

# PLANTER'S SHED

## À LA CARTE MENU

### COLDS AND SALADS

#### GRILLED CHICKEN CAESAR SALAD \$20

Young Romaine Lettuce, Hard-boiled Cage Free Egg, Bacon, Garlic,  
Sourdough Croutons, Grated Parmesan Cheese, Bread Roll  
(N)(P)(D)

#### FRESH TOMATO SALAD WITH BURRATA \$24

Kalamata Olives, Sweet Basil Pesto, Cracked Black Pepper and Sea Salt, Bread Roll  
(V)(N)(D)

#### PRAWN POMELO SALAD \$22

Chunk Pomelo, House-Made Chilli Dressing, Cilantro, Crispy Shallot, Red Chili,  
Cherry Tomato, Roasted Peanuts, Lime Wedges  
(N)(GF)(S)

#### SMOKED DUCK SALAD \$20

Leafy Green Lettuce, Orange Segment, Dried Cranberries,  
Pecan, Hazelnut Dressing, Bread Roll  
(N)(GF)

#### ASSORTED CHEESE PLATTER \$25

Grapes, Dried Fruits and Nuts, Crackers, Orange Marmalade, Bread Roll  
(V)(N)(D)

#### CHARCUTERIE PLATTER \$25

Pickled Cornichons, Silver Onion, Olives, Bread Roll  
(N)(GF)

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Should you have any specific dietary requirements our chefs will do our best to cater for it

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



## SOUPS AND STARTERS

ASSORTED MUSHROOM VELOUTE \$15

Truffle Oil, Bread Roll  
(V)(D)

CREAMY TOMATO BASIL SOUP \$15

Feta Cheese Crumble, Extra Virgin Olive Oil, Bread Roll  
(V)(D)

HERBAL CHICKEN SOUP \$15

Mushroom, Goji berries, Cilantro

FRIED CHICKEN WINGS \$18

Smoky and Spicy Aioli  
(D)

SWEET POTATO FRIES \$10

With Lime  
(V)(D)

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## ASIAN FAVOURITES

### NASI GORENG KAMPUNG \$24

Fried Cage Free Egg, Chicken Satay, Fried Chicken, Crackers, Achar Pickles  
(N)(D)(S)

### SEAFOOD MEE GORENG \$24

Stir-Fried Yellow Noodle with Prawn, Squid, Fish Cake, Beansprout,  
Tomato, Greens, Bean Curd, House-Made Spicy Sauce  
(N)(S)

### HAINANESE CHICKEN RICE \$22

*Choices of Chicken Breast or Chicken Thigh*  
Slow-Poached Chicken, Fragrant Rice, Clear Chicken Broth, Classic Condiments  
(S)

### SINGAPORE SATAY \$18

*8 sticks, Choices of Chicken or Lamb*  
Ketupat, Cucumber, Onion, Pineapple, Spicy Peanut Sauce  
(N)(D)(S)

### STIR-FRY BLACK PEPPER BEEF \$25

Jasmine Rice, Trio Colour Bell Pepper and Onion  
(N)

### SPICY XO FRIED RICE \$20

Prawns, Asparagus, Scallions, Fried Onion  
(N)(S)

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## PASTAS

*choices of spaghetti, linguine, penne*

### TOMATO BASIL \$20

Local Cherry Tomato Basil Sauce, Basil Leaf  
(V)

### CREAMY MUSHROOM \$22

Assorted Local Mushroom, Italian Parsley  
(V)(D)

### BEEF BOLOGNESE \$26

Slow-Cooked Beef Ragout, Tomato Sauce, Basil Leaf  
(D)

### SMOKED SALMON \$24

Artichoke, Pesto, Basil Leaf  
(N)(D)

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## BURGERS & SANDWICHES

*Served with potato fat chip and coleslaw*

### BEEF BURGER \$32

Grilled Beef Patty, Aged Cheddar, Sauteed Onion, Bacon, Lettuce, Tomato, Brioche Bun  
(P)(D)

### PULLED BEEF SANDWICH \$28

Pulled Beef with Caramelized Onion and Mushroom, Pickled Aioli, Cabbage and Gherkins  
(D)

### BAKED HAM AND CHEESE SANDWICH \$24

Smoked Turkey Ham, Melted Aged Cheddar, Ciabatta Bread  
(D)

## WESTERN GRILLED

### ANGUS BEEF RIBEYE \$40

Asparagus with Garlic Vinaigrette, Confit Vine Tomato,  
Mashed Potato, Peppercorn Sauce  
(D)

### NORWEGIAN SALMON \$38

Asparagus with Garlic Vinaigrette, Confit Vine Tomato,  
Mashed Potato, Citrus Yogurt Dressing  
(D)

### PORK CHORIZO SAUSAGE \$32

Asparagus with Garlic Vinaigrette, Confit Vine Tomato,  
Mashed Potato, Barbecue Sauce  
(P)(D)

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## DESSERTS

### CITRUS CHEESECAKE \$16

Assorted Berries  
(V)(N)(D)

### CHOCOLATE BROWNIE \$18

Toasted Walnut, 55% Chocolate Whip, Caramel Sauce  
(V)(N)(D)

### RED VELVET CAKE \$18

Berries Compote, Cream Cheese Frosting, White Chocolate Whip  
(V)(D)

### LOCAL KOPI TIRAMISU IN A CUP \$16

Mascarpone Crème, Kopi lady Finger, Cacao Powder  
(V)(N)(D)

### PANDAN CRÈME BRUELEE \$18

Coconut Biscuit, Mango Passion  
(V)(D)

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## KIDS' MENU



BEARWICH BITES (N,D) \$12

Chicken Ham & Orange Cheddar Cheese Sandwich, Crackers, Sweet Corn



MINION MUNCHIES (V,D) \$12

Potato Shapes with Nacho Cheese Sauce on a Bed of Cabbage



MICKEY'S ISLAND PIZZA (D) \$12

Turkey Ham, Pineapple, Tomato Sauce, Served with Sweet Potato Fries & Broccoli



TURBO BUN RACER (D) \$12

Chicken Bratwurst in a Bun, Cabbage Slaw, Cheese Sauce



JUNGLE SAFARI PASTA (V) \$12

Organic Animal-Shaped Pasta with Cherry Tomato Sauce & Garden Veggies



OCEAN NIBBLES (D) \$12

Crispy Fish Nuggets, Avocado Dip, Lemon Wedges



PECKIN' CHICKY BITES (D) \$12

Chicken Nuggets with Steak Fries & Tomato Ketchup



BEAR-Y YUMMY RICE BOWL (G) \$12

Bear-Shaped Rice with Chicken, Bean curd, Carrot, Asparagus, Broccoli & Cracker

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## BEVERAGE MENU

### COFFEE

Espresso	\$8
Double Espresso	\$10
Americano	\$10
Cafe Latte	\$10
Cappuccino	\$10
Macchiato	\$10
Kopi	\$8

### CHILLED JUICES

\$10

Orange  
Apple  
Cranberry  
Pineapple  
Guava  
Grapefruit  
Lime  
Mango  
Fruit Punch

### MINERAL WATER 750ML

\$13

Aqua Panna  
San Pellegrino

### TEA

\$10

Monogram® Tea  
Morning Breakfast  
Earl Grey Neroli  
Uji Sencha | Chamomile  
Milky Oolong | Shiso Mint  
Rose Ariana | Snow Peony  
Jasmine Silk Pearls

### Teh

\$8

### SOFT DRINKS

Coca Cola	\$8
Coca Cola Light	\$8
Sprite	\$8
Soda	\$10
Indian Tonic	\$10
Spiced Ginger Beer	\$10

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