



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.

Vegetarian Menu



Kelvin Yap
Executive Chef de Cuisine



Fadzli Bakar
Service Director

 Vegetarian  Heart Healthy  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

E

Vegetarian Trio 12

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

🕒 Braised Sweet Corn Soup with Asparagus 7

Braised Vegetarian Szechuan Hot & Sour Soup 7

🕒 Poached Chinese Baby Spinach & Bamboo Pith 7
in a vegetable consommé

Vegetarian Fried Rice 8

Steamed Vegetarian Dumplings 4

W

🕒 Organic Green Salad 9.5
with our signature passion fruit vinaigrette

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

Parmesan Risotto 12
with chardonnay foam

Main Course

E

Sautéed Home-made Beancurd 15
with white honshimeji mushrooms

🍴 Sautéed Mock Chicken, Fresh Button Mushrooms 19
& Bell Peppers with Dried Chili

🍴 Sautéed Asparagus 25
with zucchini, bell peppers, pumpkin
& mixed fresh mushrooms in a crispy yam ring

W

Gluten Free Pasta 15
with tomatoes, basil & parmesan cheese

🍴 Tomato Mozzarella 15
wild rocket lettuce, balsamic & pine nut vinaigrette

Roasted Mediterranean Vegetable Parmentier 16
with eggplant caviar & wild herbs

Char Grill Marinated Mediterranean Vegetables 16

Sides

E

Sautéed Hong Kong Style Kai Lan 7.5
with preserved vegetable sauce

Sautéed Asparagus 9.5
with zucchini, bell peppers, pumpkin & mixed fresh mushrooms

Wok Smoked Eggplant 7
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 Fricassee 7

Yukon Gold Mashed Potatoes 7

Baked Russet Potato 7

Creamed Spinach 7

To End

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