

THE BISTRO Signatures

[Add \$7 for a glass of red or white house wine (U.P.: \$8.90)]

[Add \$30 for a bottle of red or white house wine with every order of Wagyu Tomahawk MS 4/5.]



\$228

[Per Order]

WAGYU TOMAHAWK MS 4/5

[For 3 to 4 persons]

[Order to be placed 4 hours in advance.]

Served with bordelaise sauce, assorted vegetables, vine tomatoes, sautéed wild mushrooms and truffle fries with parmesan.



GRILLED RIBEYE STEAK (300gm)

Club's Special

Served with black pepper sauce, assorted vegetables and truffle fries with parmesan.

\$32

[Per Order]



Images used are for illustration purposes only.

Terms and Conditions

- F&B vouchers and credits are accepted.
- Prices are subject to prevailing GST and service charge*.
- Terms and conditions are subject to change without prior notice.

*Service charge will be waived for members who charge to their monthly Statement of Accounts.

Western SELECTION

SALADS

SCGH Spring Salad with Honey Lime Dressing – <i>V</i>	\$10.00
<i>With red radish, avocado, cherry tomatoes, strawberries, dried cranberries and almond flakes.</i>		
Classic Grilled Chicken Caesar Salad	\$13.50
<i>With croutons, anchovies and shaved parmesan.</i>		
Chicken Bulgogi	\$17.50
<i>Served with radish, tomato, garlic croutons, topped with furikake.</i>		
Smoked Ham Salad	\$18.50
<i>With poached pear, blue cheese, vine tomato and caramelised walnuts.</i>		

SOUPS

Soup of the Day	\$6.50
Winter Melon Soup with Seafood and Dried Scallops	\$9.00
<i>[Vegetarian option available at \$7.00]</i>		
Sichuan Hot and Sour Thick Soup with Crab Meat – <i>S</i>	\$10.00
Braised Fish Maw Soup with Crab Meat	\$10.00
Oriental Golden Pumpkin Soup with Seafood and Diced Scallop	\$10.00
Cream of Wild Mushroom – <i>V</i>	\$10.00
Seafood Bisque with Prawn and Scallop	\$12.50

SANDWICHES & BURGERS

[All sandwiches are served with a side of chips]

SCGH Triple-Decker Club Sandwich – <i>CP</i>	\$16.50
<i>With smoked chicken, crispy bacon, egg, lettuce, tomatoes and mixed salad.</i>		
IMPOSSIBLE Burger – <i>V</i>	\$18.50
<i>With vegan cheddar, gherkin, onions, mushroom, lettuce and steak fries.</i>		
Angus Beef Charcoal Burger – <i>CP</i>	\$19.00
<i>With crispy bacon, mushroom and cheddar.</i>		

PIZZAS

Assorted Mushrooms – <i>V</i>	\$12.50
<i>With truffle essence</i>		
Margherita – <i>V</i>	\$12.50
Hawaiian – <i>CP</i>	\$12.50
Chicken Satay	\$14.00
<i>With mushroom and bell pepper confit.</i>		

CP – contains pork | *V* – vegetarian | *S* – spicy

Western SELECTION

PASTA

[Choice of Spaghetti or Rigatoni]

Vegetarian Aglio Olio – V	\$12.50
Carbonara – CP	\$16.00
<i>With smoked bacon and parmesan.</i>	
Chicken Bulgogi Pasta	\$18.00
<i>Tossed in Japanese sesame sauce with mushrooms.</i>	
IMPOSSIBLE Meat Bolognese – V	\$18.00
Spicy Aglio Olio with Prawns and Scallops – S	\$18.50

MAINS

[**Add \$7** for a glass of red or white house wine (U.P.: \$8.90)]

Deluxe Vegetable Platter – V	\$16.00
<i>With baby spinach, asparagus, sautéed mushrooms and gnocchi.</i>	
Pan-roasted Chicken Thigh	\$18.00
<i>With lemongrass cilantro sauce, mesclun salad and cajun fries.</i>	
Breaded Fish Fillet	\$20.00
<i>With mixed greens and truffle fries.</i>	
Pan-roasted Norwegian Salmon Fillet	\$28.00
<i>With teriyaki glaze, roasted potatoes and seasonal vegetables.</i>	
Sautéed Prawns, Scallop and Mussels	\$29.00
<i>Flambéed with cognac and thermidor sauce.</i>	
Grilled Kurobuta Pork – CP	\$30.00
<i>Served with Café de Paris butter, asparagus, vine tomato and chutney.</i>	
Baby Back Ribs with Hickory BBQ Sauce – CP	\$33.00
<i>With chicken cheese sausage, cress salad, coleslaw and fries.</i>	
Pan-roasted Pacific Cod Fillet	\$42.00
<i>With basil tomato reduction, truffle ravioli, asparagus, sautéed spinach and herb potatoes.</i>	
Australian Black Angus Beef Tenderloin	\$45.00
<i>With bordelaise sauce, served with fig chutney, asparagus, tomatoes and rosti potatoes.</i>	

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Zi Char DELIGHTS

BEAN CURD / OMELETTE/ VEGETABLES

Stir-fried Sweet Potato Leaves – S <i>With sambal belachan.</i>	\$9.00
Wok-fried Bean Curd – V <i>With dried chilli and cashew nuts.</i>	\$10.00
Chai Po Omelette	\$12.00
Prawn Omelette	\$12.00
Stir-fried Eggs with Bitter Gourd	\$12.00
Qing Long Vegetables with Capsicum	\$12.00
Crispy Eggplant with Pork Floss – CP	\$12.00
Braised Tofu with Salted Fish and Diced Chicken	\$13.00
Homemade Spinach Bean Curd – CP <i>With minced meat and shimeji mushrooms.</i>	\$13.00
Braised Eggplant with Minced Chicken	\$13.00
Poached Local Spinach with Assorted Eggs	\$14.00
Stir-fried Asparagus with Garlic	\$14.00
Stir-fried Hong Kong Kailan with Dried Flat Fish	\$15.00

SEAFOOD

Steamed Sea Bass Fillet with Ginger	\$15.00
Stir-fried Garoupa Fillet <i>Choice of preparation: [Black Bean Sauce / Spring Onion and Ginger / Curry]</i>	\$18.00
Poached Tiger Prawns with Chinese Herbs (10 pcs)	\$20.00
Cereal Tiger Prawns	\$20.00
Salted Egg Prawns	\$20.00
Sautéed Scallops in XO Chilli Sauce <i>With asparagus and shimeji mushrooms.</i>	\$22.00
Deep-fried Soon Hock <i>Choice of gravy: [Soy Sauce / Thai Chilli Sauce]</i>	\$27.00

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Zi Char DELIGHTS

MEAT

Marmite Fried Chicken	\$14.00
Stir-fried Chicken with Dried Red Chilli and Peppercorn – S	\$14.00
Sliced Beef Curry (Dry)	\$18.00
Bitter Gourd Pork with Black Bean Sauce – CP	\$18.00
Coffee Pork Ribs – CP	\$18.00
Sweet and Sour Pork – CP	\$18.00
Wok-fried Pork with Chef's Homemade Sauce – CP	\$18.00
Wok-fried Black Pepper Beef Tenderloin Cubes	\$25.00
Steamed Herbal Spring Chicken	\$27.00

NOODLES / RICE

[Add \$3 for a cup of Coffee / Tea / Latte / Cappuccino]

Steamed Rice	\$1.50
Singapore Laksa – S	\$10.00
[Additional cockles for \$2 per order]		
Seafood Fried Rice with Salted Fish	\$11.00
[Vegetarian option available at \$8.00]		
Beef Fried Rice	\$11.00
Seafood / Beef Hor Fun (Gravy or Dry)	\$11.00
[Vegetarian option available at \$8.00]		
Penang Fried Kway Teow – CP	\$11.00
[Additional cockles for \$2 per order]		
Seafood Mee Goreng	\$11.00
[Vegetarian option available at \$8.00]		
Sambal Seafood Fried Rice with Silver Fish – S	\$12.00
Fried Hokkien Seafood Mee Suah	\$12.00
Fried King Prawn Hokkien Mee – CP	\$13.00
Hainanese Pork Chop with Rice – CP	\$13.00
Beef Hor Fun with Bitter Gourd in Black Bean Sauce – S	\$14.00
Sliced Garoupa Bee Hoon Soup	\$15.00
[With milk / Without milk]		
Poached Rice with Garoupa Fillet and Tiger Prawns in Golden Superior Broth	\$15.00

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Small Bites

Pickled Japanese Cucumber and Black Fungus – <i>V S</i>	\$6.00
Garlic Cucumber Pickles	\$6.00
Tortilla Chips with Cheese and Salsa Dip	\$7.00
Luncheon Meat Fries – <i>CP</i>	\$8.00
Truffle Fries with Parmesan	\$8.00
Crispy Bean Curd Cubes with Japanese Chilli Powder	\$8.00
Fried Sotong Balls	... \$8.00 (5 pcs) / \$12.00 (9 pcs)	
North Indian Vegetarian Samosa – <i>V</i>	\$9.00
Chicken Ngoh Hiang	... \$6.00 (5 pcs) / \$9.00 (8 pcs)	
Vegetarian Jumbo Spring Roll – <i>V</i>	\$9.00
Fried Squid Tentacles	\$11.00
Prawn Paste Mid-joint Wings	... \$7.00 (5 pcs) / \$11.00 (8 pcs)	
Crispy Mid-joint Wings	... \$7.00 (5 pcs) / \$11.00 (8 pcs)	
Crispy Egg Plant with Pork Floss – <i>CP</i>	\$12.00
Crispy Fish Skin with Salted Egg Yolk	\$12.00
Crispy Silver White Bait with Garlic, Salt and Pepper	\$14.00
Steak-cut Fries with Tonkotsu Sauce, Cheese and Bonito Flakes	\$14.00
Wasabi Prawns	... \$9.00 (5 pcs) / \$15.00 (8 pcs)	
Cheese Platter	\$16.00
Chicken Satay	\$8.00 (half dozen) / \$14.00 (1 dozen)	
Pork Satay	\$8.00 (half dozen) / \$14.00 (1 dozen)	
Mutton Satay	\$9.00 (half dozen) / \$16.00 (1 dozen)	
Mixed Satay*	\$15.00 (1 dozen)	

* Choice of meat (half dozen each): (Pork & Chicken), (Pork & Mutton) or (Mutton & Chicken)

Additional items at \$1.00 each: Cheese Dip | Salsa | Satay Sauce | Ketupat | Cucumber and Onion

Dessert

Single Scoop Gelato / Double Scoop Gelato	\$5.00 / \$9.00
[Choice of flavour(s): Vanilla / Double Chocolate / Hazelnut Praline Chunk / Yuzu Sorbet]		
Hot Yam Paste with Ginkgo Nuts	\$7.00
Chilled Lemongrass Jelly with Fruits	\$7.00
Snow Fungus Soup with Peach Gum and Pear	\$8.00
Crème Brûlée with Vanilla Gelato	\$9.00
Baked Apple Crumble with Vanilla Gelato	\$11.00
Yuzu Black Sesame Cake with Yuzu Sorbet	\$12.00
Fresh Fruit Platter with Lime Sorbet	\$12.00
[Melon, Strawberry, Watermelon, Kiwi and Grape]		
Coconut Pudding with Vanilla Gelato	\$12.50
Dark Chocolate Brownie with Chocolate Gelato	\$13.00

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