

# PLANTER'S SHED

## À LA CARTE MENU

### SALADS

#### CHICKEN CAESAR SALAD \$20

baby romaine lettuce, boiled egg, croutons, classic Caesar dressing, grated Parmigiano, extra virgin olive oil

#### PRAWN POMELO SALAD \$22

house-made chilli dressing, coriander, crispy shallots and garlic, red chilli, roasted peanuts, lime wedges

#### TOMATOES & BURRATA \$24

marinated olives, basil pesto, cracked pepper, Maldon salt

### LOCAL FAVOURITES

#### NASI GORENG KAMPUNG \$24

chicken satay, fried chicken, crackers, achar pickled, fried egg

#### SEAFOOD MEE GORENG \$24

stir-fried yellow noodles with prawns, squid, fish cake, beansprouts, tomato, tofu, house-made spicy sauce

#### HAINANESE CHICKEN RICE \$22

choice of chicken breast or drumstick  
slow-poached chicken, fragrant rice, clear chicken broth, classic condiments

#### SINGAPORE SATAY \$18

choice of chicken or lamb  
ketupat, cucumber, onion, pineapple, spicy peanut sauce

*Prices are subject to 10% service charge and prevailing taxes.*

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## SOUPS

MUSHROOM SOUP \$15

truffle oil, feta crumble, toasted sourdough

HERBAL CHICKEN SOUP \$15

mushrooms, goji berries, coriander

## PASTA

*choice of spaghetti, linguine, or penne*

BASIL POMODORO \$20

local cherry tomato basil sauce, Italian parsley

CREAMY MUSHROOM \$22

assorted local mushrooms, Italian parsley

BEEF BOLOGNESE \$26

slow-cooked beef ragù, tomato sauce, Italian parsley

## BURGERS & SANDWICHES

*served with thick-cut chips, sweet potato fries, and Banyanslaw*

BLACK BURGER \$32

char-grilled New Zealand beef patty seasoned with house-made Cajun spices, pork bacon, truffle nacho cheese, lettuce and tomato, onion marmalade

PULLED BEEF SANDWICH \$28

slow-cooked New Zealand beef with caramelised onions and mushrooms, pickled aioli, cabbage, and gherkins

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## WESTERN GRILL

NEW ZEALAND GRASS-FED ANGUS BEEF RIBEYE (250g) \$40

grilled over applewood with smoked tomato béarnaise sauce, confit Zebrune onion,  
served with thick-cut chips and Banyanslaw

AKAROA SEA SALMON \$38

grilled over charcoal, sweet potato fries, confit Zebrune onion, asparagus

## DESSERTS

GREEN TEA TIRAMISU IN A CUP \$16

mascarpone crème, kopi ladyfinger, matcha powder

PANDAN CRÈME BRÛLÉE \$16

coconut biscuit, mango passion

CITRUS CHEESECAKE \$16

served with vanilla gelato

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## KIDS' MENU

### MIXED GREENS \$12

smoked salmon, boiled egg, Italian dressing, grated Parmigiano, extra virgin olive oil

### MEATBALL & MUSHROOM STEW \$12

steamed rice

### BASIL POMODORO \$12

spaghetti, local cherry tomato basil sauce, Italian parsley

### CHICKEN RICE \$12

chicken rice ball with slow-poached chicken and cucumber

### BROCCOLI FRIED RICE \$12

tomato egg

### NOODLE BOWL \$12

tossed with tangy sesame sauce, hidden vegetables, prawns

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