

SALADS

NIÇOISE SALAD | 16

Pepper Crusted Tuna, Niçoise Olives, French Beans, Tomatoes, Boiled Egg, Boiled Potato and Mustard Vinaigrette

CAPRESE SALAD | 16

Buffalo Mozzarella, Roma Tomatoes, Arugula Leaves, Basil and Balsamic Vinaigrette

COBB SALAD | 16

Lettuce, Cherry Tomatoes, Olives, Bacon, Boiled Egg, Turkey Ham, Avocado, Blue Cheese and Ranch Dressing

CAESAR SALAD | 13

Caesar Dressing, Shaved Parmesan Cheese, Anchovies, Boiled Eggs, Bacon and Croutons

Add-ons: Grilled Chicken | 5

Grilled Prawns | 6

Smoked Salmon | 6

SOUPS

ROASTED TOMATO SOUP

Served with Spicy Crab Cake and Basil Oil

14

WILD MUSHROOM SOUP

Truffle Scent

12

SNACKS

CRISPY CHICKEN DRUMLET (FOUR PIECES) | 12

Fried Chicken Drumlets with Truffle Maple

BEEF OR CHICKEN SATAY (SIX PIECES) | 12

Served with Rice Cake and Condiments with Peanut Sauce

TRUFFLE FRIES | 10

MOZZARELLA AND TOMATO BRUSCHETTA | 10

FRIED CALAMARI RINGS | 8

SPRING ROLLS (SIX PIECES) | 8

Fried Vegetable Spring Rolls served with Homemade Chili Dip

HOMEMADE GARLIC BREAD | 8

KIDS MENU

PENNE BOLOGNESE | 12

Homemade Minced Beef Ragout

FISH FINGERS | 12

Served with French Fries and Tartar Sauce

CHICKEN NUGGETS | 10

Served with French Fries and BBQ Sauce

ICE CREAM | 7

Choice of One Scoop of Gelato:

•Bitter Sweet Chocolate •Tahitian Vanilla

•Avocado

CHEF'S SIGNATURES

WAGYU BEEF BURGER WITH

PAN-FRIED FOIE GRAS | 36

An indulgent gourmet burger loaded with Wagyu Beef, Pan-Fried Foie Gras, Cheese, Homemade BBQ Sauce, Onions and Fig Jam

Complimentary Add-ons: Fried Egg and/or Bacon

SALTED EGG COD FISH AND CHIPS | 32

Fresh Cod coated in light crunchy batter, drizzled with rich Salted Egg Sauce and served with Crispy Fries

COD FISH HOR FUN | 29

Cod Fish Fillet served with Stir-Fried Flat Rice Noodles in Black Pepper Sauce

SIRLOIN BEEF HOR FUN | 29

Served with Stir-Fried Flat Rice Noodles in Black Pepper Sauce

FROM THE GRILL

AUSTRALIAN GRAIN-FED RIB-EYE STEAK ^{220GM}

Served with Mushroom Ragout, Grilled Asparagus and Cheesy Polenta

48

NEW ZEALAND BEEF STRIPLOIN STEAK ^{220GM}

Served with Sautéed Seasonal Vegetables and Truffle Mashed Potatoes

42

ROSEMARY-FLAVORED SPRING CHICKEN

Served with Mixed Green Salad and Cajun Fries

32

PAN-SEARED SALMON

Served with Sautéed Broccolini, Kenyan Bean Stew and Béarnaise Sauce

32

MAINS

OAKWOOD “SE7ENTH” BEEF BURGER | 30

Homemade Beef Burger Patty served Well Done with Caramelized Onions, Cheddar, Tomatoes and Lettuce

Complimentary Add-ons: Fried Egg and/or Bacon

STEAK SANDWICH | 28

New Zealand Beef Steak, Tomatoes, Caramelized Onions, Pickles, Baby Arugula and Pommery Mustard Mayonnaise on Ciabatta

FISH AND CHIPS | 25

Battered Fish Fillet served with Mixed Greens, French Fries and Tartar Sauce

OAKWOOD CLUB SANDWICH | 24

Grilled Chicken, Cheddar Cheese, Tomatoes and Lettuce on Toasted White Bread

Complimentary Add-ons: Fried Egg and/or Bacon

OAKWOOD PORTOBELLO MUSHROOM BURGER | 22

Grilled Portobello Mushroom marinated in Balsamic Vinegar, Caramelized Onions, Lettuce and Tomatoes

MARGHERITA SANDWICH | 22

Buffalo Mozzarella Cheese with Tomatoes, Basil Pesto and Lettuce on Focaccia

All Sandwiches and Burgers are served with Mixed Greens and French Fries.

SEVENTH

PASTA

SEAFOOD AGLIO OLIO

Prawns, Squid and Mussel, with Onions, Garlic and Parsley

28

BOLOGNESE

Homemade Minced Beef Ragout

28

CHILI CRAB

Homemade Chili Crab Sauce and Fried Soft-Shell Crab

26

CHICKEN CARBONARA

Cream Sauce with Grilled Chicken and Bacon Bits

25

AL FUNGHI

Truffle Cream Sauce with Pan-Roasted Mushrooms

22

Your Choice of Pasta:

• Spaghetti • Penne • Linguine

DESSERTS

CHOCOLATE HAZELNUT CAKE | 14

HOMEMADE WAFFLE WITH GELATO | 14

Served with Chocolate Coulis and Fresh Berries

Choice of Two Scoops of Gelato:

• Bitter Sweet Chocolate • Tahitian Vanilla • Avocado

AMERICAN CHEESE CAKE | 12

Served with Berry Compote

FRESH SEASONAL FRUITS | 10

Selection of Cut Fruits

■ Vegetarian ● Contains Beef ▲ Contains Pork

★ Chef's Recommendation 🌶 Spicy

All prices are subject to 10% service charge and 7% GST, unless otherwise stated.

Please inform our associates if you have any known food allergies or special dietary requirements.