the 2nd floor

Discover a bold new dining experience at The 2nd Floor.
Enjoy perfectly cooked steak to classic Chinese cuisine,
where tradition and artistry come together in every dish.

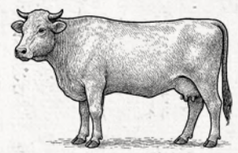
the 2nd floor

WESTERN MENU

Journey with us as we try some new flavors

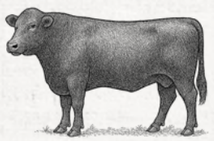
ANGUS

Originating from the lush pastures of North-eastern Scotland, Angus beef is renowned for its superior genetics and exceptional marbling. This results in tender, juicy beef with rich flavor that has become the benchmark for premium quality worldwide.



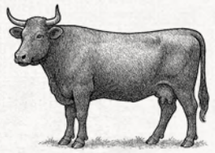
GREATER OMAHA

Raised on open pastures and finished on a corn-based, high-energy diet, Greater Omaha beef delivers rich marbling, exceptional tenderness, and deep, juicy flavor in every bite.



BASS STRAIT

Raised in Southern Australia under ideal conditions, Bass Strait beef is 100% grass-fed, free-range, and ethically sourced. Its natural diet and careful rearing produce clean, tender beef with a pure, flavorful taste.

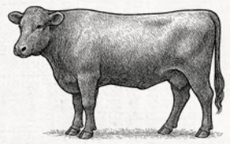


HARRIS RANCH

Raised mostly on open pasture and finished on a balanced diet, Harris Ranch beef delivers rich, full flavor and natural tenderness. Its grass-fed background adds a clean, naturally flavorful taste.

BRAHMAN

Known for its distinctive hump, pendulous ears and loose skin, the Brahman breed thrives in hot climates. Its resilience produces lean, tender beef with a clean and hearty flavor.



LINZ HERITAGE

Sourced from carefully bred Angus cattle, this USDA Prime beef represents the top 2% of all cattle, delivering exceptional marbling, superior tenderness, and rich, full flavor in every bite.

WESTERN MENU

APPETIZERS

ARUGULA SALAD — 19

BURRATA, HEIRLOOM TOMATOES & HICKORY SMOKED BALSAMIC — 23

CAESER SALAD — 16
Add Grilled Chicken — 6

CHICKEN LIVER PARFAIT — 19

SOUPS

CHILLED RED PEPPER & TOMATO GAZPACHO — 14
Toasted parmesan croutons

CREAM OF CAULIFLOWER — 18
Sustainable, blue swimmer crab lump, lemon & chives

VEGETARIAN MAINS

BUFFALO STYLE CAULIFLOWER STEAK — 21
Chickpea purée & chimichurri sauce

GRILLED CAPRESE STUFFED PORTOBELLO MUSHROOMS — 19
Garlic, cajun, mozzarella, sundried tomatoes & arugula

MISO BAKED AUBERGINES — 21
Chunky carrot mash & garlic bok choy

WILD MUSHROOMS RISOTTO — 32
Creamy Arborio rice risotto & wild mushrooms

MAINS

BAKED CRAB GNOCCHI — 26
Shellfish cream

BLACKENED LAMB LOIN — 42
Baby carrots, mashed potatoes & mint sauce

BRAISED BONE IN BEEF SHORT RIB 300G — 45
Baby carrots & mashed potatoes

MUSTARD GRILLED DINGLEY DELL PORK CHOP — 32
Baby carrots & mashed potatoes

ROASTED CHICKEN BREAST — 32
Mashed potatoes, green asparagus & creamed wild mushrooms

ROASTED SNAPPER — 32
Bell pepper & saffron potatoes

STEAK & FRIES — 38
Tay's Braham hanger steak, shoestring fries & garlic butter sauce

STEAMED CHILEAN SEABASS — 35
Mussel chowder

Dairy · Eggs · Pork · Shellfish · Vegetarian · Nuts · Gluten-free

WESTERN MENU

FROM THE GRILL

All dishes are served with Potato Croquettes & Confit Garlic.

AMERICAN BEEF

150-Day Corn-Fed

GREATER OMAHA PRIME RIB EYE STEAK 250G	79
HARRIS RANCH, BLACK PEPPER CRUSTED PRIME TENDERLOIN 200G	79
LINZ HERITAGE USDA PRIME STRIPLOIN 250G	75

AUSTRALIAN BEEF

100-Day Corn-Fed

BASS STRAIT, PEPPER CRUSTED GRILLED TENDERLOIN (GRASS-FINISHED) 200G	55
TAY'S BRAHAM PRIME RIB EYE STEAK 250G	51
TAY'S BRAHAM STRIPLOIN 250G	58

ARGENTINIAN BEEF

100-Day Corn-Fed

ANGUS RIB EYE STEAK 250G	48
GRILLED ANGUS STRIPLOIN 250G	40
GRILLED PEPPER CRUSTED ANGUS TENDERLOIN 200G	45

> The only time to eat diet food is while you're waiting for the steak to cook.
>
> - Julia Child

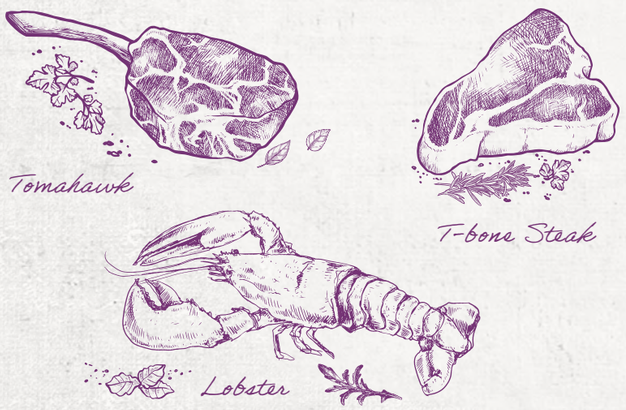
Dairy · Eggs · Pork · Shellfish · Vegetarian · Nuts · Gluten-free

WESTERN MENU

FOR SHARING

All dishes are served with Potato Croquettes & Confit Garlic.
Serves 2 – 4 pax.

BACONAISE GRILLED LIVE MAINE LOBSTER 600G	78
200-DAY GRAIN FED ANGUS T-BONE STEAK 600G	98
TSF SIGNATURE 200-DAY ANGUS GRAIN FED TOMAHAWK 1.3KG	170



SIDES

BUTTERED PEAS & CARROTS	8
CONFIT GARLIC MASHED POTATOES	8
MONTEREY JACK MAC & CHEESE	12
ONION RINGS	10
ROASTED BONE MARROW, SHALLOTS, PARSLEY & GRILLED SOUR DOUGH	14
SALAD OF THE DAY	8
SAUTÉED BROCCOLINI, TOASTED ALMONDS	12
TRUFFLE FRIES	12

ADDITIONAL SAUCES

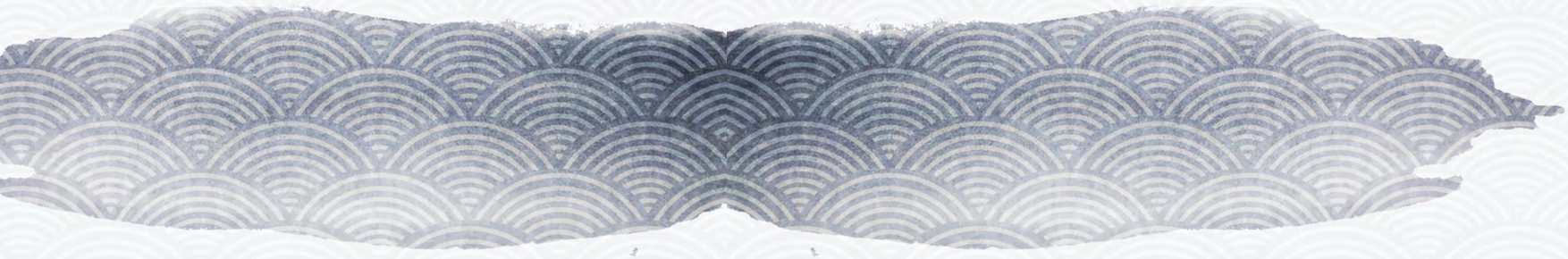
BÉARNAISE SAUCE	3
BLACK PEPPERCORN SAUCE	3
CHIMICHURRI	3
CHIPOTLE AIOLI	3
RED WINE SAUCE	3

Dairy · Eggs · Pork · Shellfish · Vegetarian · Nuts · Gluten-free

the 2nd floor

EASTERN MENU

Indulge in a refined dining experience at The 2nd Floor, featuring a menu of exquisite Eastern flavors. Helmed by Michelin-trained Kenny Ong, each dish showcases authentic taste and culinary craftsmanship for a memorable meal.



CHEF KENNY'S SPECIALS

FRIED PRAWNS IN BI-FENG STYLE 36 NEW
Fresh tiger prawns with fried garlic, black beans & dried chili

CLAYPOT SLICED BEEF 36 NEW
Served with satay sauce & enoki mushroom

HOT PLATE IBERICO PORK 36 NEW
With teriyaki sauce

BRAISED BOSTON LOBSTER 88 NEW
With egg noodles & ginger onion sauce

BRAISED STICHOPODIDAE SEA CUCUMBER 48 NEW
With minced meat, abalone sauce & dried shrimp roe

Dairy · Eggs · Pork · Shellfish · Vegetarian · Nuts · Gluten-free

APPETIZERS

POACHED CHICKEN WITH MALA SAUCE 12 NEW
With mala sauce

SHREDDED JELLY FISH WITH CHICKEN 12 NEW
With seasame dressing

MALA MIXED VEGETABLES 12 NEW
Black fungus, green beans, cucumber, bean curd skin & peanuts in spicy sauce

THAI STYLE GREEN MANGO SALAD 12 NEW
Green mangoes, onions, cucumber, chili, crispy bean curd skin
& cashew nuts in Thai sauce

DEEP-FRIED DICED BEAN CURD 12
With salt & pepper

Dairy · Eggs · Pork · Shellfish · Vegetarian · Nuts · Gluten-free

SOUPS

DOUBLE-BOILED SOUP OF THE DAY **15**
Boiled with pork ribs & vegetables

BRAISED FISH MAW SOUP **21**
With dried seafood

DOUBLE-BOILED CHICKEN SOUP **38** *NEW*
With abalone, fish maw, cordyceps, sea whelk & dried scallops

HOT & SOUR SEAFOOD SOUP **16**
Prawns, black fungus, mushrooms & silken tofu

Dairy · Eggs · Pork · Shellfish · Vegetarian · Nuts · Gluten-free

ROASTED DELIGHTS

PEKING DUCK **Half 48 | Whole 90**

(Available for dinner only)

Please select a preparation method for the second course

- Wok-fried diced assorted vegetables wrapped with lettuce
- Wok-fried with ginger & spring onion
- Braised ee-fu noodles with mushrooms
- Chopped in Chinese style (deboned)

ROAST SUCKLING PIG **378**

Pre-order (three days advance order required)

- Salt & pepper
- Braised with ee-fu noodles
- Sautéed minced meat with lettuce

ROAST PORK BELLY **19**

SIGNATURE KUROBUTA PORK CHAR SIEW **28 / 42 / 56**

Dairy | Eggs | Pork | Shellfish | Vegetarian | Nuts | Gluten-free

FROM THE LAND

SWEET & SOUR KUROBUTA PORK
With fresh fruits
26 / 39 / 52 NEW

PEKING STYLE WOK-FRIED PORK RIBS IN SWEET VINEGAR SAUCE
26 / 39 / 52 NEW

SAN BEI STYLE CHICKEN CUBES
With ginger, garlic, tomatoes, Thai basil & spring onion in claypot
24 / 36 / 48

STIR-FRIED CHICKEN
With dried chili & cashew nuts
24 / 36 / 48

PAN-FRIED WAGYU BEEF CUBES
With teriyaki sauce & crispy garlic
250gm **98 /** 375gm **146 /** 500gm **196** NEW

SAUTÉED GRASS-FED BEEF CUBES
With capsicums in black pepper sauce
38 / 57 / 76 NEW

VIETNAMESE STYLE BEEF CUBES
With mushrooms, onions & Thai basil
38 / 57 / 76

Dairy Eggs Pork Shellfish Vegetarian Nuts Gluten-free

FROM THE SEA

WOK-FRIED AUSTRALIAN SCALLOPS 6pcs **40** / 9pcs **60** / 12pcs **80** NEW
With asparagus in X.O. sauce

STEAMED ATLANTIC COD FISH FILLET **26** NEW
With minced garlic & soya sauce

CRISPY GROUPER FISH FILLET **32/ 48 / 64**
With Thai mango salad

THE AMERICAN CLUB SIGNATURE WASABI PRAWNS **38 / 57 / 76**
With fruit salad & tobiko

FRESH FROM THE TANK

MARBLE GOBY 'SOON HOCK' **Market price**
Choice of preparation:
- Steamed with superior soya sauce
- Deep-fried with superior soya sauce

LIVE BOSTON LOBSTER 600GM **Market price**
Choice of preparation:
- Steamed with egg white and soya sauce
- Singapore chili crab style

Dairy Eggs Pork Shellfish Vegetarian Nuts Gluten-free

VEGETABLES & BEAN CURD

SAUTÉED STRING BEANS **23 / 33 / 46**
With minced pork

BRAISED EGGPLANT & MINCED PORK **23 / 33 / 46**
In Szechuan hot bean sauce

SZECHUAN STYLE BRAISED TOFU WITH MINCED PORK & MUSHROOMS **23 / 33 / 46**

BRAISED HOMEMADE BEAN CURD & ASSORTED MUSHROOMS **24 / 36 / 48** NEW
In conpoy sauce & wolfberries

SAUTÉED SEASONAL VEGETABLES **21 / 31 / 42**
With minced garlic

Choice of seasonal vegetables:
- Hong Kong kai lan
- Broccoli
- Asparagus
- Hong Kong baby "bai cai"
- Hong Kong "chye sim"
- Chinese baby spinach

Dairy Eggs Pork Shellfish Vegetarian Nuts Gluten-free

VEGETARIAN

DOUBLE-BOILED CHINESE VEGETABLES SOUP **12**
Bamboo pith & morel mushrooms in a vegetable broth

SZECHUAN HOT & SOUR SOUP **12**
Black fungus, mushrooms, bamboo shoots & silken tofu

WOK-FRIED STRING BEANS **21 / 31 / 42**
Cooked in Szechuan style

SZECHUAN STYLE BRAISED BEAN CURD **21 / 31 / 42**
In hot bean chili sauce

SZECHUAN STYLE BRAISED EGGPLANT **23 / 33 / 46**
In hot bean chili sauce

SZECHUAN-STYLE "GONG BAO" MOCK CHICKEN **24 / 36 / 48**
With cashew nuts

SAUTÉED MIXED MUSHROOMS, LILY BULBS, GINGKO NUTS & ASPARAGUS **26** *NEW*
With truffle sauce in pumpkin shell

BRAISED EE-FU NOODLES **24 / 36 / 48** *NEW*
Served with assorted mushrooms & truffle sauce

VEGETARIAN FRIED RICE **22 / 32 / 42**
With assorted vegetables & mushrooms (brown and white rice)

Dairy · Eggs · Pork · Shellfish · Vegetarian · Nuts · Gluten-free

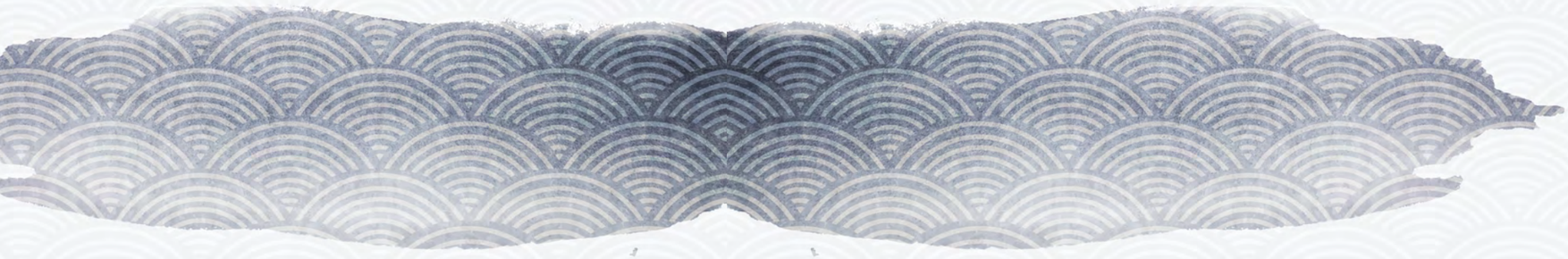
RICE & NOODLES

BRAISED WHITE BEE HOON **42 / 63 / 84**
With crab meat

CRABMEAT FRIED RICE **33 / 49 / 66** NEW
With homemade X.O. sauce

MAINE LOBSTER IN POACHED RICE
Served in a claypot with Japanese dried scallops, mushrooms & vegetables
48 Half lobster (serves two persons)
90 Whole lobster (serves four persons)

WOK-FRIED HOR FUN **32 / 48 / 64**
With prawns in silky egg sauce

EGG FRIED RICE (S) **20 /** (M) **30 /** (L) **40**
Free range eggs & short grain rice

Dairy Eggs Pork Shellfish Vegetarian Nuts Gluten-free