

THE COCONUT CLUB
椰子俱乐部
KELAB KELAPA
தேங்காய் கிளப்

SMALL PLATES

Appetiser Sampler 2 pieces each	28
Selection of 3 of our best snacks to start your meal: Kueh Pie Tee, Chicken Satay, Bakwan Jagung	
Kueh Pie Tee 4 pieces	14
Crispy top hat shells, braised vegetables, dried cuttlefish and prawns	
Winged Bean and Prawn Kerabu	12
Salad of winged bean, sugar snaps and French beans, sambal belacan and prawns	
Bakwan Jagung 3 pieces 	11
Fried corn fritters with tamarind ketchup	
Fruit Rojak	14
Seasonal fruit with sambal rojak, prawn crackers	
Chicken Satay 4 pieces	24
Chicken thigh and chicken tail skewers, peanut sauce	



GREENS

Gado Gado Salad 	16
Shredded vegetables, potatoes, hard-boiled eggs, tempeh chips, sesame peanut dressing	
Mixed Vegetable Curry 	18
Root Vegetables, bamboo shoots, tofu, coconut curry, served with jasmine rice	

Iga Bakar	58	Pan Roasted Barramundi Fillet	24
Chargrilled Australian Angus short rib, sambal hijau		Charcoal grilled barramundi served with tomato salad and sambal belimbing	
Beef Cheek Rendang	28	Sambal Squid	26
Dry curry of Australian beef cheek, braised in spices and coconut milk		Stir-fried fresh squid, sambal tumis, capsicums, chincalok shallot salad	
Signature Ayam Goreng Berempah 4 pieces	29	Mushroom Rendang 	18
Spiced fried organic chicken leg, crispy rempah crumbs, sambal air assam		Lion's Mane mushrooms braised in spices and coconut milk	
Ayam Bakar Madu 4 pieces	29	Sweet and Sour Eggplant 	14
Charcoal grilled honey-basted organic chicken leg, lemongrass, galangal, sambal tomato		Crispy eggplant fries in our special sauce, fresh pomelo	
Threadfin Fish Curry	32	Stir-fried Malabar Spinach 	12
Ikan Kurau, salted fish bone curry, pickled mustard greens		Garlic, mushroom sauce, almond flakes	

COMMUNAL

LOCAL FAVOURITES



CHICKEN

Ayam Goreng Berempah Nasi Lemak	22
Spiced fried organic chicken leg, crispy rempah crumbs	
Ayam Bakar Madu Nasi Lemak	23
Charcoal grilled honey-basted organic chicken leg, lemongrass, galangal, sambal tomato	



SEAFOOD

Singaporean Seafood Laksa	21
Rice noodles, spicy coconut broth, prawn, clams, beansprouts, laksa candlenut pesto	
Homemade Otah Nasi Lemak	17
Charcoal-grilled mackerel fish cake, herbs and spices, banana leaf	



BEEF

Beef Cheek Rendang Nasi Lemak	26
Dry curry of Australian beef cheek, braised in spices and coconut milk	
Wagyu Beef Roti John	24
Wagyu beef mince, spices, griddled egg on local-style French loaf	

DESSERTS

Kueh Sampler 6 pieces	16
3 types of Malay and Nonya kueh: Kueh Bingka, Kueh Salat, Kueh Kosui	
Chendol	10
Mung bean jelly, gula melaka, azuki beans, coconut milk, attap seed, shaved ice	
Mango Sago Pomelo	12
Mango puree, pomelo, sago pearls, sesame tuile, Apiary mango sorbet	
Goreng Pisang “Banana Split”	18
Fried bananas, Apiary dark chocolate, caramelized strawberry and coconut ice cream	
Pandan Chiffon Cake	14
Light, fluffy pandan cake, cold-pressed coconut milk, kaya custard, Apiary coconut ice cream	

COCKTAILS



Pandan Highball

Vodka, pandan, lime, soda.
Light, bright, built for our tropical heat
16



Singapore Sling

Gin, pineapple, cherry, spice.
Clean, clarified, and unmistakably local
19



The Coconut Club Daiquiri

Rum, lime, toasted coconut, passionfruit air.
Rich, tropical, and lightly lifted
19



Lemongrass Grapefruit Paloma

Tequila, grapefruit, lemongrass, soda.
Zesty, aromatic, gently bitter
18



Masala Chai Penicillin

Whisky, ginger, chai, citrus.
Warmly spiced, with a quiet, smoky finish
21

ALL PRICES ARE SUBJECT TO GST.
10% SERVICE CHARGE IS APPLICABLE FOR DINE IN.

WINES

Ask us for the full list of spirits

BUBBLES

Pizzolato Prosecco Brut 16 | 78

Glera / Veneto, Italy
Organic, vibrant and incredibly refreshing

Delamotte 148

Chardonnay / Pinot Noir / Pinot Meunier / Champagne, France
Balanced, fresh, with a mineral-driven finish

ROSÉ

Nimois Ni Toi, Costieres de Nimes Rosé 16 | 78

Chardonnay / Hunter Valley, Australia
Bright, citrus. A supple, rounded mid-palate

WHITE

Tyrell's Old Winery 15 | 68

Chardonnay / Hunter Valley, Australia
Aromatic peach, citrus. A clean, crisp finish

Gunderloch, Villa Riesling QBA 18 | 98

Riseling / Rheinhssen, Germany
Zesty, citrus. Persistent yet not overbearing

Moulin de Gassac 88

Sauvignon Blanc / Languedoc-Roussillon, France
Exotic peach, stone fruit. Effortless on the palate

Yalumba Y Series 88

Pinot Grigio / South Australia, Australia
Fresh pear juice, white flowers. Refreshing acidity.

RED

Tyrrell's Old Winery 15 | 68

Pinot Noir / Hunter Valley, Australia
Cherry, strawberry, earthy mushroom. Oaky finish

Franck Massard El Mago 18 | 98

Grenache / Terra Alta, Spain
Intense red fruit, spice. Broad, aromatic, and structured

Moulin de Gassac 88

Cabernet Sauvignon / Languedoc-Roussillon, France
Ripe pear, stewed berries, coffee. Focused yet tannic

SPIRITS

VODKA

Smirnoff Red 14

Grey Goose 16

Stoli Elit 17

GIN

Gordon's 14

Brass Lion Dry Gin 16

Hendrick's 18

RUM

Havana Club 3 Years 14

Baila Blanco 18

Baila Dark 18

TEQUILA

Don Julio Blanco 16

MEZCAL

Herencia de Sanchez 18

WHISKY

Kakubin 14

Bulleit Bourbon 16

BEER

Brewlander Freedom Lager Draught | pint 14

Brewlander Inception IPA Draught | pint 16

Asahi Black Kuronama Dark Lager can 12

ZERO-PROOF

Cloud Coffee

Coconut water, cold brew, gula melaka.
Creamy, caffeinated, and naturally sweet
9

Grapefruit Tea Cooler

Tie guan yin, grapefruit, citrus.
Floral, tangy, and refreshingly crisp
9

Frozen Soursop Margarita

Soursop, citrus.
Tangy, frosty, tropical and bright
10

Roselle Honey Tea

Roselle, basil, honey.
Tart, herbaceous, and soothingly sweet
8

The Coconut Cloud

Coconut flesh, coconut ice cream.
Rich, velvety, and indulgent
10

REFRESHERS

Fresh Coconut 10

Keto Lemonade 6

Coke / Coke Zero 6

Belu Still / Sparkling Water bottle 3

COFFEE & TEA TILL 5PM

Teh Tarik / Teh Halia 5

Pulled milk tea / Ginger tea with condensed milk

Kopi O / Kopi Kosong 5

Black coffee with sugar / Black coffee

Kopi / Kopi C 5

Black coffee with condensed milk /
Black coffee with sugar and evaporated milk

All Coffee & Tea — iced +1.5

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前菜

主厨精选 Appetiser Sampler 每种各2块	28
娘惹小金杯, 鸡肉沙爹, 香脆玉米炸饼	
娘惹小金杯 Kueh Pie Tee 4块	14
酥皮挞壳, 沙葛, 卷心菜, 干墨鱼, 虾, 自制辣椒酱	
四角豆沙拉 Winged Bean and Prawn Kerabu	12
搭配四角豆, 甜豆, 椰丝, 鲜虾及叁巴峇拉煎辣酱	
香脆玉米炸饼 Bakwan Jagung 3块	11
香脆玉米炸饼配咸蛋粉与罗望子番茄酱	
水果罗惹 Fruit Rojak	14
水果沙拉, 配罗惹酱与虾片	
鸡肉沙爹 Chicken Satay 4块	24
炭烤鸡肉和鸡尾串, 花生酱	



蔬菜

咖多咖多沙拉 Gado Gado Salad	16
沙拉配炸豆腐块, 卷心菜, 四季豆, 土豆, 蛋, 贝灵交饼干, 花生酱	
咖喱蔬菜饭 Mixed Vegetable Curry	18
椰浆炖根茎类蔬菜, 包菜和洋葱, 搭配香米饭	



鸡肉

招牌香料炸鸡椰浆饭 Ayam Goreng Berempah Nasi Lemak	22
香酥原生态鸡肉, 配脆皮香料屑	
蜜汁烤鸡椰浆饭 Ayam Bakar Madu Nasi Lemak	23
炭烤蜂蜜有机鸡腿, 配香茅、南姜及叁巴番茄酱	



海鲜

海鲜叻沙 Singaporean Seafood Laksa	21
米粉、香辣椰浆汤底、鲜虾、蛤蜊、豆芽, 叻沙石栗青酱	
乌达椰浆饭 Homemade Otah Nasi Lemak	17
木炭烧烤鲭鱼鱼饼, 搭配传统草药和香料, 包裹在香蕉叶中	



牛肉

任当牛肉椰浆饭 Beef Cheek Rendang Nasi Lemak	26
香料椰奶慢炖澳洲牛颊干咖喱	
和牛罗蒂约翰 Wagyu Beef Roti John	24
和牛肉碎配香料与鸡蛋, 夹于本地法式面包	

适合分享

香烤牛排骨 Iga Bakar	58	香煎澳洲金目鲈 Pan Roasted Barramundi Fillet	24
木炭烧烤慢煮澳大利亚安格斯牛仔骨, 青辣椒香料		炭烤金目鲈鱼柳, 配番茄沙拉与杨桃叁巴酱	
任当牛肉 Beef Cheek Rendang	28	叁峇苏东 Sambal Squid	26
香料椰奶慢炖澳洲牛颊干咖喱		苏东, 樱桃番茄, 叁巴酱, 青椒, 虾酱红葱头沙拉	
招牌香料炸鸡 Ayam Goreng Berempah 4块	29	仁当蘑菇 Mushroom Rendang	18
香料炸鸡配香脆香料碎与亚参叁巴酱		香辣椰浆炖猴头菇	
蜜汁烤鸡 Ayam Bakar Madu 4块	29	甜酸茄子 Sweet and Sour Eggplant	14
炭烤蜂蜜有机鸡腿, 配香茅、南姜及叁巴番茄酱		特制酱汁中烹饪茄子, 搭配芳香草药, 棕榈糖, 椰奶, 柚子	
马友鱼咖喱 Threadfin Fish Curry	32	帝皇苗 Stir-fried Malabar Spinach	12
马友鱼咸鱼骨咖喱, 配酸菜		蒜香蘑菇酱, 配杏仁片	

本地最爱

椰香米饭 4

香米饭 3

叁巴酱拼盘 9

甜点

点心拼盘 Kueh Sampler 6块	16
手工制作马来和娘惹点心 奶油木薯糕, 香兰椰浆糯米糕, 椰糖香兰糕	
煎蕊刨冰 Chendol	10
绿豆果冻, 棕榈糖, 椰奶, 淡奶, 小豆, 亚答种子, 椰子蓬	
楊枝甘露 Mango Sago Pomelo	12
芒果, 西米, 柚子, 拌以椰浆和淡奶, 椰子冰淇淋	
炸香蕉冰淇淋 Goreng Pisang“Banana Split”	18
炸香蕉、黑巧克力冰淇淋、焦糖草莓冰淇淋, 椰子冰淇淋	
香兰蛋糕 Pandan Chiffon Cake	14
轻盈松软的蛋糕, 香兰汁, 新鲜冷压椰浆, 椰子冰淇淋	

鸡尾酒



班兰高球 Pandan Highball

伏特加、班兰、青柠与苏打水。
轻盈清爽，为热带气候而调制

16



新加坡司令 Singapore Sling

琴酒、凤梨、樱桃与香料。
清澈顺口，带着在地风味

19



椰子俱乐部代基里 The Coconut Club Daiquiri

兰姆酒、青柠、烤椰子与百香果泡沫。
浓郁热带风味，口感轻盈有层次

19



香茅西柚帕洛玛 Lemongrass Grapefruit Paloma

龙舌兰、西柚、香茅与苏打水。
清新柑橘香气，带有淡淡微苦

18



马萨拉奶茶盘尼西林 Masala Chai Penicillin

威士忌、姜、香料奶茶与柑橘。
温暖辛香，尾韵带有淡淡烟熏气息

21

葡萄酒

气泡酒

Pizzolato Prosecco Brut

Glera / Veneto, Italy

Organic, vibrant and incredibly refreshing

Delamotte

Chardonnay / Pinot Noir / Pinot Meunier / Champagne, France

Balanced, fresh, with a mineral-driven finish

桃红葡萄酒

Nimois Ni Toi, Costieres de Nimes Rosé

Chardonnay / Hunter Valley, Australia

Bright, citrus. A supple, rounded mid-palate

白葡萄酒

Tyrell's Old Winery

Chardonnay / Hunter Valley, Australia

Aromatic peach, citrus. A clean, crisp finish

Gunderloch, Villa Riesling QBA

Riseling/ Rheinhssen, Germany

Zesty, citrus. Persistent yet not overbearing

Moulin de Gassac

Sauvignon Blanc / Languedoc-Roussillon, France

Exotic peach, stone fruit. Effortless on the palate

Yalumba Y Series

Pinot Grigio / South Australia, Australia

Fresh pear juice, white flowers. Refreshing acidity.

红葡萄酒

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Franck Massard El Mago

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Intense red fruit, spice. Broad, aromatic, and structured

Moulin de Gassac

Cabernet Sauvignon / Languedoc-Roussillon, France

Ripe pear, stewed berries, coffee. Focused yet tannic

烈酒

伏特加

Smirnoff Red

Grey Goose

Stoli Elit

金酒

Gordon's

Brass Lion Dry Gin

Hendrick's

朗姆酒

Havana Club 3 Years

Baila Blanco

Baila Dark

龙舌兰酒

Don Julio Blanco

梅斯卡尔酒

Herencia de Sanchez

威士忌

Kakubin

Bulleit Bourbon

啤酒

Brewlander Freedom Lager Draught | pint

Brewlander Inception IPA Draught | pint

Asahi Black Kuronama Dark Lager can

无酒精特调

云顶咖啡 Cloud Coffee

椰子水、冷萃咖啡与椰糖。
香浓顺滑，带有咖啡香气与天然甜味

9

西柚茶饮 Grapefruit Tea Cooler

铁观音、葡萄柚与柑橘。
花香馥郁，酸甜清爽，口感轻盈怡人

9

番荔枝冰沙玛格丽塔 Soursop Margarita

番荔枝与柑橘香气。
酸爽冰凉，洋溢热带风情，风味明亮活泼

10

洛神蜂蜜茶 Roselle Honey Tea

洛神花、罗勒与蜂蜜。
微酸草本，甜润柔和，令人舒畅

8

椰云 The Coconut Cloud

椰肉与椰子冰淇淋
浓郁丝滑，口感绵密，奢享满足

10

清爽饮品

Fresh Coconut 10

Keto Lemonade 6

Coke / Coke Zero 6

Belu Still / Sparkling Water bottle 3

本地咖啡与茶 供应至下午5点

拉茶 Teh Tarik / 姜茶 Teh Halia 5

拉制奶茶 / 炼奶姜茶

咖啡乌 Kopi O / 无糖咖啡乌 Kopi Kosong 5

加糖无奶黑咖啡 / 无糖无奶黑咖啡

炼奶咖啡 Kopi / 淡奶咖啡 Kopi C 5

炼奶咖啡 / 加糖淡奶咖啡

咖啡与茶饮一冰+1.5

所有价格均需另加消费税（GST）。

堂食需加收10%服务费。敬请注意，本店仅接受无现金支付。