The Coastal Settlement is a casual dining restaurant, café and bar, surrounded by lush trees, shrubs and green fields; you can even take a peek of the sea while dining. Occasionally, you can chance upon a cruise ship sailing by and the hornbills cackling in their flights!

Come as comfortable as you wish to be!

Completed with vintage decor and plush sofas, this is the perfect lounge to chill at!
## FOOD

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>WILD MUSHROOM SOUP (V)</strong></td>
<td>15</td>
<td>shitake, button mushroom, portobello, porcini, cream, thyme, truffle oil, chive, artisanal toast</td>
</tr>
<tr>
<td><strong>POT OF MUSSELS &amp; CLAMS</strong></td>
<td>25</td>
<td>boston mussels, brown clams, tomatoes, fennel, leeks, cream, white wine, artisan toast</td>
</tr>
<tr>
<td><strong>SMOKED SALMON &amp; AVOCADO SALAD</strong></td>
<td>24</td>
<td>norwegian smoked salmon, avocado, romaine lettuce, edamame, broccolini, cherry tomato, fresh dill, micro cress, ikura, parmesan shavings, yuzu soy dressing, sakura ebi</td>
</tr>
<tr>
<td><strong>OTAK-OTAK</strong></td>
<td>19</td>
<td>mackerel fish paste, cucumber ribbon, hand-picked greens, fine bean, coriander, tamarind dressing, crushed peanut, toast</td>
</tr>
<tr>
<td><strong>CRISPY PORK RIBS</strong></td>
<td>16</td>
<td>marinated pork rib, mustard dressing, pickled chilli, coriander</td>
</tr>
<tr>
<td><strong>TCS WAGYU CUBES</strong></td>
<td>24</td>
<td>angus wagyu beef, mushroom salsa, mesclun salad, Japanese soy dressing</td>
</tr>
<tr>
<td><strong>HAR CHEONG GAI</strong></td>
<td>16</td>
<td>deep fried prawn paste chicken wings, chilli sauce</td>
</tr>
<tr>
<td><strong>MALA FISH SKIN</strong></td>
<td>15</td>
<td>crispy fish skin, Sichuan spice, tobiko, mayonnaise</td>
</tr>
<tr>
<td><strong>PORTOBELLO FRIES (V)</strong></td>
<td>15</td>
<td>portobello mushroom, panko, parmesan shavings, cep powder, truffle mayonnaise</td>
</tr>
<tr>
<td><strong>TRUFFLE FRIES (V)</strong></td>
<td>15</td>
<td>straight-cut fries, truffle oil, truffle mayonnaise</td>
</tr>
<tr>
<td><strong>SWEET POTATO FRIES (V)</strong></td>
<td>15</td>
<td>garlic, house seasoning, paprika, sriracha mayonnaise, parmesan shavings</td>
</tr>
<tr>
<td><strong>SPAM FRIES</strong></td>
<td>14</td>
<td>straight-cut luncheon meat, sriracha mayonnaise, chilli sauce</td>
</tr>
<tr>
<td><strong>SHARING</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>WAGYU BEEF &amp; MUSHROOM</strong></td>
<td>25</td>
<td>sliced wagyu beef, sauteed mushroom, caramelised onion, mozzarella, cheddar, white wine cream sauce</td>
</tr>
<tr>
<td><strong>PEPPERONI</strong></td>
<td>23</td>
<td>pepperoni, salami, mozzarella, cheddar, olive, red chilli, tomato sauce</td>
</tr>
<tr>
<td><strong>HAWAIIAN</strong></td>
<td>23</td>
<td>gourmet ham, grilled pineapple, bacon, tomato sauce, bbq sauce</td>
</tr>
<tr>
<td><strong>MARGHERITA (V)</strong></td>
<td>23</td>
<td>tomato sauce, basil oil, cheddar, fresh mozzarella</td>
</tr>
<tr>
<td><strong>AL FUNGHI (V)</strong></td>
<td>23</td>
<td>assorted mushrooms, caramelised onion, mozzarella, cheddar, truffle parmesan, arugula, white wine cream sauce</td>
</tr>
<tr>
<td><strong>HALF &amp; HALF PIZZA</strong></td>
<td>25</td>
<td>any 2 of the above</td>
</tr>
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**THIN CRUST PIZZAS**

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<td>23</td>
<td>tomato sauce, basil oil, cheddar, fresh mozzarella</td>
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<tr>
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<td>23</td>
<td>assorted mushrooms, caramelised onion, mozzarella, cheddar, truffle parmesan, arugula, white wine cream sauce</td>
</tr>
<tr>
<td><strong>HALF &amp; HALF PIZZA</strong></td>
<td>25</td>
<td>any 2 of the above</td>
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</table>
## MAINS

### ALL DAY BREAKFAST *
- **$25**
  - Truffle scrambled egg, sauteed mushroom, bacon, avocado, mesclun salad, cherry tomato, sourdough toast

### GRILLED CHICKEN
- **$26**
  - Chargrilled half chicken, kicap manis glaze, bib lettuce, coleslaw, thick-cut fries, charred lime, TCS sambal belacan

### CRISPY SPRING CHICKEN
- **$26**
  - Crispy fried half chicken, fresh greens, cherry tomato, sweet corn, wafu dressing, coleslaw, truffle fries, ketchup, garlic chilli

### RIB EYE MAC & CHEESE
- **$41**
  - Chargrilled angus rib eye (240g), mac & cheese, onion rings, mesclun salad, ketchup jus

### GRILLED LAMB CHOPS
- **$39**
  - New Zealand lamb chop, fine bean, buttered oatmeal, cilantro, mint yogurt dressing, basil oil

### TCS BABY BACK RIBS
- **$38**
  - BBQ baby back rib, apple cider glaze, pickled red cabbage, buttered corn kernel, thick-cut fries, coleslaw

### SMOKED SALMON ROSTI
- **$26**
  - Hand-cut potato rosti, chicken cheese sausage, Norwegian smoked salmon, mesclun salad, sour cream

### WAGYU CHEESE BURGER
- **$18**
  - Wagyu beef (180g), melted cheese, gherkin, smoked ketchup dijonaisse, bibb lettuce

### SHROOM BURGER (V)
- **$18**
  - Crispy Portobello mushrooms, melted cheese, smoked ketchup dijonaisse, bibb lettuce

### FISH BURGER
- **HALIBUT**
  - $18
  - Beer battered fish (150g), romaine lettuce, homemade tartar sauce

- **GROUPER (recommended)**
  - $24
  - Beer battered fish (180g), romaine lettuce, homemade tartar sauce

### FISH & CHIPS
- **HALIBUT**
  - **$26**
  - Korenbouer beer battered (180g), potato & sweet potato fries, tomato & edamame salad, wasabi soy dressing, homemade tartar sauce

- **GROUPER (recommended)**
  - **$32**
  - Beer battered fish (200g), potato & sweet potato fries, tomato & edamame salad, wasabi soy dressing, homemade tartar sauce

### ASSAM FISH HEAD CURRY
- **$35**
  - Assam fish head curry
  - Eggplant, lady’s finger, tomato, crispy beancurd skin, tamarind, spice paste, jasmine rice

### TCS SIGNATURE GRILLED FISH
- **SNAPPER**
  - **$52**
  - Chargrilled whole fish (600-700g), hot miso glaze, sambal kangkong, jasmine rice
  - Choice of sauce: sambal chilli | hot miso

- **GROUPER**
  - **$56**
  - Chargrilled whole fish (600-700g), hot miso glaze, sambal kangkong, jasmine rice
  - Choice of sauce: sambal chilli | hot miso

### GRILLED JUMBO PRAWN
- **$21**
  - Choice of sauce: sambal chilli | miso butter
  - Wild caught sea prawn, calamansi, wasabi, coriander, lime, jasmine rice

### MALA SEAFOOD POT
- **$32**
  - White fish, prawn, clam, mussel, lotus root, wood ear, broccoli, french bean, sichuan spices, jasmine rice

### ADD ONS

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>SAMBAL KANGKONG</td>
<td>$13</td>
</tr>
<tr>
<td>BUTTER GRILLED CORN</td>
<td>$8</td>
</tr>
<tr>
<td>SAUTEED MUSHROOMS</td>
<td>$12</td>
</tr>
<tr>
<td>HAND-CUT ROSTI</td>
<td>$15</td>
</tr>
<tr>
<td>TRUFFLE MASHED POTATO</td>
<td>$10</td>
</tr>
<tr>
<td>TOMATO SALAD</td>
<td>$13</td>
</tr>
<tr>
<td>CHARRED BROCCOLINI W/ CRUMBLED FETA</td>
<td>$15</td>
</tr>
<tr>
<td>CHARRED ASPARAGUS</td>
<td>$15</td>
</tr>
<tr>
<td>JASMINE RICE</td>
<td>$4</td>
</tr>
<tr>
<td>COCONUT RICE</td>
<td>$5</td>
</tr>
</tbody>
</table>
RICE & NOODLES

XO PRAWN AGLIO OLIO 26
xo sauce, prawn, garlic confit, edamame, prawn stock, bird’s eye chilli, linguine, sakura ebi

LINGUINE VONGOLE 26
clam, tomato, fennel, leek, garlic, white wine, parsley, butter
choice of sauce: white wine or cream

VEGETARIAN AGLIO OLIO (V) 25
broccolini, asparagus, garlic confit, edamame, bird’s eye chilli, sichuan spice

SCALLOP & PRAWN LAKSA 26
otak-otak, prawn, half shell scallop, tau pok, fish cake, bean sprout, hard boiled egg, laksa leaf, thick rice noodle

HOKKIEN MEE 25
prawn, squid, brown clam, half shell scallop, bean sprout, chinese chive, homemade chilli, calamansi, pork & prawn stock, yellow noodle, rice noodle

WAGYU BEEF HOR FUN * 28
wagyu beef, truffle paste, egg, kailan, braised shiitake mushroom, chinese chives, truffle oil

INDONESIAN DUCK CONFIT 34
crispy French duck leg, sunny side-up egg, grilled king mushroom, buttered oatmeal fine bean, jasmine rice, TCS chilli

TCS NASI LEMAK 25
grilled tiger prawn, fried chicken, baked otak-otak, sunny-side up egg, ikan bilis, cucumber, sambal, coconut rice

TCS NASI CAMPUR 26
beef rendang, crispy chicken, otak-otak, sambal lady’s finger, sunny side-up egg, achar, ikan bilis, white rice, TCS sambal chilli

VEGETARIAN NASI CAMPUR (V) 24
spicy lady finger, crispy beancurd skin, seasonal green, achar

KIDS

TATER TOTS & NUGGETS 14
chicken nugget, potato tater tot, sweet corn, fresh fruit

JUNIOR FISH & CHIPS 15
fish finger, straight-cut fries, tartar sauce, lemon cheek, sweet corn, fresh fruit

SAUSAGE & SPAGHETTI 15
chicken cheese sausage, sunny-side up egg, tomato sauce, parmesan shavings, sweet corn, fresh fruit

CHEESE BURGER 16
homemade wagyu beef patty (120g), melted cheese, tomato, romaine lettuce, ketchup, straight-cut fries, sweet corn, fresh fruit

DESSERTS

BROWNIE (V) 16
valhorna chocolate, roasted macadamia nuts, French vanilla ice cream

CHOCOLATE LAVA CAKE (V) 16
French vanilla ice cream, raspberries

TCS WAFFLE STACK (V) 16
freshly pressed waffle, banana, strawberry, nutella, maple syrup, chantilly cream, triple dark chocolate gelato

ICE CREAM (V) 7
served in a wafer bowl
french vanilla | triple dark chocolate | D24 durian | peanut butter & jelly | green tea | korean yuzu sorbet

DAILY CAKES (V) 10
available at our cake counter

Menu prices are subject to Service Charge & GST