

PLANTER'S SHED

COLDS AND SALADS

Spicy Watermelon and Tomato Salad \$18
with Feta Cheese and Avocado
(V, D, GF)

Grilled Potato Salad \$16
with Grilled Scallion Vinaigrette
(V)

Chopped Middle Eastern Salad \$18
With Roasted Chickpeas, Fresh Tomato and Pomegranate
Tossed in Lemon Dressing and Served with Warm Flatbread
(V, D)

Sea Salmon Niçoise \$22
with New Potatoes, Tomato and Quail Eggs,
served with Grilled Sourdough Bread
(GF)

Prosciutto Wrapped Asparagus \$24
With Poached Hens Egg, Basil Pesto and Shaved Parmesan
(P, D, N)

Chicken Liver Pate \$14
With Grilled Sourdough and Pickles (D)

Harissa Honey Roasted Eggplant \$18
with Cumin Hummus and Naan (V, D)

Vitello Tonnato \$24
Classic Chilled Poached Veal with Creamy Tuna Dressing
topped with Rocket, Capers and Shaved Parmesan (D)

V – Vegetarian, N – Contain Nut, GF – Gluten Free, P – Contain Pork, D – Contain Dairy, S – Contain Shellfish
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

Freshly Baked Ciabatta and Sesame Cobs \$12
with Smoked Paprika Aioli and Balsamic Infused Extra Virgin Olive Oil
(V, D)

Chicken and Sweetcorn Soup \$14
seasoned with Fresh Ginger and Thickened with Egg White

Creamy Clam and Smoked Duck Chowder \$18
with Chunky Vegetables Served in a Sourdough Cob
(S, D)

V – Vegetarian, N – Contain Nut, GF – Gluten Free, P – Contain Pork, D – Contain Dairy, S – Contain Shellfish
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.



ASIAN FAVOURITES

Softshell Crab Laksa \$24

Thick Rice Vermicelli, Fish Cakes, Quail Egg, Beansprouts, Bean Curd Puff,
Spicy Aromatic Coconut Broth with Laksa Leaves
(S, D, N)

Lobster Nasi Lemak \$32

Cage Free Hard-boiled Egg, Cucumber, Fried Anchovies, Peanuts, Sambal Chili
(S, N)

Seafood Hor Fun \$26

Wok Fried Flat Noodle, Mussels, Prawns, Squids, Fish Cake, Greens,
Crispy Pork Lard, Light Egg Gravy
(S, P)

Singapore Satay

Chicken \$18 Lamb \$20

Ketupat, Cucumber, Onion, Spicy Peanut Sauce, Pineapple Purée (N, D)

Nasi Goreng Kampung \$24

Fried Egg, Chicken Satay, Fried Chicken, Fried Anchovies,
Emping and Achar Pickles
(N, S)

Seafood Mee Goreng \$24

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

Hainanese Chicken Rice \$24

Choices of Chicken Breast or Drumstick
Slow-Poached Chicken, Fragrant Rice, Clear Chicken Broth, Classic Condiments

Black Pepper Beef Fillet \$25

Jasmine Rice, Trio Colors of Bell Pepper and Onion

V – Vegetarian, N – Contain Nut, GF – Gluten Free, P – Contain Pork, D – Contain Dairy, S – Contain Shellfish
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.

PLANTER'S SHED

PASTAS

Sun-Kissed Ricotta Ravioli \$22
with Fresh and Dried Tomatoes, Grilled Asparagus,
Fresh Basil Tossed in Lemon Butter Capers Glaze
(D, V, N)

Cheesy Smoked Chicken and Broccoli Alfredo \$19.5
Penne Pasta
(D)

Spaghetti Seafood Marinara \$22
with Fresh Prawns, Squid and Mussels in a Mildly Spicy Tomato Nage
(S, D)

SANDWICHES

'Royale' Cheeseburger \$24
Grilled Minced Beef Brisket Patty with Aged Cheddar,
Onion Jam and Pork Bacon. on a Brioche Bun with Fries and Coleslaw
(D, P)

Cuban Sandwich \$24
Citrus Marinated Pork fillet, Ham, Pickles,
Swiss Cheese and Fries
(P, D)

'BLAT' \$20
Bacon, Lettuce, Avocado and Tomato on
Triple Layer Grilled Sourdough
served with Fries
(D, P, N)

Garlic Cheese Naan \$20
Baked to Order with Artichokes, Capsicum, Tomato, Kalamata Olive and Feta Cheese
(D, V)

V – Vegetarian, N – Contain Nut, GF – Gluten Free, P – Contain Pork, D – Contain Dairy, S – Contain Shellfish
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.

PLANTER'S SHED

MAINS

200g Ribeye Steak \$44

Char-grilled New Zealand Grass-fed Beef with XO Butter,
Crushed New Potatoes, Confit Tomato Cherries and Chorizo, Port Wine Jus
(S, P, D)

Grilled Lime and Coriander Sea Salmon \$39.50

Fennel Apple Slaw and Wild Rice
(GF)

Tandoori Lamb Cutlets \$38

warm Masala Potato, Garlic Butter Naan, Mint Sauce and Cucumber Raita
(D)

Mexican Street Corn Chicken \$29

in a Creamy Paprika Sauce and Served with Freshly Garlic Flat Bread
(D)

Jambalaya of Chorizo Sausage, Chicken and Prawns \$24

Basmati Rice and Creole
(P, S, D)

FAMILY SHARING

Monster Family Burger ~~\$78~~ \$60

served with Onion Rings, Pineapple, Shoestring Fries
(D)

Family DIY Taco Time \$48

Build Your Own Soft and Crispy Tacos with Mexican Ground Beef,
Pulled Roasted Chicken, Cheddar, Lettuce, Tomato Salsa,
Guacamole and Sour Cream
(D)

V – Vegetarian, N – Contain Nut, GF – Gluten Free, P – Contain Pork, D – Contain Dairy, S – Contain Shellfish
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.

PLANTER'S SHED

DESSERTS

New York-Style Cheesecake \$14

With Blueberry Compote
(D, N)

Local Kopi Tiramisu in a Cup \$14

Mascarpone Crème, Kopi Lady Finger, Cacao Powder
(D)

Banoffi \$14

Vanilla Mascarpone Cheese Chantilly, Almond Crumble,
Caramelised Banana, Caramel Sauce
(D, N)

Death by Chocolate \$14

White Chocolate and Vanilla Bean Mousse,
Milk Chocolate Orange Mousse and
Warm Dark Chocolate Rum Ganache
(D)

Mango Sago Pomelo \$14

with Chia Seed
(D)

V – Vegetarian, N – Contain Nut, GF – Gluten Free, P – Contain Pork, D – Contain Dairy, S – Contain Shellfish
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.

PLANTER'S SHED



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

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

PLANTER'S SHED

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 |

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