

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



<sup>\*</sup>Please inform us if you have any food allergies or food intolerances.

## **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 20 SMOKED DUCK & GRILLED ASPARAGUS Smoked Duck, Green Asparagus, Grated Cucumber, Cherry Tomato, Spring Onion Hoisin, Sesame Dressing Emulsion 22 THE SOUTH BEACH MEDITERRANEAN SALAD 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

#### **SOTO AYAM**

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

14

## BEEF CONSOMMÉ 🥸

Clear Beef Broth, Beef Tongue, Root Vegetables

14

#### TOM YAM GOONG

Traditional Thai Seafood and Coconut Broth, Seasonal Seafood

16



## 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:**

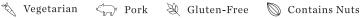
- Chunky Cherry Tomato Sauce 📏
- Carbonara with Italian Ham and Air-dried Pancetta
- Homemade Pesto with Roasted Pine Nuts and Parmigiano-Reggiano 🔨 🔘





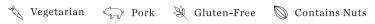






## **BURGERS & SANDWICHES**

CLUB SANDWICH 💭 🔘 Chicken Breast, Bacon, Egg Over-easy, Cheddar Cheese, Tomato, Lettuce, Mayonnaise, Wholegrain Bread	20
FARMER'S REUBEN Corned Beef on Farmer's Bread, Cheese, Sauerkraut, Vegetarian Mayonnaise, Grated White Radish	20
THE SOUTH BEACH STACK  Angus Beef Patty, Grilled Bacon, Smoked Gouda, Fried Egg, Herbed Portobello Mushroom, Red Onion Jam, Fresh Organic Tomato, Organic Greens, Gherkin	25
MAINS	
CORN-FED CHICKEN BREAST Pan-fried Chicken Breast, Natural Jus, Green Asparagus, Confit Vine Tomato, Mashed Sweet Potato	28
RACK OF LAMB (Some state of Lamb, Char Siew Sauce, Asparagus, Baby Carrot, Zucchini, Fries)	32
BLACK COD Grilled Black Cod, Miso Sauce, Tomato Gel, Vegetables, Young Carrot Ribbons, Mashed Potato	34
HERB-COATED VEAL TENDERLOIN Oven-roasted Veal Tenderloin, Port Wine Jus, Butter-tossed Vegetables, Potato Gratin	42
GRILLED KING PRAWN Grilled King Prawn, Arugula Risotto, Shaved Parmesan	42



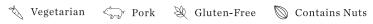
# LOCAL FLAVOURS

NASI GORENG KAMPUNG 🛇	15
Ikan Bilis, Chicken Satay, Crackers, Achar, Sambal	
YANG CHOW FRIED RICE Shrimp, Honey Roasted Pork, Spring Onions, Carrots	15
Shiffing, froncy floasted Fork, 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	20
CRISPY FRIED PRAWNS	22
Prawns, Salted Egg, Curry Leaves	



# 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 S	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 \$\sqrt{18}\$

BLACK GARLIC

### MAIN COURSE —

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

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

BRAISED SEA CUCUMBER
WITH MUSHROOMS IN ONION
SUPERIOR SAUCE

32

BRAISED GRASS FISH HEAD SOUP WITH RICE VERMICELLI 18

STIR-FRIED GAROUPA FILLETS WITH PRESERVED OLIVE VEGETABLES 28

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

∜ Vegetarian ८ Pork ৠ Gluten-Free ♥ Contains Nuts

## CHEF'S STEAKHOUSE

AUSTRALIAN CERTIFIED ANGUS 150 Day Grain Fed, 21 Days Dry Aged	250 G	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 at	nd 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

<sup>∜</sup> Vegetarian ← Pork ৠ Gluten-Free ♥ Contains Nuts

# **SWEETS**

BLACK SESAME DUMPLING IN BLACK SUGAR GINGER SOUP	
DOUBLE-BOILED PEAR WITH SWEET OSMANTHUS FLOWER	9
ORANGE & PUMPKIN CREAM WITH BLACK SESAME DUMPLING $ igtitleta $	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

 $<sup>\</sup>checkmark$  Vegetarian  $\checkmark$  Pork 3 Gluten-Free 5 Contains Nuts