

MENU

@MOUNTFABERDINING



STARTERS, SOUPS & SALADS

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| Shredded Peking Duck Salad 🍷 \$24
Chinese Roast Duck, Cucumber, Spring Onion and Crackers
Served with Plum Vinaigrette | Chicken Satay (12 pcs) 🍷 \$16
Grilled Chicken Skewers. Served with Peanut Sauce |
| Arbora Rojak 🍷 \$16
Otak Dough Fritters, Japanese Cucumber, Seasonal Fruits,
Fried Tofu, Peanut, Shrimp Paste | Chilli Crab and Doughnuts 🍷 🌶️ \$24
Tempura Soft Shell Crab, Bonito Doughnuts.
Served with Chilli Crab Dip |
| Wild Mushroom Salad 🌿 \$14
Assorted Mushrooms and Nuts, Salad Leaves,
Cherry Tomatoes with Balsamic Glaze | Angry Wings (6 pcs) 🌶️ \$18
Served with Chilli Dip |
| Caesar Salad \$18
Baby Romaine Lettuce, Boiled Egg, Parmesan, Croutons
and Bacon
Served with Caesar Dressing
<i>Add Grilled Chicken Breast +\$6</i> | Mozzarella Sticks (11 pcs) 🌿 \$16
Served with Mayo Dip |
| Soup of the Day \$12
Served with Bread Roll | Smoked Fries 🌿 \$16
Shoestring with Parmesan
Served with Black Truffle Dip |
| Crispy Roast Pork (300g) \$28
Roasted Pork Belly, German Sauerkraut, Mustard Butter | Sweet Potato Fries 🌿 \$14
Served with Chilli Mayo Dip |
| | Mixed Fries \$18
Shoestring Fries, Sweet Potato Fries, Spam Fries
Served with Sambal Belachan Dip |

PIZZAS (10")

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| Margherita 🌿 \$26
Mozzarella slices, Fresh Basil, Extra Virgin Olive Oil | Classic Hawaiian \$28
Pineapple, Ham, Mozzarella, Cheddar |
| Smokey Pepperoni 🍷 \$28
Beef & Chicken Pepperoni, Mozzarella, Cheddar | Tandoori 🍷 🌶️ \$24
Capsicum, Red Onion, Tomato, Paneer, Tandoori Sauce |

PASTAS & GRAINS

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| Pasta "Hokkien Mee" 🍷 \$28
Grilled River Prawns and Roasted Pork
Served with Sambal | Pan-Roasted Salmon (200g) 🍷 \$32
Pearl Rice, Local Greens, Crispy Quinoa
Served with Dashi Tamarind Broth |
| Crab Meat Aglio Olio 🍷 🌿 \$26
Squid Ink Linguine, Blue Swimmer Crab Meat,
Fennel and Lime | Rendang Beef Baked Rice 🍷 🌶️ \$20
Baked Rice with Slow-Braised Rendang Beef Cubes and
Melted Cheese |
| Mushroom Aglio Olio 🌿 \$24
Sautéed Mushrooms, Baby Spinach, Sundried Tomato | Creamy Baked Rice 🌿 \$16
Sautéed Mushrooms, Cordyceps Flower and Local Greens |
| Rigatoni Beef Bolognese \$20
Minced Beef, Tomato Sauce, Gruyère Cheese | XO Seafood Fried Rice 🍷 \$20
Crab Chunks, Prawns, Squid, Sunny Side Up Egg |
| Spaghetti Carbonara \$24
Bacon, Cream, Grana Padano and Egg | Hainanese Chicken Rice \$18
Poached Chicken, Ginger-flavoured Rice.
Served with Dark Soy Sauce, Ginger, and Chilli Sauce |
| Grilled Chicken Breast Protein Bowl \$26
Red Quinoa, Pumpkin, Avocado, Spinach, Edamame,
Cherry Tomatoes, Egg and Sunflower Seeds | |
| Fried Coconut Strips Protein Bowl 🌿 \$28
Red Quinoa, Pumpkin, Avocado, Spinach, Edamame,
Cherry Tomatoes, Egg and Sunflower Seeds | |

KIDS (for children below 12)

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| Little Fish & Chips \$14
Battered White Fish, Shoestring Fries
Served with Tartar Sauce | Hainanese Chicken Rice \$14
Poached Chicken, Ginger-flavoured Rice.
Served with Dark Soy Sauce and Ginger |
| Spaghetti Pomodoro 🌿 \$14
Tomato Sauce, Grana Padano | Chicken Nuggets \$14
Shoestring Fries |

MAINS

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| Mount Faber Bamboo Chicken Nasi Lemak (230g) 🍷 🌿 \$20
Golden Fried Chicken Thigh, Bamboo Coconut Rice,
House-made Sambal Shrimp & Egg | Taste of Singapore Platter 🍷 \$36
Baby Lobster Hokkien Noodle, Chilli Crab Dip with
Soft Shell Crab, Grilled Chicken Satay, Hainanese
Chicken Rice |
| Pineapple BBQ Pork Ribs (340g) \$36
Sweet Potato Fries, Salad | Laksa Barramundi (200g) 🌿 \$32
Laksa Broth, Seasonal Vegetables,
Capellini Crisps |
| Half Lobster Laksa 🍷 🌿 \$22
Laksa Gravy, Rice Noodles
Served with Sambal | Fish & Chips (150g) \$26
White Fish, Onion Batter, Shoestring Fries, Salad
Served with Tartar Sauce |
| Wagyu Burger (200g) \$26
Onion Marmalade, Cheese, Salad, Shoestring Fries | Rack of Lamb (300g) \$50
Grilled Lamb Rack, Salad, Shoestring Fries
Served with Prune Sauce |
| Beef Sirloin Steak (220g) \$28
Grass-fed Argentinian Beef, Sautéed Mushrooms,
Parsley Potatoes
Served with Port Wine Sauce | Oven-Roasted Half Spring Chicken (300g) \$19
Mashed Potatoes, Salad, Chicken Jus |
| Beef Ribeye Steak (240g) \$38
Australian Angus Beef, Sautéed Mushrooms,
Parsley Potatoes
Served with Port Wine Sauce | |

FOR SHARING

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| Mixed Grilled Platter \$88
BBQ Pork Ribs (340g), Aus Beef Sirloin (220g), Assorted Sausages (Snail, Chilli, Cheese), Sweet Potato Fries, Sautéed Mushrooms, Salad
Served with Port Wine Sauce, Chilli Mayo Dip |
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DESSERTS

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| Cempedak Bread & Butter Pudding 🍷 🌿 \$16
Cempedak Purée, Vanilla Ice Cream, Strawberries | Cable Car Gelato 🍷 🌿 \$18
Strawberry / Vanilla / Chocolate / Mango |
| Jar of Happiness 🌿 \$16
Vanilla Ice cream, Wild Berry Compote, Shortbread,
Mixed Berries and Almond Flakes | Key Lime Tart \$18
Mango Sorbet, Graham Crackers |
| Oolong Pearl & Poached Pear 🌿 \$16
Osmanthus, Sweet Fermented Rice Wine, Honey Dates | Warm Chocolate Cobbler 🍷 \$18
Salted Caramel, Peanut Butter Parfait, Chocolate Sorbet |



We proudly champion a local farm by utilising their fresh, locally-sourced eggs and greens, including xiao bai chye and mesclun. The *Laksa Barramundi* is one of our signature dish that incorporates these local ingredients

🍷 SIGNATURES 🌿 VEGETARIAN 🌶️ SPICY

Please inform our staff if you have any food allergies or dietary requirements. Our chefs will do their best to accommodate your needs.
All prices are subject to 10% service charge & prevailing government taxes

NON-ALCOHOLIC DRINKS

FRESHLY PRESSED JUICES & MIXES

Red Iron Apple, Beetroot, Carrot and Ginger		\$9	Vitamin Booster Orange, Carrot and Lemon		\$9	Watermelon		\$8
Immuno Punch Apple, Celery, Cucumber, Lemon and Kiwi		\$9	Morning Glow Pineapple, Apple, Cucumber and Turmeric		\$9	Orange		\$8
			Grapefruit		\$8			

COFFEE

Americano / Decaf Americano	\$5	Espresso / Decaf Espresso	\$5	Cappuccino		Hot \$6		
						Ice \$8		
Latte <i>Café / Matcha</i>		Hot \$6	Flavoured Latte <i>Hazelnut / Mocha / Vanilla / Caramel</i>		\$8.50	Affogato		\$10
		Ice \$8						
Extra Shot of Espresso	\$2							

FRUIT JUICES & SODAS

Lime		\$7	Orange		\$7	Cranberry		\$7
Mango		\$9	Pineapple		\$7	Passion Fruit		\$9
Coke / Coke Light / Sprite / Ginger Ale / Tonic / Root Beer		\$5						

MOCKTAILS

Tropical Fizz Passionfruit Purée, Lychee Syrup, Boba Pearls and Soda Water	\$10
Sunrise Sling Chrysanthemum Tea, Cherry Syrup, Pineapple Juice, Lemon Juice and Aromatic Bitters	\$10
Sundown Spritzer Peach Purée, Lime Juice, Grenadine, Lemon-Lime Soda and Mango-Passionfruit Sorbet	\$10

ARBORA'S SELECTION OF PREMIUM TEAS

Singapore Dream / Melon Oolong / Chamomile Dream / Spicy Wine / Paris Mon Amour / Grand Cru English Breakfast / Kimba / Estate Darjeeling / Supreme Earl Grey / Chinese Sencha	\$6
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ICE-CREAM FLOATS & SHAKES

Ice-cream Floats <i>Root Beer / Coke / Sprite</i>		\$10
Ice-cream Shakes <i>Vanilla / Chocolate / Strawberry</i>		\$9

BOTTLED WATER (800ML)

VOSS (Still / Sparkling)	\$7
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COCKTAILS

1-FOR-1 SINGAPORE SLING

Handcrafted to order by in-house bartenders

Suntory Sui Gin, Cherry Brandy, Triple Sec, Benedictine DOM, Lemon, Pineapple, Bitters \$26

Red / White Sangria Wine, Spiced Rum, Orange Liqueur, Pineapple Juice and Lemon-Lime Soda	Glass \$16 Jug \$50	Mojito Rum, Lime Juice, Fresh Mint, Soda Water <i>Classic / Mango / Lychee / Passion Fruit</i>	\$16	Boozy Milkshakes <i>Spiced Rum + Vanilla Ice Cream / Vodka + Strawberry Ice Cream / Whiskey + Chocolate Ice Cream</i>	\$15
Spritz Limoncello or Aperol, Prosecco and Soda Water	Glass \$16 Jug \$50	Frozen / Shaken Margarita Tequila, Orange Liqueur, Lime Juice, Agave Nectar <i>Classic / Mango / Lychee / Passion Fruit</i>	\$16		
Sgroppino <i>Vodka, Prosecco, Sorbet (Lemon-Lime or Mango-Passion Fruit)</i>	Glass \$16 Jug \$50	Frozen / Shaken Daiquiri Rum, Lime Juice, Sugar <i>Classic / Mango / Lychee / Passion Fruit</i>	\$16		

BEERS

DRAUGHT BEERS

Tiger	Half-pint \$12 One-pint \$15 Tower \$72
Heineken Silver	Half-pint \$13 One-pint \$16 Tower \$72

BOTTLED / CANNED BEERS

Corona	\$13
Guinness Stout	\$14

BOTTLED CIDERS

Somersby Apple	\$13
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BUCKET OF 5 (MIX & MATCH)

Corona / Guinness Stout / Somersby	\$59
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SPIRITS

WHISKY

Johnnie Walker Black Label	Shot \$12 Bottle \$168
Glenfiddich 12YO	Shot \$15 Bottle \$208

RUM & TEQUILA

Bacardi Carta Blanca Rum	Shot \$11 Bottle \$138
Batanga Blanco Tequila	Shot \$11 Bottle \$158

VODKA

Żubrówka Biała	Shot \$11 Bottle \$138
Grey Goose	Shot \$13 Bottle \$188

GIN

Suntory Sui Gin	Shot \$11 Bottle \$138	Brass Lion Pahit Pink	Shot \$13 Bottle \$148	Brass Lion Pearl Jasmine	Shot \$13 Bottle \$148
Hendrick's	Shot \$13 Bottle \$188				

G&T CRAZE

GT1 Basil & Cucumber	GT6 Coconut & Pineapple	1 for \$14
GT2 Hibiscus & Lychee	GT7 Passionfruit & Orange	2 for \$24
GT3 Lemon Balm & Kiwi	GT8 Cinnamon & Mint	3 For \$30
GT4 Pink Pepper & Grapefruit	GT9 Honeycomb & Elderflower	
GT5 Lavender & Lime	GT10 Rosemary & Lemon	

WINES

CHAMPAGNE & SPARKLING

Telmont Réserve Brut Champagne France (Champagne)	Bottle \$140
Botter Prosecco DOC Italy (Veneto)	Glass \$13 Bottle \$74

WHITE

Castillo de Enériz Chardonnay Spain (Navarra)	Glass \$14 Bottle \$66
Oyster Bay Sauvignon Blanc New Zealand (Marlborough)	Glass \$15 Bottle \$70
Penfolds Koonunga Hill Autumn Riesling Australia (Barossa)	Glass \$16 Bottle \$74
Clarendelle, Inspired by Haut Brion Blanc France (Bordeaux)	Glass \$18 Bottle \$84

ROSÉ

Castillo de Enériz Rosado Spain (Navarra)	Glass \$14 Bottle \$66
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RED

Castillo de Enériz Tempranillo Tinto Spain (Navarra)	Glass \$14 Bottle \$66
San Martino Pinot Nero Italy (Veneto)	Glass \$15 Bottle \$70
Penfolds Koonunga Hill Shiraz Cabernet Australia (Barossa)	Glass \$16 Bottle \$74
Clarendelle, Inspired by Haut Brion Rouge France (Bordeaux)	Glass \$18 Bottle \$84

DESSERT

Perlino Scanavino Moscato d'Asti Italy (Piedmont)	Glass \$13 Bottle \$66
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