

THE TAVERN

SINCE 1971

SERVING MEMBERS FOR 50 YEARS



COLD STARTERS

CAESAR SALAD

aged parma ham, semi-dried tomato, Caesar dressing, farm eggs

11.80

COBB SALAD

sous-vide chicken breast, avocado, baby romaine lettuce, farm eggs, tomato, feta cheese, pickled shallot

10.80

vegetarian option without chicken & egg  

8.50

KALE & CITRUS

citrus, berries, feta cheese, honey lime dressing, roasted walnut

12

AVOCADO PRAWN SALAD

tiger prawn, mango salsa, garden salad, thousand island dressing

13.40

FRESHLY SHUCKED OYSTERS (6)

shallot vinaigrette, lemon wedges, tabasco sauce

27

SMOKED SCOTTISH SALMON ★

horseradish crème, capers, pickled shallot, toast

18

HARISSA ROASTED VEGETABLE ★

roasted zucchini, harissa paste, garden green, semi-dried tomato, couscous, pumpkin seeds, feta cheese, lemon vinaigrette

12.80

CAULIFLOWER WITH SPICED DUKKAH ★

pickled shallot, lemon vinaigrette, couscous, kale

12

ADD-ONS: ★

sous-vide chicken breast (100g) +3

smoked salmon (100g) +6 | kimchi (100g) +5

shrimps (100g) +6 | parma ham (40g) +8

roasted pumpkin (120g) +2.50

portobello mushroom (80g) +3

HOT STARTERS

OYSTER FLORENTINE

baked oyster, spinach, parmesan

30

GAMBASALAJILLO & SPANISH OCTOPUS

arugula leaf

18

CHICKEN | LAMB | BEEF SATAY (6)

rice cubes, cucumber, spicy peanut sauce

8.50

FRIED CHICKEN WINGS (6)

French fries, Thai chilli dressing

10.80

ESCARGOT BOURGUIGNON (6)

garlic herb butter

14.50

THAI FISH CAKES (6) ★

Thai sweet chilli sauce

8.50

FRIED BREADED OYSTERS (6) ★

tobiko, Japanese mayonnaise, lemon wedges

16





SOUP

MULLIGATAWNY SOUP ✓
8.20

CREAM OF WILD MUSHROOM ✓
truffle oil, chives
8.50

OLD ENGLISH CLAM CHOWDER
10.30

FRENCH ONION SOUP
Gruyère cheese toast
8.50

BURGER & TOAST

TANGLIN CHEESEBURGER
grilled bacon, tomato, mayonnaise, gherkin,
cheese, potato wedges, salad, caramelised onion,
medium well | well done
13.90

THE BEYOND BURGER® ✓
plant-based patty, cheese, tomato, salad, French
fries
17.90

AVOCADO TOAST ✓
mashed avocado, semi-dried tomato, beetroot
relish, micro greens
11.20

GRILLED CHICKEN BURGER ★
chicken thigh, tomato, French fries, garden salad
with balsamic dressing
12.90

ADD-ONS: ✓ ★
beef patty +8 | grilled chicken thigh +6
smoked bacon +2 | portobello mushroom +3

HANDMADE PIZZA

CAPRICCIOSA
parma ham, artichokes, olives, spinach,
mozzarella
16.50

SICILIANO
Italian sausage, bell peppers, onions, tomato
16.50

MARGHERITA ✓
sweet basil, extra virgin olive oil, Romano cheese
13.50

QUATTRO FORMAGGI ✓
parmesan, mozzarella, gorgonzola, Romano
16.50

DIY
13.40

CHOICE OF CONDIMENTS
mushroom | bacon | bell pepper | jalapeños
onion | ham | tuna | pepperoni | squid | prawn
black olives | pineapple
1.70 EACH





STEAK & WAGON

BLACK ANGUS BEEF

SIRLOIN (250G)
38

RIBEYE (250G)
38

TENDERLOIN (180G)
34

WAGON

CORN-FED US PRIME RIB BEEF
SMALL CUT (150G)
(served with garden salad & balsamic dressing only)
22

LADIES CUT (240G)
34

GENTS CUT (350G)
48

CHOICE OF ONE SIDE

roast potato | baked potato | mashed potato

CHOICE OF ONE SIDE

butter poached vegetables | garden salad with balsamic dressing

CHOICE OF ONE CONDIMENT

brown sauce | black pepper sauce | mushroom sauce | béarnaise sauce

ADD-ONS: ★

sautéed shrimps +8 | sautéed octopus +10

WEEKLY MEAT BOARD ★

One option is offered each week on rotation | Please check with our friendly staff

BEEF BOURGUIGNON

served with fettuccine pasta
22

HONEY GLAZED GAMMON HAM

butter poached vegetables, roast potato, brown
sauce, pineapple chutney
24

HERB ROASTED LAMB

country style ratatouille, peas, roasted potato,
brown sauce | black pepper sauce | mushroom
sauce
26

PORK SCHNITZEL

poached red wine cabbage, mashed potato,
lemon wedge
24

CONFIT DUCK LEG WITH AGED BALSAMIC SAUCE

tomato, cucumber and beet salad, mashed potato
22.90



VEGETARIAN



GLUTEN-FREE



NEW & CLASSICS





FIELD & FOREST

RACK OF LAMB

minced lamb lentil stew, crispy kale, baby potato
34

ROASTED GARDEN HERB RUBBED CAPON CHICKEN (1/2)

wilted baby spinach, quinoa, capsicum, pickled shallot, cucumber, smoked bacon dressing
22

TANGLIN CLASSIC OXTAIL STEW

carrot, green peas, mashed potato
20.90

STEAK & MUSHROOM PIE ★

served with puff pastry
16.50

SHEPHERD'S PIE ★

minced lamb with mashed potato
13.40

CAULIFLOWER STEAK ✓ ★

bed of creamed spinach topped with crispy chickpeas and peas
16.90

LENTIL STEW ✓ ★

served with rye sourdough bread, homemade falafel
16.90

IRISH PORK STEW ★

served with fettuccine pasta
18.90

ADD-ONS: ★

sautéed shrimps +8 | sautéed octopus +10

SUSTAINABLE NEPTUNE'S CATCH

BLACK COD FILLET (180G)

tossed brown rice salad with kimchi, Kenya beans, olives, carrot, pea with pesto sauce, tomato salsa
35

vegetarian option:

GRILLED PORTOBELLO ✓ (🌾)

16.90

BARRAMUNDI (200G)

baby potato, tossed roma tomato salad, cucumber, beetroot, green lime vinaigrette
28

SALMON STEAK (180G)

baby potato, tossed roma tomato salad, cucumber, beetroot, tomato salsa
26.90

FISH & CHIPS (130G)

baby snapper, coleslaw, mashed peas, tartar sauce, battered | breaded | grilled
13.90

ADD-ONS: ★

sautéed shrimps +8 | sautéed octopus +10



VEGETARIAN



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NEW & CLASSICS





PASTAS

BEEF BOLOGNESE
17.60

IMPOSSIBLE™ BOLOGNESE 
24

BACON CARBONARA
18.60

AGLIO OLIO 
red chilli, sliced garlic
16

ARRABIATA 
spicy tomato sauce
16

PUMPKIN & SPINACH LASAGNE 
16.50

CHOICE OF PASTA

spaghetti | penne | fettuccine | gluten-free penne

ADD-ONS:  
sous-vide chicken breast (100g) +3
shrimps (100g) +6 | portobello mushroom +3

SIDES

SAUTÉED SPINACH
garlic 5 | cream 7.50

SAUTÉED WILD MUSHROOM WITH
GARLIC
8

BRUSSELS SPROUT
5.10

STEAMED BABY KAI LAN
5.10

STEAMED BROCCOLI
5.10

CAJUN WEDGES
5.10

FRENCH FRIES
plain 5.10 | cheese 6.50 | truffle oil 7.50

MASHED POTATO WITH GRAVY
5

BAKED POTATO WITH CONDIMENTS
5

STEAMED JASMINE RICE
1

STEAMED BROWN RICE
2

YORKSHIRE PUDDING 
2.60



VEGETARIAN



GLUTEN-FREE



NEW & CLASSICS





THE ASIAN

HAINANESE CHICKEN RICE

drumstick | breast meat

11.80

SEAFOOD FRIED RICE

scallop, prawn, fish cake, squid, scallion

12.40

BEEF KWAY TEOW | THIN BEE HOON

sliced beef, choy sum, bean sprouts,

dry | gravy | soup

12.40

SEAFOOD KWAY TEOW

THIN BEE HOON

prawn, fish cake, sliced snapper,

dry | gravy | soup

12.40

PENANG FRIED KWAY TEOW

Chinese waxed sausage, fish cake, tiger prawn,

bean sprouts, ku chye

12.40

MALAYSIAN STYLE HOKKIEN MEE

braised yellow flat noodle, assorted seafood,

sliced pork, pork lard, choy sum

13.40

BRAISED WHITE THIN BEE HOON

prawn, sliced pork belly, white clams, fish cake,

fried pork lard

15

THIN BEE HOON FISH SOUP

steamed snapper, choy sum, tomato, tofu,
seaweed,

clear soup | milky soup

12.40

STEAMED BLACK COD CUBE

Hong Kong style soya sauce, baby kai lan,
jasmine rice

26

CURRY CHICKEN

mango chutney, potato, papadum, pickles,
jasmine rice

13.50

SWEET & SOUR PORK ★

pork shoulder, cucumber, white onion, green
capsicum, tomato, pineapple, jasmine rice

12.80

SWEET & SOUR PRAWN ★

prawn, cucumber, white onion, green capsicum,
tomato, pineapple, jasmine rice

14.80



VEGETARIAN



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NEW & CLASSICS





DESSERTS

BANANA SPLIT

vanilla, chocolate, strawberry ice-cream

9.50

SPICED GRANNY SMITH APPLE PIE

choice of single scoop of vanilla | chocolate | strawberry ice-cream

7.50

BREAD & BUTTER PUDDING

warm vanilla sauce

8.50

CHOCOLATE LAVA CAKE

single scoop of vanilla ice-cream

9.50

CHERRIES JUBILEE

cherry brandy, vanilla ice-cream

8.50

CRÊPES SUZETTE & GRAND MARNIER

choice of single scoop of vanilla | chocolate | strawberry ice-cream

8.30

CRÈME BRÛLÉE

flavoured with Grand Marnier

8

ASSORTED FRUIT PLATTER

8.50

AGED CHEESE BOARD

Kikorangi, Tête de Moine, Aged Cheddar, Brie, Stilton Blue,
vegetable sticks, dried fruits, quince paste, crackers, grapes

16.90

BEN & JERRY'S ICE-CREAM

chunky monkey | New York super fudge chunk | strawberry cheesecake

4.10 PER SCOOP

SORBET

lychee | lemon | soursop | Mandarin yuzu

4.10 PER SCOOP





WEEKDAY ASIAN LUNCH SPECIAL @ \$9.95

MONDAY

CURRY CHICKEN

mango chutney, potato, papadum, pickles, jasmine rice

TUESDAY

MALAYSIAN STYLE HOKKIEN MEE

braised yellow flat noodle, assorted seafood, sliced pork, pork lard, choy sum

WEDNESDAY

HAINANESE CHICKEN RICE

drumstick | breast meat

THURSDAY

THIN BEE HOON FISH SOUP

steamed snapper, choy sum, tomato, tofu, seaweed,
clear soup | milky soup

FRIDAY

TANGLIN LAKSA

cockles, chicken, prawn, tau pok, bean sprouts

+\$2.90 TO ENJOY A SCOOP OF ICE-CREAM

BEN & JERRY'S ICE-CREAM

chunky monkey | New York super fudge chunk | strawberry cheesecake



VEGETARIAN



GLUTEN-FREE



NEW & CLASSICS





We have carefully handpicked a selection of delectable wines for your enjoyment.

Our complete range of wines is available in the Tea Room.

Make your selection from the Tea Room and savour it in the Tavern or any other outlet of the Club for a corkage fee of just \$10.

Alternatively, enjoy free corkage on selected days as indicated below:

Corkage-Free Days:

Mondays – Churchill Room & Tavern
Tuesdays – Tang Yun

Corkage Fee:

Purchased from the Tea Room: \$10 (wine or champagne)
Otherwise: \$20 (wine) | \$45 (spirits)

Vintages are subject to availability.

All glasses and carafes are 150ml and 250ml respectively.

Should you wish to purchase wines as gifts, or for dining and home consumption, do drop by the Tea Room, which carries many labels from internationally acclaimed vineyards.

WINE BY THE GLASS / CARAFE

CHAMPAGNE & SPARKLING WINES

WC0013(G) 15(B) · LAURENT-PERRIER LA CUVÉE BRUT NV

Delicate and fresh nose of jasmine, bakery, soaked apple, orange peels, frosty sea breeze. Complex fine and balance palate. Mineral lengthy finish.

GLASS 150ML

24

WC0067(G) 66(B) · HENRI ABELÉ BRUT TRADITIONNEL NV

Made from the best crus in Champagne, Brut Traditionnel is ready to drink after three years of ageing under ideal conditions, away from light and variations in temperature. It has exceptional ripeness on the palate, and has toasty, honey, and cinnamon flavours. This elegant cuvée has a full-bodied, generous aftertaste.

GLASS 150ML

15

WC0033(G) 4(B) · MILLESIMATO BOTTEGA BRUT PROSECCO

Big thick bubbles, caramel, rose, sweet spices vanilla anise aroma, honey, fruit flavour with a caramel aftertaste.

GLASS 150ML

9





WHITE WINES
LIGHT-BODIED

WW0022(G) 49(C) 23(B) · M. CHAPOUTIER 'LA CIBOISE' 2016

The wine is intense, brilliant and limpid garnet red colour with purple tints. On the nose, it is complex and delicate with spicy notes and black fruit aroma. With a tight tannic structure on the palate.

GLASS: 150ML | CARAFE: 250ML

11 18

WW0036(G) 51(C) 35(B) · TANGLIN CLUB SAUVIGNON BLANC 2019

Sauvignon Blanc is the flagship varietal of New Zealand and is typically a very crisp aromatic wine with notes of grapefruit, tropical fruit and cut grass. From Marlborough.

GLASS: 150ML | CARAFE: 250ML

8 13

MEDIUM-BODIED

WW0029(G) 55(C) 28(B) · ROBERT MONDAVI CHARDONNAY 2018

Aromas of tropical fruit and apples. This wine has a hint of cinnamon and maple that lead to a rich and toasty finish.

GLASS: 150ML | CARAFE: 250ML

11 18

WW0132(C) 133(B) · MAISON ALBERT BICHOT SAINT-VERAN 2018

Bright yellow. Pleasing citrus flavours and notes of vanilla, enhanced by beautiful minerality. Well-balanced and structured, this wine has a refreshing finish.

CARAFE: 250ML

23

WW0134(C) 135(B) · MAISON ALBERT BICHOT, CHABLIS 1ER CRU 'LES VAILLONS' 2018

Floral notes on the nose followed by fresh fruit. Good structure on the palate. This wine is tangy, well-balanced and showing the lovely fullness one would expect from a Premier Cru. Long, rounded finish.

CARAFE: 250ML

27

RED WINES
LIGHT-BODIED

WR0032(G) 80(C) 181(B) · M. CHAPOUTIER LA CIBOISE ROUGE 2015

Nose with sweet cherry, vanilla and thyme, leather, opens up after a while, menthol touch. Fresh palate with juicy acidity, smooth med tannins, fruity and dry, touch of vanilla, med intense. A blend of Grenache, Syrah.

GLASS: 150ML | CARAFE: 250ML

11 26



**WR0054(G) 78(C) 53(B) · TANGLIN CLUB PINOT NOIR 2017**

This wine is direct and thoughtful, brimming with fresh red cherries, fresh cut roses and a little bit of wet earth. From Marlborough.

GLASS: 150ML | CARAFE: 250ML

9 14

WR0207(C) 208(B) · MAISON ALBERT BICHOT CÔTE DE NUITS-VILLAGES 2013

Beautiful ruby red robe with cherry red reflections. Pleasant nose of fruit with a light smoky background. Mouth is well-structured with supple and well-blended tannins nicely ending with flavours of red fruits and a hint of liquorice.

CARAFE: 250ML

27

HEAVY-BODIED**WR0044 (G) 85(C) 92(B) · ROBERT MONDAVI CABERNET 2018**

Bright young cherry and red fruit nose with a little hint of oak. Raspberry and strawberry flavour with a bit of sweet Zinfandel like taste. Medium plus acidity and tannin. Smooth fruity finish.

GLASS: 150ML | CARAFE: 250ML

11 23

WR0205(C) 206(B) · CHÂTEAU BATAILLEY GRAND CRU 2014

Deep purple colour. Attractive bouquet with scents of redcurrant and raspberry. The palate is medium-bodied with supple tannin, good depth and body. Long lingering finish.

CARAFE: 250ML

49

WR0209(C) 210(B) · MAISON OGIER GIGONDAS DENTELLIS AOC 2016

Bold Ruby Colour. Aromatically expressive nose combining fruit with grilled and smoky hints. Palate is round and powerful with a structured and aromatic finish.

CARAFE: 250ML

27

WR0211(C) 212(B) · SENSI 'BOSCOSELVO' BRUNELLO DI MONTALCINO 2014

Intense ruby red colour leaning towards garnet. An intense, persistent and enveloping aroma with traces of tobacco and vanilla. With a full, robust and lightly tannic taste, presents itself very balanced and warm. Long and supple finish.

CARAFE: 250ML

39





DRINKS

HOT BEVERAGES**FRESHLY BREWED TWG TEA**

chamomile | earl grey | English breakfast
 grand jasmine | Moroccan mint | oolong prestige
 royal Darjeeling | waterfruit green tea
 3

HONEY LEMON WATER

1

NESPRESSO COFFEE**BLACK COFFEE**

3.50

AMERICANO | ESPRESSO

4.00

LATTE

4.50

CAPPUCCINO

4.30

MOCHA

5.30

DECAFFEINATED BLACK COFFEE

4.10

CHANGE TO ALMOND MILK

+0.50

ADD-ONS

espresso shot	+1.90
decaf espresso shot	+1.90
vanilla ice-cream	+2.60

SIGNATURE NESPRESSO COFFEE**ROYAL COFFEE | TAHITIAN COFFEE****IRISH COFFEE**

9.80

COLD BEVERAGES**SOFT DRINKS (CAN)**

coke | diet coke | bitter lemon
 ginger ale | soda | sprite | 100 plus | tonic
 2.60

ICE LEMON TEA

3.30

LIME SODA

4.40

RED BULL

5.50

BICKFORD'S OLD STYLE**GINGER BEER**

3.20

MINERAL WATER**PERRIER**

4.20

EVIAN

3.10

ACQUA PANNA (500ML)

5.70

SAN PELLEGRINO (500ML)

5.70

JUICES**FRESH**

carrot | green apple | pineapple | orange
 watermelon | starfruit
 REG 3.50 PINT 4.90

JUICE

orange | calamansi | cranberry | lime
 pink guava | tomato
 REG 3.50 PINT 4.90



COCKTAILS

B52
8.30

BLOODY MARY
8.30

DRY MARTINI
8.30

CLASSIC / FROZEN MARGARITA
lime | strawberry | lychee
8.30

GIMLET
8.30

KAIPIROSKA
8.30

KIR
8.80

KIR ROYALE
18.60

LONG ISLAND ICED TEA
9.90

LYCHEE MARTINI
9.90

MOJITO
8.30

SCREW DRIVER
8.30

SINGAPORE SLING
9.90

SHANDY
GLASS 5.30 PINT 8.80

SPRITZER
GLASS 5.50 LARGE 8.80

VODKA LIME
8.30

WHISKEY SOUR
8.30

MOCKTAILS
FRUIT PUNCH
4.80

GUNNER / ORANGE
GLASS 4.40 PINT 5.80

LEMON / LIME BITTER
4.40

SHIRLEY TEMPLE
5.30

STRAWBERRY PUNCH
6.60

VIRGIN MARY
4.40

DRAUGHT BEER
HEINEKEN
GLASS 7.30 PINT 10.55 JUG 29.20

TIGER
GLASS 6.90 PINT 9.90 JUG 22.80

ARCHIPELAGO SUMMER IPA
GLASS 8.60 PINT 12.90

KILKENNY
GLASS 8.60 PINT 12.90 JUG 32.60

ERDINGER
GLASS 8.70 PINT 13.20 JUG 34.80

GLASS: 330ML | PINT: 500ML
JUG: 1.35L (unless stated otherwise)



BOTTLED BEER / ALE

ASAHI
8.60

GUINNESS SURGER (CAN) (52CL)
13.40

CARLSBERG
7.50

CORONA
8.60

ERDINGER YEAST (500ML)
14

ERDINGER DARK (500ML)
14

GUINNESS STOUT
10.20

HEINEKEN
8.30

HOEGAARDEN WHITE
9.90

KILKENNY (CAN)
14

STELLA ARTOIS
7.50

SAN MIGUEL
8.60

TIGER
7.50

BAVARIA (NON-ALCOHOLIC)
4.40

CIDER
BULMERS
16.20

PORT BY THE GLASS

GRAHAM'S 10 YEARS
11.50

GRAHAM'S 20 YEARS
14.80

TAYLOR'S LATE BOTTLE VINTAGE
9.60

TAYLOR'S SPECIAL RUBY
7.40

APERITIFS

CAMPARI
5.50

MARTINI BIANCO ROSSO / EXTRA
3.80

PERNOD
5.80

PIMM'S NO. 1
5.80

SHERRY

BRISTOL CREAM (SWEET)
7.20

TIO PEPE (DRY)
7.20

GIN

BEEFEATER'S
5.50

BOMBAY SAPPHIRE
5.90

GORDON'S
5.50

HENDRICK'S
8.80



VODKA

ABSOLUTE

7

GREY GOOSE

8.30

SMIRNOFF RED

5.50

STOLICHNAYA

5.50

WHISKY

CANADIAN CLUB

6.60

FAMOUS GROUSE

5.50

J & B

5.90

TEACHER'S

5.90

DEWAR'S WHITE LABEL

5.90

JOHN JAMESON

6.50

CHIVAS REGAL 12 YRS

7

CHIVAS REGAL 18 YRS

11

J. WALKER BLACK LABEL

6.50

DALMORE 12 YRS

11.10

BALVENIE 12 YRS DOUBLEWOOD

9

MALT WHISKY

GLENFIDDICH 12 YRS

9

AUCHENTOSHAN®

9

BOWMORE 12 YRS

9

MACALLAN 12 YRS

9.90

LAGAVULIN 16 YRS

11.80

LAPHROAIG QUARTER CASK

11.60

BOURBON

JIM BEAM

5.50

JACK DANIEL'S BLACK LABEL

5.70

GENTLEMAN JACK

8.10

COGNAC

HENNESSY VSOP

10.70

MARTELL VSOP

11.50

REMY MARTIN VSOP

8.30

HENNESSY XO

29.50

MARTELL CORDON BLEU

25.10

REMY MARTIN XO

21.30



BRANDY

ST. REMY NAPOLEON
5.50

RUM

BACARDI (LIGHT)
5.50

MYER'S (DARK)
5.50

TEQUILA

GOLD JOSE CUERVO
5.50

HERRADURA BLANCO
6

LIQUEUR

AMARETTO
6.80

BAILEY'S IRISH CREAM
6.80

CALVADOS
6.80

COINTREAU
6.80

CRÉME DE MENTHE
6.80

DRAMBUIE
6.80

GRAND MARNIER
6.80

GRAPPA
6.80

SAMBUCA
6.80

BOTTEGA LIMONCINO
4.30

