
















## Appetisers

Crispy Fried Chicken Wings 	\$11.70
Served with French fries and Thai sweet chilli sauce	
Tahu Goreng  	\$6.60
Served with peanut sauce or rojak sauce	
Mackerel Otak Otak 	\$13.40
Served with toast	
Assorted Mixed Satay  (Half dozen)	\$9.90
(Chicken, Beef or Mutton) (One dozen)	\$17.90
Singapore Rojak 	\$7.10
Beansprouts, kang kong, pineapple, cucumber, jicama, mango, coarsely ground peanuts, tau pok and you tiao, mixed with spicy local prawn paste sauce	
Truffle Fries 	\$7.20
Potato Wedges / Curly Fries 	\$5.90


## Signature Dishes


Hainanese Chicken Rice 	\$10.70
Served with cucumber slices, beansprouts, fragrant rice cooked in chicken broth* and soup	
Hainanese Steamed Chicken (Half)	\$21.50
(Whole)	\$40.50
Served with cucumber slices, beansprouts, fragrant rice cooked in chicken broth* and soup	
Curry Chicken 	\$10.80
Served with steamed rice* and achar	
Snapper Fish Head  	\$32.40
Served with steamed rice*	
<b>CURRY   ASSAM CURRY</b>	
Club Laksa  (Regular)	\$11.70
(Small)	\$8.90
Thick rice vermicelli with prawns, fish cake slices, shredded chicken, beansprouts and hard boiled egg in spicy coconut broth	
Add Cockles	\$1.00


Char Kway Teow  (Regular)	\$11.10
(Small)	\$8.00
Prawns, Chinese sausages, fish cake slices, egg, chives, beansprouts and cockles	



Claypot Chicken Rice  <b>NEW</b>	\$11.70
Braised chicken, Chinese sausage, mushrooms, salted fish and green vegetables	


## Local Favourites


Hainanese Beef Noodle Soup 	\$15.20
Thick rice vermicelli with beef tendons, beef balls, beef slices, beef tripe, Chinese celery and beansprouts, cooked in beef broth	

Nasi Goreng Istimewa 	\$12.50
Fried rice with shrimps, egg and sambal chilli, served with chicken wing, chicken satay and prawn crackers	

San Lou Bee Hoon 	\$11.70
Crispy fried vermicelli with prawns, squid, fish slices and egg	

Mee Siam   (Regular)	\$9.60
(Small)	\$7.10
Prawns, tau pok, chives, beansprouts and boiled egg, served in a tangy sweet and sour tamarind gravy	


Fried Hokkien Noodle  (Regular)	\$11.70
(Small)	\$8.50
Wok-fried thick rice vermicelli and yellow noodles with prawns, pork belly, squid and egg in prawn broth	


Seafood Mee Goreng  (Regular)	\$11.60
(Small)	\$8.00
Yellow noodles with prawns, squid, beansprouts and egg, fried with sambal chilli	

Seafood Hor Fun / Bee Hoon (Regular)	\$11.70
(Small)	\$8.90
Fish slices, squid, prawns and vegetable	


**DRY | GRAVY | SOUP**

Bitter Gourd Seafood Hor Fun (Regular)	\$13.40
(Small)	\$9.90
Fried with black bean sauce in chicken broth	

Yang Chow Fried Rice  (Regular)	\$10.70
(Small)	\$8.00
Fried rice with char siew, shrimps, green peas and egg	


Sliced Fish Curry 	\$12.80
Brinjal, okra, tomato, pineapple and tau kee, served with steamed rice*	

## From the Wok


Stir-fried Beef with Capsicum,  <b>NEW</b>	\$14.30
Ginger and Onion	
Served with steamed rice*	

Claypot Tofu with Seafood 	\$15.20
Cooked with hot bean sauce and served with steamed rice*	


Fried Cuttlefish with Chinese Celery <b>NEW</b>	\$12.20
Served with steamed rice*	

Szechuan Chicken with Cashew Nut  <b>NEW</b>	\$13.40
Chilli, onion, ginger and spring onion, served with steamed rice*	


## Tastes of Asia

Pan-fried Chicken  (Half dozen)	\$9.60
and Vegetable Gyoza (One dozen)	\$18.00
Served with Japanese Mayo	

Breaded Prawn Noodle Soup	\$15.60
Udon noodle with fish cake slices, seaweed and hard-boiled egg in miso soup	

Grilled Salmon Bento Set 	\$18.80
Beansprouts, bok choy and spring onion, served with Japanese rice, miso soup and watermelon	

Chicken Teriyaki Bento Set	\$15.20
Broiled chicken with beansprouts, bok choy and spring onion, served with Japanese rice, miso soup and watermelon	

Dry Mee Pok  <b>NEW</b>	\$17.00
with Abalone and Prawns	
Tossed with abalone slices, chilli sea sauce	






\*with brown rice option



## DELICATESSEN WESTERN MENU

### Salads

Optional Add on	
Smoked Salmon .....	\$3.30
Shredded Chicken .....	\$2.20

- Cobb Salad**  \$16.10  
Grilled chicken breast, diced tomato, avocado, blue cheese, egg, bacon bits and mixed salad  
*Served with Derby Cobb dressing*
- Summer Green Salad**   \$10.80  
Mesclun greens, olives, walnuts, Japanese cucumber and cherry tomato  
*Served with Balsamic dressing*
- Caesar Salad**  \$9.00  
Romaine lettuce, hard-boiled egg, parmesan cheese, bacon bits and croutons  
*Served with creamy Anchovy dressing*
- South of the Border Salad**  **NEW** \$10.80  
Diced tomato, black olives, cheddar cheese and mixed greens in crispy tortilla shell  
*Served with salsa, guacamole and sour cream*
- Asian Noodle Salad with Abalone** **NEW** \$16.10  
Egg noodle, abalone slices, mushroom, cilantro, spring onion, beansprouts, julienne of carrot and lettuce  
*Served with Thai chilli sauce*





### Lasagne and Pastas

- Vegetable Lasagne**  \$11.60  
Baked three-layered pasta with grilled zucchini, eggplant, spinach, ricotta cheese, parmesan cheese and tomato sauce
- Spaghetti Bolognese** \$11.60  
Pasta with minced beef cooked in tomato, garlic and herbs sauce
- Chicken Fettuccine Alfredo**  \$13.00  
Fettuccine with sautéed mushrooms, garlic and onions in a creamy sauce
- Angel Hair Aglio Olio Alle Vongole**  \$13.10  
Angle hair pasta with clams, tossed with garlic, olive oil, chilli flakes and chopped fresh herbs

### Western Delights

- Soup-of-the-Day** \$8.00  
Served with a hard roll and butter
- Mushroom Cappuccino**  \$6.30  
Served with a hard roll and butter
- Herb-crusted Barramundi** \$18.20  
Served with bouillon potatoes and tomato confit
- Grilled Rib-eye Steak**  with **Red Wine Sauce** \$26.00  
Australian Rib-eye beef (250g), served with seasonal vegetables and baked potato
- Southern Fried Chicken** \$14.30  
Crispy fried chicken breast served with mashed potato, vegetables and gravy
- Fish & Fries** \$10.70  
Deep-fried breaded dory served with shoestring fries, tartar sauce and green salad
- Braised Oxtail**  \$21.60  
Slow-cooked Australian oxtail, served with mashed potato and vegetables











### Burgers and Sandwiches

- Beyond Meat® Plant-based Burger**  **NEW** \$13.40  
Vegetarian cheese, lettuce, tomato and French fries
- Classic Cheese Burger**   \$16.20  
Broiled Australian beef patty (180g), crispy bacon, cheddar cheese, fried egg, tomato and gherkin; served with coleslaw and shoestring fries
- SSC Club Sandwiches**  \$10.40  
Triple decker toasted white bread with chicken roll, turkey ham, fried egg, smoked bacon, cheddar cheese and coleslaw; served with potato chips
- Finger Sandwiches** \$8.00  
Served with chips and coleslaw
- TUNA MAYO | CHICKEN WALNUT | TURKEY HAM  
EGG MAYO | VEGETARIAN CHEESE**
- Kaya & Butter Toast** \$4.10








## DELICATESSEN VEGETARIAN MENU

### Vegetarian




\*with brown rice option

- Pan-fried Vegetarian Gyoza**  (Half dozen) \$9.00  
**Contains egg and garlic** (One dozen) \$17.00
- Vegetarian Hor Fun / Bee Hoon / Crispy Noodle**  \$8.00  
Bok choy, mushrooms, broccoli, carrot, baby corns and bamboo shoots  
**DRY | GRAVY | SOUP**
- Mee Siam**   \$8.00  
Broccoli, fried tau pok, beansprouts in spicy, sweet and sour tangy gravy
- Fried Eggless Noodle** **NEW** \$9.90  
With plant-based chicken, cabbage, beansprouts, carrots, capsicum, crispy soya skin and lettuce
- Plant-based Chicken Laksa**  **NEW** \$11.10  
Heura® plant-based chicken chunks, thick rice vermicelli, beansprouts, tau pok in spicy coconut gravy
- Claypot Tofu with Hot Bean Sauce**  \$8.90
- Wok-fried Gardein® Fishless Fish Fillet** **NEW** with **Ginger Slices and Celery** \$12.20
- Claypot Plant-based Chicken** **NEW** \$12.20  
Heura® plant-based chicken chunks with vegetarian oyster sauce, served with steamed rice\*
- Deep-fried Tofu in Szechuan Sauce**   \$7.10
- Wok-fried Luohan Vegetables** \$8.00  
Broccoli, cabbage, carrots, mushrooms, baby corn and black fungus; served with steamed rice\*
- Stir-fried Kang Kong with Sambal Chilli**  \$8.00
- Stir-fried Lady Finger**  \$9.00  
**VEGETARIAN OYSTER SAUCE | SAMBAL CHILLI**
- Stir-fried Baby Kai Lan** \$8.00
- Stir-fried Fine Beans with Chilli Padi**  \$8.00
- Pineapple Fried Rice** \$8.00  
Turmeric, pineapple cubes, green peas, vegetarian floss, Heura® plant-based chicken chunks, mushroom and bok choy, garnished with cashew nuts
- Vegetarian Fried Rice** \$8.00
- Vegetarian Mee Goreng** \$8.00
- Vegetarian Char Kway Teow** \$8.00







# Taste of India

- Murgh Tikka**  \_\_\_\_\_ \$10.80  
Skewers of succulent chicken marinated with spices and yoghurt, grilled in tandoor oven; served with fresh greens and mint sauce
- Machli Tikka** \_\_\_\_\_ \$9.90  
Boneless fish chunks marinated with yoghurt and Indian spices, grilled to perfection in tandoor oven; served with fresh greens and mint sauce
- Murgh Makhani**    \_\_\_\_\_ \$9.60  
Chicken tikka marinated with yoghurt and spices grilled in tandoor oven, then simmered in tomato and cashew nut, butter-flavoured gravy accented with dried fenugreek
- Murgh Tikka Masala**   \_\_\_\_\_ \$10.80  
Chunks of chicken tikka marinated with yoghurt and spice mix, then grilled in tandoor oven; served with gravy made from diced onions, blended tomato, chilli and a variety of spices
- Dum Mutton Biryani**  \_\_\_\_\_ (Regular) \$13.90  
Fresh succulent lamb chunks and long-grain Basmati rice, spiced with garam masala and saffron, steamed in a sealed pot (Small) \$10.70
- Dum Chicken Biryani** \_\_\_\_\_ (Regular) \$9.90  
Boneless chicken leg and long-grain Basmati rice with saffron and Indian spices, steamed in a sealed pot (Small) \$7.30

# Seafood

- Jhinga Masala**   \_\_\_\_\_ \$16.10  
Prawns prepared in gravy made from diced onions, blended tomato, green capsicum and a blend of spices
- Machli Masala**  \_\_\_\_\_ \$9.90  
Nile Perch cooked with Indian spices, onion and tomato gravy
- Madras Fish Curry** \_\_\_\_\_ \$9.90  
Boneless fish fillets cooked in traditional South Indian style onion-tomato gravy


# Meat and Poultry

- Lamb Rogan Josh**   \_\_\_\_\_ \$17.00  
Boneless lamb chunks cooked in chef's special recipe gravy, garnished with fresh coriander
- Mutton Vindaloo**   \_\_\_\_\_ \$17.90  
Boneless mutton chunks and potato cooked in medium onion tomato gravy
- Chennai Chicken Curry**   \_\_\_\_\_ \$9.90  
Boneless chicken chunks cooked with tomato and traditional Indian five spices


# Vegetarian


- Paneer Tikka** \_\_\_\_\_ \$11.10  
Grilled spice-marinated cheese, capsicums and onion, served with mint sauce
- Aloo Gobi**   \_\_\_\_\_ \$6.80  
Cauliflower florets and potato with onions, tomato and spices
- Kabuli Chana Masala**   \_\_\_\_\_ \$6.80  
A North Indian specialty of chickpeas cooked in spicy thick onion and tomato sauce
- Kadhai Vegetables**   \_\_\_\_\_ \$6.80  
Mixed vegetables tossed with green peppers, tomato and cooked in onion gravy with home-made kadhai spices
- Palak Paneer**  \_\_\_\_\_ \$9.80  
Cubed cottage cheese cooked in creamy spinach sauce
- Paneer Makhani**  \_\_\_\_\_ \$8.90  
Indian cottage cheese simmered in tomato, butter and cashew nut gravy, topped with dried fenugreek leaves
- Dal Makhani** \_\_\_\_\_ \$6.60  
Black lentils cooked with kidney beans in gravy
- Dal** \_\_\_\_\_ \$6.60  
Yellow lentils cooked with ginger, onion and cumin seeds


- Dum Vegetables Biryani** \_\_\_\_\_ \$8.90  
Long-grain Basmati rice steamed with assorted vegetables, saffron and special Indian spices, steamed in a sealed pot

- Paneer Biryani**  \_\_\_\_\_ (Regular) \$11.10  
Special Basmati rice and homemade cottage cheese steamed with assorted vegetables, saffron and special Indian spices (Small) \$8.00

- Bhindi Masala** \_\_\_\_\_ \$8.90  
Lady fingers cooked with sour onion and cumin seeds

- Baingan Masala**  \_\_\_\_\_ \$6.60  
Eggplant cooked dry with Indian spices in an onion and tomato gravy

- Samosas Chana Chat**  \_\_\_\_\_ \$8.90  
Deep-fried pastry stuffed with savoury vegetables, potato and stewed North Indian chickpeas

- Samosas**  \_\_\_\_\_ \$7.50  
Deep-fried pastry stuffed with savoury vegetables and potato

# Naan

- Plain Naan** \_\_\_\_\_ \$2.60
- Butter Naan** \_\_\_\_\_ \$2.80
- Garlic Butter Naan** \_\_\_\_\_ \$3.20
- Cheese Naan** \_\_\_\_\_ \$4.40



## DELICATESSEN KIDS' MENU

### Kids' Menu\*

\* All items come with Jell-O, broccoli, fruit and Ribena drink




<b>Fried Chicken Tenders</b> _____	\$8.00
Breaded chicken breast served with French fries, coleslaw and honey mustard sauce	
<b>Grilled Ham &amp; Cheese Sandwiches</b>  _____	\$8.00
On white bread, served with coleslaw and French fries	
<b>Pan-fried Sole Fillet</b>  _____	\$8.50
Served with mashed potato, coleslaw and butter sauce	
<b>Focaccia Margherita Pizza</b> _____	\$9.00
Cheddar cheese, tomato sauce and tomato, served with coleslaw	
<b>Macaroni and Cheese</b>  _____	\$8.70
Tossed with creamy cheese sauce, served with garlic bread	
<b>Spaghetti Bolognese</b> _____	\$9.60
Pasta tossed with minced beef and tomato sauce, served with garlic bread	
<b>Spaghetti Marinara</b>  _____	\$8.50
Pasta tossed with tomato sauce, served with garlic bread and watermelon	
<b>Chicken Fried Rice</b>  _____	\$8.10
Fried rice, diced chicken, egg and green peas	
<b>Chicken Hot Dog with</b>  _____	\$8.70
<b>Chicken Bolognese</b> Served with French fries, pickles and coleslaw	
<b>Mini Beef Burger</b> _____	\$9.00
Served with coleslaw and French fries	










## DELICATESSEN KIDS' MENU


## SIDES, DESSERTS AND BEVERAGE

### Sides

<b>Jeera Pulao</b> _____	\$2.80
Fluffy Basmati rice cooked with cumin seeds in Desi ghee	
<b>Basmati White Rice</b> _____	\$2.60
<b>Mint Sauce</b> _____	\$2.30
Made with mint leaves, coriander leaves, yoghurt and special sour spices	
<b>Mixed Vegetable Raita</b> _____	\$3.50
Diced carrots and cucumber in yoghurt	
<b>Home-made Plain Yoghurt</b> _____	\$1.80
<b>Onion Salad</b> _____	\$2.20
<b>Dum Biryani Rice</b>  _____	\$4.50
<b>Tandoori Roti</b>  _____	\$3.20
<b>Chicken Rice</b> _____	\$2.00
<b>Steamed Brown Rice / Plain Rice</b> _____	\$1.70
<b>Lontong</b> _____	\$2.10
<b>Wanton Mee (Noodles only)</b> _____	\$1.80
<b>Prata (per piece)</b> _____	\$1.80
<b>Hard Roll Bread (per piece)</b> _____	\$1.40
<b>Jacket Potato</b>  _____	\$2.80
Served with bacon bits, sour cream and spring onion	

### Desserts

<b>Dessert of the Day</b>  _____	\$3.50
<b>Mango Pudding</b>  _____	\$5.30
Served with fruit compote	
<b>Warm Chocolate Lava Cake</b> _____	\$8.00
Served with Vanilla ice cream	
<b>Banana Split Tropicana</b>  _____	\$5.90
<b>Ice Kachang</b> _____	\$4.10
Add ice cream \$1.40	
<b>Chendol with Coconut Sorbet</b> _____	\$5.40
<b>Cheng Tng</b>   _____	\$4.10
<b>Yam Paste</b>  _____	\$4.80
Ginkgo nuts and coconut milk	
<b>Sago Gula Melaka</b>  _____	\$3.50

<b>Fresh Fruit Platter</b>  _____	\$4.80
<b>Mango Madness</b>  _____	\$5.00
Add ice cream \$1.40	
<b>Pineapple Passion</b>  _____	\$5.00
Add ice cream \$1.40	

### Beverages

<b>Cappuccino</b> _____	\$3.50
<b>Caffè Latte (Hot)</b> _____	\$3.50
<b>Caffè Latte (Iced)</b> _____	\$3.60
<b>Double Espresso</b> _____	\$3.50
<b>Freshly Brewed Coffee (Hot)</b> _____	\$2.50
<b>Freshly Brewed Coffee (Iced)</b> _____	\$2.70
<b>Decaf Coffee</b> _____	\$2.00
<b>Local Coffee / Tea</b> _____	\$1.50
<b>Tea Selection</b> _____	\$3.40
<b>EARL GREY   CAMOMILE   GRAND JASMINE TEA   MOROCCAN MINT   SENCHA   ENGLISH BREAKFAST</b>	
<b>Lipton Tea</b> _____	\$2.70
<b>Iced Lemon Tea</b> _____	\$2.90
<b>Hot Honey Lemon</b> _____	\$1.90
<b>Milo</b>   _____	\$2.20
<b>Soya Milk</b>   _____	\$1.70
<b>Homemade Barley</b>   _____	\$1.80
<b>Freshly Squeezed Fruit Juice</b> _____	\$5.30
<b>GREEN APPLE   ORANGE   WATERMELON   PINEAPPLE   CARROT</b>	
<b>Milkshake</b> _____	\$4.20
<b>STRAWBERRY   CHOCOLATE   VANILLA</b>	
<b>Fragrant Coconut</b> _____	\$4.50
<b>Calamansi</b> _____	\$3.00
<b>Lime Juice</b> _____	\$3.00
<b>Canned Soft Drink</b> _____	\$2.20
<b>COKE   COKE LIGHT   COKE ZERO</b>	
<b>Soft Drink</b> _____	\$2.20
<b>SPRITE   100 PLUS   FANTA GRAPE</b>	
<b>Snapple</b> _____	\$3.80

## SIDES, DESSERTS AND BEVERAGE