



fried ikan bilis and peanuts

4.90

130g local anchovies; delicious and crunchy

is available until closing time

recommend to pair with Sauvignon Blanc



nachos **v**

6.90

90g corn chips, with cheese dip

recommend to pair with sparkling



edamame **v**

6.90

200g boiled green soy beans and salted

recommend to pair with moscato d'asti



classic papadum **v**

6.90

8pcs indian-styled wafers, served with mint yogurt dip

is available until closing time

recommend to pair with white wine-by-glass



chicken karaage

7.90

160g made-from-scratch, chicken marinated in ginger & garlic, fried in karaage style; served with pineapple slices

recommend to pair with riesling



deep-fried crispy pork belly

7.90

160g made-from-scratch, deep-fried pork belly marinated in nam yee (fermented red bean curd) served with pineapple slices

recommend to pair with gewurztraminer



bruschetta platter

8.90

4pcs grilled bread, rubbed with garlic topped with chicken liver pate, olive tapenade, chopped roma-tomatoes & smoked salmon

recommend to pair with chardonnay



truffle fries

8.90

300g french fries tossed in truffle oil
recommend to pair with white wine-by-glass



pork and cabbage dumplings

8.90

6pcs made-from-scratch, dough wrapped around fillings of pork & cabbage, steamed and lightly pan-fried served with vinegar & ginger dip
recommend to pair with pinot grigio



satay

8.90

6 sticks of chicken served with cucumber and onions
recommend to pair with gewürztraminer



spicy top shell

8.90

130g top shells (a type of conch), tossed with onion, cut chillies, parsley and cucumber
recommend to pair with beer or sparkling



bacon-wrapped enoki

8.90

6pcs made-from-scratch, classic japanese appetiser
recommend to pair with sauvignon blanc



chicken liver pate

9.90

70g chicken liver pate,
served with bruschetta - grilled bread rubbed with garlic
recommend to pair with beer or merlot

luncheon fries

8.90

300g luncheon meat cut into finger-size strips, deep-fried, to serve hot and crispy with ketchup, mustard and mint-yogurt dip recommend to pair with sparkling, beer or your favourite cocktail



nam yee chicken wings

9.90

7pcs made-from-scratch, cantonese version of fried chicken, marinated in fermented red bean curd, served with lemon and chilli sauce recommend to pair with sparkling



salt & pepper squid

9.90

150g made-from-scratch, gently fried fresh squid, with salt and pepper recommend to pair with pinot grigio



wasabi mayo prawns

11.90

4pcs made-from-scratch, crispy battered prawn, tossed in wasabi mayonnaise recommend to pair with chardonnay



spicy italian sausage

12.90

200g of minced pork meat seasoned with chillies, herbs & spices pair with amarone or any red blend



crabmeat chunks

16.90

300g luscious chunks of crab meat, sautéed with spicy singaporean chilli sauce; served with two mantou recommend to pair with gewürztraminer



hot dogs, pizzas, burger



hot dog

5.90

- ? 1 hot dog bun with choice of plain or toasted
- + add \$1 for egg
- + add \$1 for avocado
- + add \$1 for bacon



sous chef pizza

10.90

- ? 10 inch thin-crust with choice of ham & pineapple or parma & arugula
- recommend to pair with red wine-by-glass



twc classic burger

must try 


18.90

- 180g seasoned beef, with romaine lettuce, blue d'auvergne, red onions, tomatoes, avocado and gherkins and sides of truffle fries
- recommend to pair with shiraz

teochew porridge

6.90

unlimited bowls of porridge and condiments of olive vegetables, preserved chilli beancurd, pickled lettuce, mustard and braised peanuts

add **3.00** for choice of salted duck egg, chye-poh omelette, 
black bean fish or luncheon meat



char kway teow

7.90

160g noodle & kway teow, fried in pork-lard oil, with prawns, egg, chinese sausage, bean sprouts & cai xin
recommend to pair with beer or sparkling or riesling



mee goreng

8.90

160g flavourful spicy fried yellow noodle, with prawns, bean sprouts, cai xin topped with egg done according to your preference
recommend to pair with beer or sparkling or riesling



lemongrass chicken

12.90

250g pan-fried boneless chicken leg, marinated in lemongrass, served with butter raisin rice; topped with dou miao
recommend to pair with pinor noir



cheese & charcuterie selection 🍷



baked camembert

12.90

80g melted camembert over caramelised apple & raisins served with toasted baguette

recommend to pair with noble late harvest or bukketraube



white wine cheese platter

24.90

40g brie de meaux, 70g goat cheese camembert, 60g uk cheddar served with dried fruits, olives, grapes, carrots & celery and crackers & toasted baguette

recommend to pair with your favourite wine



red wine cheese platter

24.90

50g port salut, 40g mimolette, 50g gruyere served with dried fruits, olives, grapes, carrots & celery and crackers & toasted baguette

recommend to pair with your favourite wine



sweet wine cheese platter

24.90

50g morbier, 40g bleu d'auvergne, 50g comte served with dried fruits, olives, grapes, carrots & celery and crackers & toasted baguette

recommend to pair with your favourite wine



charcuterie platter

24.90 half portion or **34.90** full portion

a selection of 30g truffle salami, 30g pancetta, 30g prosciutto, 30g chicken liver pate, 40g cheddar, 40g morbier, gherkins, olives, mustard, jam, dried fruits, nuts, crackers & baguettes

recommend to pair with your favourite wine

v cream of mushroom**7.90**

180ml made-from-scratch, assorted mushrooms blended with cream, drizzled with truffle oil; served with sugar cheese bun
is available until closing time
recommend to pair with wooded chenin blanc

**seafood bisque****7.90**

180ml made-from-scratch, blended seafood with tomato broth, garnished with prawn and cream; served with sugar cheese bun
recommend to pair with chardonnay

**caesar salad****12.90**

130g a la minute mix of romaine lettuce, tomatoes, quail eggs, bacon bits, croutons, pine nuts and parmesan cheese
recommend to pair with chardonnay or sparkling

**victor's salad****16.90**

120g a la minute mix of fine beans, cherry tomatoes, hard-boiled egg, olives, feta cheese, tuna flakes & anchovies
recommend to pair with pinot grigio or pinot gris



'no-meat' vegetarian

new



vegetarian fried bee-hoon

9.90

80g fried rice vermicelli, with bean sprouts, bean curd, cai xin, carrots & mock char siew; speckled with jalapeno and green chillies
recommend to pair with riesling



vegetable linguine

12.90

160g linguine al dente, with seasonal vegetables in olive oil sauce
recommend to pair with pinot gris



mock chicken curry

15.90

? 100g mock chicken, with potatoes and carrots in fragrant vegetarian curry; served with steamed rice or toasted baguette
recommend to pair with shiraz



mushroom pesto risotto

15.90

180g arborio rice, with pesto and mushroom; drizzled with truffle oil and parmesan
recommend to pair with barolo

aglio olio spaghetti

8.90

160g spaghetti al dente, with garlic, chilli padi in olive oil sauce
add **3.00** for chicken or bacon or mushroom or seasonal vegetables **+**
recommend to pair with pinot grigio



carbonara spaghetti

12.90

160g spaghetti al dente, with sautéed bacon and mushroom
in cream sauce
recommend to pair with your favourite red wine



tom yam seafood spaghetti

14.90

choice of soup or dry **?**
160g spaghetti al dente, with sautéed squids, prawns
& fish cake in tom yam sauce
recommend to pair with gewürztraminer



pork belly spaghetti

15.90

160g spaghetti al dente, with fermented pork belly in nam yee sauce
recommend to pair with moscato d'asti



prawn linguine

15.90

160g linguine al dente, with pesto, prawns, pine nuts
& cherry tomatoes in olive oil sauce
recommend to pair with chardonnay



crabmeat spaghetti

18.90

160g spaghetti al dente, with garlic, chilli, crab meat claw in tomato sauce
recommend to pair with gewürztraminer or pinot gris





fish & chips

15.90

2pcs of 100g crispy battered fish; served with truffle fries & tartar sauce
recommend to pair with white wine-by-glass



duck confit

20.90

250g confit of duck leg, with sides of gratin potatoes & mesclun, drizzled with orange-demi reduction
recommend to pair with pinot noir



oven-baked salmon

20.90

180g salmon baked, drizzled with honey mustard; served with sides of oven-baked sweet potatoes, parsnip & carrot
recommend to pair with Chardonnay



grilled lamb chop

29.90

3pcs of 80g lamb chop, with sides of roasted new potatoes & kai lan
recommend to pair with pinotage

dessert



red bean soup

5.90

cantonese style



lemongrass jelly

5.90

with longan



profiterole

6.90

with chocolate peanut
candy ice-cream



**chocolate molten
lava cake** 12.90

⊕ add 4.90 to flambé
with sambuca & grand marnier



**macha
ice-cream** 5.90

topped with red beans
and atapchi



**lemon strawberry
tart** 8.90

caramelised lemon curd
with raspberry coulis & berries

marvelicious

your signature set

34.90

choose ONE from nibbles or soups
choose ONE from pasta or grains or asian flavours
comes with complimentary chef's dessert
add 5.00 to pick ONE wine by glass from blackboard ⊕



bubbly unlimited

29.90

and with chef's compliment for member of your-wine-company

sun & ph until 6pm to 9pm

other than wines

members of your-wine-company enjoy 30% savings on all wine-by-carafe, beer, cocktail, liquor & liqueur

hot

coffee espresso

single **4.00** double **6.00**

coffee **5.00**

cappuccino **6.00**

café latte **6.00**

tea **5.00**

choice of camomile . earl grey . green tea

english breakfast . rosehip & hibiscus

peppermint

hot chocolate **5.00**

cold

perrier water **4.50** 330ml

soft drink **3.50**

choice of coke . coke light . sprite .

tonic water . soda water . ginger ale

ice blended tea **5.50**

ice lemon tea **5.50**

ice blended coffee **5.50**

banana smoothie **8.50**

freshly squeezed juices **8.50**

choice of apple, beetroot & carrot aka abc

apple . carrot . pineapple . orange

mocktail **7.50**

choice of shirley temple . virgin mary

virgin colada

liquor

please check with our server for other selection

house spirit **12.00** 30ml

house premium **15.00** 30ml

liqueur **13.00** per shot

cocktail

16.00 per glass

please check with our server for other selection

dry martini

long island iced tea

lychee martini

margarita

pina colada

sangria

singapore sling

strawberry daiquiri

beer

hoegaarden white **13.00** 330 ml

stella artois **13.00** 330 ml

san miguel light **13.00** 330ml

boddington ale **15.00** 440ml

wine by carafe



26.00 500ml

red blend
south africa

white blend
south africa