

SINGAPORE'S  
BEST STRIP OF SAND



FOLLOW US  
@TANJONGBEACHCLUB



## NIBBLES

|   |        |
|---|--------|
| <b>Seasonal Oysters</b> (min. 3pcs)<br>yuzu mignonette  | 8 / pc |
| <b>Crispy Calamari</b><br>kaffir lime aioli   | 21     |
| <b>Truffle Fries</b><br>black truffle, parmesan, rosemary   | 16     |
| <b>Bucket of Atlantic Prawns</b><br>served chilled, Marie Rose  | 27     |
| <b>Tuna Cracker</b><br>spiced soy dressing, crispy wonton skins, yellowfin tuna   | 23     |
| <b>Crudités</b><br>miso bagna cauda   | 18     |
| <b>Charcuterie</b><br>beef pastrami, Italian coppa, Hungarian salami, homemade pickles, pain de cristal<br>with wagyu bresaola +19<br>with 5J jamón ibérico +22 | 28     |

## STARTERS

|   |    |
|---|----|
| <b>Ranger's Valley Wagyu Beef Carpaccio</b><br>pine nuts, kaffir aioli, basil, jicama   | 25 |
| <b>Artigiani Buffalo Milk Stracciatella</b><br>baby beets, honey, hazelnuts   | 26 |
| <b>Hokkaido Scallop Ceviche</b><br>nikkei tiger's milk, burnt corn, coriander cress   | 28 |
| <b>Tanjong Salad</b><br>cucumber, red cabbage, kale, pomegranate, spiced seeds<br>with grilled chicken breast +6<br>with smoked salmon +8 | 18 |

## BRUNCH

|   |    |
|---|----|
| <b>Matcha Granola Parfait</b><br>pine nuts, adzuki beans, dried strawberries  | 18 |
| <b>Seasonal Fruit Bowl</b><br>coconut yoghurt   | 16 |
| <b>Smashed Avo Toast</b><br>avocado, sourdough toast, Danish feta, basil, chilli, olive oil<br>with two cage-free poached eggs +6 | 21 |
| <b>Eggs Benedict</b><br>Niman Ranch applewood smoked bacon  | 23 |
| <b>Eggs Norwegian</b><br>Norwegian smoked salmon, crispy capers   | 24 |
| <b>Eggs Florentine</b><br>sautéed baby spinach  | 19 |
| <b>Grain Salad with Octopus</b><br>farro, red and white quinoa, root vegetables, burnt pepper coulis                              | 25 |
| <b>Buttermilk Pancakes</b><br>apple compote, whipped mascarpone, rose syrup   | 18 |
| <b>Cage-Free Eggs</b><br>poached or fried with Niman Ranch applewood smoked bacon, roasted tomato, sourdough toast                | 24 |

### BRUNCH ADD-ONS

|  |   |
|--|---|
| <b>Avocado</b> (half)                    | 4 |
| <b>Mushrooms</b>                         | 4 |
| <b>Niman Ranch Kielbasa Pork Sausage</b> | 8 |
| <b>Smoked Salmon</b>                     | 8 |

## MAINS

|  |         |
|--|---------|
| <b>Beer Battered Fish &amp; Chips</b><br>chips, tartare, lemon, Australian organic romaine   | 27      |
| <b>Tanjong Burger</b><br>USDA wagyu beef, smoked cheddar, bacon, goma mustard<br>with cage-free fried egg +4<br>with short rib +10 | 28      |
| <b>Spaghetti alle Vongole</b><br>clams, parsley, garlic, chilli  | 27      |
| <b>Miso Baked Hamachi Collar</b><br>chilled bok choy, shimeji, ponzu sauce   | 33      |
| <b>Grilled Westholme Wagyu Rump Cap</b><br>charred Australian organic romaine, buttered Japanese corn, ssam sauce                  | 52      |
| <b>Brandt Short Ribs Pappardelle</b><br>pulled short ribs ragout, petit pois, scallions, freshly grated horseradish                | 38      |
| <b>Spatchcock</b><br>spiced coconut sauce, sautéed potatoes, pickled red cabbage   | 32      |
| <b>Lobster Bun</b><br>Maine lobster, avocado, lime mayonnaise, tobiko, brioche bun, fries  | 38      |
| <b>Maine Lobster</b> (Half 250g / Whole 500g)<br>charred Australian organic romaine, garlic chilli oil                             | 38 / 70 |

|   |     |
|---|-----|
| <b>Tanjong Seafood Platter</b>  | 150 |
| whole cracked Maine lobster, seasonal oysters, prawns, clams, smoked octopus, yuzu mignonette, Marie Rose |     |

## SWEETS

|  |    |
|--|----|
| <b>Banana Phyllo with Ice Cream</b><br>banana compote, kataifi, cream cheese                                       | 16 |
| <b>Cheesecake with Strawberries</b><br>yoghurt cheese mousse, dehydrated strawberries, strawberry ice cream        | 16 |
| <b>Tropical Chocolate Popsicle</b><br>passionfruit, pineapple, jivara chocolate ice cream, oatmeal crumble         | 16 |
| <b>Mixed Berry Frost</b><br>chilled berries, yoghurt ice cream, raspberry lemongrass coulis                        | 16 |
| <b>Mövenpick Ice Cream &amp; Sorbet</b> (single / triple) 6 / 16<br>vanilla / strawberry / chocolate / lime sorbet |    |

## KIDS

|  |    |
|--|----|
| <b>Fish &amp; Chips</b>                              | 15 |
| <b>Spaghetti Pomodoro</b><br>tomato, basil, parmesan | 14 |
| <b>Tanjong Junior</b><br>wagyu patty, smoked cheddar | 15 |

## WINES

### WHITE

|   | Glass / Bottle |
|---|----------------|
| <b>Babydoll Sauvignon Blanc</b><br>Marlborough                          | 19 / 90        |
| <b>Viu Manent Reserva Chardonnay</b><br>Colchagua Valley                | 17 / 80        |
| <b>The Winery of Good Hope Chenin Blanc</b><br>Stellenbosch             | 18 / 85        |
| <b>Miles from Nowhere Semillon Sauvignon Blanc</b><br>Margaret River    | 120            |
| <b>Chaffey Bros Not Your Grandma's Riesling</b><br>Eden Valley          | 95             |
| <b>Layer Cake Chardonnay</b><br>Central Coast California                | 110            |
| <b>Mt Difficulty Roaring Meg Pinot Gris</b><br>Central Otago            | 135            |
| <b>Château de Beaucastel, Coudoulet de Beaucastel</b><br>Côtes du Rhône | 160            |

### ROSÉ

|   |            |
|---|------------|
| <b>Babydoll Rosé</b><br>Marlborough                   | 18 / 85    |
| <b>Château de Berne Méditerranée Rosé</b><br>Provence | 20 / 100   |
| <b>La Bohème Dry Pinot Noir Rosé</b><br>Yarra Valley  | 120        |
| <b>AIX Rosé</b><br>Provence                           | magnum 180 |

### RED

|   |         |
|---|---------|
| <b>The Winery of Good Hope Pinot Noir</b><br>Stellenbosch | 19 / 90 |
| <b>Viu Manent Reserva Malbec</b><br>Colchagua Valley      | 17 / 80 |
| <b>Nashwauk Tempranillo</b><br>McLaren Vale               | 95      |
| <b>Layer Cake Cabernet Sauvignon</b><br>Central Coast     | 110     |
| <b>Domaine de la Grand'Cour Fleurie</b><br>Beaujolais     | 135     |
| <b>Domaine Marcel Lapierre Morgon</b><br>Beaujolais       | 170     |

## SPIRITS

### GIN

|                              | Glass / Bottle |
|------------------------------|----------------|
| <b>Four Pillars Rare Dry</b> | 15 / 248       |
| <b>Hendrick's</b>            | 17 / 288       |
| <b>Gin Mare</b>              | 16 / 268       |
| <b>Star of Bombay</b>        | 19 / 288       |
| <b>The Botanist</b>          | 18 / 288       |

*All Gin & Tonics are served with East Imperial Tonic*

### VODKA

|                                      |                   |
|--------------------------------------|-------------------|
| <b>Reyka</b>                         | 15 / 248          |
| <b>Grey Goose</b>                    | 17 / 268          |
| <b>Belvedere</b>                     | 18 / 288          |
| <b>Grey Goose 1.5L</b>               | 538               |
| <b>Absolut Elyx 1.5L / 3L / 4.5L</b> | 538 / 1088 / 1588 |
| <b>Belvedere 1.75L / 6L</b>          | 590 / 1888        |

### WHISK(E)Y

|                        |          |
|------------------------|----------|
| <b>Bulleit Bourbon</b> | 14 / 248 |
| <b>Monkey Shoulder</b> | 16 / 268 |
| <b>Hibiki NV</b>       | 18 / 288 |
| <b>Macallan 12yrs</b>  | 19 / 288 |

### RUM

|                                      |          |
|--------------------------------------|----------|
| <b>Kraken Black Spiced Rum</b>       | 15 / 248 |
| <b>Sailor Jerry</b>                  | 15 / 248 |
| <b>Mount Gay Black Barrel</b>        | 16 / 268 |
| <b>Diplomatico Exclusiva Reserva</b> | 18 / 288 |

### AGAVE

|                                      |          |
|--------------------------------------|----------|
| <b>Milagro Silver</b>                | 14 / 248 |
| <b>Don Julio Reposado</b>            | 15 / 268 |
| <b>Mina Real Mezcal Blanco</b>       | 15 / 268 |
| <b>Tequila Fortaleza Blanco</b>      | 16 / 268 |
| <b>Los Danzantes Mezcal Reposado</b> | 17 / 288 |

### HOUSEPOUR SPIRITS

### SHOTS

|   | Single / Pair |
|---|---------------|
| <b>Coconut &amp; Pineapple Rum</b>      | 12 / 20       |
| <b>Jalapeño &amp; Pineapple Cachaça</b> | 12 / 20       |
| <b>Banana &amp; Vanilla Rum</b>         | 12 / 20       |

## COCKTAILS

|  | Glass |
|--|-------|
| <b>Copabana</b><br>dark rum infused with vanilla & banana, homemade passion fruit syrup, coconut, pineapple    | 20    |
| <b>Malayan Mai Tai</b><br>house infused rum, lime, curaçao, orgeat, secret blend of pandan & tropical flavours | 21    |
| <b>Flamingo Margarita</b><br>tequila blanco, homemade jalapeño syrup, lime, strawberries                       | 21    |
| <b>Papa Don't Peach</b><br>lavender infused peach bellini  | 19    |
| <b>Coastal Caipirinha</b><br>tropical barrel cachaça infused with pineapple and jalapeño, fresh lime, sugar    | 20    |
| <b>Porto Summer Spritz</b><br>white port infused with rosemary, apple, pear, tonic, homemade bitter orange     | 19    |
| <b>Bloody Mary</b><br>vodka, tomato, citrus & spices<br><i>with extra shot +5</i>                              | 19    |
| <b>Piña Colada</b><br>frozen blend of spiced rum, pineapple & coconut, served in a hollowed-out pineapple      | 23    |

Glass / Pitcher

|   |         |
|---|---------|
| <b>Tanjong Spritz</b><br>Aperol, vanilla & orange syrup, citrus & bubbles                                 | 19 / 68 |
| <b>Summer Sangria</b><br>summer fruit macerated in red wine & spices                                      | 21 / 68 |
| <b>Pimm's My Ride</b><br>Pimm's, Beefeater gin, blood orange & cranberry sorbet, ginger ale, summer fruit | 21 / 73 |

|   |         |
|---|---------|
| <b>Tropical Daiquiri</b><br>Plantation rum, fresh lime, homemade pineapple & hibiscus syrup | 20 / 70 |
|---|---------|

|  |                 |
|--|-----------------|
| <b>Captain's Trove</b><br>Mumm Champagne and house infused rum with secret blend of tropical flavours served in a treasure chest | group serve 338 |
|--|-----------------|

## BEER & CIDER

|  | Bottle / Bucket |
|--|-----------------|
| <b>Corona</b>  | 14 / 60         |
| <b>Asahi Super Dry</b>                                   | 15 / 65         |
| <b>Little Creatures Bright Ale</b>                       | 16 / 70         |
| <b>Lost Coast Great White Wheat</b>                      | 15 / 65         |
| <b>Albens Original Apple Cider</b>                       | 14 / 60         |
| <b>Strongbow Apple Cider</b><br>Gold Apple / Elderflower | 15 / 65         |

## BUBBLY

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

## THIRST QUENCHERS

|  | Glass |
|--|-------|
| <b>Tanjong Lemonade</b><br>fresh lemon, mint                                     | 10    |
| <b>Spiced Pineapple &amp; Hibiscus Ice Tea</b>                                   | 10    |
| <b>Earl Grey &amp; Elderflower Ice Tea</b>                                       | 10    |
| <b>Smoothie</b><br>coconut & pandan / mango & rosemary / salted caramel & banana | 10    |

Bottle

|                                       |    |
|---------------------------------------|----|
| <b>Acqua Panna / S. Pellegrino 1L</b> | 10 |
|---------------------------------------|----|

## FRESHLY SQUEEZED JUICES

|   | Glass |
|---|-------|
| <b>Orange / Pineapple / Watermelon</b>                      | 9     |
| <b>Young Coconut</b><br><i>with signature banana rum +9</i> | 10    |

## HOT BEVERAGES

|  |   |
|--|---|
| <b>Guerilla Espresso</b><br>espresso / piccolo / cappuccino / latte<br><i>with extra shot +1</i> | 6 |
| <b>A.muse Tea Selections</b><br>Breakfast Brew / Chamomile / Earl Grey / Emerald Mint            | 7 |