



The Bistro

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



THE BISTRO SIGNATURES

2

^Australian Wagyu Prime Rib (MS 6/7)

\$198

(For 2 to 3 persons)

800gm -1kg

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

^Order to be placed 4 hours in advance

Club's Special Grilled Ribeye Steak

\$34

300gm

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

Australian Wagyu Prime Rib (MS 6/7)





Mesclun Fruit Salad

WESTERN SELECTIONS

Appetisers

- | | | |
|---|---|----------------|
|  | Mesclun Fruit Salad
With avocado, orange, dragon fruit, berries, roasted almond nibs, and sherry wine reduction | \$15.00 |
|  | Grilled Chicken Caesar Salad
With hard-boiled egg, croutons, shaved <i>Parmesan</i> and bacon bits | \$16.00 |
|  | Baked Butternut Squash and Chickpeas Salad
With <i>feta</i> cheese and vinaigrette dressing | \$16.00 |
|  | Pan-seared <i>Foie Gras</i> with Wine-poached Pear and <i>Crème De Cassis</i> Reduction | \$19.00 |

Soups

- | | | |
|---|--|----------------|
| | Soup of the Day | \$6.80 |
|  | Wild Mushroom with Truffle Emulsion | \$11.00 |
| | Seafood Bisque with Prawns and Scallops | \$12.80 |

WESTERN SELECTIONS

Sandwiches

- | | | |
|--|--|----------------|
|  | Wild Mushrooms and Roasted Pepper Sourdough Toast
With a trio of mushrooms, roasted bell peppers, and extra virgin olive oil, served with a side of seasonal fruit salad | \$16.00 |
| | <i>Camembert Gratin with Mango Chutney Bruschetta</i> | \$16.80 |
|  | SCGH Triple-decker Club Sandwich
With smoked chicken, crispy bacon, egg, chips, lettuce, tomatoes and mesclun salad | \$17.00 |
|   | Australian Grass-fed Beef Cheeseburger
With charcoal bun, bacon, egg, caramelised sliced onions, lettuce, tomatoes, fries and mesclun salad | \$19.80 |

Wild Mushrooms and Roasted Pepper Sourdough Toast



WESTERN SELECTIONS

Pizzas

	Margherita	\$13.80
	Hawaiian	\$13.80
	Assorted Mushrooms with Minced Black Truffle	\$16.00
 	Otak-Otak	\$16.00

Pastas

^Choice of Spaghetti or Organic Whole Wheat Penne

 	^Smoked Pancetta and Mushroom Aglio Olio	\$16.80
	Smoked Chicken Tricolour Fusilli With smoked chicken, semi-dried tomatoes, <i>shiitake</i> mushrooms, and olives in a rich <i>Parmigiano-Reggiano</i> cream sauce	\$16.80
	^Carbonara Bacon and <i>Parmesan</i> • Add \$1.50 for Poached Egg	\$17.80
	^Squid Ink Seafood With tiger prawns, scallops and squid	\$19.80
 	^Prawns and Scallops Aglio Olio	\$20.00

Squid Ink Seafood



WESTERN SELECTIONS

Mains

Chicken Schnitzel \$19.00

Served with cucumber and mixed greens salad, fries, and tartar sauce

Grilled Hawaiian Chicken Thigh \$19.80

Served with fresh pineapple *salsa*, potato wedges, and garden greens

 **Spinach and Ricotta Cannelloni** \$20.00

Baked pasta tubes stuffed with spinach and *ricotta* cheese, served with grilled asparagus and plant-based prawns

Breaded Fish Fillet \$20.00

With mesclun salad and truffle fries

Pan-seared Salmon Fillet \$30.00

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

 **Poached Norwegian Salmon Fillet** \$30.00

Served on olive brown rice with root vegetables and tomato cream reduction

Slipper Lobster and Prawn Thermidor \$32.00

Flambéed in Cognac with a rich, creamy cheese sauce, served with potato and seasonal vegetables

 **Roasted Magret Duck Breast** \$36.00

With caramelised honey-spiced glaze, served with crispy potato *rösti* and seasonal vegetables

 **Australian Wagyu Braised Short Ribs** \$39.00

With glazed root vegetables and truffle potato purée

 **Pan-seared Chilean Cod Fillet** \$42.00

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

Pan-seared Chilean Cod Fillet



ZI CHAR DELIGHTS

Oriental Soups

Seafood Winter Melon with Dried Scallops	\$9.00
  Double-boiled Cordyceps Flower, Mushrooms and Bamboo Pith Soup	\$10.00
 Sichuan Hot and Sour Thick Soup with Crab Meat	\$10.00
Braised Fish Maw Soup and Crab Meat Soup	\$10.00
 Double-boiled Morinda and Eucommia Pork Ribs Soup	\$12.00

Bean Curd / Omelette / Vegetables

 Wok-fried Kang Kong with Sambal Belacan	\$10.00
  Vegetarian Mapo Tofu	\$12.00
Wok-fried Pea Sprouts (<i>Dou Miao</i>) with Minced Garlic and Silver Fish	\$12.00
Chai Po Omelette	\$12.00
Crispy Eggplant with Chicken Floss	\$12.00
  Mala Tofu with Minced Meat and Okra	\$13.00
 Homemade Spinach Bean Curd with Minced Meat and <i>Shimeji</i> Mushrooms	\$13.00
 Poached Chinese Spinach in Trio Egg Broth	\$14.00
Stir-fried Asparagus with Trio of Mushrooms and Garlic	\$16.00
Braised Seafood Bean Curd	\$18.00

Homemade Spinach Bean Curd with Minced Meat and Shimeji Mushrooms





Poached Cod Fillet in Golden Pumpkin Broth

ZI CHAR DELIGHTS

Seafood

Steamed Sea Bass Fillet with Minced Ginger \$16.00

Braised Glass Vermicelli with Tiger Prawns, Scallions and Ginger \$20.00

Stir-fried Sliced Garoupa \$23.00

- Choice of Cooking Method (Select One):
Black Bean Sauce / Scallions and Ginger / Curry Gravy / Sweet and Sour Sauce

 Wok-fried Scallops and Prawns in XO Chilli Sauce \$28.00

  Poached Cod Fillet in Golden Pumpkin Broth \$32.00

 Deep-fried Soon Hock in Superior Soy Sauce (700-800gm) \$39.00

ZI CHAR DELIGHTS

Meat

	<i>Kam Heong</i> Stir-fried Chicken	\$15.00
	Wok-fried Sliced Pork with Bitter Gourd in Spicy Bean Paste	\$18.00
	Sweet and Sour Pork with Strawberries	\$18.00
	Coffee Pork Ribs	\$18.00
 	Poached Sliced Beef in Sichuan Chilli Broth	\$18.00
	• Vegetarian option available	
	Stir-fried Sliced Beef with Dried Shrimp Paste, Scallions and Onions	\$19.50
 	Wok-fried Black Pepper Beef Cubes with Capsicums	\$26.80
	Steamed Spring Chicken Wrapped in Cabbage Leaf	\$28.00

Sweet and Sour Pork with Strawberries



*Singapore Laksa with
Tiger Prawns and Cockles*



ZI CHAR DELIGHTS

Noodles and Rice

Steamed Rice \$1.50

Fried Rice

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



Mee Goreng

- Vegetarian \$9.00
- Seafood \$12.00

Vegetarian Hor Fun (Gravy or Dry) \$9.00

Beef Hor Fun

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

Seafood Hor Fun

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



Singapore Laksa with Tiger Prawns and Cockles

- Add \$2.00 for Extra Cockles \$12.00



Penang Fried Kway Teow with Cockles

- Add \$2.00 for Extra Cockles \$12.00



Sambal Seafood Rice with Silver Fish

\$12.00

Hokkien Seafood Fried Mee Sua

\$12.80



Hainanese Pork Chop Rice

\$13.00



Fried King Prawn Hokkien Mee

\$13.80



Beef Hor Fun with Bitter Gourd in Black Bean Sauce

\$14.00



Hokkien-style Egg Brown Rice (Mui Fan) with Sliced Garoupa

\$15.00

Poached Rice with Sliced Garoupa 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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	Chilled <i>Mala</i> King Oyster Mushrooms	\$7.00
	Chicken <i>Ngoh Hiang</i> (6 pcs)	\$7.00
	Prawn Paste Mid-Joint Wings (6 pcs)	\$8.00
	Truffle Fries with <i>Parmesan</i>	\$8.80
	Vegetarian Jumbo Spring Rolls (4 pcs)	\$10.00
	Spam Fries	\$10.00
	<i>Sambal</i> Tofu Cubes with Onions and <i>Ikan Bilis</i>	\$10.00
	Fried <i>Sotong</i> Balls (6 pcs)	\$10.00
	<i>Wasabi</i> Prawns (6 pcs)	\$12.00
	Crispy Eggplant with Chicken Floss	\$12.00
	Fried Squid Tentacles with Cilantro Chilli Lime Sauce	\$12.00
 	Salt and Pepper Fried Sliced Pork	\$13.00
	<i>Nyonya Otak-Otak</i> with Toasted Bread	\$15.00
	Spicy Chicken Wings with Vegetable Sticks and Mixed Greens	\$15.00
	Crispy Cuttlefish with Salted Egg Yolk	\$15.00
	Chicken <i>Satay</i>	
	• 6 sticks	\$9.00
	• 12 sticks	\$15.00
	Pork <i>Satay</i>	
	• 6 sticks	\$9.00
	• 12 sticks	\$15.00
	Mutton <i>Satay</i>	
	• 6 sticks	\$10.00
	• 12 sticks	\$17.00
	Mixed <i>Satay</i> (12 sticks)	\$16.00
	• Choice of Meat: Pork and Chicken / Pork and Mutton / Mutton and Chicken	
	• Additional items at \$1.00 each: Cheese Dip Salsa <i>Satay</i> Sauce <i>Ketupat</i> Cucumbers and Onions	
	Beef Chilli <i>Con Carne</i> Nachos with <i>Guacamole</i>, <i>Jalapeño</i> and Melted Cheese	\$18.00
	Cheese Platter	\$20.00
	Crackers, vegetable <i>crudités</i> , dried fruits and nuts	
	The Bistro Mixed Platter (For 2 to 3 persons)	\$35.00
	Grilled whole squid topped with homemade <i>sambal</i> chilli, baked <i>yakitori</i> chicken, marinated top-shell with thai chilli and onion sauce, crispy prawns with chicken floss and potato wedges	

DESSERTS

Single Scoop / Double Scoop Gelato

\$5.00 / \$9.00

- Choice of flavour(s): Vanilla / Double Chocolate / Hazelnut Praline Chunk / Mint Chocolate / Yuzu Sorbet

Chilled Herbal Jelly Served with Honey Syrup

\$7.00

Hot Yam Paste with Ginkgo Nuts

\$7.00

Chilled Lemongrass Jelly with Fruits

\$7.80

Snow Fungus Soup with Peach Gum and Pear

\$8.00

Chempedak Crème Brûlée with Vanilla Gelato

\$12.00

Baked Apple Crumble with Vanilla Gelato

\$12.80

Chocolate Lava Cake with Vanilla Gelato

\$12.80

Osmanthus Yuzu Cream Cake

\$12.80



Osmanthus Yuzu Cream Cake