



Tabern Times



APRIL 2017



VOL 4

SOUPS & SALADS

TANGLIN'S CLASSIC ✓ ★ MULLIGATAWNY SOUP	7.95
MUSHROOM SOUP	7.95
CATALUÑA SEAFOOD POT	12.95
OLD ENGLISH CLAM CHOWDER in bread bowl	9.95
HEARTY VEGETARIAN ✓ MINISTRONE SOUP	7.95
FRENCH ONION SOUP ★ gratinated gruyere cheese crouton	7.95
SOUP OF THE DAY	6.95
SOUP & SALAD BAR ★ FREE-FLOW SOUP, SALADS & DESSERT Lunch: 12 noon to 2.30pm, daily Dinner: 6.30pm to 10.30pm, daily	15.95
CLASSIC CAESAR SALAD garlic, croutons, crisp bacon, grated egg, parmesan	10.95
ADD SMOKED CHICKEN	3.00
ADD SMOKED SALMON SAUTÉED PRAWNS	5.00
ARUGULA SALAD ✓ semi-dried tomatoes, artichoke, kalamata olive & apple balsamic	12.95
SIDE MESCLUN SALAD	3.95
GOODNESS COBB SALAD butter lettuce, romaine, tomato, roasted chicken breast, egg white, celery, avocado, chive, green goodness dressing	9.95
HEALTHY KALE WALDORF SALAD kale, green & red apple, pecan, fresh grape, celery, lemon Greek yoghurt dressing	9.95

APPETISERS

FRESHLY SHUCKED ROCK- OYSTERS (6) mignonette sauce - red wine vinegar, shallots, black pepper	25.95
OYSTERS-FLORENTINE (6) baked oysters, spinach, Worcestershire sauce, parmesan	28.45
WASABI PRAWNS tossed light wasabi mayo, tobiko, black sesame with mango salsa	14.95
MEDITERRANEAN MEZZE PLATTER ✓ dolmades, hummus, spanakopita, baba ganosh, tabouli, roasted red peppers, grilled artichokes, feta, tzatziki, toasted pita	15.95
THAI FISH CAKES (6) Thai sweet chilli sauce, lime, cucumber	10.95
SUSHI & SASHIMI daikon radish, wasabi, soyu	15.95
ESCARGOT BOURGUIGNON (6) ★ flavoured garlic herb butter	13.95
VEGETARIAN COLD BUCKWHEAT ✓ NEW NOODLE SALAD assorted shredded vegetable, nori, sesame seed and soya dressing	6.95

SMALL PLATES

AVAILABLE IN THE WET BAR

SUN-FRI	NOON-2.30PM/6-11PM
SAT	NOON-2.30PM/6-11.30PM
CRAB CAKES romesco sauce	10.95
SAUTÉED GARLIC MUSHROOMS ✓ extra virgin olive oil & white wine	6.95
GAMBAS AL AJILLO sautéed shrimp in extra virgin olive oil, garlic & chilli	12.95
SATAY (6) 🍴 ★	7.45
chicken lamb beef satay rice cubes, cucumber, onion & spicy peanut sauce	
BLACK PEPPER BEEF TENDERLOIN wok-fried black pepper & onion	17.95
BHUNA GOSHT dry mutton, Indian spices	9.95
CHICKEN WINGS (6) spiced marinated chicken wings and drumlets, Thai basil chilli sauce	9.95
BREADED ONION RINGS ✓ smoked barbecue sauce	5.95
SANDWICHES	
CHEESE TOAST ✓	6.35
TUNA	6.35
BACON & EGG	6.35
SMOKED SALMON	9.80
mesclun salad, coleslaw & crisps	

FROM THE LAND

ST. LOUIS BABY BACK RIBS coleslaw, fries or jacket potato	21.95
ROASTED RACK OF LAMB (220G) tomato confit, rosemary sauce, seasonal vegetables, mashed potatoes	29.95

ROASTED BEEF TENDERLOIN (180G) choices of black pepper port wine cepe mushroom béarnaise seasonal vegetables, mashed potatoes	33.95
AUSTRALIAN RIB EYE STEAK (250G) reduction of balsamic, demi jus, seasonal vegetables, mashed potatoes	29.95

US BONELESS PRIME RIB ★ OPEN-FACED SANDWICH (150G) side salad	19.85
LADIES CUT (240G)	36.90
GENTLEMEN'S CUT (350G) seasonal vegetables, yorkshire pudding, baked potato	47.45

LUNCH ROAST BOARD

23.95

Mon: Lamb Tues: Pork Rack Wed: Chicken
Thurs: Pork Fri: Turkey Sat: Gammon Ham
Sun: Roast Pork Belly Crackling



PORK CHOP ALLA MILANESE
fried breaded pork chop (320g)
cherry tomato & arugula salad, lemon wedge

39.95



ASIAN



SZECHUAN CHICKEN  **13.95**
stir-fried chicken with Chinese wine,
capsicum, cashews, steamed rice

FISH BEE HOON **11.95**
milky | clear soup | deep fried |
steamed snapper fillet
Chinese lettuce, seaweed, tomato, tofu


PENANG KWAY TEOW **11.95**
Chinese sausage, fish cake, prawn, bean
sprouts, ku chye


**CHICKEN & PRAWN
NONYA LAKSA** **13.95**
tau pok, bean sprouts, sambal chilli,
laksa leaves, coconut milk

VEGETARIAN NONYA LAKSA  **10.95**

HAINANESE CHICKEN RICE  **10.95**
drumstick or breast meat

CLAYPOT CHICKEN CURRY **12.95**
potatoes, curry leaves, cardamom,
chilli, lemon grass, mango chutney,
steamed rice

INDIAN VEGETARIAN THALI  **15.95**
yellow dhal, mixed vegetables curry,
paneer makhani, papadum, achar,
steamed rice

BRAISED SEAFOOD YEE MEE  **12.95**
brown noodles, mixed seafood, pork
lard, chye sim

SEAFOOD/BEEF MEE GORENG **11.95**
stir-fried yellow noodle, choy sum,
onion, tomato, potato, cilantro, green
chilli

**SEAFOOD/BEEF KWAY TEOW OR
BEE HOON (SOUP OR GRAVY)** **11.95**
rice noodles, prawns, fish fillet,
fish cake & choy sum

SEAFOOD FRIED RICE  **12.95**
mixed seafood, egg, crisp silver bait


TANGLIN CLASSICS

TANGLIN CHEESE BURGER (160G) **12.95**
medium | well-done beef patty
bacon, onion, tomato, lettuce and melted
double American cheese, cajun wedges

VEGETARIAN BURGER  **11.95**
served with cajun wedges


SHEPHERD'S PIE **12.95**
minced lamb, vegetables

BANGERS & MASH **12.95**
peas, onion gravy

MAC & CHEESE  **14.95**
cheddar and parmesan cheese

TANGLIN'S OXTAIL STEW  **17.95**
carrot, green pea, mashed potatoes

STEAK & KIDNEY PIE **15.95**
sautéed vegetables, mashed potatoes

FISH & CHIPS  **12.95**
tartar sauce, breaded | battered
SNAPPER **12.95**
HALIBUT **19.95**

ADD SIDE MESCLUN SALAD **3.00**

**SLOW ROASTED HALF
SAKURA CHICKEN** **19.95**
herbs pesto, sautéed button mushroom,
baby spinach, vine tomato


FROM THE SEA

PAELLA DE MARISCOS **35.95**
traditional Spanish baked saffron rice,
half-shell scallops, black mussels, clams,
prawns, Alaskan crab
allow 30 minutes to prepare

TERIYAKI SALMON **25.95**
mesclun salad with wafu dressing,
soman noodle

STEAMED COD FISH **24.95**
Hong Kong-style sauce, garlic,
steamed rice

OVEN-ROASTED BLACK COD FILLET **29.95**
seasonal vegetables, reduction of port
wine, morel sauce, mashed potatoes

PAN-SEARED IKAN KURAU  **22.95**
spinach, walnuts, boiled potatoes

STEAMED SEABASS **22.95**
steamed seabass, coriander ginger glaze,
shaved broccoli, brown rice

PASTA & PIZZA

SPAGHETTI • PENNE • FETTUCCINE
SQUID INK LINGUINE • GLUTEN-FREE FUSILLI OR PENNE

AGLIO OLIO  **13.95**

ARRABIATA  **16.95**

BOLOGNESE **16.95**

CARBONARA **17.95**

SEAFOOD AGLIO OLIO  **18.95**


SEAFOOD MARINARA  **20.95**


VONGOLE BIANCO **16.95**

MEAT LASAGNE  **16.95**

VEGETARIAN LASAGNE   **15.95**

Gourmet Thin Crust Pizza from the Wood Fire

12.95
MARGHERITA 
tomato sauce, fresh basil, extra virgin
olive oil, Romano cheese

15.95
QUATTRO FORMAGGI (FOUR CHEESE) 
parmesan, mozzarella, gorgonzola,
Romano cheese

CAPRICCIOSA
Italian ham, artichokes, olives, spinach, tomato
sauce, mozzarella

SICILIANO
Italian sausage, mixed peppers, onions,
tomato

◆ ◆ ◆

12.95
THIN CRUST PIZZA
ADD \$1.60 EACH FOR:
mushrooms | bacon | mixed bell pepper |
olives | squid | prawns | pineapple | ham |
jalapenos | onions | tuna | pepperoni

ADD 6.35 FOR:
fresh salmon | parma ham

SIDES

TRUFFLE FRIES **6.95**

FRENCH FRIES • CAJUN WEDGES **4.95**
**MASHED POTATOES • BAKED
POTATO**

STEAMED RICE **0.95**

STEAMED BROWN RICE **1.80**

VEGETABLES

GARDEN PEAS **4.95**

SAUTÉED GARLIC SPINACH **4.95**

SAUTÉED BEANSPROUTS **4.95**

BRUSSEL SPROUTS **4.95**

BABY KAI LAN **4.95**

CREAMED SPINACH **6.95**

**GRATIN OF CAULIFLOWER |
BROCCOLI** **6.95**

DESSERTS

SPICED APPLE PIE ★ single scoop vanilla ice cream	6.95
BREAD & BUTTER PUDDING warm vanilla anglaise	7.95
CRÊPE SUZETTE Grand Marnier, vanilla ice cream, zesty wafer biscuit	7.95
TROPICAL FRUITS	5.95
CHERRIES JUBILEE flamed in cherry brandy, wafer biscuit, vanilla ice cream	7.95

STICKY DATE PUDDING caramel sauce, vanilla ice cream	8.95
CHOCOLATE LAVA CAKE vanilla ice cream	8.95
BANANA SPLIT vanilla, chocolate, strawberry ice cream, chocolate sauce	8.95
SHERRY TRIFLE sponge cake, sweet sherry, strawberry jam, cherry compote, creamy custard	9.95
CHEESEBOARD SELECT 4: boursin garlic brie camembert cheddar kikorangi gruyere stilton st maure vegetable sticks, dried apricot, fig paste, crackers	11.95



Ice Cream

CHOCOLATE FUDGE BROWNIE
CHUNKY MONKEY
NEW YORK SUPER FUDGE
STRAWBERRY
STRAWBERRY CHEESECAKE
CHOCOLATE CHIP
VANILLA FAIR

\$3.50 PER SCOOP

Sorbet

LYCHEE
LEMON
SOURSOP NEW
MANDARIN YUZU NEW

APRIL PROMOTIONS



**Corkage
Free
Mondays**

*Applicable with the purchase
of any food
Not applicable at the Wet Bar*



**Tiger
Twosdays
1:1**

**Whisky Wednesday
1:1 Glass**

GLENLIVET 12 YEARS
\$8.90 per glass
\$148 per bottle | All Bars

GLENLIVET 15 YEARS
\$12.60 per glass
\$210 per bottle | All Bars



DELAMOTTE BRUT NV
\$18 per glass
(U.P \$23.80)
\$88 per bottle
(U.P \$108.80)



MAISON CASTEL
CÔTES DE
PROVENCE ROSÉ
\$9.95 per glass
\$48 per bottle
All Bars

DRINKS

soft drinks (can) 2.45

coke | diet coke | bitter lemon | ginger ale
soda | sprite | 100 plus | tonic

cold beverages

ICE LEMON TEA	3.30
LIME SODA	3.50
RED BULL	5.30
BICKFORD'S OLDSTYLE	3.00
GINGER BEER	

MINERAL WATER

PERRIER	4.05
EVIAN	3.00
ACQUA PANNA (500ML)	5.50
SAN PELLEGRINO (500ML)	5.50

juices REG 3.40 PINT 4.75

FRESH

carrot | green apple | pineapple | orange
watermelon | starfruit

JUICE

orange | calamansi | cranberry | lime
pink guava | tomato

hot beverages

FRESHLY BREWED TWG TEA	3.00
chamomile earl grey english	
breakfast grand jasmine	
moroccan mint oolong prestige	
royal darjeeling water fruit green tea	

FRESHLY BREWED COFFEE	3.00
DECAFFEINATED COFFEE	3.70
SINGLE ESPRESSO	3.70
DOUBLE ESPRESSO	5.20
CAFE LATTE	3.95
CAPPUCCINO	3.95
COFFEE WITH WHIPPED CREAM	3.70
HONEY LEMON WATER	1.00

liqueur coffees 8.95

COFFEE "ROYAL"	
brandy, black coffee and whipped cream	
TAHITIAN DARK RUM COFFEE	
IRISH COFFEE	

cocktails

B52	7.95
BLOODY MARY	7.95
DRY MARTINI	7.95
CLASSIC / FROZEN MARGARITA (lime, strawberry, lychee)	7.95
GIMLET	7.95
KAPIROSKA	7.95
KIR	8.45
KIR ROYALE	17.95
LONG ISLAND ICED TEA	9.50
MARTINI (lychee, malibu)	9.50
MOJITO	7.95
SCREW DRIVER	7.95
SINGAPORE SLING	9.50
SHANDY	5.05
SHANDY (PINT)	8.45
SPRITZER	5.30
SPRITZER LARGE	8.45
VODKA LIME	7.95
WHISKEY SOUR	7.95

mocktails

FRUIT PUNCH	4.75
GUNNER / ORANGE	4.25
GUNNER / ORANGE (PINT)	5.80
LEMON / LIME BITTER	4.25
SHIRLEY TEMPLE	5.30
STRAWBERRY PUNCH	6.55
VIRGIN MARY	4.25

draught beer

HEINEKEN GLASS	7.30
HEINEKEN PINT	10.55
HEINEKEN JUG	29.20
TIGER GLASS	6.90
TIGER PINT	9.90
TIGER JUG	22.80
ARCHIPELAGO SUMMER	7.90
IPA GLASS	
KILKENNY GLASS	8.30
KILKENNY PINT	12.45
KILKENNY JUG	31.50
ERDINGER GLASS	8.40
ERDINGER PINT	12.70
ERDINGER JUG	33.60
GUINNESS SURGER GLASS (52CL)	12.90
OLD SPECKLED HEN GLASS	8.15
OLD SPECKLED HEN PINT	12.25
OLD SPECKLED HEN JUG	29.95
GLASS: 33CL PINT: 50CL	
JUG: 1.35L (UNLESS STATED OTHERWISE)	

bottled beer/ale

ASAHI	7.20
BODDINGTON ALE (CAN)	12.45
CARLSBERG	7.20
CORONA	8.30
ERDINGER YEAST (500ML)	13.50
ERDINGER DARK (500ML)	13.50
GUINNESS STOUT	9.85
HEINEKEN	8.05
HOEGAARDEN WHITE	9.50
KILKENNY (CAN)	13.50
STELLA ARTOIS	7.20
SAN MIGUEL	8.25
TIGER	7.20
BAVARIA (NON-ALCOHOLIC)	4.20

cider

BULMERS	15.60
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port by the glass

GRAHAM'S 10 YEARS	11.10
GRAHAM'S 20 YEARS	14.25
TAYLOR'S LATE	9.25
BOTTLE VINTAGE	
TAYLOR'S SPECIAL RUBY	7.10

aperitifs

CAMPARI	5.30
MARTINI BIANCO	3.60
ROSSO /EXTRA	
PERNOD	5.55
PIMM'S NO.1	5.55

sherry

BRISTOL CREAM (SWEET)	6.90
TIO PEPE (DRY)	6.90

Wine of the Month

AMELIA PARK TRELIS SAUVIGNON BLANC SEMILLON 2016

\$9.65 (glass) | \$48 (bottle)

AMELIA PARK TRELIS CABERNET MERLOT 2013

\$11.80 (glass) | \$59 (bottle)

white

	GLASS (150ML)	BOTTLE
CHARLOTTE STREET CHARDONNAY 2016	6.90	32
SPRING CREEK SAUVIGNON BLANC 2015	7.95	37
THE TANGLIN CLUB SAUVIGNON BLANC 2015	8.25	39
WYNNS OF COONAWARRA RIESLING 2016	8.95	44
GABBIANO PROMESSA PINOT GRIGIO 2014 ^{NEW}	9.60	44
KERLANN CHABLIS 2015	12.55	60
CAPE MENTELLE SAUVIGNON BLANC SEMILLON 2015	14.20	69

red

SANTA HELENA VARIETAL CABERNET SAUVIGNON 2015	8.35	39
THE TANGLIN CLUB PINOT NOIR 2015	8.95	42
WYNNS OF COONAWARRA THE GABLES CABERNET SAUVIGNON 2014	8.95	44
SALTRAM 1859 BAROSSA SHIRAZ 2014 ^{NEW}	9.60	44
MAISON CASTEL CÔTES DU RHÔNE 2015 ^{NEW}	9.95	48
RUFFINO CHIANTI DOCG 2014	10.45	50
ROSEMOUNT DIAMOND LABEL MERLOT 2014	10.95	52

rosé

MAISON CASTEL CÔTES DE PROVENCE 2015 ^{NEW}	9.95	48
MIRAVAL CÔTES DE PROVENCE 2015		78

champagne

DELAMOTTE BRUT NV ^{NEW}	18	88
(U.P. 23.80) (U.P. 108.80)		
HEIDSIECK MONOPOLE NV		88
GH MUMM CORDON ROUGE NV		100
VEUVE CLICQUOT YELLOW LABEL NV		107
BILLECART SALMON NV BRUT RESERVE NV		109
MOËT & CHANDON NV BRUT IMPERIAL		127
DOM PÉRIGNON 2006		259
KRUG GRAND CUVÉE NV		385

champagne rosé

VEUVE CLICQUOT ROSÉ NV		148
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sparkling

MORGAN'S BAY SPARKLING CUVÉE NV ^{NEW}		44
BOTTEGA MILLESIMATO SPUMANTE BRUT NV	8.95	49

gin

BEEFEATER'S	5.30
BOMBAY SAPPHIRE	5.65
GORDON'S	5.30
HENDRICK'S	8.45

vodka

ABSOLUTE	6.75
GREY GOOSE	7.95
SMIRNOFF RED	5.30
STOLICHNAYA	5.30

whisky

CANADIAN CLUB	6.35
FAMOUS GROUSE	5.30
J & B	5.65
TEACHER'S	5.65
DEWAR'S WHITE LABEL	5.65
JOHN JAMESON	6.25
CHIVAS REGAL 12 YRS	6.75
CHIVAS REGAL 18 YRS	9.00
J.WALKER BLACK LABEL	6.25
DALMORE 12 YRS	10.70
BALVENIE 12 YRS	9.00
DOUBLEWOOD	

malt whisky

GLENFIDDICH 12 YRS	8.65
AUCHENTOSHAN [®]	8.70
BOWMORE 12 YRS	9.80
MACALLAN 12 YRS	9.50
LAGAVULIN 16 YRS	11.40
LAPHROAIG QUARTER CASK	11.20
GLENFARCLAS 21 YRS	17.95
YAMAZAKI	10.90
HAKUSHU	10.90

bourbon

JIM BEAM	5.30
JACK DANIEL BLACK LABEL	5.50
GENTLEMAN JACK	7.85

cognac

HENNESSY VSOP	10.35
MARTELL VSOP	11.10
REMY MARTIN VSOP	7.95
HENNESSY XO	28.50
MARTELL CORDON BLEU	24.25
REMY MARTIN XO	20.60

brandy

ST.REMY NAPOLEON	5.30
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rum

BACARDI (LIGHT)	5.30
MYER'S (DARK)	5.30
HAVANA CLUB 3 YEARS	4.30

tequila

GOLD JOSE CUERVO	5.30
EL JIMADOR SILVER	5.00
HERRADURA BLANCO	5.80
HERRADURA REPOSADO	6.60
SCORPION RESPOSADO	6.00

liqueur

AMMARETTO	6.55
BAILEY'S IRISH CREAM	6.55
CALVADOS	6.55
COINTREAU	6.55
CREME DE MENTHE	6.55
DRAMBUIE	6.55
GRAND MARNIER	6.55
GRAPPA	6.55
SAMBUCA	6.55
BOTTEGA LIMONCELLO	4.10

CIGARS AND CIGARETTES ARE AVAILABLE FOR PURCHASE UPON REQUEST. PLEASE ASK YOUR WAITER.

CORKAGE FEE: \$20 PER 750ML BOTTLE OF WINE