

SHARING PLATES

Cheesy Fish Skin Crispy fish skin, cheese, salted egg yolk sauce	12	Spicy Hot Wings Hot sauce	18
Vegetable Spring Rolls (V) Thai sweet chilli sauce	12	Nachos with Cheeseburger Dip Corn chip, beef, cheese sauce	18
Fried Mozzarella Sticks Spicy marinara sauce	12	Assorted Satay 19 6 sticks 35 12 sticks	
Tempura Whitebait Homemade sesame soy sauce	15	Choice of: Beef, Chicken or Lamb Ketupat (rice cake), peanut sauce	
Potato Samosas (V) Mango chutney	15	Salt & Pepper Calamari Chipotle mayonnaise	21
Truffle Fries (V) Parmesan & manchego cheese	16	Gambas al Ajillo Garlic prawn, sourdough	21
Prawn Paste Chicken Wings (Har Cheong Gai) Hainanese chilli sauce	18		



Salads

Caesar Salad Romaine lettuce, parmesan, anchovy, garlic herb crouton	24
Greek Salad (V, GF) Vine-ripened tomato, red onion, olive, cucumber, feta, confit bell pepper, lemon, olive oil	24
Classic Cobb Salad Grilled chicken, bacon, baby mesclun, cucumber, shallot, boiled egg, avocado, blue cheese	28
ADD-ON	
Bacon	6
Grilled Cajun Chicken Breast	8
Smoked Salmon	9

SOUP, SANDWICH, WRAP & BURGERS

Mushroom Soup (V) Truffle, crouton	16	Mushroom Swiss Burger (V) Impossible™ patty, portobello mushroom, swiss cheese, caramelised onion jam, lettuce, tomato, fries	34
Asian Soup Of The Day	16	Marriott "Mighty Mo" Burger Double wagyu beef patty, bacon, cheddar cheese, lettuce, tomato, mighty mo burger sauce, dill pickle, fries	38
Marriott Club Sandwich Turkey breast, honey baked ham, bacon, lettuce, tomato, fries	25		
Quesadillas Choice of: Cajun Chicken or Portobello Mushroom Tortilla, cheddar & mozzarella cheese, pineapple salsa, enchilada sauce	26		

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ALL-DAY DINING MENU

11am to 9:30pm



CHEF RECOMMENDATIONS

Burrata Romesco Burrata, chickpea romesco, blistered padron pepper, confit vine tomato, lemon-infused olive oil, grilled sourdough	24
Beef Hor Fun (GF) Wok-fried flat rice noodles, sliced beef, braised mushroom, choy sum, egg gravy	30
Roasted Chicken Risotto Sakura chicken breast, creamy risotto, edamame, french onion chicken jus	32
Hainanese Chicken Rice Poached chicken, fragrant rice, ginger, chilli, dark soy sauce	36
Iberico Secreto Grilled pork skirt, sauteed garlic kale, pumpkin mash, grilled blackcurrant balsamic gastrique	37
Rack Of Lamb Free-range rack of lamb, saffron feta polenta, pomegranate molasses, blistered grape, chermoula	48
Lobster Singapore Laksa Whole spiny lobster (300gm), quail egg, bean curd puff, fishcake, bean sprout, spicy coconut gravy	49



Desserts

Chocolate Fudge Brownie Vanilla ice cream, 70% gianduja dark chocolate sauce	20	Citrus Lemon Tart Yoghurt cream, kaffir lime foam	22
Carrot Cake Blood orange gel, lime sorbet	20	Tiramisu Hazelnut meringue, espresso ice cream	24



All-Day Breakfast



Avocado & Scrambled Egg Bagel Choice of: Parma Ham or Smoked Salmon Sesame bagel, scrambled egg, smashed avocado, cherry tomato	28
Crossroads Mega Breakfast Choice of: Poached, Sunny-Side Up or Scrambled Egg Bacon, chicken garlic sausage, hash brown, grilled portobello mushroom, baked bean, confit vine tomato, broccolini, english muffin	29

MAINS

Fish & Chips Beer battered hake, thick-cut fries, tartar sauce, mashed pea	36
Grilled Salmon Salmon, clam, potato, carrot, pea, corn, chowder sauce	39
Steak Frites Choice of Sauce: Béarnaise or Red Wine Jus Australian ribeye (280gm), steak fries, salad	59

PASTAS

Choice of: Spaghetti or Penne (GF available)

Pomodoro (V) Cherry tomato, chilli, basil	24
Carbonara Guanciale, egg cream sauce, garlic, parmesan	28
Beef Bolognese Beef & tomato ragu	29
Aglio Olio e Funghi (V) Portobello mushroom, morel mushroom, chilli, garlic, parmesan, basil	33
Tiger Prawn Aglio Olio Jumbo tiger prawn, garlic confit, pecorino romano, chilli flake	38

SOURDOUGH PIZZAS

Margherita Pizza Vine-ripened tomato, parmesan, buffalo mozzarella, basil	26
Four Cheese Pizza Edam, mozzarella, emmental, blue cheese	26
Supreme Pizza Pepperoni, beef, jalapeño, olive, bell pepper, mozzarella, parmesan	28
Prosciutto Pizza Cured ham, arugula, mozzarella, manchego cheese	28

LOCAL DELIGHTS

Char Kway Teow Wok-fried rice noodle, prawn, chinese sausage, fishcake, bean sprout, pork crackling	29
Seafood Mee Goreng Wok-fried yellow noodle, prawn, squid, mussel, egg, tomato, chye sim	30
Tiger Prawn Braised Hokkien Mee Rice noodle & yellow noodle, jumbo tiger prawn, squid, clam, roasted pork belly, bean sprout, chive	34
Nasi Goreng Istimewa Fried rice, fried chicken, chicken satay, fried egg, achar, prawn cracker	38



Sustainably Sourced (V) Vegetarian Friendly (GF) Gluten Free
Crossroads Cafe uses only free-range eggs from locally produced farms.
All prices are subject to 10% service charge and prevailing Goods & Services Tax (GST).

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BEVERAGE MENU



DRAUGHT BEERS

500 ml | 22

- Tiger (5% ALC.)
- Heineken (5% ALC.)
- Heineken Silver (4% ALC.)
- Erdinger Weißbier (5.3% ALC.)
- Guinness (4.2% ALC.)
- Kirin (5% ALC.)

CANNED BEER

- Tiger Radler (2% ALC.) 17

BOTTLED BEERS

- Heineken 0.0 (0% ALC.) 16
- Heineken (5% ALC.) 18
- Asahi (5% ALC.) 18
- Tsing Tao (4.7% ALC.) 18
- Corona Extra (4.6% ALC.) 18
- Tiger (5% ALC.) 18
- Tiger Crystal (4.6% ALC.) 18
- Pure Blonde (4.6% ALC.) 18

MOCKTAILS

16

- Purple Passion **D** 12.5
Blackcurrant syrup, lemonade, fresh lime juice
- Strawberry Basil Lemonade **D** 12.5
Fresh strawberries, basil leaves, lemonade
- Soft Pina **D** 12.5
Giffard piña colada syrup, coconut syrup, pineapple juice, orange juice



COCKTAILS

24

- Tiki Delight**
Barcardi rum, bols banana liqueur, pineapple juice, fresh lime juice
- Grin Day**
Cardamom-infused beefeater gin, midori, thyme syrup, fresh lemon juice
- Picante Maracuyá**
Olmeca reposado, cacaha liqueur, passion fruit syrup, fresh lime juice, tajin chilli
- Smirking Blue**
Smirnoff vodka, blue curacao liqueur, peach syrup, red bull, fresh lime juice
- Feels Like Hawaii**
Jim beam whiskey, amaretto, orange liqueur, pineapple juice, angustora bitters
- Flamingo's Holiday**
Jim beam whiskey, frangelico, wildberry syrup, fresh lemon juice, soda water
- Kopi-'O'-Peng**
Smirnoff vodka, amaretto, cold brew, cinnamon syrup
- Thyme To Drink**
Thyme-infused beefeater gin, elderflower liqueur, five-spice syrup, fresh lemon juice



LAVAZZA COFFEE

Hot 12.50 | Iced 13.50

- Single Espresso **C** 0.50
- Double Espresso **C** 0.50
- Black Coffee **A** 0.50
- Macchiato **C** 0.50
- Cafe Latte **C** 0.50
- Flat White **C** 0.50
- Cappuccino **C** 0.50
- Mochacchino **C** 0.50
- Hot Chocolate **C** 0.50
- Iced Mocha **C** 0.50
- Iced Cappuccino **C** 0.50

TWG TEA **A** 0.50

12.50

english breakfast, earl grey, chamomile, oolong prestige, grand jasmine, verbena mint, vanilla bourbon, sencha

ICED TEA

13.50

- Iced Lemon Tea (No sugar) **A** 0.50
- Iced Peach Tea **D** 10.50
- Iced Lychee Tea **D** 10.50

SPARKLING WATER

- San Pellegrino 500 ml 12 **A** 0.50
- 1000 ml 16

- Pepsi **B** 5.50
- Pepsi Black **B** 0.50
- Soda Water **A** 0.50

ENERGY DRINK

250 ml | 12

- Red Bull Energy Drink **D** 11.50
- Red Bull Sugarfree **B** 0.50

BOTTLED JUICE

12

- Mango **C** 9.50
- Cranberry **C** 9.50

FRESHLY SQUEEZED JUICE

16

- Orange **D** 11.50
- Watermelon **D** 11.50
- Apple **D** 11.50
- Carrot **B** 4.50

NATURAL MINERAL WATER

- Acqua Panna 500 ml 12 **A** 0.50
- 1000 ml 16

SOFT DRINKS

320 ml | 12

- 7-Up **B** 5.50
- Tonic Water **C** 9.50
- Ginger Ale **C** 9.50

PREMIUM MILKSHAKE

16

- chocolate, strawberry, vanilla **D** 18.50



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(ALC.) Alcohol Content

