

STARTERS

Freshly Shucked Oysters ◊ or Baked Oyster Rockefeller per piece	4.5
half dozen	27
one dozen	54
Assorted Satay (Half Dozen) beef, chicken, mutton, ketupat, peanut sauce	18
Escargot Bourguignon (Half Dozen) garlic & parsley butter, baguette	21
Parma Ham & Melon ◊ ◊ prosciutto, cantaloupe, arugula, extra virgin olive oil	23
Prawn Cocktail (One Dozen) ◊ homemade cocktail sauce, lemon	32

SOUPS

Mushroom Soup △ ◊ porcini, morel, truffle	15
Local or Western Chef's Soup of the Day please ask your server	15

SALADS

Caesar Salad △ ◊ Romaine lettuce, parmesan, white anchovies, garlic-herb croutons	20
with bacon ○	24
grilled Moroccan spiced chicken breast	25
smoked salmon	27
grilled prawns	32
Grilled Asparagus & Pumpkin Salad zucchini, radicchio, flax seeds, balsamic dressing	22
with grilled Moroccan spiced chicken breast	28
grilled grain-fed Australian beef sirloin	34
Crispy Soft Shell Crab Salad Asian slaw, spicy lemongrass dressing	26
Niçoise Salad ◊ kalamata olives, green beans, tomatoes, diced eggs, kipfler potato, red wine vinaigrette, greens, with grilled rare yellow fin tuna	30
Norwegian salmon	32

SHARING

Spicy Buffalo Chicken Wings hot sauce	12
Bruschetta △ olive pâté, tomatoes, bell pepper caponata	15
Cod Fish Croquettes (5 Pieces) harissa aioli	18
Parmesan Truffle Fries △	18
Salt & Pepper Calamari chipotle mayonnaise	20
Nacho Tortilla Chips Chilli con carne, cheese sauce, guacamole, sour cream, pico de gallo	20
Mezze Platter muhammara, hummus, tzatziki, tabbouleh, dolma, feta cheese, olives, artichoke, turkish pita	24
Charcuterie Board ○ corned beef, Jamón serrano, prosciutto, chorizo, duck rillettes, cornichons, mustard, olive tapenade, toasted bread	28

LOCAL

Mee Goreng wok-fried yellow noodles, spicy shrimp paste, egg, chye sim with chicken	24
assorted seafood	28
Yang Chow Fried Rice ○	24
Chinese sausage, barbecue pork, shrimp, fried egg	
Singapore Laksa Lemak rice noodles, quail egg, bean curd, fish cake, spicy coconut gravy with prawns	25
crayfish	27
Chicken Curry	26
coconut gravy, achar, steamed rice	
Char Kway Teow ○	26
wok-fried rice & egg noodles, prawns, Chinese sausage, squid, fish cake, bean sprouts, black soy sauce	
Hainanese Chicken Rice	26
chicken broth, ginger, chilli, dark soy sauce	
Hokkien Mee ○	26
rice & egg noodles, prawns, squid, pork belly, bean sprouts	
Nasi Goreng	28
Indonesian-style fried rice, sunny side-up egg, achar, chicken satay, chicken drumstick, peanut sauce, prawn crackers	

SIGNATURES

Char Hor Fun wok-fried rice noodles, chye sim, mushroom, egg, oyster sauce with sliced beef	26
assorted seafood	28
Crossroads All-Day Breakfast Platter ○	27
bacon, mushrooms, roasted tomato, baked beans, hash brown, chicken or pork sausage, eggs (any style), choice of white or wholemeal toast, English muffin or sour dough	
100% Wagyu Beef Burger (300gm)	36
melted raclette cheese, tomatoes, dill pickle, rocket leaves, red onion, chipotle mayonnaise	

MAINS

Grilled Chicken Breast ○	28
pearl barley risotto, parmesan, crispy prosciutto	
Fish & Chips	34
beer battered cod fish, chips, tartar sauce	
Grilled Kurobuta Pork Chop ○	42
sautéed cabbage, roasted kipfler potato, charcuterie sauce	
Steak Frites ◊	
400-day grain-fed Australian wagyu beef, béarnaise, black pepper jus or red wine jus	68
sirloin (280gm)	168
t-bone (900gm-1kg)	
Fish of the Day	Seasonal
please ask your server	Price

SANDWICHES & BURGERS

Marriott Club Sandwich ○	22
turkey, bacon, tomato, lettuce	
BLT Ciabatta ○	22
bacon, lettuce, tomato, avocado, mayonnaise with grilled chicken breast	28
Buttermilk Fried Chicken Burger	26
red cabbage slaw, gherkins, spicy mayonnaise	
Grain-fed Australian Beef Steak Sandwich	28
portobello mushroom, caramelised onion, watercress, provolone, grilled sourdough	
Marriott Burger ○	28
100% ground Angus beef, cheddar, tomato, crispy bacon, dill pickle	
Impossible Burger △	28
tomato, cucumber salsa, raita, red onion, arugula, sesame bun	
Angus Burger ○	32
100% Angus beef, bacon, brie, black garlic aioli, caramelised onion, tomato, sesame bun	

PASTAS & RISOTTO

Spaghetti or Penne pomodoro, tomato sauce, fresh basil △	24
impossible bolognese , rich plant based tomato ragout, parmesan △	24
bolognese , ragout of minced beef	26
carbonara , garlic, bacon, parmigiana-reggiano, egg cream sauce ○	26
aglio olio , tiger prawns	34
Risotto of Porcini Mushroom △ ◊	30

DESSERTS

Ice Cream & Sorbet by the Scoop ◊	5
choice of chocolate, vanilla, strawberry, raspberry sorbet, mango sorbet	
Caramel Cheese Cake	14
speculoos crumble, whipped cream	
Fresh Fruits ◊	14
market fresh fruits, choice of raspberry or mango sorbet	
Longan Pannacotta	14
chendol, gula melaka	
Crème Brulee ◊	15
fresh berries	
Chocolate Brownie	15
whipped cream with vanilla bean ice cream	18
Artisanal Cheese △	27
bread, crackers, dried & fresh fruits	

\$10++ HAPPY HOUR

MONDAYS TO FRIDAYS, 11AM TO 8PM

Beer per pint
Selected White / Red Wines per glass
Sangria per glass
Housepour Spirits per glass

* If you have any concerns regarding food allergies, please alert your server prior to ordering.
* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Prices are subject to 10% service charge and 7% Goods and Services Tax (GST).

○ Contains Pork △ Suitable for Vegetarians ◊ Gluten-free