

Delicatessen Menu



APPETISERS

Prawn Paste Chicken \$10.00
Mid-joint served with Mesclun (9 pcs)

Deep-fried Chicken Wings \$10.00
served with French Fries, Salad, Lemon Wedge & Thai Sweet Chilli Sauce (4 pcs)

Vegetarian Spring Roll & Samosa \$6.40

Truffle Fries \$6.00

Potato Wedges \$4.80

Tahu Goreng \$5.80
with choice of
* Peanut Sauce (Vegetarian option available)
* Thai Sauce

Mackerel Otak Otak \$11.00
Grilled Fish Paste blended with Spice & served with Toast

Assorted Mixed Satay
(Chicken/Mutton/Beef)
served with Cucumber, Onion & Lontong with Peanut Sauce
Half Dozen \$8.20
One Dozen \$14.80

SALADS

Tex-Mex Vegetarian Beans Salad \$7.90
contains garlic & onion

Baby Spinach Salad \$11.50
with Roast Pork Bacon & Chilled Prawns

Crab & Potato Salad on Corn Tortilla \$12.50
with Mesclun

Grilled Aubergine Salad \$11.50
with Breaded Portobello Mushroom & Baby Mozzarella
contains garlic & onion

Summer Green Salad \$8.80
Mesclun Greens, Olives, Walnut, Japanese Cucumber & Baby Tomatoes with Balsamic Dressing

Caesar Salad \$7.30

Romaine Lettuce, Hard-boiled Egg, Parmesan Cheese, Crispy Smoked Bacon, Croutons & Creamy Anchovy Dressing

Add Shredded Chicken \$2.20

Add Smoked Salmon \$3.30

SSC Club Salad \$12.90

Mesclun Lettuce, Turkey Ham, Roast Beef, Shredded Chicken, Cheddar Cheese topped with Bacon Bits, Olives, Croutons & Hard-boiled Egg with choice of
* Thousand Island Dressing
* Balsamic Vinaigrette Dressing

Singapore Rojak \$6.00

Beansprouts, Kang Kong, Pineapple, Cucumber, Jicama, Mango, Guava, Coarse Peanuts, Tau Pok & You Tiao with choice of
* Spicy Sauce
* Spicy Fermented Prawn Paste Sauce

SIGNATURE DISHES

Hainanese Chicken Rice \$9.00

Hainanese Steamed Chicken
Half \$17.80
Whole \$33.00

Curry Chicken \$9.00
Home-made Curry Chicken served with rice

Club Laksa \$10.00
Thick Rice Vermicelli with Prawns, Chicken, Fish Cake & Cockles in Spicy Coconut Milk

Char Kway Teow \$9.00
with Prawns, Chinese Sausage, Fish Cake & Cockles

Teochew-style Fried Bee Hoon \$9.00

Fish Head Curry \$26.80

LOCAL DELIGHTS

Heng Hwa Lor Mee \$11.00
Braised Thick Vermicelli with Prawns, Squid, Sliced Fish & Clams in Chicken Broth

San Lou Hor Fun \$10.00
with Sliced Fish & Silver Sprouts

Braised Hawker-style Hokkien Flat Yellow Noodle \$10.00
with Prawns, Sliced Fish & Cuttlefish

Beef Noodle (Dry/Gravy/Soup) \$10.00
served with Vegetables with choice of
* Hor Fun
* Bee Hoon

Seafood Noodle (Dry/Gravy/Soup) \$10.00
Sliced Fish, Squids, Prawns & Vegetables with choice of
* Hor Fun
* Bee Hoon

Milky San Yee Pian Bee Hoon Soup \$8.00
Sliced San Yee Fillet with thick Vermicelli in Fish Broth & Vegetables

Mee Siam \$8.00
Prawns, diced Tau Pok, Chinese Chives & Boiled Egg

Fried Hokkien Mee \$10.00
Thick Vermicelli with Yellow Noodles, Prawns, Pork Belly, Squid & Eggs braised in Prawn Broth

Seafood Mee Goreng \$9.00
Yellow Noodles with Prawns, Squid & Eggs Stir-fried with Sambal

Sliced Fish Curry \$11.00
with Pineapple, Lady's Finger, Tomatoes, Eggplant & Tau Kee served with rice

Braised Tofu \$12.80
with Seafood & Vegetables in Claypot

Nasi Goreng Istimewa \$11.00
Fried Rice with Prawns, Eggs, Sambal Chilli served with Chicken Wing, Satay, Prawn Crackers & Fried Egg

Silverfish Fried Rice \$9.00
with Prawns, Eggs & Sambal topped with crispy Silverfish

Yang Chow Fried Rice \$9.00
Fragrant Fried Rice with Diced Char Siew, Prawns, Eggs & Chives

FROM THE WOK

Sliced Australian Beef Striploin \$12.50
with choice of
* Black Pepper
* Black Bean Sauce
* Mongolian Sauce in Claypot

Sautéed Chicken \$11.50
with Curry Leaves in Claypot

Braised Pork Belly \$12.50
with Salted Fish in Claypot

Sautéed Boneless Pork Chop \$12.80
with choice of
* Mongolian Sauce
* Salted Egg Yolk

Sweet & Sour Fish \$8.00
served with rice

Sliced San Yee \$8.00
with Ginger & Spring Onion

Stir-fried Sambal Squid \$11.80

Stir-fried Lady's Finger \$8.00
with choice of
* Garlic
* Sambal

Stir-fried Kang Kong \$6.50
with choice of
* Garlic
* Sambal Belachan

Stir-fried Baby Kai Lan \$6.50
with choice of
* Garlic
* Oyster Sauce

Boiled Spinach \$8.00
with Three Kind of Egg

Prawn Omelette \$8.80

Onion Omelette \$6.50

ASIAN SOUPS

Chinese Seaweed \$11.00
with Seafood Soup

Fish Maw Soup \$10.70
Simmered Cabbage, Meat Ball, Fish Ball, Fish Maw & Mushrooms in Supreme Stock

Seafood Tom Yum Soup \$10.00

SIDES

Chicken Rice \$1.00

Red Brown Rice \$0.80

Steamed White Rice \$0.80

Lontong \$1.50

Wanton-Noodle \$1.50

Prata \$1.00

Hard Roll Bread \$1.00

JAPANESE SELECTION

Agedashi Tofu  \$6.30
served with Tentsuyu Broth, Bonito, Seaweed, Daikon & Spring Onion

Pan-fried Chicken & Vegetable Gyoza 
with Japanese Mayo
Half Dozen \$8.00
One Dozen \$15.00

Chicken Yakitori
Half Dozen \$9.70
One Dozen \$16.90

Pork Katsu Don  \$12.80
Crispy Breaded Pork Cutlet with Dashi-flavoured Egg Broth served with Japanese Short-grain Rice & Miso Soup

Unagi Don \$16.50
Eel Fillet Glazed with Sweetened Soy-based Sauce Simmered in Dashi-flavoured Egg Broth Served with Japanese Short-grain Rice & Miso Soup

Salmon Teriyaki Set \$15.50
Pan-broiled Salmon with Bean Sprouts, Capsicum & Spring Onion Served with Japanese Short-grain Rice, Watermelon & Miso Soup

Chicken Teriyaki Set \$12.80
Pan-broiled Chicken with Bean Sprouts, Capsicum & Spring Onion Served with Japanese Short-grain Rice, Watermelon & Miso Soup

Hot-plate Saba Teriyaki Fillet  \$13.50
served with Japanese Short-grain Rice & Miso Soup

WESTERN

Prawn Bisque   \$7.00
served with Hard Roll


Cream of Mushroom   \$5.20
served with Hard Roll

Pan-fried Barramundi    \$14.20
with Braised Butterbean, Bacon, Brussels Sprouts Ragout & Mashed Potato

Pan-fried Salmon   \$15.20
with Braised Butterbean, Bacon, Brussels Sprouts Ragout & Mashed Potato

Fish & Fries  \$9.00
Deep-fried Dory Fish Fillet with Shoe-string Fries, Mixed Salads & Tartar Sauce

Sous-vide Half Chicken   \$13.50
with Truffle Mushroom Sauce, Bacon, Mashed Potato served with Poached Egg & Vegetables

Braised Oxtail  \$18.50
Slow-braised Australian Oxtail served with Mashed Potato & Vegetables

Hot Plate Beef Sirloin   \$18.50
with Seasonal Vegetables & Jacket Potato served in Brown Sauce

Quarter Pounder Burger  \$14.00
Pan-broiled Beef Patty topped with Bacon, Tomato, Gherkins, Sliced Cheese & Egg served with Mixed Salad & Shoe-string Fries

Eggplant Lasagna & Caponata     \$8.80
Layered Eggplant & Pasta Sheets in rich Cheese Bechamel served with Braised Aubergine & Croutons

Truffle Risotto with Breaded Champignons   \$8.80
Short-grain Rice in Italian Piedmont Truffle Cream with Baby Spinach & Parmesan Cheese

Ricotta Tortellini Pesto Cream    \$8.80
with Wilted Baby Spinach & Pine Nut

Mushroom Pasta  \$8.80
Sautéed assorted Mushrooms with Truffle Cream Sauce

Fettuccine & Norwegian Salmon   \$15.20
in Creamy Garlic Sauce

Chicken Bolognese Pasta \$8.80
Spaghetti with Braised Minced Chicken in Roma Tomatoes, Herbs & Garlic Sauce

Beef Bolognese Pasta \$9.80
Spaghetti with Braised Minced Beef in Roma Tomatoes, Herbs & Garlic Sauce topped with Mixed Salads

Seafood Marinara \$13.50
Spaghetti with Prawns, Squid & Mussels in rich Roma Concasse flavoured with Pesto & Parmesan Cheese

SANDWICHES | BREAD

Warm Ciabatta Bread   \$11.50
with Mild Spicy Tomato Tuna, Fries & Mixed Greens

Soft Bun Pulled Pork   \$11.50
with Coleslaw, Fries & Mixed Greens

SSC Club Sandwich   \$8.80
Lightly toasted, a triple decker delight of Chicken Roll, Turkey Ham, Egg, Smoked Bacon, Cheddar Cheese & Mesclun served with Potato Chips

Finger Sandwiches   \$7.20
with choice of Filling:
* Tuna Mayo * Vegetarian Cheese 
* Turkey Ham * Egg Mayo * Chicken Walnut

Kaya & Butter Toast \$3.20

KIDS MENU


Fish Fingers \$5.20
served with Coleslaw & Fries

Chicken Nuggets \$5.20
served with Coleslaw & Fries

Hot Dog \$5.20
served with Coleslaw & Fries

Mini Burger \$6.00
served with Coleslaw & Fries

Gratinated Cheese Macaroni & Chicken Tomato   \$6.00
with Cheese Fondue

Neapolitan Pasta  \$4.60

Chicken Bolognese Pasta \$5.20

Beef Bolognese Pasta \$6.00

Char Siew Fried Rice  \$5.20
with Chicken Chipolata Sausage & Chicken Nugget

Baked Rice  \$6.00
with Chicken & Mushrooms

DESSERT

Dessert of the Day  \$2.80

Mango Panna Cotta    \$6.20
with Vanilla Ice Cream, Mango Compote & Strawberry

Green Tea Cremé Brulee   \$7.00
with Japanese Red Bean Ice Cream, assorted Berries & Walnut

Warm Chocolate Lava Cake  \$7.30
with Vanilla Ice Cream


Lychee Konnyaku  \$5.20
in Soursop Sorbet with Plum Concasse

Banana Split Tropicana   \$5.20

Ice Kachang   \$3.30
Add Ice Cream \$1.00

Chendol  \$3.30

Cheng Tng (Hot/Cold)  \$3.30

Yam Paste   \$4.00

Sago Gula Melaka  \$2.80

Fresh Fruits Platter  \$3.90

HOT DRINKS

Cappuccino \$3.40

Café Latte \$3.40

Double Espresso \$3.40

Fresh Brewed Coffee \$2.30

Decaf Coffee \$2.00

Local Coffee / Tea \$1.40

Tea selection (Per Pot) \$3.00

with choice of
* Earl Grey * Peppermint
* Camomile * Darjeeling
* Green Tea * Jasmine Tea
* English Breakfast Tea

Lipton Tea (Per Pot) \$2.60

Hot Honey Lemon \$1.80

Milo (Hot or Cold) \$2.20

Homemade Barley (Hot or Cold) \$1.70

Soya Bean Milk (Hot or Cold) \$1.60

COLD DRINKS

Freshly Squeezed Fruit Juice \$4.50

with choice of
* Green apple * Orange
* Carrot * Watermelon
* Pineapple

Milk Shake \$3.90

with choice of
* Strawberry
* Vanilla
* Chocolate

Fragrant Coconut \$4.20

Calamansi \$2.80

Lime Juice \$2.80

Ice Lemon Tea \$2.80

Ice Latte \$3.60

Snapple (bottle) \$3.70

Coke / Coke Light / Coke Zero \$2.20

Sprite / 100 Plus / Fanta Grape \$2.20

A&W Root Beer \$2.20

VEGETARIAN

Pan-fried Vegetarian Gyoza

contains garlic & onion

Half Dozen \$7.20

One Dozen \$13.50

Seafood Tom Yam Soup  \$6.50

Marmite Chicken  \$7.20

Kam Heong Chicken  \$7.90

Kong Pao Mock Chicken  \$8.00

Mock Mutton Curry  \$7.90

Braised Ma Po Tofu in Claypot   \$7.20

Claypot Bean Curd \$7.50

Deep-fried Bean Curd \$6.50

with choice of

* Black Fungus & Bamboo Shoot in Hot Bean Sauce 

* Golden Pumpkin Sauce

Stir-fried Kang Kong   \$6.50

with Vegetarian Sambal

Stir-fried Baby Kai Lan \$6.50

Pork Ribs  \$7.90

with Cik Kong Sauce served with rice

Assam Mock Fish    \$7.90

with Lady's Finger & Brinjal served with rice

Stir-fried Lady's Finger    \$7.20

served with rice

with choice of

* Oyster Sauce

* Sambal

Pineapple Fried Rice  \$6.50


Fried Rice \$6.50

Hong Kong Fried Noodle  \$7.20

Vegetarian Noodle (Gravy/Soup) \$6.50

Crispy Noodle \$6.50

Char Kway Teow   \$6.50

Mee Goreng   \$6.50

INDIAN

Available Noon–2.30pm & 6pm–9.30pm only

From the Tandoor

Tandoori Murgh

Classic Tandoori Chicken Marinated in Yoghurt, Lemon Juice & Indian Spices Grilled in Tandoor Oven and Served with Greens & Mint Sauce

Quarter \$9.00

Half \$17.80

Murgh Tikka  \$8.80

Skewers of Succulent Chicken, Marinated with Spices & Yoghurt, Grilled in Tandoor Oven and served with Greens & Mint Sauce

Machli Tikka \$8.00

Boneless Fish Cubes Marinated with Yoghurt & Indian Spices Grilled in Tandoor Oven and served with Greens & Mint Sauce

Murgh Makhani    \$8.00

Tandoor Grilled Chicken Tikka Simmered with Tomatoes & Cashew Nuts in Flavoured Butter Gravy

Murgh Tikka Masala   \$8.80

Chunks of Chicken Tikka Grilled in Tandoor Oven and drizzled with Onions, Tomatoes & Mixed Spices

Biryani

Dum Mutton Biryani \$12.00

Long-grained Basmati Rice spiced with Garam Masala & Saffron Steamed in a Sealed Pot served with Succulent Fresh Lamb

Dum Chicken Biryani \$8.00

Long-grained Basmati Rice Steamed with Boneless Chicken Leg, Saffron & Indian Spices

Seafood

Jhinga Aloo     \$14.80

Prawns sautéed with Cube Potato with Tomato Onion Gravy

Jhinga Masala  \$13.80

Prawns prepared in gravy made from Diced Onions, Blended Tomatoes, Green Peppers, & Blend of Spices

Methi Machli   \$8.00

Nile Perch cooked with Methi Cream & Onion Tomato Sauce

Machli Masala  \$8.00

Nile Perch cooked with Indian Spices, Onions & Tomato Gravy

Meat & Poultry

Kadai Ginger Gost    \$14.50

Boneless Lamb Cubes cooked with Coriander Leaves in Thick Gravy

Lamb Rogan Josh   \$13.00

Boneless Lamb Cubes cooked in Chef's Special Recipe Garnished with Coriander Leaves

Mutton Do Pyaza  \$13.00

Chunks of tender Mutton cooked in an Onion-based Sauce

Chennai Chicken Curry    \$8.00

Boneless Chicken cooked with Tomato & Traditional Indian Five Spices

INDIAN (VEGETARIAN)

Appetisers

Corquette Upma   \$8.80

Deep-fried Semolina Roll cooked with Indian Spices

Samosa Channa Chat   \$7.20

Deep-fried stuffed Savoury Pastry Vegetables & Potato Stuffing with Stewed North Indian Chickpeas

Samosas \$6.30

Vegetable Cutlets  \$7.00

Main Courses

Panner Methi Mutter     \$8.00

Fenugreek Leaf with Green Peas & Homemade Cottage Cheese in Cashew Nut Tomato Gravy

Corn Palak    \$6.30

American Corn Cooked with Fresh Spinach in Traditional Spices

Aloo Gobi   \$5.50

Fresh Florets of Cauliflower & Potatoes with Onions, Tomatoes & Spices

Kabuli Chana Masala    \$5.50

Chickpeas Cooked in Spicy Thick Onion Tomato Sauce

Kadai Vegetables    \$5.50

Mixed Vegetables Tossed with Green Pepper, Tomato Onion Gravy & Homemade Kadai Spices

Palak Paneer  \$8.00

Cubes of Cottage Cheese Cooked in a Creamy Spinach Sauce

Paneer Makhani  \$7.30

Indian Cottage Cheese Simmered in Tomato, Butter & Cashew Nut Gravy Flavoured with Dried Fenugreek Leaves

Aloo Shimla Mirch   \$5.50

Potato Cubes & Capsicum Cooked in Onion Tomato Masala with Silky Gravy

Kofta Aloo Curry    \$7.20

Deep-fried Vegetable Balls with Curry Sauce

Vegetables Dil Wala   \$7.20

Deep-fried Cutlets in Onion Tomato Masala

Dal Makhani (Black Lentils)  \$5.30

Black Lentils Cooked with Kidney Beans in Gravy

Dal (Yellow Lentils) \$5.30

Lentils Cooked with Ginger, Onions & Cumin Seeds

Bhindi Masala \$7.30

Lady's Finger Cooked with Sour Onion & Indian Spices

Baingan Masala \$5.30

Eggplant Cooked Dry with Indian Spices & Tomato Onion Gravy

Biryani

Panner Biryani    \$8.80

Special Basmati Rice in Homemade Cottage Cheese, Onion, Tomato and Five Spice Sauce

Dum Vegetable Biryani \$6.30

Long-grained Basmati Rice Steamed with Assorted Vegetables, Saffron & Special Indian Spices

Dum Biryani Rice \$3.70

Long-grained Basmati Rice Steamed with Saffron & Persian Spices

Side Dish

Jeera Pulao \$2.30

Basmati Rice Stir-fried & Tempered with Cumin Seeds in Desi Ghee

Basmati White Rice \$2.00

Plain Naan \$2.30

Butter Naan \$2.30

Garlic Butter Naan \$2.60

Cheese Naan \$3.50

Onion Salad \$1.80

Mint Sauce \$1.80

Made with Mint Leaves, Coriander Leaves, Yoghurt & Special Sour Spices

Mixed Vegetable Yogurt (Mixed Raita) \$2.70

Cut Carrot & Cucumber

Homemade Plain Yogurt \$1.40