

## WESTERN FLAVOURS

### Oscar's Caesar Salad (P)(S) \$20

Romaine Lettuce, Garlic Croûtons, Crispy Bacon, Anchovies, Hard-Boiled Egg, Caesar Dressing, Parmesan Cheese

ADD: Grilled Chicken \$4  
Smoked Salmon \$6

### Marinated "Sustainable" Alaskan King Salmon Poke Bowl (N) \$24

Crispy Scallion Fragrant Rice, Mixed Salad, Cranberries, Avocado, Cucumber, Tomatoes, Almonds, Spicy Togarashi Mayonnaise, Toasted Sesame Seed and Coriander

### "Ugly Tomatoes" Heirloom Tomato Burrata (V) \$25

Avocado, Kalamata Olives, Caper Berries, Basil, Sea Salt, Buttered Grilled Homemade Bread

### Oscar's Signature Beef Burger (S) \$28

Lettuce, Tomatoes, Caramelized Onions, Aged Cheddar Cheese, Fried Egg, Smoked Paprika Mayonnaise, Brioche Bun served with French Fries and Side Salad

### Impossible Truffle Burger (V) \$24

Impossible Meat Patty, Truffle Salsa, Edamame Hummus, Lettuce, Tomato, Cheddar Cheese, Grilled Onions served with French Fries and Salad

### Classic Club Sandwich (P) \$22

Bacon, Lettuce, Tomato, Chicken, Fried Egg, White Toast

### Roasted Lemon Mustard Thyme Chicken \$36

Mashed Potatoes, Asparagus, Grilled King Mushrooms, Caramelized Lemon, Pepper Jus

### Pan Roasted - USDA Choice Striploin Steak \$46

Fries, Roasted Garlic, Asparagus, Rosemary Merlot Jus

### Grilled - Australian Tenderloin \$48

Roasted Fingerling Potatoes, Grilled Onions, Broccolini, Cracked Pepper Jus

### Pan Seared Barramundi \$38

Sweet Pea Mashed Potatoes, Pink Peppercorn and Saffron Beurre Blanc

### Classic Fish and Chips \$38

Deep Fried Beer Battered Cod, French Fries, Tartar Sauce, Lemon

### Spaghetti Carbonara (P) \$26

Egg, Parmesan, Pancetta

### Penne Arrabiatta (V) \$24

Spiced Tomato Sauce, Basil, Parmesan

### Wild Mushroom and Thyme Velouté (V) \$15

Truffle Essence

## DESSERT

Royal Chocolate Hazelnut Crunch Cake (N) \$15

Baked Golden Banana Cake \$14

Jasmine Crème Brûlée, Cherry Confit \$14

## LOCAL FLAVOURS

### Nasi Goreng Kampung (N)(S) \$28

Seafood Fried Rice, Fried Chicken Wing, Fried Egg, Vegetable Achar, Chicken Satay and Condiments

### Seafood Char Kway Teow (S) \$28

Wok Tossed Flat Rice Noodle, Squid, Prawn, Mussel, Fish Cake, Beansprout and Chinese Chives in Signature Sauce

### Hokkien Mee (P)(S) \$28

Braised Vermicelli Yellow Noodles with Squid, Prawn, Fish Cake, Pork Belly, Chinese Chives, Beansprouts and Prawn Broth

### Hainanese Chicken Rice \$26

Choice of Poached Chicken Breast or Drumstick  
Fragrant Rice, Chicken Broth and Condiments

### Singapore Laksa (S) \$26

Rice Noodles, Prawns, Fish Cake, Quail Eggs, Shredded Chicken, Spicy Coconut Broth

### Wok-Tossed Black Pepper Beef \$28

Angus Beef, Scallions, Red Onions, Homemade Black Pepper Sauce, Asian Vegetables, Fragrant Rice

### "Impossible" Pork Mapo Tofu (V) \$26

Spicy Vegetarian Preparation of Tofu, Impossible Pork and Vegetables served with Fragrant Rice

### Buddha's Delight - Lo Hon Jai (V) \$26

Traditional Vegetarian served with Steamed Rice

### Fish Noodles Soup (S) \$26

Rice Noodles, White Pomfret Fillet, Kai Lan, Ginger, Spring Onion Broth

### Prawn Noodle Soup (S)(P) \$26

Egg Noodles, Prawns, Beans Sprouts, Rich Prawn and Pork Rib Broth

## INDIAN MAINS

### Butter Chicken (N) \$28

Chicken Tikka cooked in Rich Tomato and Cashew Nut Gravy

### Punjabi Home-style Chicken Curry \$26

Chicken Thigh cooked in Onion, Tomatoes Gravy

### Paneer Butter Masala (V)(N) \$24

Cottage Cheese cooked in Onion Tomato Masala with Homebound Spices

### Pindi Chole (V) \$22

Chick Peas cooked in Dum with Ghee and Homebound Spices

 Signature

**S:** Seafood

**P:** Contains Pork

**V:** Vegetarian

**N:** Nuts

The menu is subject to change according to availability and seasonality of ingredients.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask the Restaurant's Team Members. All prices quoted are subject to 10% service charge and prevailing GST.