



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



SIGNATURE KUROBUTA 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 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 GROUPEL 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

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 Ⓜ️ GF Gluten-free





WESTERN MENU

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 42   **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

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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, 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

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

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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