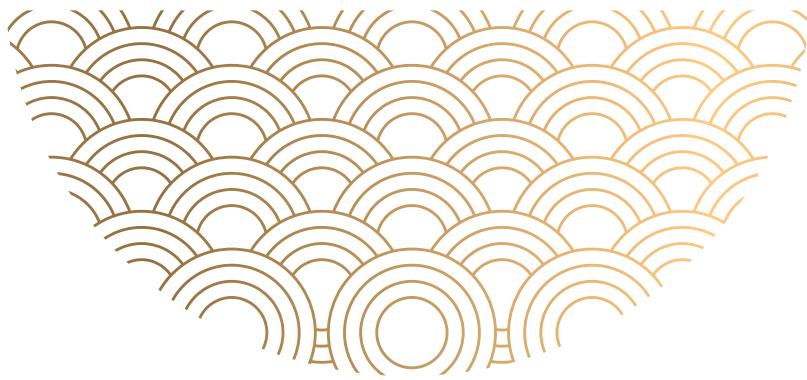
Creamy prawn meat wrapped in crispy wanton skin, glazed with cheese sauce

SINGAPURA SATAY \$26

Assorted selections of chicken, mutton, beef satay with rice cake, cucumber, onion and peanut sauce



vegetarian (V) / vegetarian modified (VM) – can be modified for vegetarians



Soup

HOT & SOUR CHICKEN SOUP (VM) \$14

SUPERIOR FISH MAW & DUMPLING SOUP \$18

Salad & Vegetable

ORIENTAL PRAWNS MANGO SALAD \$21

Freshly blanch prawns top on mesclun salad with cherry tomato, fresh mango cuts and inhouse Asian dressing

YU CHAR KWAY “SOTONG” SALAD (VM) \$24

Crunchy cuttlefish youtiao, cherry tomato, sweet turnip, sliced Japanese cucumber mixed with inhouse rojak dressing

STIR FRY CRUNCHY KAILAN \$18

Wok-fry kalian in oyster sauce

STIR FRY SAMBAL KANGKONG \$16

Wok-fry kangkong in belacan sauce



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Kids Menu

CHICKEN IN A SAMPAN \$14

Crispy popcorn chicken served with fries

FISH IN A SAMPAN \$14

Crispy popcorn fish served with fries

CREAMY SAUSAGE BACON LINGUINE \$14

Linguine tossed with sausage, bacon, cherry tomatoes and aragula cooked in creamy cabonara sauce

AGLIO CHICKEN MUSHROOM LINGUINE**\$14**

Olive oil, garlic, cherry tomatoes, chicken, mushroom and aragula. Drizzled with parmesan cheese

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Main Course

HAINANESE CHICKEN CHOP \$32

Juicy succulent chicken coated in a thin crispy batter.
Served with fries and edamame

ASAM SALMON \$32

Pan seared Norwegian salmon fillet, ladyfinger, cherry tomato, honey pineapple, mashed carrot glazed with asam pedas sauce

HONEY GLAZED BARRAMUNDI \$38

Deep fried barramundi fillet, cherry tomato, Kenya beans, mashed carrot glazed with honey soya sauce

SINGAPORE CHILI LOBSTER \$48

Savour the juicy Boston Lobster, mussels with its sweet and spicy chilli sauce. Served with mantao bun

CEREAL FISH & CHIPS \$28

Tempura fried barramundi fillet coated with toasted cereal served with truffle fries, side salad and citrus tartar

TFC WAGYU BURGER \$32

Homemade wagyu beef patty, mozzarella cheese, sunny side up, crabmeat glazed with savoury chili crab sauce.
Served with truffle fries and side salad

ANGUS RIBEYE RENDANG \$39

Australia Angus ribeye grilled to perfection, paired with homemade rendang sauce.
Served with mashed carrot and side salad



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Rice

SINGAPURA TRUFFLE CHICKEN RICE \$29

A Singapore classic of half roasted chicken, glazed with truffle oil and fragrant rice infused with rich chicken broth. Served with chili garlic sauce, ginger jam and thick dark sauce

MUDCRAB & LOBSTER FRIED RICE \$48

Fried rice with lobster meat, mudcrab, egg, crunchy rice, topped tobiko

WILD MUSHROOM TRUFFLE FRIED RICE (V) \$26

Fried rice with shitake mushroom, brown and white shimeji mushroom cooked with truffle oil

BEEF RIBS BAK KUT TEH \$39

Succulent Beef ribs stewed with a mixture of fragrant herbs and spice and Chinese yam in traditional sauce. Served with rice

LOTUS DUCK RICE (VM) \$32

Fried rice with Chinese chicken sausage, shitake mushroom, brown and white shimeji mushroom topped with Peking smoked duck

XO KOBE FRIED RICE \$38

Luxurious XO fried rice with a crispy, crunchy texture and savoury sweet, topped with juicy tender Kobe Striploin

SEAFOOD BELACAN FRIED RICE \$29

Authentic Asian taste packed with spice paste chili, belacan, lemongrass, garlic and shallots.

SZECHUAN PEPPER KOBE \$48

Juicy tender Kobe Striploin, dried chillies, cashews, garlic, mushroom and pepper Szechuan sauce



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Noodle & Pasta

SINGAPURA LOBSTER LAKSA \$48

Spicy coconut milk – based noodle with a mix of seafood, thick vermicelli. Paired with whole Boston lobster

FIVE TREASURE SEAFOOD HORFUN \$26

Rice noodle served in thick abalone sauce-based soup with a mixed of seafood

SMOKED DUCK WANTON NOODLE (VM) \$29

Classic Chinese noodle with smoked duck and fried wanton

BARRAMUNDI FISH SOUP \$28

choice of rice or noodle

Fresh and deep-fried sliced barramundi fillet in steamy broth

EMPEROR KHAN HOKKIEN MEE \$29

Wok-fried with a mix of seafood, silver sprout, Chinese chives, yellow and rice noodle

SUPERIOR SEAFOOD SCALLOP PRAWN MEE \$29

Flavourful with a tinge of sweetness prawn broth mixed with seafood goodness



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Noodle & Pasta

ASAM PEDAS STINGRAY LINGUINE \$32

Linguine cooked in homemade asam pedas sauce,
topped with grilled sambal stingray

SALTED EGG KING PRAWN LINGUINE \$29

Linguine cooked in golden salted egg sauce,
topped with grilled king prawns

AGLIO SWEET & SOUR CHICKEN LINGUINE \$27

Olive oil, garlic, mixed with infused aglio
sweet & sour sauce and chicken chunks.

KOBE BEEF MALA NOODLE \$36

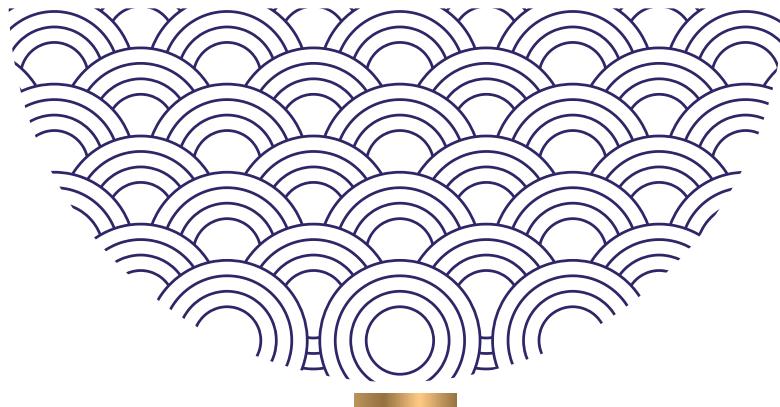
Classic Chinese noodle mixed with Mala sauce,
paired with Kobe Striploin and fried wanton

CHAR KUEW TEOW KOBE \$36

Stir-fried flat rice noodle with minced beef, mussels,
eggs, silver sprout, Chinese chives in a mix of
soy sauce served with Kobe striploin

LOBSTER & MUDCRAB CRISPY NOODLE \$48

Cantonese- style crispy noodle served in a hot
seafood gravy. Paired with whole Boston lobster



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Beverages

HALAL WINES

- Alain Miliat (France)*
Chardonnay White \$14
Merlot Red \$14
Cabernet Rose \$14

HALAL SPARKLING WINES

- Royal Select (Belgium)*
Sparkling Apple \$42
Sparkling Red Grape \$42
Sparkling Peach \$42



Mineral Water

- Acqua Panna \$6
San Pellegrino \$6

Frizzy

- Coke / Root Beer \$6

Floats

- Coke / Root Beer \$8.50

Coolers

- Mango Mint Chia Cooler \$9.50
Lychee Mint Chia Cooler \$8.50
Coconut Chia Cooler \$7.50

Mocktails

- Royal Lychee China Blue \$16
Empress Asam Boi Martini \$17
Soursop Autumn Delight \$15

Iced Teas

- Honey Lemon Soother \$7.50
Homemade Lemon Tea \$7.50
Homemade Longan and Red Dates Tea
\$10.50

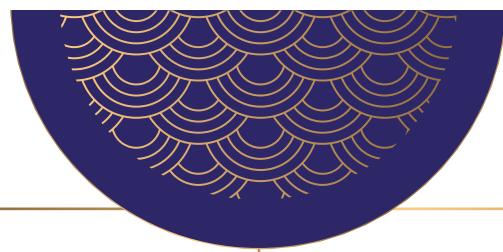
Teas

(TFC Loose leaf by Gifel House Blend)

- Brilliant English Breakfast \$9
Fortune Earl Grey \$9
Pomegranate Oolong \$9
White Chrysanthemums \$9
Jasmine Green \$9
White Ginger Pear \$9

Premium Flower Bloom Teas

- Golden Calendula Jasmine \$10
Ài 爱 Carnation \$10



Coffee

Espresso \$4
Latte \$6
Cappuccino \$6
Long Black \$6
Mocha \$6
Flat White \$6
Chai Latte \$7
Affogato \$8
Salted Caramel Latte \$8
Gula Melaka Latte \$8

Iced Coffee

Latte \$7
Cappuccino \$7
Americano \$7
Mocha \$7
Chai Latte \$8
Salted Caramel Latte \$9
Gula Melaka Latte \$9

Chocolate

Hot \$6
Iced \$7

Dessert

Classic Ondeh-Ondeh Cake \$9.50
Putu Piring Cake \$10.50
Durian Pengat Cake \$11.50
Bandung Lychee Cake \$11.50
Oreo Chocolate Ovomaltine \$11.50
Mango Sago Cake \$11.50
Lemongrass Beancurd \$14
Soursop Crème Brûlée \$16

