



## The Bistro

*Images used are for illustration purposes only.*

*Terms and Conditions*

- F&B vouchers and credits are accepted.
- Prices are subject to prevailing GST and service charge\*.
- Terms and conditions are subject to change without prior notice

*\*Service charge will be waived for members who charge to their monthly Statement of Accounts.*





# THE BISTRO SIGNATURES

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## ^ Australian Wagyu Tomahawk Set A - \$238

*(For 3 to 4 persons) 1.4-1.5kg*

Served with truffle mashed potatoes, sautéed mushrooms, baby spinach, asparagus, red wine reduction and black pepper sauce

## ^ Australian Wagyu Tomahawk Set B - \$288

*(For 3 to 4 persons) 1.4-1.5kg*

Served with mini starter, soup of the day, truffle mashed potatoes, sautéed mushrooms, baby spinach, asparagus, red wine reduction, black pepper sauce, dessert of the day and coffee or tea

## Club's Special Grilled Ribeye Steak - \$34

*300gm*

Served with assorted vegetables, truffle fries with Parmesan and black pepper sauce

*^Order to be placed one day in advance.*

*Australian Wagyu Tomahawk*







*Smoked Salmon and Smashed Avocado  
on Toasted Sourdough*

## WESTERN SELECTIONS

### Appetisers

- 🌿 **Mesclun Fruit Salad** \$14.00  
 With avocado, orange, dragon fruit, berries, roasted almond and sherry wine reduction
- 🐷 **Grilled Chicken Caesar Salad** \$16.00  
 With hard boiled egg, croutons, shaved Parmesan and bacon bits
- 👨‍🍳 **Pan-seared Foie Gras with Wine-poached Pear and Crème De Cassis Reduction** \$18.00
- Smoked Duck Classic Waldorf Salad** \$18.50  
 With caramelised walnuts and citrus dressing
- Smoked Salmon and Smashed Avocado on Toasted Sourdough** \$19.00  
 With mesclun salad and potato chips

### Soups

- Soup of the Day** \$6.50
- 🌿 **Wild Mushroom with Truffle Emulsion** \$11.00
- Classic French Onion Soup Gratinée with Gruyère Cheese** \$12.00
- 👨‍🍳 **Seafood Bisque with Prawns and Scallops** \$12.50

## WESTERN SELECTIONS

### Sandwiches

*All sandwiches are served with a side of chips*

#### **Chicken Chipolata Quesadilla**

**\$14.50**

With bell peppers, mushrooms, onions, cheddar, balsamic glaze and mesclun salad

#### **Prosciutto and Burrata on Toasted Sourdough**

**\$15.00**

With arugula salad, balsamic glaze, and vine-ripened tomatoes

#### **Sourdough Sandwich**

**\$15.00**

With zucchini, portobello mushroom, tomatoes, capsicum, cheddar and petite cress salad

#### **SCGH Triple-decker Club Sandwich**

**\$17.00**

With smoked chicken, crispy bacon, egg, lettuce, tomatoes and mesclun salad

#### **Australian Grass-fed Beef Cheeseburger**

**\$19.90**

With charcoal bun, bacon, egg, caramelised and sliced onions, lettuce, tomatoes, mesclun salad and fries

*Australian Grass-fed Beef Cheeseburger*













## WESTERN SELECTIONS

### Pizzas

 Margherita	\$12.50
 Hawaiian	\$12.50
 Assorted Mushrooms with Minced Black Truffle	\$16.00
Seafood	\$16.00

### Pastas

*^Choice of Spaghetti or Organic Whole Wheat Penne*

 Cannelloni with Ricotta, Spinach and Sautéed Mushrooms	\$15.00
 ^Carbonara Bacon and Parmesan • Add \$1.50 for Poached Egg	\$16.00
  ^Smoked Pancetta and Mushroom Aglio Olio	\$16.00
 ^Plant-based Meat Bolognese	\$18.00
 ^Squid Ink Seafood With tiger prawns, scallops and squid	\$19.50
  ^Prawns and Scallops Aglio Olio	\$19.50

*Spaghetti Carbonara Bacon and Parmesan*



## WESTERN SELECTIONS

### Mains

-  **Vegetable Platter**

Tofu, pumpkin croquette, asparagus, mushrooms, sautéed spinach, vine tomatoes and ravioli

**\$18.00**
- Grilled Marinated Chicken**

Glazed with sticky pineapple BBQ sauce, mesclun salad and fries

**\$19.00**
- Breaded Fish Fillet**

With mesclun salad and truffle fries

**\$20.00**
- Pan-seared Salmon Fillet**

With barley miso, sea scallops, truffle mashed potatoes, vegetables and yuzu teriyaki sauce

**\$30.00**
- Braised Oxtail in Red Wine**

With truffle mashed potatoes and root vegetables

**\$30.00**
-  **Baby Back Ribs with Hickory BBQ Sauce**

With chicken cheese sausage, cress salad, coleslaw and fries

**\$33.00**
- Duck Confit**

With poached pear, asparagus, potatoes and crème de classic reduction

**\$34.50**
-  **Sous Vide Grilled Kurobuta Pork Chop**

With gochujang marinade, pineapple relish, spinach and mashed potatoes

**\$36.00**
-  **Pan-seared Chilean Cod Fillet**

With mirin sake marinade, fried enoki mushrooms, asparagus, mashed potatoes, capers and curry leaf reduction

**\$40.00**
-  **Grilled Cajun Rack of Lamb**

With garlic truffle ravioli and sautéed creamy spinach


**\$40.00**

*Pan-seared Chilean Cod Fillet*



## ZI CHAR DELIGHTS

### Oriental Soups

 Winter Melon Soup	\$7.00
Seafood Winter Melon with Dried Scallop	\$9.00
Sichuan Hot and Sour Thick Soup with Crab Meat	\$10.00
Braised Fish Maw Soup with Scallop	\$10.00
Braised Seafood Thick Soup with Conpoy and Bean Curd	\$10.00
Double-boiled Chicken Soup with Ling Zhi and Bamboo Shoots	\$12.00

### Bean Curd / Omelette / Vegetables

 Stir-fried Sweet Potato Leaves with Sambal Belachan	\$10.00
Wok-fried Pea Sprouts (Dou Miao) with Minced Garlic and Silver Fish	\$12.00
Chai Po Omelette	\$12.00
 Crispy Eggplant with Pork Floss	\$12.00
Tomato Scrambled Eggs	\$12.00
  Mala Tofu with Minced Meat and Okra	\$13.00
 Homemade Spinach Bean Curd with Minced Meat and Shimeji Mushrooms	\$13.00
 Poached Spinach with Assorted Eggs	\$14.00
Stir-fried Asparagus with Minced Garlic	\$14.00
Poached Mustard Greens in Superior Broth	\$14.00
Poached Crab Meat, Tofu and Luffa Melon with Egg White	\$16.00

*Mala Tofu with Minced Meat and Okra*







*Braised Glass Noodles with Tiger Prawns,  
Scallions and Ginger*

## ZI CHAR DELIGHTS

### Seafood

Steamed Sea Bass Fillet with Minced Ginger	\$16.00
  Steamed Sea Bass Fillet with Spicy Bean Paste	\$16.00
Stir-fried Sliced Garoupa Fish	\$18.00
• Choice of preparation: Black Bean Sauce / Scallions and Ginger / Curry Gravy / Sweet and Sour Sauce	
 Stir-fried Bean Curd and Prawns in Chilli Crab Sauce	\$18.00
 Braised Glass Noodles with Tiger Prawns, Scallions and Ginger	\$20.00
Fried Tiger Prawns with Creamy Pumpkin Butternut Sauce	\$20.00
Sautéed Scallops with Asparagus and Truffle Oil	\$24.00
Fried Soon Hock (700-800gm)	\$38.00
• Choice of gravy: Soy Sauce / Thai Chilli Sauce / Sweet and Sour Sauce	



## ZI CHAR DELIGHTS

### Meat

Marmite Fried Chicken	\$14.00
 Stir-fried Chicken with Dried Red Chilli and Peppercorn	\$14.00
Stir-fried Sliced Beef with Mushrooms	\$18.00
  Bitter Gourd with Pork in Black Bean Sauce	\$18.00
 Sweet and Sour Pork	\$18.00
 Coffee Pork Ribs	\$18.00
 Stir-fried Sliced Pork with Green Chilli	\$18.00
  Poached Sliced Beef with Glass Noodles in Sichuan Chilli Broth <ul style="list-style-type: none"><li>Vegetarian option available</li></ul>	\$18.00
  Black Pepper Beef Tenderloin Cubes with Capsicum	\$26.00
Steamed Spring Chicken with Ginseng	\$28.00

*Poached Sliced Beef with Glass Noodles in Sichuan Chilli Broth*



*Singapore Laksa  
with Tiger Prawns and Cockles*



## ZI CHAR DELIGHTS

### Noodles and Rice

**Steamed Rice** \$1.50

 **Singapore Laksa with Tiger Prawns and Cockles** \$11.00

- Add \$2.00 for Extra Cockles

**Fried Rice**

- Vegetarian \$9.00
- Seafood with Salted Fish \$11.00
- Beef \$11.00

 **Mee Goreng**

- Vegetarian \$9.00
- Seafood \$11.00

**Vegetarian Hor Fun (Gravy or Dry)** \$9.00

**Beef Hor Fun**

- Dry \$11.00
- Silky Egg Gravy \$12.00

**Seafood Hor Fun**

- Dry \$11.00
- Silky Egg Gravy \$12.00

  **Penang Fried Kway Teow with Cockles** \$12.00

- Add \$2.00 for Extra Cockles

**Hokkien Seafood Fried Mee Sua** \$12.00

 **Sambal Seafood Rice with Silver Fish** \$12.00

 **Hot and Sour Spicy Crab Meat Shanghai Ramen** \$13.00

  **Fried King Prawn Hokkien Mee** \$13.00

 **Hainanese Pork Chop Rice** \$13.00

 **Beef Hor Fun with Bitter Gourd in Black Bean Sauce** \$14.00

**Poached Rice with Sliced Garoupa Fish and Tiger Prawns in Golden Superior Broth** \$15.00

**Sliced Garoupa Bee Hoon Soup (With Milk / Without Milk)** \$15.00



# LIGHT BITES

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 <b>Mala Cucumber with Minced Garlic and Peanuts</b>	<b>\$6.50</b>
<b>Chicken Ngoh Hiang (6pcs)</b>	<b>\$7.00</b>
 <b>Sweet Potato Fries</b>	<b>\$8.00</b>
<b>Prawn Paste Mid-Joint Wings (6pcs)</b>	<b>\$8.00</b>
 <b>Truffle Fries with Parmesan</b>	<b>\$8.50</b>
 <b>Steamed Japanese Edamame (Lightly Salted)</b>	<b>\$9.00</b>
 <b>North Indian Vegetarian Samosas (4pcs)</b>	<b>\$9.50</b>
 <b>Vegetarian Jumbo Spring Rolls (4pcs)</b>	<b>\$9.50</b>
 <b>Chicken Masala</b>	<b>\$10.00</b>
<b>Fried Enoki Mushroom with Japanese Mayonnaise</b>	<b>\$10.00</b>
 <b>Spam Fries</b>	<b>\$10.00</b>
 <b>Sambal Tofu Cubes with Onions and Ikan Bilis</b>	<b>\$10.00</b>
<b>Fried Sotong Balls (6pcs)</b>	<b>\$10.00</b>
 <b>Buffalo Chicken Wings with Carrot and Celery Sticks (8pcs)</b>	<b>\$12.00</b>
<b>Breaded Fish Finger with Mesclun Salad and Caper Tartar Sauce</b>	<b>\$12.00</b>
<b>Wasabi Prawns (6pcs)</b>	<b>\$12.00</b>
 <b>Crispy Eggplant with Pork Floss</b>	<b>\$12.00</b>
<b>Salt and Pepper Crispy Eggplant</b>	<b>\$12.00</b>
<b>Fried Squid Tentacles with Cilantro Chilli Lime Sauce</b>	<b>\$12.00</b>
 <b>Roasted Red Fermented Bean Curd (Nam Yu) Pork</b>	<b>\$14.00</b>
 <b>Nyonya Otak-otak with Toasted Bread</b>	<b>\$15.00</b>
<b>Salt and Pepper Crispy Whitebait</b>	<b>\$15.00</b>
 <b>Beef Chilli Con Carne Nachos with Guacamole, Jalapeño and Melted Cheese</b>	<b>\$18.00</b>
<b>Cheese Platter</b>	<b>\$19.00</b>
Crackers, vegetable crudités, dried fruits and nuts	
<b>Chicken Satay</b>	
• 6 Sticks	<b>\$8.00</b>
• 12 Sticks	<b>\$14.00</b>
 <b>Pork Satay</b>	
• 6 Sticks	<b>\$8.00</b>
• 12 Sticks	<b>\$14.00</b>
<b>Mutton Satay</b>	
• 6 Sticks	<b>\$9.00</b>
• 12 Sticks	<b>\$16.00</b>
<b>Mixed Satay (12 Sticks)</b>	<b>\$15.00</b>
• Choice of Meat: Pork and Chicken / Pork and Mutton / Mutton and Chicken	
• Additional items at \$1.00 each: Cheese Dip   Salsa   Satay Sauce   Ketupat   Cucumbers and Onions	
<b>Bar Platter for Two</b>	<b>\$26.00</b>
Chicken tikka masala, fried squid with ginger sambal, grilled bratwurst sausage, salted egg yolk prawns and breaded fish fingers	

## DESSERTS

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<b>Single Scoop / Double Scoop Gelato</b>	<b>\$5.00 / \$9.00</b>
• Choice of flavour(s): Vanilla / Double Chocolate / Hazelnut Praline Chunk / Yuzu Sorbet	
<b>Hot Yam Paste with Ginkgo Nuts</b>	<b>\$7.00</b>
<b>Chilled Lemongrass Jelly with Fruits</b>	<b>\$7.50</b>
<b>Snow Fungus Soup with Peach Gum and Pear</b>	<b>\$8.00</b>
<b>Chempedak Crème Brûlée with Vanilla Gelato</b>	<b>\$12.00</b>
<b>Baked Apple Crumble with Vanilla Gelato</b>	<b>\$12.50</b>
<b>Chocolate Lava Cake with Vanilla Gelato</b>	<b>\$12.50</b>
<b>Red Velvet Cheesecake with Rum &amp; Raisin Gelato</b>	<b>\$12.50</b>
<b>Fresh Fruit Platter with Lime Sorbet</b>	<b>\$12.50</b>
Cantaloupe, Strawberry, Watermelon, Kiwi & Grape	
☛ <b>Chilled Soy Bean Curd Pudding with Vanilla Gelato in Whole Coconut</b>	<b>\$15.00</b>
<i>Limited quantity available daily</i>	

*Red Velvet Cheesecake  
with Rum & Raisin Gelato*

