



As the logo suggests, The 2nd Floor brings together flavors of the East and the West,
both in the menu offering and decor.

In the logo, the two thick strokes represent the Chinese character for 2 - “er” (二);
and at the same visual moment, one can also see the numerical “2”.

The 2nd Floor menu items are thoughtfully created for you by
our Executive Chef David Ansted and Executive Chef de Cuisine Kelvin Yap
(formerly of the Pacific Room) in collaboration with celebrity Chef Emmanuel Stroobant.

Thank you for giving us the opportunity to bring tastes of the East and the West to your table,
in The Club’s own signature style.

Dinner Menu



Kelvin Yap
Executive Chef de Cuisine



Fadzli Bakar
Service Director

 Vegetarian  Heart Healthy  Pork  Contains Nuts

Consuming raw or undercooked meat, fish, shellfish, or fresh eggs
may increase your risk of food borne illness especially if you have certain medical conditions.
If you have food allergies, please advise your server and our chefs will be happy to prepare a dish for you that meets your needs.

To Start...Cold

E

Assorted Sashimi Platter 33

with fresh wasabi, uni, pickled ginger & imperial soy sauce

Poached King Prawn 12

with organic pomelo salad & thai sweet chili dressing

Vegetarian Trio 12

grilled edamame with organic sea salt
organic japanese eggplant tempura
crispy hunan beancurd

Sun-dried Black Figs 10

with poached chicken roll in chinese "hua tiow" wine

W

Caesar Salad 10

with crispy pork belly, baby romaine, poached organic egg, croutons
& shaving of 24-month aged parmesan

Grilled Black Figs 19

with country ham, ashed goat cheese, pecan nuts
& chestnut tree honey dressing

House-smoked Salmon 13

with potato blinis, meyer lemon confit & chive-infused sour cream

Organic Green Salad 9.5

with our signature passion fruit vinaigrette

To Start...Hot

E

Organic Japanese Eggplant Tempura 7
crusted with caramelized chicken floss

Manchego Cheese Scented Soft Shell Crab Tempura 10
with salt & pepper beancurd

Braised Sweet Corn Soup with Crab Meat 9

Braised Szechuan Hot & Sour Seafood Soup 12

“Tam Jia” Style Double-boiled Superior Chicken Soup 20
with shrimp dumpling, vegetable & bamboo pith

W

Foie Gras Duo 28
pan-fried & terrine with caramelized pear, baby greens & raspberry vinaigrette

Crab Cake 21
with orange zest scented fennel salad & watercress dressing

🍄 Mushroom Soup 9
scented with white truffle essence and served with a mushroom fricassee tartlet

Lobster Bisque Flamed with Bourbon 15

We also offer pasta and risotto as a starter from our pasta and rice selection

From the Ocean

E

Oven-baked Cod Fillet 21
with honey-infused teriyaki sauce & scrambled egg white

Pan-seared Red Garoupa Fillet 12
in szechuan hot bean sauce infused with orange

🍷 Sautéed Scallops & Shitake Mushrooms 15
with home-made X.O. sauce

🍷 Deep-fried Prawns tossed with Wasabi Mayonnaise 10.5
with tobiko & pistachio nut, in a nori nest

side dish recommended

W

Roasted Whole Boston Lobster 69
with fresh herbs, mushrooms, potato galette & lobster bisque emulsion

Confit of Salmon 25
with vanilla-grapefruit hollandaise, honey-soy brushing & salted popcorn

Pan-fried Seabass Fillet 23
with fennel fondue, mashed potatoes & white wine emulsion

From the Land

E

Vietnamese Style Pan-seared Beef Tenderloin Cubes 14
with fresh button mushrooms & basil

🍴 Szechuan Style Stir-fried Chicken 9
with dried chili & cashew nuts

🍴 Six-hour Braised Pork Ribs 9.5
with fermented red rice juice & fuji apple salsa

🍴 Sweet & Sour Pork 9.5
with honey pineapple, zucchini & bell peppers

side dish recommended

W

Low Temperature Braised Lamb Shank 32
with californian sangiovese reduction, roasted potatoes,
artichoke, black olives & preserved lemon

Duck Leg Confit 29
with orange zest sauce, braised belgian endive & salardaise potatoes

🍴 Pork Jowl Kakuni 23
with air-dried ham scented dijonnaise, vanilla-apple marmalade & caramelized shallots

🍴 Roasted Mediterranean Vegetable Parmentier 16
with eggplant caviar & fresh herbs

From the Char Grill

U.S. Prime Angus Beef Fillet 6oz (170g)	51
additional 2oz (55g)	14
U.S. Prime Angus Beef Rib Eye Steak 10oz (275g)	54
additional 2oz (55g)	9.5
U.S. Prime Angus Beef Striploin 8oz (220g)	46
additional 2oz (55g)	9
U.S. Prime Angus Beef Short Ribs 8oz (220g)	45
braised for 72 hours and finished on the char grill	
Australian Black Angus Beef Double Porterhouse Steak for two 24oz (660g)	148
45-day Dry Aged Australian Angus Beef Prime Rib 28oz (750)	139
Australian Wagyu Hanger Steak 8oz (220g)	45
MB3 – Mini Burger Trio	18
onion chutney & smoked cheese	
beef & foie gras	
👁 pulled pork & U.S. beef with honey-roasted tomatoes	

*with choice of 2 sides & 1 sauce
served with mustard & horseradish selection*

Sauces

- AC Steak Sauce
- Tomato Béarnaise
- Red Wine Bordelaise
- Mushroom and Whiskey Cream Sauce
- Tasmanian & Java Black Pepper & Garlic

Sides

E

- 🍃 Sautéed Hong Kong Style Kai Lan 7.5
with preserved vegetable sauce
- Poached Chinese Baby Spinach 8.5
with three kinds of eggs
- 🍷 Sautéed String Beans 8
with minced meat in szechuan style
- Sautéed Vegetables 9.5
with asparagus, zucchini, bell peppers, pumpkin
& mixed fresh mushrooms
- 🍷 Wok Smoked Eggplant & Minced Pork 8
with garlic chili sauce

W

- 🍃 Potato Gratin 7
baked with fontina cheese
- 🍃 Home Fries 7
with caramelized onion mayo,
tomato chutney & smoked cheese fondue
- 🍃 Slow Cooked Root Vegetables 7
with thyme & rosemary
- 🍷 Mushroom & Pancetta Fricassee 9
- 🍷🍷 Brussel Sprouts 7
with chestnuts & apple-smoked bacon
- 🍃 Yukon Gold Mashed Potatoes 7
- 🍃 Creamed Spinach 7

Fresh from the Tank

Red Garoupa

Marble Goby “Soon Hock”

Catch of the Day

Choice of Preparation:

- steamed or deep-fried with superior soya sauce
- 👁 braised with whole garlic, roast pork & mushrooms in claypot
- thai style steamed or deep-fried with spicy mango sauce
- steamed “teochew” style
- caper & white wine butter sauce

Boston Lobster

Tiger Prawns

Choice of Preparation:

- steamed with minced garlic in superior soya sauce
- braised with superior stock
- our signature rich & creamy pumpkin chili sauce
- braised in black pepper & garlic
- singapore chili style
- melted butter & lemon

daily market price

seasonal seafood items available upon 48 hours notice

Oriental BBQ

Traditional Peking Duck whole 58 half 34

Roast Duck whole 52 half 30

👁 Roast Pork Jowl marinated in Asian Spice 17
served with yellow mustard

👁 BBQ Pork glazed in Honey 12

Roast Chicken whole 38 half 22
marinated in chinese five spice

👁 BBQ Meat Combination 28

👁 Buddha Jump Over the Wall 79
one day advance notice required

Rice, Pasta and Noodles

E

Hand-made Japanese Noodles side 12 main 22
in superior soup & chinese “hua tiow” wine with tiger prawns
served with steamed egg white

Fried Chinese Vermicelli side 12 main 21
with shredded chicken & egg

👁 Golden Fried Rice side 12 main 22
with minced cod, shrimp & BBQ pork with white truffle oil

🍃 Braised E-fu Noodles side 8 main 15
with yellow chives & mushrooms

W

Crab Risotto side 17 main 33
with tomato confit, black olive powder, sea urchin & chardonnay foam

Gluten Free Pasta side 8 main 15
with tomatoes, merlot, basil & parmesan cheese

Penne Pasta side 9 main 17
with king scallop ragout, artichoke cream, tomatoes & shaving of artisan cheese

To End...Sweets

E

🍷🌿 Chilled Aloe Vera & Lemongrass Crystal Jelly 7
served with lime sorbet

🌿 Sweetened Cream of Almond 5
with black sesame dumplings

🍷 Chilled Cream of Pomelo, Mango & Sago 7
served with passion fruit sorbet & lychee

🍷 Fresh Fruit Platter 11

W

Molten Chocolate Cake 14
with vanilla ice cream

Boston Cheesecake 9

Ice Wine Marinated Apple Pie 7
with cheddar cheese ice cream

🍷 Platter of 3 Artisan American Cheeses 13
served with fig chutney & toasted pecans