

Under the expert hands of our culinary team, fresh market produce is turned into flavours that intrigue. Be it familiar favourites or an epicurean adventure, ADHD has the recipe to satisfy your every craving throughout the day.



Executive Chef
Martin Braecker




Master Chef
King Leong




SIGNATURE DISHES

SHARING PLATES & MAINS

TRUFFLE OXTAIL Braised Oxtail, Shaved Truffle – Breaded and Fried	16
CRISPY CHINESE STYLE DUCKLING CREPES Sweet Bean Paste	20
LOBSTER LAKSA  Rich Shellfish Broth, Lobster, Rice Noodles, Creamy Curry Gravy	25
SALMON THREE WAYS Smoked Salmon and Sour Cream Roulade, Balik Salmon, Asian-cured Salmon, Cucumber Ribbons, Caper Berries, Baby Leaves	32

DESSERTS

SIGNATURE CHOCOLATE SPHERE  Chocolate Sphere, Nuts, Hazelnut Paste, Marshmallows, Chocolate Sponge, Warm Salted Caramel Sauce	12
CHILLED AVOCADO CREAM Coconut, Waterweed Pearls in Honey	12

 Vegetarian  Pork  Gluten-Free  Contains Nuts


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STARTERS

- TOMATO CAPRESE**  **16**
Organic Tomato Three Ways – Fresh, Marinated and Semi-dried Italian Bocconcini,
Fresh Basil, White Balsamic Emulsion, Focaccia Bread
- TORCHED WATERMELON & ARUGULA**  **16**
Caramelised Watermelon, Young Arugula, Frisée Lettuce, Truffle Vinaigrette, Grissini, Pecan
- ROMAINE LETTUCE & ROASTED PANCETTA**  **20**
Romaine Lettuce Hearts, Roasted Italian Pancetta, Butter Crouton, Classic Dressing,
Parmesan Crisp
- SMOKED DUCK & GRILLED ASPARAGUS**  **20**
Smoked Duck, Green Asparagus, Grated Cucumber, Cherry Tomato, Spring Onion Hoisin,
Sesame Dressing Emulsion
- THE SOUTH BEACH MEDITERRANEAN SALAD** **22**
Garden Fresh Mesclun, Anchovy, Kalamata Olives, French Green Bean, Poached Quail Egg,
Seared Tuna

SOUPS

MUSHROOM CREAM SOUP 
Forest Mushrooms, Fresh Tarragon,
Garlic Bread
12

BEEF CONSOMMÉ 
Clear Beef Broth, Beef Tongue,
Root Vegetables
14

SOTO AYAM
Traditional Indonesian Chicken Soup, Quail Egg,
Rice Vermicelli, Coriander, Spring Onion
14

TOM YAM GOONG 
Traditional Thai Seafood and
Coconut Broth, Seasonal Seafood
16

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SHARING PLATES

PRAWN LOLLIPOPS

Potato-wrapped Prawn,
Wasabi Mayonnaise

12

BRAISED BEEF CHEEK SPRING ROLLS

Red Onion Confit, Seasonal Greens

18

HAM & CHEESE PANINI

Honey Baked Ham, Emmental Cheese, Tomato,
Mustard Mayonnaise, Garden Fresh Greens,
Champagne Vinaigrette

18

CHARCUTERIE BOARD

Handpicked Cold Cuts, Homemade Pickles,
Farmer's Bread

16

CARAMELISED GREEN

ASPARAGUS

Wrapped in Parma Ham, Lemon Espuma

18

PICKLED MACKEREL

Soy and Ginger-pickled Mackerel,
Roasted Leek

18

PASTAS





FRESH PASTA

22

Choose One:

Spaghetti • Penne • Linguine • Tagliatelle • Capellini

Choose Your Sauce:





- Chunky Cherry Tomato Sauce 
- Carbonara with Italian Ham and Air-dried Pancetta 
- Homemade Pesto with Roasted Pine Nuts and Parmigiano-Reggiano  

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BURGERS & SANDWICHES

CLUB SANDWICH  	20
Chicken Breast, Bacon, Egg Over-easy, Cheddar Cheese, Tomato, Lettuce, Mayonnaise, Wholegrain Bread	
FARMER'S REUBEN	20
Corned Beef on Farmer's Bread, Cheese, Sauerkraut, Vegetarian Mayonnaise, Grated White Radish	
THE SOUTH BEACH STACK  	25
Angus Beef Patty, Grilled Bacon, Smoked Gouda, Fried Egg, Herbed Portobello Mushroom, Red Onion Jam, Fresh Organic Tomato, Organic Greens, Gherkin	

MAINS

CORN-FED CHICKEN BREAST 	28
Pan-fried Chicken Breast, Natural Jus, Green Asparagus, Confit Vine Tomato, Mashed Sweet Potato	
RACK OF LAMB 	32
Oven-roasted Rack of Lamb, Char Siew Sauce, Asparagus, Baby Carrot, Zucchini, Fries	
BLACK COD	34
Grilled Black Cod, Miso Sauce, Tomato Gel, Vegetables, Young Carrot Ribbons, Mashed Potato	
HERB-COATED VEAL TENDERLOIN	42
Oven-roasted Veal Tenderloin, Port Wine Jus, Butter-tossed Vegetables, Potato Gratin	
GRILLED KING PRAWN	42
Grilled King Prawn, Arugula Risotto, Shaved Parmesan	

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LOCAL FLAVOURS

NASI GORENG KAMPUNG 	15
Ikan Bilis, Chicken Satay, Crackers, Achar, Sambal	
YANG CHOW FRIED RICE 	15
Shrimp, Honey Roasted Pork, Spring Onions, Carrots	
MEE GORENG	18
Stir-fried Yellow Noodles, Sambal, Shrimp, Chicken, Vegetables	
WONTON NOODLE SOUP	18
Shrimp Dumpling, Clear Wonton Stock, Bok Choy, Chives, Spring Onions	
HAINANESE CHICKEN RICE	18
Poached Chicken, Homemade Chilli Sauce, Ginger Puree, Fragrant Rice	
FRIED CRISPY NOODLES	18
Shrimp, Scallop, Fish Fillet	
NASI BRIYANI 	20
Basmati Rice, Chicken Curry, Achar, Papadum	
STIR-FRIED BEEF FILLET	20
Onion, Black Garlic	
CRISPY FRIED PRAWNS	22
Prawns, Salted Egg, Curry Leaves	

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ALL ACROSS ASIA

BAKED LEMON CHICKEN 	15
Chicken Fillet with Lemon Leaves, Turkish Rock Salt	
BRAISED MEATBALLS 	15
Agarics, Mixed Vegetables, Rich Broth	
CUTTLEFISH DOUGH FRITTERS	16
Deep-fried Dough Fritters, Cuttlefish Paste, Sweet and Sour Sauce	
TEOCHEW-STYLE BEEF BRISKET SOUP WITH UDON	18
Boiled Beef Brisket, Udon Noodles, Choy Sum	
INDONESIAN BEEF RENDANG 	18
Classic Indonesian Beef Stew with Lemongrass, Steamed Rice	
DEEP-FRIED CHINESE STYLE PORK KNUCKLES 	20
Rolled in Chinese Crepe, Sweet Yellow Bean Paste, Cucumber, Spring Onion	
PAN-FRIED CHILEAN SEA BASS 	20
Sea Bass Fillet, Sword Bean, Chilli-sesame Emulsion	
CHASHU RAMEN 	20
Braised Pork Belly, Poached Egg, Dashi Stock	
BRAISED GAROUPA FILLET	20
Garoupa, Abalone Mushrooms, Imperial Sauce	
STIR-FRIED SLICED LAMB SHANK	20
Bamboo Shoots, Mint Leaves	

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CANTONESE FAVOURITES

SOUPS

**DOUBLE-BOILED
CHICKEN & CORDYCEPS
MUSHROOM SOUP** 
18

**DOUBLE-BOILED FROG MEAT
SOUP WITH BITTER GOURD
& BLACK GARLIC** 
18

MAIN COURSE

**BRAISED PORK TROTTER IN
SUPERIOR SAUCE WITH PICKLED
CABBAGE & SPINACH NOODLES** 
16

**BRAISED GRASS
FISH HEAD SOUP WITH
RICE VERMICELLI**
18

**STEWED GOOSE FEET
IN ABALONE SAUCE WITH
PAN-FRIED RICE NOODLES**
20

**STIR-FRIED GAROUPA
FILLET WITH PRESERVED
OLIVE VEGETABLES**
28

**BRAISED SEA CUCUMBER
WITH MUSHROOMS IN ONION
SUPERIOR SAUCE**
32

**STIR-FRIED
JUMBO PRAWN WITH
LONG JING TEA**
32

VEGETABLES

POACHED VEGETABLE WITH TOMATO 	15
SAUTEED CHINESE CHOY SUM 	15
BLANCHED SEASONAL VEGETABLE WITH BLACK MEDLAR 	22

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CHEF'S STEAKHOUSE

AUSTRALIAN CERTIFIED ANGUS 150 Day Grain Fed, 21 Days Dry Aged

250G

350G

RUMP

44

62

SIRLOIN

50

70

RIB EYE

54

76

TENDERLOIN

56

79

AUSTRALIAN WAGYU MARBLE 5+

400 Days Grain Fed. Valued for its Rich Marbling, Texture and Flavour

SIRLOIN

68

96

TENDERLOIN

78

110

SAUCES

Natural Jus • Béarnaise • Grainy Mustard Cream • Gremolata
Green and Pink Peppercorn Jus • Wild Mushroom Jus • Oyster Jus

10 EACH

SIDES

Asparagus in Citrus Oil • Sauteéd Wild Mushrooms • Caramelised Onions
Buttered Seasonal Vegetables • Wilted Spinach • Fire-roasted Cherry Tomatoes
Sautéed Croquette and Parmesan • Stewed Tomato and Onion • Potato-brie Gratin
Truffle-crushed New Potatoes • Wild Rice • Steak Fries • Potato-truffle Mousseline




10 EACH

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SWEETS

BLACK SESAME DUMPLING IN BLACK SUGAR GINGER SOUP 	9
DOUBLE-BOILED PEAR WITH SWEET OSMANTHUS FLOWER	9
ORANGE & PUMPKIN CREAM WITH BLACK SESAME DUMPLING 	10
TIRAMISU Coffee, Mascarpone, Biscuit, Handmade Coffee Macarons	12
FRESHLY CUT FRUITS	12
CHEESECAKE VARIATION Cheesecake, Cheesecake Mousse, Vanilla Ice Cream	14
BERRY FIELDS  Red Berry and Cherry Mascarpone Dome, Grand Marnier Marinated Berries, Yoghurt Mousse	18

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