

THE COMPLETE MENU

SALAD

CAESAR SALAD

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

11.80

sous-vide chicken breast +3 | smoked salmon +5
| tiger prawn +6

COBB SALAD

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

10.80

vegetarian option without chicken and egg ✓
8.50

KALE & CITRUS ✓

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

12

ARUGULA BOWL ✓

grilled artichoke, semi-dried tomato,
black olives, pesto, balsamic dressing

13.40

smoked salmon +5

AVOCADO PRAWN SALAD

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

13.40

FREE-FLOW SALAD BAR

Lunch: 12 noon to 2.30pm

Dinner: 6.30pm to 10.30pm

13.50

COLD STARTERS

TAVERN SASHIMI

Hokkaido scallop, Norwegian salmon,
blue fin tuna, Japanese pink shrimp, ikura,
yuzu shoyu, wasabi, pink ginger

25

SASHIMI PLATE

Norwegian salmon, blue fin tuna,
yuzu shoyu, wasabi, pink ginger

16.50

FRESHLY SHUCKED OYSTERS (6)

shallot vinaigrette, lemon wedges, tabasco sauce

27

SEAFOOD PLATTER FOR 2

Alaska king crab legs (4), slipper lobster (4),
tiger prawns (10), live rock oysters (4), Canadian
scallops (6), tomato salsa, thousand island sauce,
shallot vinaigrette

58

AGED & CULTURED

aged parma ham, pork salami, air-dried beef,
Kikorangi, Tête de Moine, aged cheddar, brie,
vegetable sticks

24





HOT STARTERS

OYSTER FLORENTINE

baked oyster, spinach, parmesan
30

CHICKEN | LAMB | BEEF SATAY (6)

rice cubes, cucumber, spicy peanut sauce
8.50

FRIED CHICKEN WINGS (6)

fries, Thai chilli dressing, garlic aioli,
smoked tomato sauce
10.80

ESCARGOT BOURGUIGNON (6)

garlic herb butter
14.50

SOUP

MULLIGATAWNY SOUP

8.20

CREAM OF WILD MUSHROOM

truffle oil, chives
8.50

OLD ENGLISH CLAM CHOWDER

10.30

FRENCH ONION SOUP

gruyere cheese toast
8.50

CRÈME DUBARRY

cauliflower couscous
8.50

MARKET SOUP

Please check with our friendly server
7.50

THE GLUTEN SELECTION

REUBEN SANDWICH

corned beef, swiss cheese, sauerkraut,
thousand island dressing
12

TANGLIN CHEESE BURGER

grilled bacon, tomato, gherkin, cheese,
beetroot relish, potato wedges, salad,
beef patty,
medium well | well done
13.40

AVOCADO TOAST

mashed avocado, beetroot, semi-dried tomato,
roasted walnuts, micro greens
11.20

THE BEYOND BURGER®

plant-based patty, beetroot relish, cheese, tomato,
potato wedges, salad
16.90





ONE CUT ABOVE ALL

AMERICAN BLACK ANGUS BEEF

SIRLOIN (200G)
36

RIBEYE (250G)
38

TENDERLOIN (180G)
34

AUSTRALIAN WAGYU

SIRLOIN M9 (200G)
68

RIBEYE M8 (250G)
75

TENDERLOIN M8 (180G)
65

CHOICE OF ONE SIDE

roast potato | baked potato | mashed potato

CHOICE OF ONE SIDE

seasonal vegetable | wild mushroom | garden salad with balsamic dressing

CHOICE OF ONE CONDIMENT

brown sauce | black pepper sauce | red wine sauce | mushroom sauce | béarnaise sauce

TOP OF THE CUT

AGED STILTON BLUE CHEESE
7

BEEF BONE MARROW
7

JAPANESE WAGYU

SIRLOIN (200G)
SEASONAL

RIBEYE (250G)
SEASONAL

TENDERLOIN (180G)
SEASONAL

WAGON

CORN-FED US PRIME RIB BEEF
SMALL CUT (150G)
(served with garden salad & balsamic dressing
only)
20

LADIES CUT (240G)
32

GENTS CUT (350G)
46

KING PRAWN
12

FOIE GRAS (70G)
18





FIELD & FOREST

RACK OF LAMB

truffle mashed potato, seasonal vegetable,
red wine sauce

32

ROASTED SAKURA CHICKEN (1/2)

seasonal vegetable, truffle roasted potato,
natural jus

22

TANGLIN CLASSIC OXTAIL STEW

carrot, green pea, mashed potato

19.60

ROASTED PORK BELLY

seasonal vegetable, mashed potato, brown sauce,
dijon mustard

24.80

TAVERN SIGNATURE BBQ PORK RIBS

fries | jacket potato, coleslaw,
homemade BBQ sauce

21.70

BANGERS & MASH

mashed potato, garden peas, onion gravy

13.40

SHEPHERD'S PIE

minced lamb, seasonal vegetables

13.40

STEAK & KIDNEY PIE

mashed potato, seasonal vegetables

16.50

SUSTAINABLE NEPTUNE'S CATCH

SEAFOOD ARBORIO RISOTTO

Hokkaido scallop, king prawn, black mussel, blue
swimmer crab, herb pesto, sun-dried tomato,
black olives, sprouts

30

BLACK COD FILLET (180G)

truffle mashed potato, seasonal vegetable,
caper butter sauce | rosemary brown sauce

32

BARRAMUNDI (200G)

tossed baby seafood, seasonal vegetable,
lemon butter sauce

28

SALMON STEAK (180G)

mashed potato, seasonal vegetable,
fresh herb pesto sauce | rosemary brown sauce

26.90

BRITISH FISH & CHIPS (200G)

halibut, coleslaw, mashed pea, tartar sauce,
battered | grilled

28

SNAPPER FISH & CHIPS (120G)

snapper | coleslaw, mashed pea, tartar sauce,
battered | breaded

13.40





GRAINS & FLOUR

BEEF BOLOGNESE

17.60

BACON CARBONARA

18.60

SEAFOOD MARINARA

22

AGLIO OLIO

red chilli, sliced garlic

16

ARRABIATA

spicy tomato sauce

16

PUMPKIN & SPINACH LASAGNE

16.50

WILD MUSHROOM

ARBORIO RISOTTO

wild morel mushroom, king oyster mushroom,
black truffle purée, black olives

25

FREGOLA & LENTIL STEW

grilled king oyster mushroom, edamame beans,
sun-dried tomato, tomato sauce, black olives

15

tiger prawn +6

QUINOA BOWL

sun-dried tomato, root vegetables, spinach leaf,
roasted pumpkin, olives, herb pesto sauce

15

tiger prawn +6

CHOICE OF PASTA

spaghetti | penne | fettuccine | gluten-free penne

HANDMADE PIZZA

MEDITERRANEAN SEAFOOD

tiger prawn, scallops, crab, black mussel,
salted anchovy

22

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

ANTIPASTO PIZZA

capsicum, onions, zucchini, wild mushroom,
artichoke, olives, arugula, feta cheese

18

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 olive | pineapple

1.70 EACH





THE ASIAN

TANGLIN LAKSA

shredded chicken breast, tiger prawn, tau pok,
bean sprouts, boiled egg

15

TANGLIN VEGETARIAN NONYA LAKSA

tau pok, enoki mushroom, lady's finger

11

HAINANESE CHICKEN RICE

drumstick | breast meat

11.80

SEAFOOD FRIED RICE

tiger prawn, fish cake, squid, scallion

12.40

FRIED BEEF KWAY TEOW | BEE HOON

sliced beef, choy sum, bean sprouts,
dry | gravy

12.40

FRIED SEAFOOD

KWAY TEOW | BEE HOON

tiger prawn, fish cake, sliced snapper,
dry | gravy

12.40

FRIED PENANG 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

MEE GORENG

beef | chicken,
choy sum, onion, tomato, potato

12.40

SEAFOOD MEE GORENG

assorted seafood, tiger prawn, choy sum, onion,
tomato, potato

12.40

FISH BEE HOON SOUP

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

clear soup | milky soup,

thick bee hoon | thin bee hoon | quinoa +2

12.40

STEAMED BLACK COD

Hong Kong style soya sauce, garlic, jasmine rice

28

CURRY CHICKEN

jasmine rice, mango chutney, potato, papadum,
pickles

13.50

BOTANICAL GREEN CURRY

jasmine rice, assorted vegetables, lentil, papadum

11





SIDES

SAUTÉED SPINACH

garlic 5 | crème 7.50

SAUTÉED WILD MUSHROOM

garlic 8 | crème 9.50

BRUSSELS SPROUT

5.10

STEAMED BABY KAI LAN

5.10

STEAMED BROCCOLI

5.10

BROCCOLI GRATIN

7.20

CAULIFLOWER GRATIN

7.20

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





DESSERTS

BANANA SPLIT

vanilla, chocolate, strawberry ice-cream

9.50

SPICED GRANNY SMITH APPLE PIE

choice 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

CRÊPES SUZETTE & GRAND MARNIER

choice of vanilla | chocolate |
strawberry ice-cream

8.30

CRÈME BRÛLÉE

flavoured with Grand Marnier

8

CHERRIES JUBILEE

cherry brandy, vanilla ice-cream

8.50

SHERRY TRIFLE

sweet sherry, strawberry jam, cherry compote,
creamy custard

10.30

ASSORTED FRUIT PLATTER

8.50

AGED CHEESE BOARD

Kikorangi, Tête de Moine, aged cheddar, brie,
stilton blue, vegetable sticks, dried fruits,
quince paste, cracker, grapes

16

PURCHASE YOUR FAVOURITE CHEESE FROM THE TEA ROOM & ENJOY WITH DELIGHTFUL CONDIMENTS

vegetable sticks, dried fruits, quince paste,
cracker, grapes

6

BEN & JERRY 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



THE VEGETARIAN SECTION

STARTERS

COBB SALAD

avocado, baby romaine lettuce, tomato, feta cheese, pickled shallot

8.50

KALE & CITRUS

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

12

ARUGULA BOWL

grilled artichoke, semi-dried tomato, black olives, pesto, balsamic dressing

13.40

SOUP

MULLIGATAWNY SOUP

8.20

CRÈME DUBARRY

cauliflower couscous

8.50

CREAM OF WILD MUSHROOM

truffle oil, chives

8.50

MARKET SOUP

Please check with our friendly server

7.50

THE GLUTEN SELECTION

AVOCADO TOAST

mashed avocado, beetroot, semi-dried tomato, roasted walnuts, micro greens

11.20

THE BEYOND BURGER®

plant-based patty, beetroot relish, cheese, tomato, potato wedges, salad

16.90





GRAINS & FLOUR

AGLIO OLIO

red chilli, sliced garlic
16

ARRABIATA

spicy tomato sauce
16

PUMPKIN & SPINACH LASAGNE

16.50

FREGOLA & LENTIL STEW

grilled king oyster mushroom, edamame beans,
sun-dried tomato, tomato sauce, black olives
15

WILD MUSHROOM

ARBORIO RISOTTO

wild morel mushroom, king oyster mushroom,
black truffle purée, black olives
25

QUINOA BOWL

sun-dried tomato, root vegetables, spinach leaf,
roasted pumpkin, olives, herb pesto sauce
15

CHOICE OF PASTA

spaghetti | penne | fettuccine | gluten-free penne

THE ASIAN

TANGLIN VEGETARIAN

NONYA LAKSA

tau pok, enoki mushroom, lady's finger
11

VEGETARIAN FRIED KWAY TEOW |

BEE HOON

assorted vegetables, mushrooms, choy sum, bean
sprouts,
dry | gravy
9.50

BOTANICAL GREEN CURRY

jasmine rice, assorted vegetables, lentil, papadum
11

INDIAN VEGETARIAN THALI

yellow dhal, mixed vegetable curry, paneer
makhani, papadum, achaar, steamed rice
16.50

VEGETARIAN BEE HOON SOUP

mushrooms, choy sum, tomato, tofu, seaweed,
clear soup | milky soup,
thick bee hoon | thin bee hoon | quinoa +2
9.50





HANDMADE PIZZA

MARGHERITA

sweet basil, extra virgin olive oil, Romano cheese
13.50

ANTIPASTO PIZZA

capsicum, onions, zucchini, wild mushroom,
artichoke, olives, arugula, feta cheese
18

QUATTRO FORMAGGI

parmesan, mozzarella, gorgonzola, Romano
16.50

DIY

13.40

CHOICE OF CONDIMENTS

mushroom | bell pepper | jalapeños | onion |
black olive | pineapple
1.70 EACH





DRINKS

HOT BEVERAGES**FRESHLY BREWED TWG TEA**

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

FRESHLY BREWED COFFEE

3

DECAFFEINATED COFFEE

3.80

SINGLE ESPRESSO

3.80

DOUBLE ESPRESSO

5.40

CAFE LATTE

4

CAPPUCCINO

4

COFFEE WITH WHIPPED CREAM

3.80

HONEY LEMON WATER

1

LIQUEUR COFFEES

coffee "royal" brandy, black coffee,
whipped cream
Tahitian dark rum coffee
Irish coffee
9.30

SOFT DRINKS (CAN)

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

COLD BEVERAGES**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

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

KAPIROSKA
8.30

KIR
8.80

KIR ROYALE
18.60

LONG ISLAND ICED TEA
9.90

MARTINI (LYCHEE / MALIBU)
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 8.20 PINT 14

KILKENNY
GLASS 8.60 PINT 12.90 JUG 32.60

ERDINGER
GLASS 8.70 PINT 13.20 JUG 34.80

GUINNESS SURGER GLASS (52CL)
13.40

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

BOTTLED BEER / ALE

ASAHI
8.60

BODDINGTON ALE (CAN)
12.90

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
9.30

J.WALKER BLACK LABEL
6.50

DALMORE 12 YRS
11.10

BALVENIE 12 YRS DOUBLEWOOD
9

THE KING OF SCOTS
4.40

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

GLENFARCLAS 21 YRS
18.60

YAMAZAKI
13

HAKUSHU
11.30

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

EL JIMADOR SILVER
5.50

HERRADURA BLANCO
6

SCORPION RESPOSADO
6.20

LIQUEUR

AMMARETTO
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

