



TALK • MAKAN • CHILL

22 Dunlop Street

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.

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.

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 in a creamy sauce.

CHICKEN SEAFOOD MARINARA \$16

Chicken, squid ring, and aragula tossed in a tasty tomato sauce.

AGLIO CHICKEN MUSHROOM \$16

Olive oil, garlic, cherry tomato, chicken, mushroom and aragula. Sprinkled 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, coated in tempura flour with savoury unagi sauce.

CHEESY KUPANG \$19

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

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 and drizzled with truffle oil. Served with aioli.

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, olive slice, red radish, bacon bits, poached egg, cherry tomatoes, tossed with caesar dressing. Sprinkled with parmesan and croutons.

ORIENTAL SMOKED DUCK & LYCHEE \$24

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



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PASTA

SINGAPORE CHILLI LOBSTER \$49

Linguine tossed in homemade chilli lobster sauce, egg drop paired with 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 with rendang sauce, squid, Hokkaido scallops, sautéed onions. Topped with fresh mudcrab and succulent kobe beef.

SOTONG HITAM \$39

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

BEEF RAWON LINGUINE \$43

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

SOFTSHELL & MUDCRAB MEE GORENG \$32

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

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.

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.

ROTI KIRAI BEEF RIBS \$43

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

SALMON RAVIOLI \$34

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

AYAM PANGGANG KERABU \$32

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

MAC KOBE \$44

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

MALAYAN LOBSTER MANTAO \$49

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

CHICKEN PERCIK \$36

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

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.

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.



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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 gula Melaka syrup.

CHOCOLATE OVOMALTINE \$13.50

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

PUTU PIRING CAKE \$12.50

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

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

DARK SALTED CARAMEL \$13.50

Dark chocolate lovers! Chocolate cake filled with in-house salted caramel sauce, fronted with dark chocolate ganache.

BANDUNG LYCHEE \$13.50

Moist bandung cake based, layered with lychee. Topped with speculous cookie crumbs. Glazed with gula Melaka syrup.

CEMPEDAK CAKE \$13.50

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

SOUTHERN PECAN PIE \$12.50

Rich butter crust with thin layer of dark chocolate ganache and pecan.

DURIAN SERAWA CREME BRULEE \$13.50

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



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BEVERAGES

MINERAL WATER (STILL OR SPARKLING)

AQUA PANNA \$7

SAN PELLEGRINO \$7

COOLERS

LYCHEE MINT \$10.50

MANGO MINT \$11.50

COCONUT \$7.50

ICED TEAS

HONEY LEMON SOOTHER \$10.50

HOMEMADE LEMON TEA \$10.50

TEA & INFUSIONS

(PREMIUM FRESH INFUSIONS BY GIFEL)

ORGANIC BLACK \$9

JASMINE GREEN \$9

ESTATE DARJEELING \$9

CHAMOMILE DREAM \$9

MORROCAN MINT \$9

ORGANIC BLEU \$9

BEVERAGES

HOT COFFEE

ESPRESSO \$5

LATTE \$7

CAPPUCCINO \$7

LONG BLACK \$7

MOCHA \$8

FLAT WHITE \$7

SALTED CARAMEL LATTE \$9

HAZELNUT LATTE \$9

AFFOGATO \$9

GULA MELAKA LATTE \$10

ICED COFFEE

AMERICANO \$8

LATTE \$8

CAPPUCCINO \$8

MOCHA \$9

SALTED CARAMEL LATTE \$10

HAZELNUT LATTE \$10

GULA MELAKA LATTE \$11

HOT CHOCOLATE \$8

COLD CHOCOLATE \$9



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BEVERAGES

FRIZZY \$7 FLOATS \$9

COKE | SPRITE | ROOT BEER

ICE CREAM SODA

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

BUTTERSCOTCH CREAM SODA \$18

ABOUT US

Tucked away in a stretch of shophouses along Dunlop Street lies our very first outlet – a café that comforts like home and houses our TMC Bakery.

Don't be deceived by the café's humble size. Head over and be amazed by its charm. TMC Dunlop is the perfect spot to kick off your shoes for casual get-togethers with your homies. Come anytime to enjoy its homely and cosy ambience and unwind in its immersive, laid-back atmosphere.