

## Starters

**ST01 - FOREST OF MUSHROOM SOUP - \$5.80**

**ST02 - SOUP OF THE DAY - \$4.80**

**ST03 - CAESAR SALAD - \$10.80**

*Fresh romaine, boiled egg, garlic croutons, bacon, and parmesan cheese*

**ST04 - GREEK SALAD - \$10.80**

*Served with romaine lettuce, onion, olive, capsicum, cucumber & feta cheese*

**ST05 - CAPRESE - \$11.80**

*Served with mesclun salad, fresh tomato, bufala & basil pesto*

**ST06 - BRUSCHETTA - \$7.80**

*Fresh tomato tossed with basil, garlic, olive oil on french bread*

**ST07 - BAKED ESCARGOT - \$12.80**

*Half a dozen of snails baked in shell with garlic herbs butter*

**ST08 - GARLIC BREAD - \$5.80**

*Aromatic herbs garlic spread on French bread*

**ST09 - FRENCH FRIES - \$6.00**

## Pasta

**PT01 - PENNE NAPOLITAINE - \$14.80**

*Home-made tomato base with sautéed mushroom*

**PT02 - LINGUINE AGLIO-OLIO VEGETABLE - \$14.80**

*Sautéed mushroom, cherry tomatoes, broccoli, carrot in garlic pesto sauce with chilli padi and onion*

**PT03 - LINGUINE AGLIO-OLIO SEAFOOD - \$16.80**

*Shrimp, squid, mussel, white fish tossed with oil, chilli padi and garlic*

**PT04 - LASAGNE - \$15.80**

*A layering of pasta, beef bolognese, béchamel, tomato basil sauce and melted mozzarella and parmesan cheese*

**PT05 - SPAGHETTI CARBONARA - \$15.80**

*Creamy sauce with turkey bacon, mushroom, onion and parmesan cheese*

**PT06 - SPAGHETTI BOLOGNAISE - \$14.80**

*A traditional beef meat sauce with tomato base and parmesan cheese*

**PT07 - LINGUINE AGLIO-OLIO TURKEY BACON - \$14.80**

*Sautéed turkey bacon, mushroom, onion and garlic*

**PT08 - SPAGHETTI SEAFOOD - \$18.80**

*Sautéed prawn, squid, mussel with home made tomato base*

**PT09 - PENNE CHICKEN ARRABITA - \$14.80**

*Sautéed shredded chicken in spicy tomato sauce and parmesan cheese*

## Sandwiches

**SW01 - FUSION SPOON CLUB HOUSE SANDWICH - \$16.80**

*Toasted focaccia bread with fried egg, slices chicken, turkey bacon, served with mesclun salad and fries*

**SW02 - BISTRO BULL-EYE BEEF BURGER - \$17.80**

*Sesame burger with home-made beef patty, tomato, lettuce, sunny side-up egg and melted cheddar cheese served with mesclun salad and fries*

**SW03 - PRIMAVERA FOCACCIA - \$16.80**

*Portobello mushroom, eggplant, roasted capsicum, tomato, lettuce and melted mozzarella cheese served with mesclun salad and fries*

**SW04 - SALMON TORTILLA WRAP - \$17.80**

*Tortilla wrap with smoked norwegian salmon, sour cream, guacamole, lettuce, tomato, onion served with mesclun salad & fries*

**SW05 - CHICKEN TORTILLA WRAP - \$16.80**

*Tortilla wrap with marinated chicken, balsamic caramelized onion, mayonise, lettuce, tomato served with mesclun salad & fries*

**SW06 - THE SUBMARINE - \$15.80**

*Mashed tuna chunks with chopped onion, celery and mayo on French baguette served with mesclun salad and fries*

## Pizza-home-made 12” Thin Crust Base

**PH01 - MARGARITA - \$15.80**

*Mozzarella cheese, fresh tomato and olive*

**PH02 - HAWAIIAN - \$15.80**

*Home-made pizza sauce topped with chicken ham and succulent pineapples*

**PH03 - PIZZA AL FUNGI - \$16.80**

*Sautéed mushroom topped with fresh herbs and mozzarella cheese*

**PH04 - BBQ CHICKEN - \$15.80**

*Shredded bbq chicken, onion and tri-color capsicum*

**PH05 - MEAT LOVER - \$18.80**

*Pepperoni, chicken sausage, shredded chicken, capsicum and onion*

**PH06 - PEPPERONI - \$15.80**

*Slices of beef pepperoni with chilli flakes and mozzarella cheese*

**PH07 - SEAFOOD MARINARA - \$18.80**

*Shrimp, squid, mussel, white fish and fresh herbs*

**PH08 - MEXICANA - \$15.80**

*Spicy tomato salsa base topped with jalapeno, black olive, capsicum and onion*

## Meat

**MT01 - CHAR-GRILLED CHICKEN - \$16.80**

*Grilled marinated chicken served rosemary roasted potato, daily vegetable and sauce*

**MT02 - RIB-EYE - \$24.80**

*Grilled rib-eye steak served with daily vegetable, rosemary roasted potato and sauce*

**MT03 - LAMB RACK PROVENÇALE - \$28.80**

*Rosted lamb rack with herbs-crust, daily vegetable, mash potato and sauce*

**MT04 - CHICKEN CACCIATORE - \$18.80**

*Braised chicken in tomato fondue, capsicum, onion and black olive*

**MT05 - TENDERLOIN - \$26.80**

*Pan-seared tenderloin served daily vegetable, rosemary roasted potato and sauce*

*All dish can choice of sauce, black pepper sauce, demi glace, mushroom sauce, except chicken cacciatore*

## Fusion Combo Mix

**FC01 - RIB-EYE & CHAR-GRILLED CHICKEN - \$32.80**

*Char-grilled rib-eye steak with marinated chicken with rosemary roasted potato, daily vegetable and sauce*

**FC02 - HONEY MUSTARD SALMON & CHAR-GRILLED CHICKEN - \$34.80**

*Oven baked honey mustard salmon & char-grilled chicken with rosemary roasted potato, daily vegetable and sauce*

**FC03 - SURF & TURF - \$48.80**

*Flambé grand marnier lobster top with citrus sauce chicken, served with mashed potato, daily vegetable and sauce*

*Rates is subjected to a prevailing of 10% service charge & 7% GST  
Food Paradise Enterprise Pte Ltd, Company Registration: 201216687M  
50 Nanyang View Singapore 639667*

## Seafood

**SF01 - FISH AND CHIPS - \$15.80**

*Crispy deep-fried battered dory fish served with tartar, lemon wedge, mesclun salad and fries*

**SF02 - SEAFOOD PLATTER - \$22.80**

*Sautéed prawn, squid, mussel, white fish baked with herbs garlic butter & fresh tomato on side*

**SF03 - STEAM BAKED SOLE FILLET - \$26.80**

*Oven steam baked sole fish with butter served with parsley crush potato, daily vegetable & fresh tomato salsa*

**SF04 - HONEY MUSTARD SALMON - \$22.80**

*Oven baked marinated honey mustard salmon with roasted potato, daily vegetable & honey mustard sauce*

**SF05 - LOBSTER TERMIDOR - \$42.80**

*Sautéed capsicum, onion, mushroom in cream sauce, served with crushed potato and gartin parmesan*

**SF06 - MISO COD - \$29.80**

*Oven baked marinated miso cod with crush potato, spinach mushroom cream sauce*

## Asian Delights

**AD01 - SEAFOOD FRIED RICE - \$7.90**

*Fried rice with shrimps, squid, crab meat stick & egg*

**AD02 - SEAFOOD HOR FUN - \$7.90**

*Stir-fried hor fan with shrimps, squids, white fish, fish cake, xiao bai cai & gravy*

**AD03 - SAMBAL MEE GORENG - \$7.90**

*Fried yellow noodle with shrimps, squids, fish cake, egg, vegetable & sambal chilli*

**AD04 - CURRY CHICKEN WITH RICE / BREAD - \$7.90**

*Homemade curry with chicken & potato*

**AD05 - GINGER FRIED BEEF WITH RICE - \$8.90**

*Stir-fried sliced beef with ginger, onion & spring onion*

**AD06 - SWEET AND SOUR FISH FILLET RICE - \$8.90**

*Deep-fried fish with capsicum, pineapples, tomato in sweet & sour sauce*

**AD07 - SEAFOOD YEE MIAN - \$7.90**

*Stew fried yee mian with shrimps, squids, white fish, crab meat stick & xiao bai cai*

**AD08 - HONG KONG NOODLE - \$7.90**

*Fried noodle with small shrimps, crab meat stick, long cabbage, bean sprout & egg*

**AD09 - BLACK PEPPER BEEF WITH RICE - \$8.90**

*Stir-fried sliced beef with capsicum, onion in pepper sauce*

**AD10 - DICED CHICKEN CUBE FRIED RICE - \$7.90**

*Fried rice with chicken, spring onion & egg*

## Desserts

**DS01 - BANANA PANNA COTTA - \$8.80**

*Served with butter scotch & berries*

**DS02 - CREAM BRULEE - \$8.80**

*Caramelized crusted top with vanilla ice cream*

**DS03 - PASSION FRUIT SORBET - \$7.80**

*With fruit salad*

**DS04 - WARM CROISSANT PUDDING - \$8.80**

*Home make croissant pudding with vanilla ice cream*

**DS05 - PROFITEROLES - \$8.80**

*Choice chocolate or vanilla ice cream top with chocolate sauce & almond flake*

**DS06 - FRESH TROPICAL FRUIT - \$7.00**

## China White Wine

### 中国白酒

**C01 - PAGODA NU ER HONG (CLAY) - \$60.00(600ml)**  
塔牌女儿红

**C02 - 20YR GU YUE LONG SHAN - \$120.00**  
二十年古越龙山

**C03 - 30YR KUAI JI SHAN SHAO HSING - \$200.00(500ml)**  
三十年会稽山绍兴酒

**C04 - WU LIANG YE - \$380.00(500ml)**  
五粮液 (alc 52%)

**C05 - SHUI JING FAN - \$260.00(500ml)**  
水井坊 (alc 52%)

**C06 - MOUTAI KWEICHOW 53% - \$380.00(500ml)**  
(Regular茅台神舟)

**C07 - GUO JIAO 1573 - \$230.00(500ml)**  
国窖1573 (alc 52%)

**C08 - GOLDEN STAR KAO LIANG CHIEW - \$85.00(500ml)**  
高粮酒 (alc 62%)

**C09 - KUAI JI SHAN SHAO HSING CHIEW (SALT) - \$70.00(500ml)**  
会稽山绍兴黄酒

**C10 - WEN JUN 52% REGULAR (文君)**  
\$75.00(100ml) - \$300.00(500ml)

**C11 - JIAN NAN CHUN 52% REGULAR (剑南春)**  
\$65.00(100ml) - \$180.00(500ml)

## Beers

**B01 - XUE HUA (雪花) - \$7.50(Bottle)**

**B02 - LAO SHAN (崂山) - \$7.50(Bottle)**

**B03 - KRONENBOURG 1664 - \$8.00(Bottle)**

**B04 - TIGER - \$9.00(Glass)**

**B05 - ERDINGER WEISS - \$14.00(Glass)**

## Wine

**HOUSEPOUR RED WINE -  
W01 - GRAN CASTILLO CABERNET SAUVIGNON  
\$10.00(Glass) - \$40.00(Bottle)**

**HOUSEPOUR WHITE WINE -  
W02 - GRAN CASTILLO CHARDONNAY  
\$10.00(Glass) - \$40.00(Bottle)**

**FRENCH WINE  
W03 - SAINT ANAC - \$65.00(Bottle)**

**NEW ZEALAND WINE  
W04 - VILLA MARIA PINOT NOIR - \$80.00(Bottle)**

**W05 - VILLA MARIA SAUVIGNON BLANC - \$70.00(Bottle)**

### GOURMET COFFEE

**G01 - BLACK COFFEE - \$4.20(Hot) - \$5.80(Cold)**

**G02 - ESPRESSO SINGLE SHOT - \$3.80(Hot)**

**G03 - ESPRESSO DOUBLE SHOT - \$7.60(Hot)**

**G04 - CAPPUCCINO - \$5.80(Hot) - \$6.80(Cold)**

**G05 - LATTE - \$5.80(Hot) - \$6.80(Cold)**

**G06 - CHOCOLATE - \$5.80(Hot) - \$6.80(Cold)**

### SOFTDRINKS

**S01 - COKE - \$4.50**

**S02 - SPRITE - \$4.50**

**S03 - TONIC - \$4.50**

**S04 - SODA - \$4.50**

**S05 - GINGER ALE - \$4.50**

**S06 - ICE LEMON TEA - \$4.50**

**S07 - ICE GREEN TEA - \$4.50**

### TEA

**T01 - EARL GREY - \$4.50**

**T02 - ENGLISH BREAKFAST TEA - \$4.50**

**T03 - CAMOMILE, HONEY AND VANILLA - \$4.50**

**T04 - PURE CAMOMILE - \$4.50**

**T05 - FOUR RED FRUITS BLACK TEA - \$4.50**

**T06 - ROSEHIP AND HIBISCUS - \$4.50**

**T07 - JASMINE GREEN TEA - \$4.50**

### JUICES

**J01 - CRANBERRY - \$6.00**

**J02 - FRUIT PUNCH - \$6.00**

**J03 - GRAPEFRUIT - \$6.00**

**J04 - PINEAPPLE - \$6.00**

**J05 - ORANGE - \$6.00**

**J06 - LIME - \$6.00**

**J07 - APPLE - \$6.00**