

SINGAPORE'S
BEST STRIP OF SAND



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@TANJONGBEACHCLUB



STARTERS

Oleron Fine de Claire Oysters (min. 3pcs) classic mignonette, lemon	7
Truffle Fries black truffle, parmesan	15
Crispy Calamari lemon saffron aioli	20
Bucket of Atlantic Prawns served chilled, Marie Rose	26
Snapper Ceviche lime, mango, avocado, coconut, radish, ginger, sweet potato chips	23
Tanjong Salad baby gem, broccoli, kale, nashi pear, corn, lemon with <i>grilled chicken</i> +5 with <i>smoked salmon</i> +8	17
Barbecued Octopus Salad baby spinach, quinoa, fennel, pomegranate, orange sherry vinaigrette	24
Burrata jalapeño & basil salsa verde, crostini	21
Steak Tartare USDA Prime Beef, cognac, capers, parsley, chipotle, egg, cornichons, crostini	25
Charcuterie jamón ibérico, prosciutto, salami, olives, mozzarella, pickles, tomato & basil salsa, sourdough	48

MAINS

Tanjong Burger USDA Prime Beef, smoked cheddar, egg, bacon, tomato, onion, lettuce, mustard, brioche bun, fries <i>for truffle fries</i> +5	28
Lemongrass Roast Chicken half spring chicken, carrot and ginger purée, lemongrass rice salad	28
Beer Battered Fish & Chips snapper, homemade tartar sauce	27
Market Fresh Fish of the Day heirloom & pine nut salsa, basil emulsion	39
Spaghetti alle Vongole clams, parsley, garlic, chilli	27
Chorizo Orecchiette Pasta minced Spanish Iberian chorizo, Hokkaido scallops, cherry tomatoes, Parmigiano-Reggiano	33
Lobster Bun Maine lobster, avocado, lime mayonnaise, ebikko, brioche bun, fries	38
USDA Angus Prime Ribeye beetroot remoulade, kale, broccolini with <i>half Maine lobster</i> +28	55
Maine Lobster (half 250g / whole 500g) charred baby gem, garlic chilli oil	35 / 65

TBC Seafood Platter whole cracked Maine lobster, oysters, prawns, clams, octopus, classic mignonette, homemade tartar sauce, Marie Rose	148
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SWEETS

Seasonal Fruit Bowl	13
Banana Coconut Tarte Tatin caramelised banana, almond crunch, vanilla ice cream	15
Cheesecake with Strawberries yoghurt cheese mousse, dehydrated strawberries, strawberry ice cream	14
Chocolate Parfait apricot sauce, caramel tuile, orange gel, crème brûlée ice cream	16
Mixed Berry Frost chilled berries, yoghurt ice cream, raspberry lemongrass coulis	16
Ice Cream & Sorbets choice of three	13

KIDS	
Fish & Chips	15
Spaghetti Pomodoro tomato, basil, parmesan	14
Tanjong Junior USDA Angus Beef, smoked cheddar	15
Sundae Funday raspberry jelly, rice crispies, popcorn, mixed berry coulis, vanilla & chocolate ice cream	10
Pancakes (brunch only) buttermilk pancakes, blueberries, maple syrup	11
Sausage & Eggs (brunch only) chipolata, honey smoked ham, sunny-side eggs, sourdough toast	15
Doughnuts (brunch only) brioche doughnuts, Nutella, hazelnuts, cinnamon	10

BRUNCH

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

Honey Yoghurt Parfait 14 house roasted macadamia, date and almond granola, chia pudding, raspberry jam
Açaí Bowl 21 mango, blueberries, Inca berry confit, hazelnut granola, toasted coconut
Smashed Avo Toast 20 avocado, sourdough toast, Danish feta, basil, chilli, olive oil
Eggs Benedict <i>Norwegian smoked salmon, crispy capers</i> 24 <i>grilled champagne ham, arugula</i> 23 <i>sautéed spinach and kale</i> 19
The Weekender Fry-Up 29 eggs, bacon, chipolata, mushrooms, smashed potato, homemade baked beans, tomatoes, toast with <i>house Bloody Mary</i> +14
Chorizo Quesadilla 27 minced Spanish Iberian chorizo, spinach, egg, chipotle relish, guacamole, sour cream <i>vegetarian</i> 24
Truffled 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 / bacon / avocado (half) / vine-ripened tomatoes / baked beans / chipolata sausage / smashed potato / sourdough

WINES

WHITE

	Glass / Bottle
BabyDoll Sauvignon Blanc Marlborough	19 / 90
Viu Manent Reserva Chardonnay Colchagua Valley	17 / 80
The Winery of Good Hope Chenin Blanc Stellenbosh	18 / 85
Miles from Nowhere Semillon Sauvignon Blanc Margaret River	85
Terravin Sauvignon Blanc Marlborough	110
Layer Cake Chardonnay Central Coast California	110
Kaiken Terroir Torrontés Salta Argentina	90

ROSÉ

Mitolo Grenache Rosé McLaren Vale	19 / 90
Miguel Torres Santa Digna Cabernet Sauvignon Rosé Chile	18 / 85
La Bohème Dry Pinot Noir Rosé Yarra Valley	19 / 90
AIX Rosé Provence	magnum 180
Mirabeau Rosé Provence	magnum 160

RED

The Winery of Good Hope Pinot Noir Stellenbosch	19 / 90
Viu Manent Reserva Malbec Colchagua Valley	17 / 80
Radford Dale Thirst Gamay Western Cape	80
Nashwauk Tempranillo McLaren Vale	95
Layer Cake Cabernet Sauvignon Central Coast	110

COCKTAILS

	Glass
Copabanana Havana 7yr rum infused with vanilla & banana, homemade passion fruit syrup, coconut, pineapple	20
Resting Peach Face Beefeater gin, vanilla & orange syrup, peach bitter, ginger beer, lime, blood orange & cranberry sorbet	21
Flamingo Margarita Cimarrón Blanco tequila, lime, strawberries, a hint of spice	21
Papa Don't Peach lavender infused peach bellini	19
Bloody Mary Ketel One Citroen vodka, tomato, citrus & spices	19
Porto Summer Spritz white port infused with rosemary, apple, pear, tonic, homemade bitter orange	19
Piña Colada frozen blend of Kraken Black Spiced Rum, coconut & pineapple	23
Tanjong Spritz Aperol, vanilla & orange syrup, citrus & bubbles	19 / 68
Summer Sangria summer fruit macerated in red wine and spices	19 / 68
Rum My Lemons Havana 3yr rum, vanilla & orange syrup, yuzu, lemon sorbet	21 / 73
Pimm's My Ride Pimm's, Beefeater gin, blood orange & cranberry sorbet, ginger ale, summer fruit	21 / 73
Tropical Daiquiri Plantation rum, fresh lime, homemade pineapple & hibiscus syrup	20 / 70

Glass / Pitcher

BUBBLY

	Glass / Bottle / Twin
Bellussi Prosecco Brut	18 / 85 / -
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

SPIRITS

Glass / Bottle

GIN

Four Pillars Bloody Shiraz	16 / 248
Bombay Sapphire	15 / 248
Hendrick's	16 / 268
Gin Mare	18 / 288
The Botanist	18 / 288

ALL GIN & TONICS ARE SERVED WITH EAST IMPERIAL TONIC

VODKA

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

RUM

Sailor Jerry	16 / 268
Mount Gay Black Barrel	16 / 268
Diplomatico Exclusiva Reserva	18 / 288

SHOTS

Pair / Six

Patrón Silver	22 / 60
Patrón XO Café	22 / 60
Jägermeister	22 / 60
Don Julio Reposado	22 / 60

BEER & CIDER

Bottle / Bucket

Corona	14 / 60
Asahi Super Dry	13 / 55
Kronenbourg 1664	15 / 65
Little Creatures Bright Ale	15 / 65
Zeffer Red Apple Cider	14 / 60

THIRST QUENCHERS Glass

Tanjong Lemonade fresh lemon, mint	10
Root Beer Float	10
Signature Ice Teas elderflower & Earl Grey / hibiscus & spiced pineapple	10
Smoothie coconut & pandan / mango & rosemary	10

Bottle

Acqua Panna / S. Pellegrino 0.5L / 1L 5 bottles (0.5L)	6 / 10 25
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Glass

FRESHLY SQUEEZED JUICES

Orange / Pineapple / Watermelon	9
Young Coconut <i>add our homemade banana rum +9</i>	10

HOT BEVERAGES

Guerilla Espresso double espresso / piccolo / cappuccino / latte	6
Cold Brew Coffee	8
A.muse Tea Selections Breakfast Brew / Chamomile / Earl Grey / Emerald Mint	7