



STARTERS

Seasonal Oysters min. 3pcs
natural or apple compote, ginger & lemon confit

Truffle Fries
black truffle, parmesan

Crispy Calamari
lemon saffron aioli

Snapper Ceviche 
lime, coriander, avocado, cucumber, tortilla chips

Chilled Gazpacho Soup 
tomatoes, cucumber & mint ice cubes
with Hokkaido scallop +5

Tanjong Salad
mixed leaves, avocado, onion, goat cheese,
sunflower seeds, radish, cherry tomatoes, vincotto

Prawn Salad
chilled tiger prawns, mesclun, avocado,
red onion salsa, Spanish lemon vinaigrette

Barbecued Octopus Salad
baby spinach, quinoa, fennel, pomegranate, orange,
cress, sherry vinaigrette

Burrata
jalapeño & basil salsa verde, crostini

Steak Tartare
USDA Prime Beef, cognac, capers, parsley,
chipotle, egg, cornichons, baguette

MAINS

6 Tanjong Burger
USDA Prime Beef, cheddar, tomato, onion, lettuce,
shallot aioli, fries
for truffle fries +5

20 Sri Lankan Spiced Barbecued Chicken
pineapple chilli salsa, coriander & kumara salad

23 Cider Battered Fish & Chips 
snapper, apple cider, saffron pickled cucumber, fries


16 Market Fresh Fish of the Day
tomato & pine nut salsa, basil emulsion

17 Spaghetti Arrabbiata
tiger prawns, tomatoes, basil, chilli, mascarpone,
paprika, vodka, Grana Padano

23 Orecchiette Chorizo 
Spanish pork sausage, scallops, cherry tomatoes,
Parmigiano-Reggiano

Lobster Bun 
Maine lobster, avocado, lime mayonnaise, fries

24 USDA Angus Prime Ribeye
porcini dry rub, celeriac remoulade, beans
with half Maine lobster +28

21 Maine Lobster Half 250g / Whole 500g  **35 / 65**
rum jerk mayonnaise, coleslaw

TBC Seafood Platter **128**
oysters, prawns, blue crab rillette,
whole cracked Maine lobster

SWEETS

28 Banana Coconut Tarte Tatin  **16**
caramelised banana, almond crunch, vanilla ice cream

Cheesecake with Strawberries **15**
yoghurt cheese mousse, dehydrated strawberries,
strawberry ice cream

Chocolate Parfait **17**
apricot sauce, caramel tuile, orange gel,
crème brûlée ice cream

35 Mixed Berry Frost  **17**
chilled berries, yoghurt ice cream,
raspberry lemongrass coulis

Ice Cream & Sorbets **14**
choice of three

KIDS

38 Fish & Chips **14**

Spaghetti Pomodoro **14**
tomato, basil, parmesan

Tanjong Junior **14**
beef patty, cheddar

Sundae Funday **10**
raspberry jelly, rice crispies, popcorn,
mixed berry coulis, vanilla & chocolate ice cream

Pancakes (brunch only) **11**
buttermilk pancakes, blueberries, maple syrup

Sausage & Eggs (brunch only) **11**
sausage, fried eggs, sourdough toast


Doughnuts (brunch only) **9**
brioche doughnuts, cinnamon sugar, Nutella

BRUNCH

SERVED ON WEEKENDS AND
PUBLIC HOLIDAYS FROM 10AM - 3PM

Chilled Melon Salad **16**
passion fruit gel, lemon yoghurt, tahini, honey,
mint, almond flakes


Date, Quinoa & Coconut Bircher Muesli **15**
raspberry & banana jam, almond & pecan clusters

Acai Bowl  **21**
mango, blueberries, Inca berry confit,
hazelnut granola, toasted coconut

Mushrooms & Toast  **19**
rye toast, goat's curd, poached egg, baby spinach

Eggs Benedict
Norwegian smoked salmon, crispy capers **24**
grilled champagne ham **23**
sautéed spinach **19**

The Weekender Fry-Up **29**
eggs, bacon, chipolata, mushrooms, smashed potato,
home-made baked beans, tomatoes, toast
with Bloody Mary +14

Chorizo Quesadilla  **27**
Spanish pork sausage, Monterey Jack, ricotta,
spinach, egg, chipotle relish, guacamole, sour cream
vegetarian **24**

Eggs & Ham  **33**
black truffle scrambled eggs, jamón ibérico,
sourdough toast

Buttermilk Pancakes **18**
vanilla cream cheese, berry compote, mint,
maple syrup

Doughnuts **15**
brioche doughnuts, Nutella, hazelnuts, cinnamon

Sides +6
egg / mushrooms / spinach / baked beans /
avocado (half) / sourdough or rye toast /
smashed potato / chipolata sausage / bacon

CHAMPAGNE & PROSECCO

Glass / Bottle / Twin

Bellussi Prosecco Brut	18 / 90 / -
G.H. Mumm Cordon Rouge	140 / 240
Moët & Chandon Brut Impérial	160 / 280
Veuve Clicquot Yellow Label	180 / 330
Moët & Chandon Rosé Impérial	190 / 340
Ruinart Blanc de Blancs	270 / 500
Perrier-Jouët Belle Epoque 2006	395 / 750
Dom Pérignon 2006	395 / 750

WINE

Full wine menu available

Glass / Bottle

WHITE WINE

Invivo Sauvignon Blanc Marlborough	20 / 95
Viu Manent Reserva Chardonnay Colchagua Valley	17 / 80
Mt Difficulty Roaring Meg Pinot Gris Central Otago	19 / 90
Astrolabe Sauvignon Blanc Marlborough	magnum 180

ROSÉ WINE

Mitolo Jester Sangiovese Rosé McLaren Vale	18 / 90
Radford Dale Thirst Gamay Rosé Western Cape	20 / 95
Miguel Torres Santa Digna Cabernet Sauvignon Rosé Chile	17 / 80

AIX Rosé
Provence

magnum 170

RED WINE

The Winery of Good Hope Pinot Noir Stellenbosch	19 / 90
Viu Manent Reserva Malbec Colchagua Valley	17 / 80

COCKTAILS

In Love With The Coco

Cimarrón Blanco tequila, coconut, cucumber, hazelnut, pineapple

21

Resting Peach Face

Beefeater gin, vanilla & orange syrup, ginger beer, peach, lime, blood orange & cranberry sorbet, fresh mint leaves

21

Serial Quila

Cimarrón Blanco tequila, strawberries, sparkling wine, green jalapeño, citrus

21

Sunset Daiquiri

Havana 7yr rum & Licor 43 blended with mango, papaya, banana & citrus

23

Spanish Bloody Mary

Ketel One Citroen vodka, home-made gazpacho, citrus & spices

19

Piña Colada

Havana 7yr rum, coconut & pineapple

23

Southside

Beefeater gin, mint, lime juice, cane sugar

19

Single / Double

Hollywood Punch

a secret concoction of Havana 3 & 7yr rum, St. George's absinthe, cold drip coffee, coconut water, orgeat, pineapple & banana

23 / 41

Glass / Pitcher

Tanjong Spritz

Aperol, vanilla & orange syrup, citrus & bubbles

19 / 73

Summer Sangria

summer fruit macerated in red wine with a dash of cinnamon

19 / 73

Rum My Lemons

Havana 3yr rum, vanilla & orange syrup, yuzu, lemon sorbet

21 / 79

Pimm's My Ride

Pimm's, Beefeater gin infused with earl grey, topped with blood orange & cranberry sorbet, ginger ale, blackcurrent & apple syrup, lemonade, summer fruit

21 / 80

Glass

SPIRITS

Glass / Bottle

APÉRITIF

all bottles are served with a choice of freshly pressed orange or pink grapefruit juice

Aperol

12 / 208

Cocchi Americano Rosa

14 / 228

Campari

14 / 228

GIN

G'Vine Floraison

16 / 268

Bombay Sapphire

15 / 248

Hendrick's Gin

16 / 268

Gin Mare

20 / 308

The Botanist

18 / 288

VODKA

Absolut

15 / 248

Grey Goose

16 / 268

Belvedere

17 / 288

Absolut Elyx 1.5L / 3L / 4.5L

538 / 1088 / 1588

Belvedere 6L

1888

WHISKY

Monkey Shoulder

15 / 248

Bulleit Bourbon

15 / 248

Hibiki NV

16 / 268

Macallan 12yrs

18 / 288

Bruichladdich

20 / 308

Yamazaki 12yrs

- / 428

Macallan 18yrs

- / 558

RUM

Sailor Jerry Spiced Rum

16 / 268

Bacardi Superior

15 / 248

Mount Gay Black Barrel

16 / 268

Diplomatico Exclusiva Reserva

18 / 288

TEQUILA

Pair / Six

Patrón Silver

22 / 60

Don Julio Reposado

20 / 55

Jose Cuervo 1800 Coconut

22 / 60

Patrón XO Café

22 / 60

House Pour Spirits

13 / 218

BEER & CIDER

Bottle / Bucket / 15

Corona

14 / 65 / 175

Asahi Super Dry

13 / 60

Beer Lao Pilsner

14 / 65

Kronenbourg 1664

15 / 70

Little Creatures Bright Ale

15 / 70

Zeffer Red Apple Cider

14 / 65

NON-ALCOHOLIC

MOCKTAILS

Tanjong Lemonade

fresh lemon, mint, shaken

10

Root Beer Float

root beer, vanilla ice cream

10

Raspberry Basil Fizz

raspberry, basil topped with ginger ale

10

Apple Cooler Spritz

apple juice, kaffir lime, elderflower with soda

10

Iced Lemon Tea

8

FRESHLY SQUEEZED JUICES

Orange Juice

10

Pineapple Juice

10

Watermelon Juice

10

Young Coconut

add Sailor Jerry Spiced Rum for \$9

10

COLD DRINKS

Mineral Water

Acqua Panna / S.Pellegrino

10

Soft Drinks

Red Bull / Coke / Coke Light / Sprite / ginger ale / tonic

6

HOT BEVERAGES

Allpress Espresso Coffee

espresso / piccolo / cappuccino / latte

7

TWG Tea

chamomile / emperor sencha / English breakfast / French Earl Grey / Moroccan mint

7