



Indulge in a new dining experience at The 2nd Floor – two distinct menus celebrating the finest Eastern and Western flavors. Helmed by Michelin-starred chefs Kenny Ong and Lewis Barker, this transformation brings together the best of both culinary worlds under one roof.

## CHINESE MENU

### CHEF KENNY'S SPECIALS

**FRIED PRAWNS IN BI-FENG STYLE 36**  **NEW**  
Fresh tiger prawns with fried garlic, black beans & dried chili

**CLAYPOT SLICED BEEF 36**  **NEW**  
Served with satay sauce & enoki mushroom

**HOT PLATE IBERICO PORK 36**  **NEW**  
With teriyaki sauce

**BRAISED BOSTON LOBSTER 88**   **NEW**  
With egg noodles & ginger onion sauce

**BRAISED STICHOPODIDAE SEA CUCUMBER 48**   **NEW**  
With minced meat, abalone sauce & dried shrimp roe

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free



## APPETIZERS

**POACHED CHICKEN WITH MALA SAUCE** 12 🐣🐠 **NEW**  
With mala sauce

**SHREDDED JELLY FISH WITH CHICKEN** 12 🐣🐠 **NEW**  
With sesame dressing

**MALA MIXED VEGETABLES** 12 🌱🐣 **NEW**  
Black fungus, green beans, cucumber, bean curd skin & peanuts in spicy sauce

**THAI STYLE GREEN MANGO SALAD** 12 🌱🐣 **NEW**  
Green mangoes, onions, cucumber, chili, crispy bean curd skin  
& cashew nuts in Thai sauce

**DEEP-FRIED DICED BEAN CURD** 12 🌱🥚  
With salt & pepper

🥛 Dairy   🥚 Eggs   🐷 Pork   🐠 Shellfish   🌱 Vegetarian   🥜 Nuts   🍷 Gluten-free



## ROASTED DELIGHTS

### PEKING DUCK Half 48 | Whole 90



*(Available for dinner only)*

Please select a preparation method for the second course

- Wok-fried diced assorted vegetables wrapped with lettuce
- Wok-fried with ginger & spring onion
- Braised ee-fu noodles with mushrooms
- Chopped in Chinese style (deboned)

### ROAST SUCKLING PIG 378



*Pre-order (three days advance order required)*

- Salt & pepper
- Braised with ee-fu noodles
- Sautéed minced meat with lettuce

### ROAST PORK BELLY 19



### ROAST IBERICO PORK CHAR SIEW 28 / 42 / 56



Dairy

Eggs

Pork

Shellfish

Vegetarian

Nuts

Gluten-free



SOUPS

**DOUBLE-BOILED SOUP OF THE DAY** 15   
Boiled with pork ribs & vegetables

**BRAISED FISH MAW SOUP** 21   
With dried seafood

**DOUBLE-BOILED CHICKEN SOUP** 38   **NEW**  
With abalone, fish maw, cordyceps, sea whelk & dried scallops

**HOT & SOUR FISH MAW SEAFOOD SOUP** 16   
Prawns, black fungus, mushrooms & silken tofu

 Dairy    Eggs    Pork    Shellfish    Vegetarian    Nuts    Gluten-free



## FROM THE LAND

### SWEET & SOUR KUROBUTA PORK

With fresh fruits

26 / 39 / 52 ©🐷 **NEW**

### PEKING STYLE WOK-FRIED PORK RIBS IN SWEET VINEGAR SAUCE

26 / 39 / 52 🐷 **NEW**

### SAN BEI STYLE CHICKEN CUBES

With ginger, garlic, tomatoes, Thai basil & spring onion in claypot

24 / 36 / 48 🍲

### STIR-FRIED CHICKEN

With dried chili & cashew nuts

24 / 36 / 48 🍲🥜

### PAN-FRIED WAGYU BEEF CUBES

With teriyaki sauce & crispy garlic

250gm 98 / 375gm 146 / 500gm 196 🍲 **NEW**

### SAUTÉED GRASS-FED BEEF CUBES

With capsicums in black pepper sauce

38 / 57 / 76 🍲 **NEW**

### VIETNAMESE STYLE BEEF CUBES

With mushrooms, onions & Thai basil

38 / 57 / 76 🍲🍲

🥛 Dairy    © Eggs    🐷 Pork    🍲 Shellfish    🌿 Vegetarian    🥜 Nuts    Ⓜ️ Gluten-free



## FROM THE SEA

**WOK-FRIED AUSTRALIAN SCALLOPS** 6pcs 40 / 9pcs 60 / 12pcs 80   **NEW**  
With asparagus in X.O. sauce

**STEAMED ATLANTIC COD FISH FILLET** 26  **NEW**  
With minced garlic & soya sauce

**CRISPY GROUPE FISH FILLET** 32 / 48 / 64   
With Thai mango salad

**THE AMERICAN CLUB SIGNATURE WASABI PRAWNS** 38 / 57 / 76     
With fruit salad & tobiko

## FRESH FROM THE TANK

**MARBLE GOBY 'SOON HOCK'**  **Market price**

Choice of preparation:

- Steamed with superior soya sauce
- Deep-fried with superior soya sauce

**LIVE BOSTON LOBSTER 600GM**  **Market price**

Choice of preparation:

- Steamed with egg white and soya sauce
- Singapore chili crab style

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free



## VEGETABLES & BEAN CURD

### SAUTÉED STRING BEANS 23 / 33 / 46 🍲

With minced pork

### BRAISED EGGPLANT & MINCED PORK 23 / 33 / 46 🍲

In Szechuan hot bean sauce

### SZECHUAN STYLE BRAISED TOFU WITH MINCED PORK & MUSHROOMS 23 / 33 / 46 🍲

### BRAISED HOMEMADE BEAN CURD

### & ASSORTED MUSHROOMS 24 / 36 / 48 🍲 NEW

In conpoy sauce & wolfberries

### SAUTÉED SEASONAL VEGETABLES 21 / 31 / 42 🍲

With minced garlic

Choice of seasonal vegetables:

- Hong Kong kai lan
- Broccoli
- Asparagus
- Hong Kong baby “bai cai”
- Hong Kong “chye sim”
- Chinese baby spinach

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free



## VEGETARIAN

### DOUBLE-BOILED CHINESE VEGETABLES SOUP 12

Bamboo pith & morel mushrooms in a vegetable broth

### SZECHUAN HOT & SOUR SOUP 12

Black fungus, mushrooms, bamboo shoots & silken tofu

### WOK-FRIED STRING BEANS 21 / 31 / 42

Cooked in Szechuan style

### SZECHUAN STYLE BRAISED BEAN CURD 21 / 31 / 42

In hot bean chili sauce

### SZECHUAN STYLE BRAISED EGGPLANT 23 / 33 / 46

In hot bean chili sauce

### SZECHUAN-STYLE “GONG BAO” MOCK CHICKEN 24 / 36 / 48

With cashew nuts

### SAUTÉED MIXED MUSHROOMS, LILY BULBS, GINGKO NUTS & ASPARAGUS 26 NEW

With truffle sauce in pumpkin shell

### BRAISED EE-FU NOODLES 24 / 36 / 48 NEW

Served with assorted mushrooms & truffle sauce


### VEGETARIAN FRIED RICE 22 / 32 / 42

With assorted vegetables & mushrooms (brown and white rice)

 Dairy

 Eggs

 Pork

 Shellfish

 Vegetarian

 Nuts

 Gluten-free



## RICE & NOODLES

### BRAISED WHITE BEE HOON 42 / 63 / 84 ©🐚

With crab meat

### CRABMEAT FRIED RICE 33 / 49 / 66 ©🐚 NEW

With homemade X.O. sauce

### MAINE LOBSTER IN POACHED RICE 🐚

Served in a claypot with Japanese dried scallops, mushrooms & vegetables

**48** Half lobster (serves two persons)

**90** Whole lobster (serves four persons)

### WOK-FRIED HOR FUN 32 / 48 / 64 ©🐚

With prawns in silky egg sauce

### EGG FRIED RICE (S) 20 / (M) 30 / (L) 40 ©

Free range eggs & short grain rice

🥛 Dairy   © Eggs   🐷 Pork   🐚 Shellfish   🌱 Vegetarian   🥜 Nuts   Ⓜ️ Gluten-free









## WESTERN MENU

### CHEF LEWIS' SPECIALS

#### APPETIZERS

**CHICKEN LIVER PARFAIT 19**   **NEW**

Served with red onion marmalade & grilled sourdough

**MARINATED BURATTA 23**  **NEW**

Heirloom tomatoes, basil & hickory smoked balsamic vinegar sauce

#### MAINS

**ROASTED BONE-IN PORK RACK 58**   **NEW**

Apple & onion condiment with yellow mustard seed jus

**CONFIT DUCK LEG 58** **NEW**

Served with butterbean cassoulet & violet artichokes

**TSF BEEF WELLINGTON 68**  **NEW**

Served with creamed potatoes, caramelized shallots & red wine jus

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free



## APPETIZERS

### TRADITIONAL SHRIMP COCKTAIL 29 **NEW**

Cocktail sauce, lettuce & lemon

### CLASSIC OYSTERS ROCKEFELLER 28 **NEW**

Creamy spinach, cheeses & bacon

### BAKED CRAB CAKE 25 **NEW**

Preserved lemon & remoulade

### ARUGULA SALAD 19

Avocado, tomatoes, candied walnut & balsamic vinaigrette

### THE AMERICAN CLUB CAESAR SALAD 16

Baby romaine lettuce, sous-vide whole egg, bacon, crouton & grated grana padano

Add smoked salmon 6 

### ROASTED BUTTERNUT PUMPKIN WITH BRIE TARTLET 22

Served with grated macadamia nuts, mixed leaves, red radish  
& pomegranate molasses



## SOUPS

### COGNAC LOBSTER BISQUE 21

Served with lobster knuckle & chives

### ONION SOUP 21 (contains alcohol) **NEW**

Served with cheddar cheese & toast

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free



## FROM THE GRILL

### THE 2ND FLOOR SIGNATURE AUSTRALIAN 150 DAYS GRAIN-FED BEEF TOMAHAWK (SERVES TWO PERSONS) 182

*(Available for dinner only)*

Marinated with The 2nd Floor signature marinade & herb rub, served with truffle fries, char-grilled asparagus, vine cherry tomatoes & mushroom cream sauce

### ROSEMARY GRILLED USDA PRIME

#### ANGUS RIB EYE 300GM 85

Served with whipped potatoes, grilled baby carrots, green peas, cherry tomatoes & mushroom brown sauce

### GRILLED USDA BEEF TENDERLOIN 227GM

#### 85

Served with whipped potatoes, sautéed ratatouille vegetables, cherry tomatoes & port wine sauce

### GRILLED WAGYU BEEF HANGER STEAK

#### 55

Served with gratin potatoes, asparagus, Dijon mustard & port wine sauce

### GARLIC ROSEMARY GRILLED RACK OF LAMB

#### 70

Served with whipped potatoes, sautéed ratatouille, cherry tomatoes, black olives & anchovy sauce

### SEARED CORN-FED YELLOW CHICKEN BREAST

#### 35

Served with gratin potatoes, wilted sweet corn, asparagus & pink pepper yuzu glaze

### PAN-SEARED SCOTTISH SALMON

#### 54

Served with green lentil ragout, chorizo sausage confit, wilted baby spinach with garlic & red wine sauce

### PAN-ROASTED CHILEAN SEA BASS 48

Garlic fingerling potatoes, baby spinach with lemon zest, mushrooms & lobster cream sauce

### BAKED HALF CHOPPED BOSTON LOBSTER

#### WITH CHEDDAR SAUCE 63

Served with creamy risotto, asparagus & chorizo sausage confit

### GARLIC PRAWN WITH TAGLIATELLE IN POMODORO SAUCE & GRATED PARMESAN

#### 32

Garlic fingerling potatoes, baby spinach with lemon zest, mushroom & lobster cream sauce

## SIDE DISHES








### CREAMED SPINACH 12

### SAUTÉED BROCCOLI WITH GARLIC & GRILLED BEETROOT 12

### CHEESY WHIPPED POTATOES WITH BACON BITS 12

### SAUTÉED ASSORTED MUSHROOMS WITH GARLIC BUTTER & PARSLEY 12

### PARMESAN TRUFFLE FRIES 12

 Dairy  Eggs  Pork  Shellfish  Vegetarian  Nuts  Gluten-free



## VEGETARIAN

**WESTERN SOUP OF THE DAY** 15  

**FOREST MUSHROOM RISOTTO** 32  

Braised button mushrooms, reggiano cheese & sage

**ALFREDO STYLE FRESH MUSHROOM RAVIOLI  
WITH BABY SPINACH, PORCINI & GRATED  
PARMESAN** 36    **NEW**

**SWEET CORN SOUP WITH ASPARAGUS** 12 

 Dairy

 Eggs

 Pork

 Shellfish

 Vegetarian

 Nuts

 Gluten-free