

LUNCH MENU

crossroads.

CHEF RECOMMENDATIONS

Beef Hor Fun Wok-fried rice noodle, sliced beef, mushroom, chye sim, egg	\$28	Aglia Olio Tiger prawn, parmesan	\$36
Tiger Prawn Claypot Hokkien Mee Rice noodle & yellow noodle, prawn, squid, clam, deep-fried pork belly, bean sprout	\$32	Lobster Brioche Roll Boston lobster, bacon, avocado, miso mayonnaise	\$38
Boston Lobster Singapore Laksa Rice noodle, live lobster, quail egg, bean curd puff, fish cake, spicy coconut gravy	\$34	Pan-Seared Halibut Braised endive, crispy lotus root, trio caviar sauce	\$39
		Crossroads Grilled Chicken 🌿 Pearl barley risotto, parmesan, crispy prosciutto	\$30

SHARING PLATES

Spicy Buffalo Chicken Wings Hot sauce	\$15
Assorted Satay Beef, chicken, mutton, ketupat, peanut sauce	6 pieces \$19 12 pieces \$35
Parmesan & Manchego Truffle Fries (V)	\$19
Salt & Pepper Calamari Chipotle mayonnaise	\$19

SOUP, SANDWICH AND BURGERS

Mushroom Soup (V) (GF) Seasonal mushroom	\$16
Marriott Club Sandwich Turkey ham, bacon, tomato, lettuce	\$24
Impossible Burger (V) Impossible patty, tomato, cucumber, salsa, raita, red onion, arugula	\$34
Marriott Wagyu Beef Burger Double beef patty, crispy bacon, swiss cheese, tomato, dill pickle, arugula, caramelized onion, chipotle mayonnaise	\$38

SALADS

Caesar Salad (V) Romaine lettuce, parmesan, white anchovy, garlic herb crouton	\$22
Greek Salad Vine tomato, red onion, kalamata olive, cucumber, oregano feta, lemon, olive oil	\$22
Grilled Asparagus & Pumpkin Salad Zucchini, radicchio, flax seeds, balsamic dressing	\$24
Add on:	
Bacon	\$6
Grilled Moroccan Chicken Breast	\$6
Smoked Salmon	\$9
Grilled Tiger Prawns	\$12
Grilled Grain-Fed Australian Beef Sirloin	\$12

MAINS

Fish & Chips Beer battered halibut, thick-cut chips, tartar sauce, lemon wedge	\$36
Grilled Pork Chop Swiss cheese potato mash, seasonal vegetables, dijon cream sauce	\$42
Steak Frites 🌿 (GF) Australian ribeye (280gm), steak fries, salad Choice of béarnaise sauce, black pepper sauce or red wine jus	\$58

PASTAS

CHOICE OF SPAGHETTI OR PENNE (V)

Pomodoro Tomato sauce, parmesan, fresh basil	\$26
Carbonara Egg cream sauce, garlic, bacon, parmesan	\$28
Aglia Olio e Funghi Portobello, button mushroom, morel mushroom	\$32

LOCAL DELIGHTS

Char Kway Teow Wok-fried rice noodle & yellow noodle, prawn, squid, chinese sausage, fish cake, bean sprout	\$28
Hainanese Chicken Rice 🌿 Poached chicken, chicken broth, ginger, chilli, dark soy sauce	\$28
Seafood Mee Goreng Wok-fried yellow noodle, prawn, squid, mussel, spicy shrimp paste, egg, chye sim	\$30
Nasi Goreng Istimewa Indonesian-style fried rice, fried chicken, chicken satay, sunny side-up egg, achar, prawn cracker	\$32

DESSERTS

Chocolate Lava Cake Premium vanilla gelato, chocolate crumble, raspberry crisp, berry	\$19
Hummingbird Cake Coconut gelato, grilled pineapple	\$19
Kuro Goma Crème Brûlée Passionfruit mango sorbet, sesame lavosh, peanut mochi ball	\$19
Classic Tiramisu	\$19

HAPPY HOUR | \$13.50++
Monday to Thursday, 11am to 5pm

Sunday to Thursday, 6pm to 8:30pm

EVENING SLOW DOWNS | \$15++

Choose from:

Draft Beer | Red or White Wine |
House Spirits | Sangria | Mojito |
Lychee Martini

Not valid on special occasions, eve of and on public holidays.

🌿 Sustainably Sourced Meats (V) Vegetarian Friendly (GF) Gluten Free

Crossroads Cafe uses only free-range eggs from locally produced farms.
Prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).