



*There is no love sincerer  
than the love of food.*

George Bernard Shaw



**our signatures** at The Terrace pay particular attention to the local culture and the offerings of its surroundings. These have proven to be the most highly talked about dishes by our guests at The Terrace

For guests who have just arrived in Singapore, **our singapore classics** are a must try.

Also, for your selection is an a la carte menu that is innovative, stylish and a touch cheeky showcasing a modern east meets west styled cuisine. Our menu offers fresh imported seasonal produce with Mediterranean and Asian influences.

Enjoy The Terrace experience as the sun sets over the South China Sea and where the moon rises and reflects in the west.

## our signatures

### **“18a” egg noodles, chicken wok – dry** 21

in a tiny chinese takeaway in london, this simple but tasty noodle dish has been on the menu for over 15 years – it happens to be number 18a on their menu....

### **noodles personalised...** 28

#### **choose your own noodle and your own style**

a simple staple in many variations- the combination makes it unique. choose from the following to create your own personalized version of horfun

FIRST,

#### **choose your style**

seafood	prawns, garoupa and scallops
beef	sliced beef, ginger and garden greens

THEN,

#### **choose your gravy**

black bean	salty fermented black beans make a rich gravy
egg gravy	clear gravy finished off with curdled egg
cantonese	oyster sauce and superior stock

FINALLY,

#### **choose your noodle**

crispy noodle	deep fried egg noodles
hor fun	flat rice noodles
been hoon	rice noodles
	or
egg fried rice	rice with egg and vegetables

ENJOY...



Vegetarian  
Contains Pork



Gluten Free  
Contains Nuts

Allow us to fulfill your every need, want & desire.  
Simply let us know of any dietary requirements and/or allergies and we will happily renew your dining experience.

all prices are subject to service charge and prevailing government taxes



## singapore classics

### chicken rice

24

poached chicken, fragrant rice, chicken broth and spicy dip  
classic recipe of fragrant cooked rice and tender poached chicken, sharp chili and ginger cooked in the chicken's fat are complementing the combination of chicken and rice. eat with chopsticks or fork and spoon

### satay

24

by the dozen, chicken, beef or lamb skewers, peanut sauce, ketupat. traditionally grilled by the roadside, small sticks of meat are marinated with palm sugar, ginger and lemongrass served with peanut sauce and compressed rice cake

### chilli crab

58

enough for two – signature recipe with chili and egg, deep fried buns even in singapore there is more than one recipe! what all have in common is that a huge meaty crab is braised in a spiced gravy with chili and ginger. this rich gravy is thickened and finished with egg drop – a meal in itself. deep fried sweet buns are perfect for dipping and absorbing the gravy – must eat at least once when in singapore!!

### beef kway teow

24

sliced beef and rice noodles, dry fried, garlic chives a dry quick fried rice noodle dish, fragrant with garlic chives and crispy bean sprouts. tasty simple dish which goes nicely with sour pickled green chillies

## signatures from the sukothai, bangkok

### tom yam goon lai

16

sour, prawn, lemon grass, signature at the celadon restaurant at the sukothai, bangkok

### tom khaa gai nai mapraow orn

12

fragrant chicken, ginger, coconut and lemon grass broth



## asian style – our version

- hot and sour soup** 12  
classic recipe of tofu, sea cucumber, shredded black fungus, preserved vegetables, ginger, prawn and chicken, a bowl of goodness
- nasi goreng**  22  
wok fried rice with our house recipe of sambal – spicy fragrant with a hint of dried shrimp. comes with fried egg, satay, crispy chicken and prawns crackers
- mee goreng** 22  
yellow noodles from the wok, potatoes, minced lamb, green peas, cabbage and lightly spicy
- murgh makhni**  26  
tandoor baked chicken, butter cashew nut gravy, naan bread, condiments
- paneer do piaja**   26  
curd cheese masala with onions, naan bread, pickles and raita
- laksa**  21  
rice noodles, laksa leaf, spicy coconut broth  
laksa gets its distinct taste from green herb called laksa leaf. It is widely used in tropical asia and gives the dish its distinct character.
- wonton noodle**  24  
roast pork, prawn and pork dumplings, choice of dry or in soup.
- seafood fried rice**  24  
shrimp, squid and scallop
- yang chow fried rice**  24  
roast pork, crispy dried scallops
- minced beef fried rice** 24  
crispy beef wonton
- indian vegetable sampler**   28  
dhall, paneer do piaja, vegetable curry, naan, papadum and pickles



## appetizers

- “qi” revitalising**   16  
the garden’s signature conscious salad combination,  
greens, red dates and orange tofu vinaigrette
- beaufort salad**  18  
maple roasted pumpkin, red onion, kalamata olives,  
japanese cucumber, pink radish and baby spinach
- salmon bento** 30  
smoked salmon with red onion pickle, salmon tempura,  
salmon rilette, rye toast
- a dozen prawns**  26  
poached prawn on ice, cocktail sauce, lemon and a  
finger bowl
- green salad**  12  
garden greens, tomato and roast sunflower seeds  
choose from raspberry vinaigrette, orange tofu  
vinaigrette, 1000 island, honey mustard or citrus yogurt  
dressings
- caesar salad**  18  
romaine lettuce, signature dressing with egg, anchovies  
and bacon  
add chicken *additional 8*  
add prawns *additional 15*
- pumpkin**  12  
puree soup, orange, ginger and a dot of sour cream,  
pumpkin seed cracker



## sandwiches

all sandwiches are served with your choice of low cholesterol chips, side salad or shoestring fries

### **the sentosa burger** 32

rump, short rib and brisket minced and shaped, portobello mushroom, back bacon, cheddar cheese and sourdough bun

### **the sentosa club** 26

bacon, egg, lettuce, tomato, turkey ham, cheddar and eggplant caponata

### **steak sandwich** 32

beef steak, banana shallot confit, lettuce, tomato, white balsamic fluff, poached egg, rye bread

### **pork belly** 26

confit, black pepper, apple onion chutney, cheddar melt, toasted country bread

### **beef short rib** 30

braised, gorgonzola, sweet cauliflower pickle, oatmeal milk bread


### **pumpkin** 22

grilled, mozzarella, almond pesto, whole grain bread

### **pork sausage** 24


grilled, lemon mayonnaise, shredded cabbage, crusty baguette

### **grilled pannini** 24

ham – brie – bell pepper chutney 

beef – sauerkraut – gruyere – honey mustard

chicken – pineapple – mozzarella – spicy tomato relish

classic – tomato – mozzarella – basil 





## mains

### pasta

choose from farfalle, papardelle or rigatoni

choose 1 of the following sauces

- lamb sugo, semi dried tomato, green peas 30
- chunky beef ragout 24
- tomato sauce  24
- mussels and cream, spinach 30
- button mushrooms, shallots, hazelnuts, arugula, white balsamic cream  27

### fish & chips

34

beer batter, snapper, shoestring fries, malt vinegar

### salmon

38

warm citrus cured, black eyed pea stew, lime yogurt, gremolata

### snapper

36

crispy skin, pumpkin puree, horseradish, wilted spinach

### chicken

30

sous vide, carrot, apple, potato, sour cream veloutee, chives

### lamb

40

rack, olives, preserved lemon, warm pickled zucchini, garlic bread cube

### beef

28

goulash, sour cream, mashed potato, comforting!!

### duo of beef

50












braised cheek and tenderloin, green asparagus

### pizza

20

tomato sauce, fresh basil and mozzarella cheese

## side orders




- rice selection  5
- choose from either white thai rice or brown rice
- shoestring fries 8
- potato wedges, raz el hanout dust  8
- mashed potato, butter, butter, butter  8
- young potatoes, spanish paprika  8
- side salad  8
- thyme glazed vegetables, sunflower seeds and green onions   8
- asian greens, garlic and oyster sauce 8
- steamed broccoli, herb cream and pumpkin seed oil   8
- mushroom and spinach saute   8



## desserts

- tiramisu** 14  
layered finger sponge, soaked with espresso, mascarpone, fluffy and light
- pear tart**  12  
baked with almond paste, almond soya ice cream
- french toast** 12  
brioche, apricot, salted caramel ice cream, sour cream
- “singapore french toast”** 12  
house made lemon grass kaya, lemongrass ice cream, tamarind pineapple compote
- pancakes** 12  
thick and juicy, orange blossom quark espuma, orange compote
- chocolate cake** 14  
layered with vanilla crème brulee
- cherry vanilla panna cotta** 14  
cherry compote, chocolate ice cream and crispy cookie
- zest**  15  
blueberry compote, yogurt espuma, blueberry ice cream
- the classic** 14  
raspberry compote, vanilla ice cream, whipped cream
- grass jelly**  12  
herbal infused jelly, honey, touch of gold
- all there is available** 18  
10 scoops of ice cream, all the crispy and crunchy deco available
- ice cream** 6  
by scoop or more ...

## kids menu

- pasta**  10  
tomato sauce
- burger** 12  
fries, tomato sauce
- fish & chips** 10  
battered snapper, fries
- fried rice**  10  
chicken and vegetables
- fried noodle**  10  
bee hoon, shrimp, bean sprouts
- tomato soup** 10  
with bow tie pasta



## beverages

house pouring brands  
single shots are served unless otherwise stated

gin	gordon's	13
rum	bundaberg	13
bourbon	jim beam	13
whiskey	canadian club	13
cognac	martell vsop	19
tequila	jose cuervo	13
vodka	absolute blue	13
scotch	ballantines	13

## international cocktails

### **margarita** 18

tequila, cointreau, sweet & sour mix,  
*blue, kiwi, lime, mango, peach or strawberry*

### **tequila sunrise** 18

tequila, orange juice, grenadine syrup

### **long island iced tea** 18

gin, vodka, cointreau, tequila, rum, lime juice, coke

### **daiquiri** 18

white rum, sweet & sour mix,  
*banana, blackberry, lime, mango, peach, strawberry*

### **planters punch** 18

dark rum, orange curacao, orange juice, angostura bitters

### **dry martini** 18

gin, dry vermouth,  
*cocoa, hazelnut, kirtini, lychini or peach*

### **singapore sling** 18

gin, cherry brandy, dom, lime juice, pineapple juice, angostura bitters

### **gin fizz** 18

gin, lemon juice, sugar syrup, soda water

### **cosmopolitan** 18

vodka, cointreau, cranberry juice, lime juice

### **moscow mule** 18

vodka, lime juice, ginger beer

### **sea breeze** 18

vodka, grapefruit juice, cranberry juice

### **kir royal** 26

champagne, crème de cassis

### **mimosa** 26

champagne, orange juice



## mocktails

<b>botanica</b>	13
pineapple juice, peach, mint leaves	
<b>exotic</b>	13
banana, honey, cinnamon powder, milk	
<b>tropical</b>	13
pineapple juice, orange juice, starfruit, passion fruit syrup	

## champagne

	glass	bottle
duval leroy, fleur de champagne brut, nv	23	120
billecart-salmon, brut reserve, france, nv	30	145
veuve clicquot, yellow label, france, nv		145

## white wine

sauvignon blanc	19	90
treehouse estate, pemberton, western australia		
chardonnay	19	90
pirramimma wines, mclaren vale, southern australia		
sauvignon blanc	19	90
montes wines, colchagua valley, chile		
pinot grigio	19	95
la cadalora, trentino, italy		

## red wine

shiraz	19	95
guardian peak, western cape, south africa		
pinot noir	19	95
treehouse estate, pemberton, western australia		
cabernet sauvignon reserve	19	95
terrazas wines, medoza, argentina		
merlot cabernet – sangiovese ‘vitiano’	20	100
falesco, umbria, italy		

## dessert wine

m.charpoutier muscat de beaumes de venise, rhone valley, france 375ml	22	90
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## beer

draught beer – tiger	12
asahi	13
crown lager	13
corona	13
heineken	13
erdinger	18
guinness stout	15

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## water

still mineral water		
aqua panna	250ml	6
aqua panna	1000ml	10
sparkling mineral water		
san pellegrino	250ml	6
san pellegrino	1000ml	10

## soft drinks 6

coke, diet coke, ginger ale, ginger beer, tonic water, soda water, sprite

## juices 7

apple, cranberry, guava, grapefruit, lime, mango, orange, pineapple

## freshly squeezed juices 8.50

carrot, green apple, orange, watermelon

## hot beverages

hot chocolate	8.50
milo	8.50
coffee	8.50
café latte	8.50
cappuccino	8.50
espresso	8.50
double espresso	8.50

## tea selection

emperor sencha	8.50
moroccan mint tea	8.50
english breakfast tea	8.50
singapore breakfast tea	8.50
royal darjeeling	8.50
chamomile	8.50