

# Tablescape

RESTAURANT & BAR

## SOUP

**Soup Of The Day** 12  
*please enquire with our Associates*

**Chilled Melon Soup** 12  
*with Port Wine Sorbet and Chia Seed*

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## STARTER

**Carpaccio of Hokkaido Scallop** 16  
*lightly poached and served with Cucumber and Onion Salad*

**Roasted Seasonal Asparagus** 14  
*with 62°C Egg and Aged Grana Padano*

**Salmon Gravalax** 16  
*with Vegetable Shavings, Lemon Myrtle Oil and Cream Cheese Ice Cream*

**Pan Roasted Foie Gras** 24  
*on Braised Turnip with Lotus Root Chips and Brandied Cherries*

**Steak Tartare** 24  
*with Pita Bread & Poached Egg*

Price quoted are subjected to prevailing taxes and service charge

**#tablescapesgmenu on instagram**

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## JOSPER GRILLED

**US Black Angus** | All beef are from grain fed cattle  
with Garlic Mash Potato, Sautéed Broccolini, Baby Carrots & Vine Tomato

**Filet Mignon** 200gm 42

**Ribeye** 300gm 46

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**Australian Wagyu** | All beef are from grain fed cattle  
with Garlic Mash Potato, Sautéed Broccolini, Baby Carrots & Vine Tomato

**Rump Steak** 300gm 36

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**Argentina Beef** | All beef are from grain fed cattle  
with Garlic Mash Potato, Sautéed Broccolini, Baby Carrots & Vine Tomato

**Sirloin** 280gm 32

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**Iberico Pork**  
With Barley Risotto, Baby Spinach, Shimeji Mushrooms & Cherry Tomato

**Pork Rack Chop** 300gm 36

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## SIDES

Mix Mesclun Salad 6 Mashed potato 6

Roasted Beet 6 Quinoa with Pumpkin 6

Battered Onion Rings 6 Creamed Spinach 6

Sautéed Vegetables 6 Sautéed Mushrooms 6

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## CHEF'S DAILY SPECIAL

Please enquire with our Associates about today's amazing special

## MAINS

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|--|-----------|
| <b>Coq au Vin</b>  | <b>26</b> |
| <i>with Spätzle, Burgundy Red Wine, Egg Noodles and Bottarga</i> |           |
| <b>Norwegian Fjord Trout</b>                                     | <b>28</b> |
| <i>with Warm Red Wine, Pickled Cabbage and Citrus Salsa</i>      |           |
| <b>Smoked Braised Black Angus Short Rib</b>                      | <b>38</b> |
| <i>and Bone Marrow with Horseradish Potato Puree</i>             |           |
| <b>Australian Lamb Rack Provencal</b>                            | <b>36</b> |
| <i>with Mash Potato, Sautéed Broccolini &amp; Baby Carrots</i>   |           |

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## PASTA & RISOTTO

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|---|-----------|
| <b>Fettucinne Seafood Amaricaine</b>  | <b>32</b> |
| <i>Buttered Fettucinne with Asparagus served with Blue Swimmer Crab, Hokkaido Scallops, White Fish and Blue Mussels</i> |           |
| <b>Potato Gnocchi with Mushroom Ragout</b>  | <b>24</b> |
| <i>Italian Potato Dumplings in Mushroom and Green Pea Cream Sauce served with Aged Grana Padano Shavings</i>            |           |
| <b>Wild Mushroom Risotto</b>  | <b>24</b> |
| <i>with Grilled Asparagus and Shaved Aged Grana Padano</i>  |           |

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## DESSERTS

**Dessert Selections** 12  
*choice From Our Dessert Trolley*

**Choice of Soufflé | please allow 20 minutes to prepare** 14  
*choice of Grand Marnier or Varlhona Chocolate  
served with Crème Anglaise*

**3 Cheese Selection** 18  
*choice of 3 Cheese Selection from our Cheese Tray  
Served with Picos Cracker, Plum Jelly, Grapes & Mixed Dried Fruits & Nuts*

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## TIONG HOE SPECIALTY COFFEE

Brewed Coffee 6  
Espresso 7  
Latte / Cappuccino 7  
Mocha / Hot Chocolate 8

## THE 1872 CLIPPER TEA CO.

Classic English Breakfast 9  
Timeless Earl Grey 9  
Finest Darjeeling 9  
Jasmine Pearl 9  
Rooibos 9  
Chamomile 9  
Puér Tuo Cha 9  
Blissful Berries 9  
Peppermint 9  
Gyokuro 14

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