

M NM NOURISH COUSCOUS BOWL 14.90 17.50

Fluffy couscous served with tomato confit, kidney beans, cucumbers, feta cheese, kalamata olives, and basil dressing

SALTED EGG PRAWNAGLIO OLIO15.30Choice of pasta tossed in umami salted egg, garlic, chilli,
and grilled prawns

SEAFOOD TOM-YUM SOUP 14.50 17.00

Medley of fresh seafood in hot and sour tom yum soup, served with jasmine rice or rice noodles

CLASSIC CHEESE CAKE

6.80 8.00

Slice of classic cheesecake served with caramel sauce on the side





COCKTAILS

MNMHUGO SPRITZ11.1013.00Refreshing Elderflower notes with mint,
topped with dry Prosecco55

SOUL-MATE12.8015.00Soulsister Gin cocktail with refreshing
citrus and raspberry flavours with hints of cinnamon

TANGLIN G&T DUO18.7022.00Serving both Tanglin Orchid and TanglinMandarin chilli with a matching tonic and garnish

CALORIE FREE G&T11.9014.00Melati Asia's first non-alcoholic aperitif, mixed withBrass Lion gin and calorie free tonic

DETOX FIRST10.2012.00Melati Asia's first non-alcoholic aperitif, mixed with
fresh grapefruit, berries, and soda10.20

WESTWARD WHISKEY (GLS)	11.10	13.00
Highest rated American single malt		

WESTWARD WHISKEY (BTL)187220Highest rated American single malt

CHATEAU CAVALIER CUVEE MARAFIANCE,ROSE (GLS)11.1013.00Soft and delicate rose with expressive notes of fresh red

berry fruits CHATEAU CAVALIER CUVEE MARAFIANCE,

ROSE (BTL)63.7575.00Soft and delicate rose with expressive notes of fresh red
berry fruits

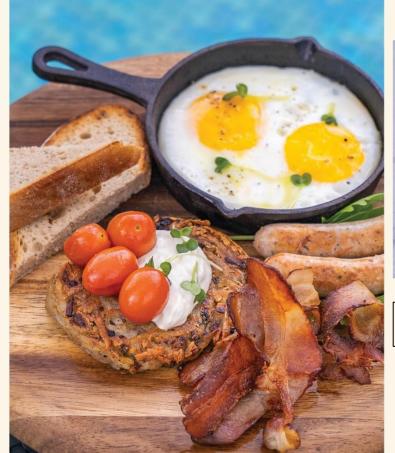
All prices are subjected to prevailing GST & service charge

DIY OMELETTE with sourdough <i>Choose from</i> : bacon, mushrooms, Turkish cheese, onions, ham, capsicum, spinach, sun-dried tomatoes	M 12.80	NM 15.00
EGGS BENEDICT Duo of poached eggs with smoked ham and tomato confit on sourdough toa		16.00
EGGS FLORENTINE Duo of poached eggs with sauteed spinach and tomato confit on sourdough		16.00
FULL ENGLISH BREAKFAST <i>Choice of:</i> scrambled or fried eggs Served with tomato confit, crispy bacon, grilled chicken sausages, and sourdoug	potato r	20.00 osti,
PANCAKES (v) 3 pancakes served with orange compote chocolate sauce, and maple syrup	10.20 e,	12.00
CRISPY POTATO ROSTI Sunny-side up, smoked salmon, and sour cream	11.90	14.00
HAM & CHEESE CROISSANT Smoked ham and emmental cheese, served with side salad	8.50	10.00

ADD ONS:

Bacon	3
Cheddar cheese	3
Smoked salmon	4
Sourdough toast	2
Spinach	2
Chicken sausage	3





M NM 15.30 18.00

Fragrant coconut rice, peanuts, grilled otah, sambal, fried anchovies, boiled egg, with fried chicken wings and tempura prawns

ROTI PRATA (2 pcs)

10.20 12.00

South-Asian flat bread served with chicken or potato curry Add on roti prata-----2.50/pc

SG TOASTIES (v)6.808.00Homemade kaya with butter on thick toast



- vegetarian
- **n** contains nuts

THE PADDOCK NOURISH

8:00 AM - 11:00 AM

	м	NM
OPEN-FACE KALE & HUMMUS SANDWICH (v) Sauteed kale, sumac, hummus spread, tomato confit, on sourdough toast	12.80	15.00
ZEN YOGHURT BOWL (gf) (v) <i>Toasted Oats & Matcha Yoghurt</i> Chia seeds, apples, passion fruit, mint, frozen green grapes, kiwi	15.30	18.00
POWER BOWL (gf) (v) Organic Honey & Walnut Granola Acai berry frozen smoothie, bananas, Greek yoghurt, toasted coconut, dark chocolate shavings	15.30	18.00
AVOCADO & DUKKAH TOAST (v) With beetroots, and arugula	13.60	16.00
PROTEIN BOWL Sauteed kale with chickpeas, kidney bea cumin-lime dressing, toasted almonds, organic red rice	15.30 ans,	18.00
Add salmon fillet (150g) Add chicken breast (200g)		8.80 6.80

ADD ONS:

Smoked salmon	4
Smoked ham	4
Extra yoghurt	3
Poached egg	2

11:30 AM - 5:00 PM

Μ	NM
13.60	16.00
17.00	20.00
S,	
-	2.00
	13.60



v vegetariangf gluten free



ALL DAY MENU 12:00 - 10:00PM

SALADS & SOUP

Chicken breast (150g)------ 4

GREEK SALAD Tossed greens, kalamata olive, tomatoes, onions,	M 13.60	NM 16.00
cucumber, red wine dressing, feta cheese		
CLASSIC CAESAR SALAD Romaine lettuce, cherry tomato, croutons, hard-boiled eg		16.00
SOUP OF THE DAY	11.90	14.00
Ask your friendly server about the soup of the day		
ADD ONS:		
Smoked salmon (120g) 4		

PASTA

ANGUS BEEF BOLOGNESE Minced Angus beef in herbed tomato sauce	M 14.90	NM 17.50
CLASSIC CARBONARA With mushrooms, bacon, cream, and sage butter	14.90	17.50
SUPREME PRAWN AGLIO OLIO Fresh tiger prawns tossed in garlic, thyme, and chilli	14.90	17.50



PIZZA

CLASSIC MARGHERITA (v) Mozzarella cheese, tomato concasse, extra virgin olive oil	М 18.70	NM 22.00
PEPPERONI OVERLOAD Beef pepperoni, mozzarella cheese, olive oil	21.30	25.00
BACON CHEESEBURGER Beef pepperoni, mozzarella cheese, olive oil	21.30	25.00
GO GREEN! (v) Baby spinach, sweet potatoes, sun-dried tomatoes	19.60	23.00
TIGER PRAWNS Basil pesto, grilled tiger prawns, mozzarella, capsicum, black olives	21.30	25.00
D.I.Y. PIZZA	15.30	18.00

Pick your own toppings!

ADD ONS.

v vegetarian

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NM

ABB ONG:	
Smoked salmon	4
Ham	2
Extra cheese	
Spinach	
Pepperoni	
Black olives	
Capsicum	2

WESTERN

SNAPPER FISH & CHIPS

Served with red cabbage slaw Choose from: grilled or tempura Choose from: curly or shoestring fries



BURGERS & SANDWICHES

(served with shoestring fries. Add \$2 for truffle fries.)

	GRILLED BLACK ANGUS	м	NM
No. of Lot of Lo	BEEF BURGER Smoked cheddar cheese, jalapeno relish, roasted lemon mayonnaise, toasted brioche	20.40	24.00
	FALAFEL BURGER (v) Spiced yoghurt, harissa salsa, fresh coriander	16.20	19.00
- 24.	TANDOORI CHICKEN BURGER Mint yoghurt, harissa salsa, onion pickle	17.00	20.00
	IMPOSSIBLE[™] BURGER (v) Smoked cheddar cheese, jalapeno relish, roasted lemon mayonnaise, toasted brioche	20.40	24.00
	THE POLO CLUB SANDWICH Beef pastrami, smoked ham, fried egg, Swiss cheese	16.20	19.00
	THE POLO CLUB VEGAN SANDWICH (v) Grilled mushrooms, grilled eggplant, grilled peppers, avocado	13.90	16.00
	SMOKED SALMON & BRIE OPEN-FACE SANDWICH Sun-dried tomato pesto, brie cheese, smoked salmon, arugula salad	15.30	18.00
	CLASSIC BLT SANDWICH Crispy bacon, lettuce, and tomatoes on sourdough toast	13.60	16.00

ADD ONS:

Mushrooms 4

Fried egg Swiss cheese spinach	
bacon avocado	2



LOCAL CUISINES

FRIED RICE Wok fried fragrant Thai rice with eggs and vegetables	M 10.20	NM 12.00
KIMCHI BEEF FRIED RICE Wok fried fragrant rice with Korean kimchi, sliced beef, spring onions, and sesame seeds	12.80	15.00
NASI LEMAK (n) Fried chicken wings, prawn tempura, coconut rice, peanuts, grilled otah, samb fried anchovies, and boiled egg	14.50 al,	17.00
HAINAN-STYLE CHICKEN RICE In rich coconut gravy	11.90	14.00
PREMIUM HOR FUN Wok fried flat rice noodles, egg, chye sim, and shiitake mushrooms <i>Choose from:</i> Seafood or Beef	13.60	16.00
PAD THAI SEAFOOD (gf) Wok fried flat rice noodles with prawns, tofu, bean sprouts, and fresh herbs	13.60	16.00
LAKSA NONYA (gf) Thick rice vermicelli, tiger prawns, boiled egg, with spiced coconut gravy	13.20	15.50
SATAY SINGAPURA 8 pieces of lamb and chicken meat skewers, served with rice cakes, tempeh salad, and sweet peanut sauce	15.80	18.50
gf gluten free		

THE PADDOCK PADDOCK ALL DAY MENU 12:00 - 10:00PM





ARGENTINEAN	м	NM
HANGER STEAK (200g) Classic cut Argentinean hanger steak, grilled and served over chimichurri	18.70	22.00
PEPPERCORN STRIPLOIN STEAK (180g) Standard cut grass-fed New Zealand cattle served with homemade peppercorn sauce	23.80	28.00
GRILLED SALMON FILLET Pan-grilled Norwegian salmon fillet with basil pesto	23.80	28.00
BARBECUED HALF SPRING CHICKEN Charcoal-grilled spring chicken served with mushroom cream sauce	18.70	22.00
CHARCOAL GRILLED BABY LAMB CHOPS Charcoal-grilled spring chicken served with mushroom cream sauce	24.70	29.00

CHOICE OF 2 SIDES:

House tossed salad Kale salad Roasted pineapple salad Truffle fries Curly fries Shoestring fries Red boiled rice Baked sweet potatoes Steamed broccoli





THE PADDOCK SNACKS 3:00 - 10:00 PM

	PITA CHIPS & HUMMUS	M 8.50	NM 10.00
	BEEF / CHICKEN QUESADILLA	13.60	16.00
1	PADDOCK BAR PLATTER Serves 3 - 4 guests Fries, pork sausages, chicken wings, spr salsa and corn chips		32.00
	POTATO SAMOSA With mint chutney	8.50	10.00
	NONYA SPRING ROLLS	8.50	10.00
	CAULIFLOWER FRITTERS	8.50	10.00
	SHOESTRING FRIES	8.50	10.00
	TRUFFLE FRIES With parmesan shavings	11.90	14.00
	THE POLO CLUB NACHOS PLATTER Add beef	18.70 4.00	22.00
	SATAY SINGAPURA 8 pieces of lamb and chicken meat skewers, served with rice cakes, tempeh salad, and sweet peanut sauce	16.00	18.80
	SALSA & GUACAMOLE Served with corn chips	13.60	16.00
5	SIDES Plain Naan Garlic / Butter Naan Pita chips Steamed broccoli Fried egg Bacon	2.60 3.40 1.70 6.80 1.70 2.60	3.00 4.00 2.00 8.00 2.00 3.00

THE PADDOCK DESSERTS & SHAKES



WARM CHOCOLATE BROWNIE Salted caramel, torched marshmallows, crushed macadamia nuts	M 10.20	NM 12.00
COCONUT ICE CREAM SUNDAE Coconut ice cream topped with peanut brittle and pineapple salsa	12 .80	15.00
PEAR & RASPBERRY CRUMBLE Served with vanilla ice cream	11.90	14.00
VANILLA ICE CREAM		
Single Scoop	3.80	4.50
Double Scoop	5.10	6.00
CHOCOLATE ICE CREAM		
Single Scoop	3.80	4.50
Double Scoop	5.10	6.00
UDDERS ICE CREAM CUP		
Alphonso & Kaffir Lime Sorbet	3.80	4.50
Dark Chocolate Cocoa Nibs	3.80	4.50
Vegan Vanilla	3.80	4.50
MILKSHAKES	7.70	9.00
Choice of: vanilla, chocolate, or strawberry		

CREAMY TOMATO SOUP Warm creamy tomato soup served with toast	M 5.10	NM 6.00
BEEF CHEESE BURGER Homemade beef patty with melted chee Served with fries	9.40 ese	11.00
KIDS' PIZZA (8") Add mushrooms, pepperoni,	7.70	9.00
or chicken ham	- 2.00	
BAKED MACARONI & CHEESE (v)	9.40	11.00
GRILLED QUESADILLA	9.40	11.00
Choice of: mushrooms, beef, or chicken		
D.I.Y. PASTA (spaghetti or penne) <i>Choice of</i> : tomato bolognese, creamy m or butter parmesan		
JR. FISH & CHIPS Served with tartar sauce	7.70	9.00
CHICKEN HOTDOG BUN Served with fries	7.70	9.00
CHICKEN IN A BASKET Chicken nuggets, fries, with dipping sau	7.70 ce	9.00
FRIED RICE Choice of: chicken or shrimp	7.70	9.00
GRILLED CHEESE SANDWICH	7.70	9.00

Served with curly fries

	Μ	NM
CLASSIC SHAKES	7.70	9.00
Vanilla, chocolate, or strawberry		

UDDERS ICE CREAM CUP

Alphonso & Kaffir Lime Sorbet	3.80	4.50
Dark Chocolate Cocoa Nibs	3.80	4.50
Vegan Vanilla	3.80	4.50

THE PADDOCK

KIDS

MENU