



TALK • MAKAN • CHILL

10 Winstedt Road



THE MALAYAN COUNCIL

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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 cheesy baked 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 YUM \$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 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. Sprinkled with parmesan cheese.

STARTER

MALAYAN WINGS \$16

Tender juicy wings marinated in kicap chilli padi.

CHEESY KUPANG \$29

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

TMC SATAY \$29

Assorted selections of chicken, mutton or beef satay with rice cake, cucumber, onion and peanut sauce.

SALMON YAKI \$18

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

TRUFFLE FRIES (V) \$16

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

SALAD

PAD THAI \$24

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

ORIENTAL SMOKED DUCK & LYCHEE \$24

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

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.



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PASTA

SAMBAL GORENG PENGANTIN \$35

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

BEEF RAWON LINGUINE \$43

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

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.

LAKSA GORENG BARRAMUNDI \$39

Pan-seared Barramundi marinated with laksa paste served with linguine coated in laksa goreng sauce.

ASAM PEDAS LOBSTER \$49

Classic aglio olio linguine infused with asam pedas, squid, and fresh oyster. Paired with shelled Boston lobster.

SOTONG HITAM \$39

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

BUTTER CHICKEN \$35

Linguine tossed with North Indian style creamy buttered tomato sauce with charred chicken tikka.

SOFTSHELL & MUDCRAB MEE GORENG \$32

Stir-fried linguine, softshell mudcrab and fresh cherry tomato..

TMC CRAB & PRAWN LAKSA \$32

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

MAIN COURSE

ANGUS RIBEYE MASAK MERAH \$39

Australian Angus Ribeye grilled to perfection, paired with homemade masak merah sauce, served with potato mashed, grilled seasonal vegetables and prawn crackers.

ROTI KIRAI BEEF RIBS \$42

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

LAMB MANDHI KABULI \$49

Braised succulent lamb shanks with Arabic Mandhi spice. Served with basmati rice, raisins and nuts.

BARRAMUNDI TRUFFLE PORCINI \$39

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

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.

SOFTSHELL & MUDCRAB FRIED RICE \$34

Wok fried basmati rice, scallion Kenya beans, eggs, crabmeat claw and topped with crispy deep fried tempura soft-shell crab. Served with sautéed broccolini and sambal kicap.

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.

LOBSTER BALADO \$64

King prawns, scallops, lobster, asparagus, baby carrots, artichokes and spicy tomato gravy.

BEEF WELLINGTON \$52

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

Prices are subject to service charge and prevailing government taxes. Menu is subject to change without prior notice.



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MAIN COURSE

CEREAL FISH & CHIPS \$32

Tempura fried barramundi fillet coated with toasted cereal served with truffle fries, side salad and citrus tartar sauce.

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.

TMC ANGUS TOMAHAWK \$112

100 days grain-fed, herb marinated Angus tomahawk steak served with prawn cracker, saute seasonal vegetables, garlic confit and cheesy mashed potato. Paired with homemade kicap pedas sauce, curry aioli and coriander chili sauce.

FROM THE OVEN

OUR PIZZAS ARE HANDMADE TO ORDER,
PLEASE ALLOW 20-30MINS.

TMC MEAT LOVER \$29

Smoke duck, shredded beef ribs, beef pepperoni, cheddar, mozzarella and parmigiano.

SEAFOOD ASAM PEDAS \$32

Combo of crab meat, squid and shrimp on beds of asam pedas cream cheese based topped with crispy laksa leaves.

CLASSIC SMOKEY MAGARITA (V) \$25

Tomato herb sauce and mozzarella cheese topped with fresh italian basill leaves.

MALAYAN SATAY SUPREME \$32

Assorted satay on beds of flavourful peanut sauce and toppings of cucumber, onion and pineapple cubes.

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.

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 generous sprinkle of cocoa.

RED VELVET SPECULOUS \$13.50

Moist and dense with a light of chocolate flavour. 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.

SOUTHERN PECAN PIE \$12.50

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

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