



TALK • MAKAN • CHILL

*71 Bussorah Street*



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## BRUNCH (DAILY TILL 4PM)

### EGGS BENEDICT \$25

Smoke turkey bacon, poached eggs and homemade Cajun hollandaise sauce on brioche toast. Served with side salad and sliced tomato.

### GRAND MALAYAN BREAKFAST \$32

Smoke turkey bacon, grilled chicken sausage, scrambled eggs, baked beans and sautéed mushroom. Served with side salad, sliced tomato and brioche toast.

## SALAD

### PAD THAI \$24

Poached prawns, vermicelli, beancurd skin, mesclun mix, cherry tomato, red radish silver sprouts, crushed peanuts and fresh lime.

### MUDCRAB CAESAR \$22

Freshly steamed mudcrab, mesclun mix, sliced olives, red radish, bacon bits, poached egg and cherry tomatoes tossed in caesar dressing. Sprinkled with parmesan and croutons.

### ORIENTAL SMOKED DUCK & LYCHEE \$24

Grilled smoke duck on top of a mesclun mix of cherry tomato, red radish, fresh lychee and our homemade Asian dressing.

## KIDS MENU

### CHICKEN IN A BASKET \$16

Crispy popcorn chicken served with fries.

### CREAMY CARBONARA \$16

Linguine tossed with sausage, turkey bacon, cherry tomatoes and aragula, cooked with creamy sauce.

### CHICKEN SEAFOOD MARINARA \$16

Chicken, squid ring, and aragula tossed with tasty tomato sauce.

### AGLIO CHICKEN MUSHROOM \$16

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

## STARTER

### MALAYAN WINGS \$16

Tender juicy wings marinated in kicap chilli padi.

### CRISPY SOFTSHELL CRAB ROLL \$23

Crunchy softshell crab, crisp lettuce and sliced tomato coated in tempura flour with savoury unagi sauce.

### CHEESY KUPANG \$19

Baked mussels sprinkled with herbs, layered with mozzarella cheese and soaked in lemon butter sauce. Add on tomato bread (Additional \$8).

### STICKY CRUNCHY BABY SQUID \$23

Crispy fried baby squid, cashew nuts, sticky sweet sauce drizzled with sesame seed.

### SALMON YAKI \$18

Deep fried battered tempura salmon, drizzled with unagi sauce. Topped with chilli padi.

### TRUFFLE FRIES \$16

Shoe-string golden fries with grated parmesan cheese drizzled with truffle oil. Served with aioli.

### DUCK POW POCKETS \$19

Smoke duck confit and soft white lotus buns served with sweet bean sauce and crispy soy skin.

## SOUP

### SEAFOOD TOM YAM \$21

Flavours of lemongrass, galangal, kaffir lime leaves, fresh lime juice and fresh seafood, combined to create a healthy and soothing broth.

### WILD MUSHROOM TRUFFLE (V) \$18

Premium wild shitake white button mushroom glazed with truffle oil and croutons.



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## PASTA

### SAMBAL GORENG PENGANTIN \$35

Stir-fried linguine tossed with sambal goreng sauce and beef lungs paired with king prawns.

### SINGAPORE CHILLI LOBSTER \$49

Linguine tossed in homemade chilli lobster sauce, egg drop and paired with a whole Boston lobster.

### SMOKE DUCK LEMAK CHILLI PADI \$34

An all-time favourite. TMC's signature dish of homemade lemak chilli padi sauce with juicy smoke duck breast with unagi sauce.

### ASAM PEDAS SEAFOOD AGLIO OLIO \$32

Classic Aglio Olio linguine infused with asam pedas, squid and fresh mussels, paired with king prawns.

### RENDANG KOBE SALAI \$39

Linguine tossed in rendang sauce, squid, Hokkaido scallops and sauteed onions. Topped with fresh mudcrab and succulent kobe beef.

### BUTTER CHICKEN \$35

Linguine mixed with a North Indian style, creamy buttered tomato sauce with charred chicken tikka.

### SOTONG HITAM \$39

Spicy blankened ink with herbs topped with prawns, squid rings and a grilled whole squid.

### SOFTSHELL & MUDCRAB MEE GORENG \$32

Stir fried linguine, fresh softshell mudcrab, and spicy tomato sauce.

### BEEF RAWON LINGUINE \$43

Beef lung and beef tenderloin in an irresistible rawon sauce made from buah keluak.

### TMC CRAB & PRAWN LAKSA \$32

Fish cake, silver sprouts, quail eggs and irresistible laksa gravy.

## MAIN COURSE

### CHICKEN PERCIK \$34

Marinated whole chicken leg, potato mash, brocolini, shitake mushroom and baby carrots.

### BARRAMUNDI TRUFFLE PORCINI \$39

Pan-seared barramundi served with sauteed seasonal vegetable and cheesy mashed potato with truffle infused white creamy porcini mushroom sauce.

### AYAM PANGGANG KERABU \$32

Whole leg USA chicken grilled to perfection and glazed with a secret homemade sauce. Served with aromatic kerabu rice, ulam salad, fried egg, prawn crackers and sambal balado.

### MAC KOBE \$44

Macaroni tossed with spicy 'tulang merah' sauce, topped with grilled kobe beef and finished with torched mozerella.

### ROTI KIRAI BEEF RIBS \$43

Braised short beef ribs glazed with a homemade secret sauce served with roti kirai.

### BEEF WELLINGTON \$52

Juicy wagyu beef wrapped in puff pastry and brown mushroom. Served with asparagus, sauteed vegetables and beef gravy.

### SALMON RAVIOLI \$34

Pan-seared Norwegian salmon fillet, paired with homemade ravioli with indulgent fillings of spinach and ricotta cheese, cooked in a lemon butter sauce.



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## MAIN COURSE

### TMC 'RAMLY' WAGYU BURGER \$34

Savoury over-spilling iconic 'Ramly' sauce, layered with egg over homemade wagyu beef patty. Served with truffle fries and side salad.

### FISH & CHIPS TIGA RASA \$25

Golden fried cream dory hand-dipped in light batter. Glazed with tiga rasa sauce. Served with truffle fries and side salad. Available in asam pedas sauce.

### LAMB SHANK SOUP TULANG \$39

Stewed lamb shank in sweet and spicy beef sauce, tomato, ginger, chilli and spices. Served with a warm loaf and mashed potatoes.

### LONTONG GORENG KOBE \$44

Sauteed rice cake tossed with spring onion, fried shallots, eggs, minced beef, topped with succulent seasoned kobe beef and sambal ikan bilis.

### ANGUS RIBEYE MASAK MERAH \$39

Australian Angus Ribeye grilled to perfection, paired with homemade masak merah sauce, served with side salad quail eggs and prawn crackers. Choice of truffle fries or kerabu rice.

### MALAYAN LOBSTER MANTAO \$49

Boston lobster, mussels sprinkled with herbs and layered with mozzarella, sinked in homemade chilli lobster sauce. Served with mantou buns.

## DESSERTS

### CLASSIC ONDEH-ONDEH CAKE \$11.50

Moist pandan cake base, layered with gula Melaka bits and coconut drizzle. Frosted with coconut Chantilly cream.

### DURIAN PENGAT CAKE \$13.50

Moist vanilla cake based, layered with Mao Shan Wang durian filling. Topped with pengat durian sauce and glazed with gula Melaka syrup.

### PUTU PIRING CAKE \$12.50

Moist vanilla cake based layered with gula Melaka bits and coconut drizzle. Frosted with Chantilly cream.

### CHOCOLATE OVOMALTINE \$12.50

Light chocolate sponge cake filled with chocolate ganache, spread with crunchy ovomaltine. Covered with chocolate ganache and a generous sprinkle of cocoa.

### RED VELVET SPECULOUS \$13.50

Moist and dense with a hint of chocolate. Layered with speculous and frosted with our in house buttercream.

### NUTELLA VOLCANO CAKE \$13.50

Light chocolate sponge cake layered with Nutella spread, covered with chocolate ganache.

### DURIAN SERAWA CREME BRULEE \$13.50

Rich custard based with Mao Shan Wang durian topped with burnt crystallised sugar and pengat durian sauce.

### CEMPEDAK CAKE \$13.50

Moist cempedak cake based, layered with cempedak filling and glazed with gula Melaka syrup.

### FLORIDA KEYLIME PIE \$12.50

Smooth and creamy with the perfect blend of buttery biscuit base.

### OREO SUNDAE \$16

### DURIAN PENGAT SPLIT \$17



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## BEVERAGES

### TEA & INFUSIONS

(PREMIUM FRESH INFUSIONS BY GIFEL)

#### ORGANIC BLACK \$9

Dark and rich superb Assam black tea with malty undertones for a satisfying start of the day.

#### JASMINE GREEN \$9

Rare and exceptional Lung Jing green tea is married with intoxicatingly fragrant jasmine tea blossoms.

#### ESTATE DARJEELING \$9

Full-bodied organic black tea sourced from one of the best tea estates in Darjeeling.

#### CHAMOMILE DREAM \$9

Prize spring harvested chamomile flowers carefully handpicked and delicately dried. A timeless bedtime favorite. Non caffeinated.

#### MORROCAN TEA \$9

Cooling and aromatic, this tea blends with fragrant mint leaves and hand-rolled green tea for a refreshing and heady cup.

#### ORGANIC BLEU \$9

Delicate petals of organic butterfly pea flower packed with powerful antioxidant to keep you feeling youthful and radiant.

## BEVERAGES

### ICED COFFEE

AMERICANO \$8

CAPPUCCINO \$8

CAFE LATTE \$9

MOCHA \$9

SALTED CARAMEL LATTE \$10

HAZELNUT LATTE \$10

GULA MELAKA LATTE \$11

COCONUT COFFEE \$11

### HOT COFFEE

ESPRESSO \$6

CAPPUCCINO \$7

LONG BLACK \$7

CAFE LATTE \$8

MOCHA \$8

FLAT WHITE \$8

SALTED CARAMEL LATTE \$9

HAZELNUT LATTE \$9

AFFOGATO \$9

GULA MELAKA LATTE \$10

COCONUT COFFEE \$10



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## BEVERAGES

FRIZZY \$7 FLOATS \$9

COKE | SPRITE | ROOT BEER

ICE CREAM SODA

### COOLERS

LYCHEE MINT \$10.50

MANGO MINT \$11.50

COCONUT \$7.50

CUCUMBER MINT \$11.50

HONEY LEMON SOOTHER \$10.50

HOMEMADE LEMON TEA \$10.50

## JUICES

LIME \$7

PINEAPPLE \$7

COCONUT \$7.50

WATERMELON \$10

### MINERAL WATER

AQUA PANNA \$7

SAN PELLEGRINO \$7

## BEVERAGES

### SHAKES

OREO \$9 | COCONUT | TEH TARIK \$10

VANILLA | CHOCOLATE | STRAWBERRY \$8

### ICE CREAM

OREO | COCONUT | TEH TARIK \$7

VANILLA | CHOCOLATE | STRAWBERRY \$6

## MOCKTAILS

BANDUNG BUTTER CREAM \$18

SINGAPURA PUNCH \$18

PINE COCO \$18

BUTTERSCOTCH CREAM SODA \$18

ASAMRITA \$19