THE TAVERN

SINCE 1971

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COLD STARTERS

GREEK STYLE LOBSTER SALAD
half lobster, capsicum, roma tomato
pickled cucumber, avocado,
lemon dressing, cocktail sauce
24.05

APPLE-WOOD SMOKED SCOTTISH SALMON
horseradish crème, capers,
pickled shallot, gherkins, toast
19.80

GREEK STYLE & PORTOBELLO SALAD
portobello mushroom, capsicum
roma tomato, pickled cucumber, avocado
lemon dressing
16.35

Greek Style Lobster Salad

Tanglin Caesar Salad

AVOCADO PRAWN SALAD
tiger prawn, mango salsa, garden salad,
thousand island dressing
13.40

TANGLIN CAESAR SALAD
aged parma ham, semi-dried tomato,
caesar dressing, farm eggs
12.95

COBB SALAD
sous-vide chicken breast, avocado,
baby romaine lettuce, farm eggs,
roma tomato, feta cheese, pickled shallot
12.90

vegetarian option without chicken & egg
9.50

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COLD STARTERS


Freshly Shucked Oysters

FRESHLY SHUCKED OYSTERS
shallot vinaigrette, lemon wedges,
tabasco sauce
½ DOZEN 30.55
A DOZEN 56.65

ADD-ONS:
parma ham (40g) **8.80**
shrimps (100g) **6.80**
smoked salmon (50g) **6.60**
sous-vide chicken breast (100g) **3.30**
portobello mushroom (80g) **3.30**
roasted pumpkin (120g) **2.75**


Mediterranean Grilled Chicken Kebab Salad

ROASTED AUBERGINE WITH TZATZIKI
japanese cucumber, roma tomato
dukkah spices, lemon wedge
11.90


Sashimi Platter

SASHIMI PLATTER (150GM)
norwegian salmon, yellow fin tuna,
hamachi, soy sauce, wasabi, pink ginger
25.90

MEDITERRANEAN GRILLED CHICKEN KEBAB SALAD
lettuce, japanese cucumber, black olive
tomato salsa, lemon wedges, red cabbage
baharat spice, blue cheese dressing
22.90

SALAD
All-You-Can Eat | No Sharing
Lunch: 12 noon to 2.30pm
Dinner: 6.00pm to 10.00pm
Price: $18.55

VEGETARIAN NEW & CLASSICS

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HOT STARTERS

OYSTER FLORENTINE
baked oyster, spinach, aged parmesan
33.00

GAMBAS AL AJILLO & SPANISH OCTOPUS
tomato salsa, gherkin, chimichurri sauce
20.70

ESCARGOT BOURGUIGNON (6)
garlic herb butter
15.95

FRIED CHICKEN WINGS (6)
contain prawn paste in marination
french fries, thai chilli dressing
12.40

CHICKEN | LAMB | BEEF SATAY (6)
rice cubes, cucumber, spicy peanut sauce
9.80

THAI FISH CAKES (6)
thai sweet chilli sauce
9.35

BURGER

TANGLIN ANGUS CHEESEBURGER
grilled bacon, tomato, mayonnaise, gherkin,
cheese, potato wedges, salad,
caramelised onion,
medium well | well done
15.95

Tanglin Angus Cheeseburger

SOUP

SEAFOOD CHOWDER
USA scallop, clams, tiger prawns,
root vegetables
11.30

MULLIGATAWNY SOUP
lemon wedge, fried shallot
8.95

CREAM OF WILD MUSHROOM
truffle oil, chives
9.35

CLASSIC FRENCH ONION SOUP
gratin with aged gruyère cheese
9.35


Classic French Onion Soup

PLANT-BASED IMPOSSIBLE BURGER
plant-based patty, cheese, tomato,
salad, french fries
19.50

CLASSIC CHICKEN BURGER
grilled chicken thigh, tomato, french fries,
garden salad with balsamic dressing
14.15

ADD-ONS:
angus beef patty 8.80
grilled chicken thigh 6.60
portobello mushroom 3.30
smoked bacon 2.20

VEGETARIAN

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JAPANESE WAGYU

MIYAZAKI WAGYU STRIPLOIN A5 (280GM) 188.00

MIYAZAKI WAGYU RIBEYE A5 (280GM) 188.00

Both comes with
potato gratin, grilled asparagus,
sauteed mushroom, cherry vine tomato
maldon sea salt, wasabi, garlic chips


Miyazaki Wagyu

STEAK & WAGON

STEAK (BLACK ANGUS BEEF)

SIRLOIN (250G)-ARGENTINA
41.80

RIBEYE (250G)-AUSTRALIA
41.80

TENDERLOIN (180G)-NEW ZEALAND
37.40

CHOICE OF TWO SIDES
roast potato | baked potato
mashed potato | gratin potato | fries
vegetable medley | garden salad with
balsamic dressing

CHOICE OF ONE SAUCE
brown sauce | black pepper sauce
mushroom sauce | béarnaise sauce

WAGON (USDA CERTIFIED PRIME RIB BEEF, FROM USA)

*small cut (150g)	27.40
ladies cut (240g)	40.95
gents cut (350g)	54.95

* served with garden salad and balsamic dressing only

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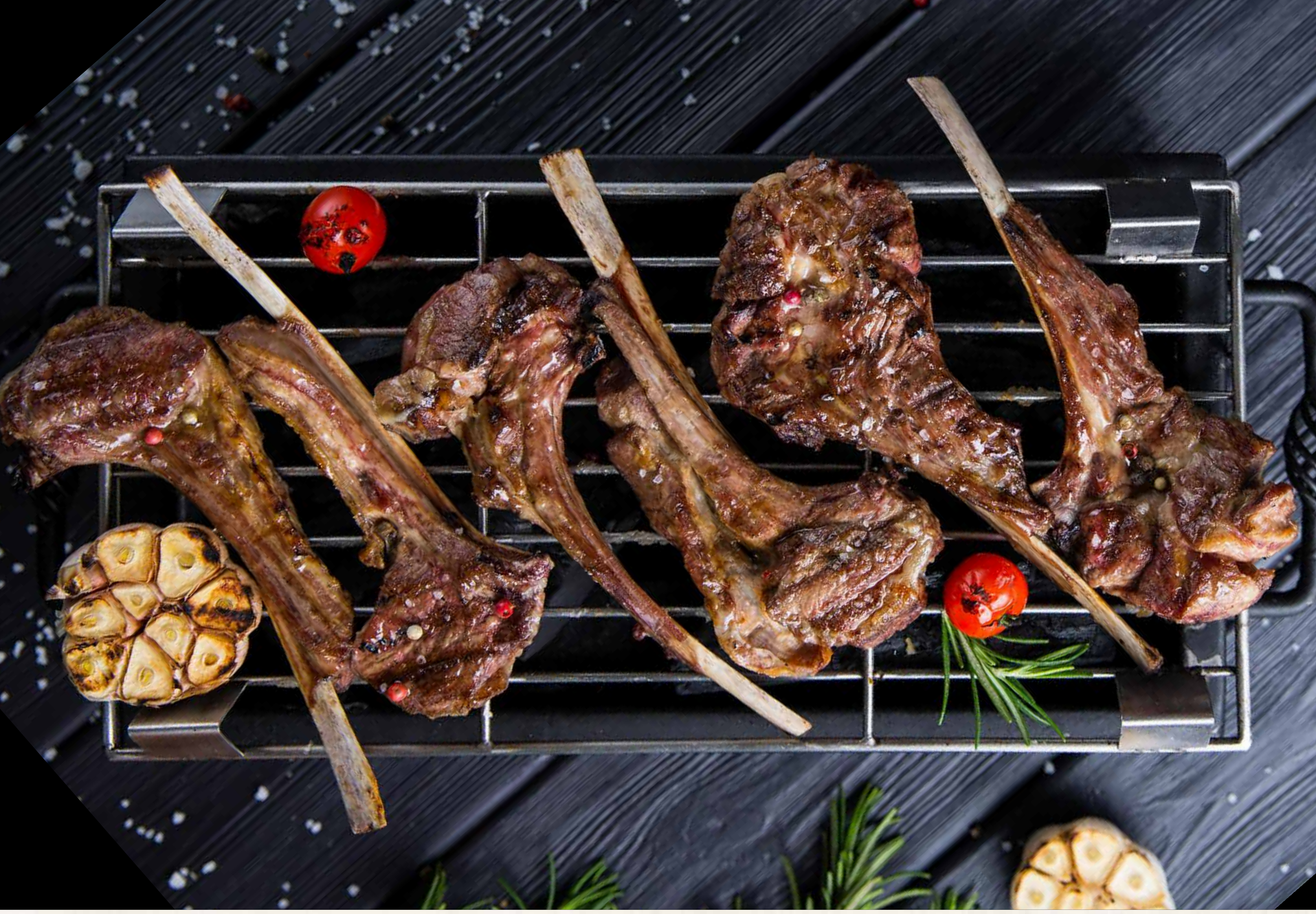

MAIN COURSES

HERB ROASTED RACK OF LAMB, FROM SOUTHERN AUSTRALIA (4 BONE)
grilled USA asparagus, roasted garlic, roma tomato, mashed potato and brown gravy
40.95

CONFIT DUCK LEG, FROM PERIGORD REGION, FRANCE
balsamic glaze sauce, cherry tomato, cucumber and beet salad, mashed potato
26.00

TANGLIN CLASSIC OXTAIL STEW
carrot, green peas, mashed potato
20.75

STEAK & MUSHROOM PIE
served with puff pastry, mashed potato and assorted vegetables
18.15

ROASTED CAULIFLOWER STEAK
tossed spinach, gluten free sourdough, aged balsamic dressing
14.90

SHEPHERD'S PIE
minced lamb meat, mashed potato, assorted vegetables
14.70

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PAN-SEARED BARRAMUNDI FILLET, FROM TAIWAN
mashed potato, seasonal vegetables,
white wine cream sauce
32.00

KING SALMON STEAK, FROM NORWAY (180G)
mashed potato, seasonal vegetables,
white wine cream sauce
29.55

TANGLIN FISH & CHIPS (160G)
baby snapper, coleslaw, mashed peas,
homemade tartar sauce,
battered | breaded | grilled
14.60

ROASTED BLACK COD FILLET, FROM ALASKA (180G)
mashed potato, seasonal vegetables,
white wine cream sauce
39.85

King Salmon Steak, From Norway

HANDMADE PIZZA

CAPRICCIOSA
parma ham, artichokes, olives,
spinach, mozzarella
18.15

SICILIANO
italian sausage, bell peppers, onions, tomato
18.15

QUATTRO FORMAGGI
parmesan, mozzarella, gorgonzola,
romano cheese
18.15

MARGHERITA
sweet basil, extra virgin olive oil,
romano cheese
14.85

DIY
14.70

CHOICE OF CONDIMENTS
mushroom, bacon, bell pepper,
jalapeños, tuna, ham, onion
pepperoni, black olives, pineapple
1.85 Each

VEGETARIAN

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PASTAS

BACON CARBONARA
18.55

BEEF BOLOGNESE
17.45

PUMPKIN & SPINACH LASAGNE
bechamel sauce, tomato sauce
15.90

AGLIO OLIO
red chilli, sliced garlic
10.85

ARRABIATA
spicy tomato sauce
10.85

CHOICE OF PASTA
spaghetti
penne
fettuccine
gluten-free penne

ADD-ONS:
sous-vide chicken breast (100g) **3.30**
shrimps (100g) **6.80**
portobello mushroom **3.30**

SIDES

SAUTÉED WILD MUSHROOM
garlic
8.80

SAUTÉED BABY SPINACH
garlic 5.85
cream 8.25

FRENCH FRIES
plain 5.60
cheese 7.40
truffle oil 8.50

BRUSSELS SPROUT
garlic
5.60

STEAMED BABY KAI LAN
5.60

STEAMED BROCCOLI
5.60

CAJUN WEDGES
5.60

MASHED POTATO
5.50

BAKED POTATO WITH CONDIMENTS
5.50

YORKSHIRE PUDDING
2.85

STEAMED BROWN RICE
2.20

STEAMED JASMINE RICE
1.10

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Hainanese Chicken Rice with Condiments

THE ASIAN

STEAMED BLACK COD CUBE
hong kong style soya sauce,
baby kai lan, jasmine rice
28.60

SWEET & SOUR PRAWN
prawn, cucumber, white onion,
green capsicum, tomato, pineapple,
jasmine rice
16.25

CURRY CHICKEN
mango chutney, potato, papadum
pickles, jasmine rice
15.55

MALAYSIAN STYLE HOKKIEN MEE
braised yellow flat noodle, tiger prawn,
sliced pork, pork lard, choy sum
14.70

FRIED PENANG KWAY TEOW
chinese waxed sausage, fish cake,
tiger prawn, bean sprouts, ku chye
14.25

THIN BEE HOON FISH SOUP
sliced grouper fillet, choy sum, tomato,
tofu, seaweed
clear soup | milky soup
14.25

WAGYU BEEF
KWAY TEOW | THIN BEE HOON
sliced australian wagyu beef, choy sum,
bean sprouts
dry | gravy | soup
14.25

SEAFOOD
KWAY TEOW | THIN BEE HOON
tiger prawn, fish cake,
sliced grouper fillet, choy sum
dry | gravy | soup
14.25

SEAFOOD FRIED RICE
canadian scallop, tiger prawn, fish cake,
squid, scallion, flying fish roe
14.00

SWEET & SOUR PORK
pork shoulder, cucumber, white onion,
green capsicum, tomato, pineapple,
jasmine rice
14.05

HAINANESE CHICKEN RICE WITH CONDIMENTS
drumstick | breast meat
13.50

Sweet & Sour Pork

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DESSERTS

AGED CHEESE BOARD
kikorangi, tête de moine, aged cheddar, brie, stilton blue, vegetable sticks, dried fruits, quince paste, cracker, grapes
19.45

PANDAN & COCONUT CAKE
gula melaka, coconut ice cream
12.90

BANANA SPLIT
vanilla, chocolate, strawberry ice cream
10.45


Crêpes Suzette & Grand Marnier

BREAD & BUTTER PUDDING
warm vanilla sauce
9.35

CHERRIES JUBILEE
cherry brandy, vanilla ice cream
9.35

ASSORTED FRUIT PLATTER
9.35

CRÊPES SUZETTE & GRAND MARNIER
choice of single scoop of ice cream
vanilla | chocolate | strawberry
9.10


Pandan & Coconut Cake

CRÈME BRÛLÉE
flavoured with grand marnier
8.80

SPICED GRANNY SMITH APPLE PIE
choice of single scoop of ice cream
vanilla | chocolate | strawberry
8.45

Add on ice cream per scoop
2.85

SORBET
lychee | lemon | soursop | mandarin yuzu
4.60 *per scoop*

HAAGEN DAZS ICE CREAM
belgium chocolate | cookies and cream
macadamia nut | caramel biscuit | strawberry
4.95 *per cup(100ml)*


Chocolate Lava Cake

CHOCOLATE LAVA CAKE
single scoop of vanilla ice cream
10.95

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VEGETARIAN A LA CARTE MENU

COLD STARTERS

GREEK STYLE & PORTOBELLO SALAD
portobello mushroom, capsicum, roma tomato,
feta cheese, pickled cucumber, avocado
lemon dressing
16.35


Greek Style & Portobello Salad

TANGLIN CAESAR SALAD
semi-dried tomato, caesar dressing,
farm eggs, crispy baguette
12.95

STUFFED AVOCADO SALAD
mango salsa, garden salad,
beetroot marmalade, thousand island dressing
12.40

COBB SALAD
avocado, baby romaine lettuce,
roma tomato, feta cheese, pickled shallot
9.50

ROASTED AUBERGINE WITH TZATZIKI
japanese cucumber, roma tomato
dukkah spices, lemon wedge
11.90

ADD-ONS:
feta Cheese +**3.50**
portobello mushroom (80g) +**3.30**
roasted pumpkin (120g) +**2.75**
half avocado +**2.20**
cherry tomato +**2.00**
bell pepper +**1.85**
hard-boiled egg (1pcs) +**1.40**

HOT STARTERS & SOUP

BAKED MONT DO'R CHEESE
rosemary, garlic, bread chips
18.90

CREAM OF WILD MUSHROOM
truffle oil, chives
9.35

FRIED CAULIFLOWER WITH INDIAN SPICE
mint chutney | lemon wedge
9.00

MULLIGATAWNY SOUP
lemon wedge, fried shallot
8.95

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VEGETARIAN A LA CARTE MENU

BURGER & TOAST

PLANT-BASED IMPOSSIBLE BURGER
plant-based patty, cheese, tomato, salad, french fries
19.50

ADD-ONS:
portobello mushroom +3.30
Fried egg (1pcs) +1.40

CLUB SANDWICH
egg, lettuce, avocado, tomato, semi-dried tomato, chips, coleslaw, salad, aioli
10.90

CHEESE TOAST
chips, coleslaw, salad
7.50

HANDMADE PIZZA

QUATTRO FORMAGGI
parmesan, mozzarella, gorgonzola, romano cheese
18.15

BIANCA AI FUNGHI
parmesan cheese, gruyere, mushroom, shimeji, white sauce, rosemary, rocket leaf
15.50

MARGHERITA
sweet basil, extra virgin olive oil, romano cheese
14.85

DIY PIZZA
14.70

CHOICE OF CONDIMENTS

mushroom, bell pepper, jalapeños, onion, spinach, black olives, pineapple, artichokes
1.85 Each

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VEGETARIAN A LA CARTE MENU

PASTAS & MAINS

CARBONARA WITH FOREST MUSHROOM
18.55

PUMPKIN & SPINACH LASAGNE
bechamel sauce, tomato sauce
15.90

ROASTED CAULIFLOWER
tossed spinach, gluten free sourdough,
parmesan cheese, aged balsamic dressing
14.90

VEGAN CHICKPEA TIKKA MASALA
coconut milk, carrot, green peas, tomato,
coriander, ginger, spices,
served with gluten free sourdough
and papadum
13.90

Aglio Olio
red chilli, sliced garlic
10.85

ARRABIATA
spicy tomato sauce
10.85

COICE OF PASTA
spaghetti
penne
fettuccine
gluten-free penne

ADD-ONS:
portobello mushroom +3.30
cherry tomato +2.00
baby spinach +1.85
black olive +1.85

Claypot Assorted Vegetables with Tofu

THE ASIAN

CLAYPOT ASSORTED VEGETABLES WITH TOFU
carrot, broccoli, enoki mushroom,
long cabbage, kailan, egg tofu, jasmine rice
12.90

FRIED RICE
egg, scallion, assorted mushroom,
carrot, green pea
12.60

KWAY TEOW | THIN BEE HOON
assorted mushroom, choy sum, carrot,
long cabbage
dry | gravy | soup
12.60

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GLUTEN-FREE A LA CARTE MENU

COLD STARTERS

AVOCADO PRAWN SALAD
tiger prawn, mango salsa, garden salad,
thousand island dressing
13.40

GREEK STYLE LOBSTER SALAD
half lobster, capsicum, roma tomato,
pickled cucumber, avocado, lemon dressing,
thousand island dressing
24.05

STUFFED AVOCADO SALAD
mango salsa, garden salad,
beetroot marmalade, thousand island dressing
12.40

ADD-ONS:
feta cheese +3.50
portobello mushroom (80g) +3.30
roasted pumpkin (120g) +2.75
half avocado +2.20
cherry tomato +2.00
bell pepper +1.85
hard-boiled egg (1pcs) +1.40

Stuffed Avocado Salad

HOT STARTERS & SOUP

ESCARGOT BOURGUIGNON (6)
garlic herb butter
15.95

BHUNA GOSHT
dry mutton, indian spices
13.90

MULLIGATAWNY SOUP
lemon wedge, fried shallot
8.95

SANDWICHES

CHICKEN SANDWICH
gluten-free sourdough,
gluten-free tortilla chips, coleslaw, salad
9.90

BEEF SANDWICH
gluten-free sourdough,
gluten-free tortilla chips, coleslaw, salad
10.80

EGG SANDWICH
gluten-free sourdough,
gluten-free tortilla chips, coleslaw, salad
8.80

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GLUTEN-FREE A LA CARTE MENU

PASTAS & MAINS

CHICKPEA TIKKA MASALA
coconut milk, carrot, green peas, tomato, coriander, ginger, spices, served with gluten free sourdough and papadum
13.90

BACON CARBONARA
18.55

AGLIO OLIO
red chilli, sliced garlic
10.85

CHOICE OF PASTA
gluten-free spaghetti
gluten-free penne

BLACK ANGUS BEEF FROM AUSTRALIA, NEW ZEALAND, ARGENTINA

SIRLOIN (250G)-ARGENTINA
41.80

TENDERLOIN (180G)-NEW ZEALAND
37.40

RIBEYE (250G)-AUSTRALIA
41.80

CHOICE OF TWO SIDES
baked potato | vegetable medley | garden salad with balsamic dressing

CHOICE OF ONE SAUCE
béarnaise sauce

HANDMADE PIZZA (GLUTEN-FREE BASE)

CAPRICCIOSA
parma ham, artichokes, olives, spinach, mozzarella
30.75

MARGHERITA
sweet basil, extra virgin olive oil, romano cheese
25.45

QUATTRO FORMAGGI
parmesan, mozzarella, gorgonzola, romano cheese
30.75

DIY PIZZA - 21.50
CHOICE OF CONDIMENTS
mushroom, bell pepper, jalapeños, onion, spinach, black olives, pineapple, artichokes
1.85 Each

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GLUTEN-FREE A LA CARTE MENU

THE ASIAN

STEAMED BLACK COD CUBE
gluten-free soya sauce, baby kai lan,
jasmine rice
28.60

FRIED RICE
egg, scallion, assorted mushroom,
carrot, green pea
12.60

KWAY TEOW | THIN BEE HOON
assorted mushroom, choy sum, carrot,
long cabbage
dry
12.60

DESSERTS

Gluten-free Cheese Board

GLUTEN-FREE CHEESE BOARD
kikorangi, tête de moine, aged cheddar, brie,
stilton blue, vegetable sticks, dried fruits,
quince paste, gluten-free cracker, grapes, nuts
26.90

CRÈME BRÛLÉE
flavoured with Grand Marnier
8.80

ASSORTED FRUIT PLATTER
9.35

SORBET
lychee | lemon | soursop | mandarin yuzu
4.50 per scoop

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