DAILY ISSUE

Opening Hours
Mon - Fri
10:30am - 11pm
Sat - Sun
8:30am - 11pm
(Last order for dinner is at 9:30pm)

Enjoying the laid-back lifestyle.

A-la Carte Menu

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!

Follow us!
@thecoastalsettlement

Weekend Brekkie from 8:30am
Saturdays
Sundays
Breakfast from 8:30am
Brunch from 10:30am
(Last order for brunch is at 3:30pm)
**SHARING**

**Wild Mushroom Soup (V)** 15
shiitake, button mushroom, porcini, cream, thyme, truffle oil, chive, artisanal toast

**Pot of Mussels & Clams** 25
boston mussels, brown clams, tomatoes, fennel, leeks, cream, white wine, artisanal toast

**Smoked Salmon & Avocado Salad** 24
norwegian smoked salmon, avocado, romaine lettuce, edamame, broccolini, cherry tomato, fresh dill, micro cress, ikura, parmesan shavings, yuzu soy dressing, sakura ebi

**Otak-Otak** 19
mackerel fish paste, cucumber ribbon, hand-picked greens, fine bean, coriander, tamarind dressing, crushed peanut, toast

**Crispy Pork Ribs** 16
marinated pork rib, mustard dressing, pickled chilli, coriander

**TCS Wagyu Cubes** 24
angus wagyu beef, mushroom salsa, mesclun salad, japanese soy dressing

**Har Cheong Gai** 16
deep fried prawn paste chicken wings, chilli sauce

**Mala Fish Skin** 15
crispy fish skin, sichuan spice, tobiko, mayonnaise

**Portobello Fries (V)** 15
portobello mushroom, panko, parmesan shavings, cep powder, truffle mayonnaise

**Truffle Fries (V)** 15
straight-cut fries, truffle oil, truffle mayonnaise

**Sweet Potato Fries (V)** 15
garlic, house seasoning, paprika, sriracha mayonnaise, parmesan shavings

**Spam Fries** 14
straight-cut luncheon meat, sriracha mayonnaise, chilli sauce

**THIN CRUST PIZZAS**

**Wagyu Beef & Mushroom** 25
sliced wagyu beef, sauteed mushroom, caramelised onion, mozzarella, cheddar, white wine cream sauce

**Pepperoni** 23
pepperoni, salami, mozzarella, cheddar, olive, red chilli, tomato sauce

**Hawaiian** 23
gourmet ham, grilled pineapple, bacon, tomato sauce, bbq sauce

**Margherita (V)** 23
tomato sauce, basil oil, cheddar, fresh mozzarella

**Al Funghi (V)** 23
assorted mushrooms, caramelised onion, mozzarella, cheddar, truffle parmesan, arugula, white wine cream sauce

**Half & Half Pizza** 25
any 2 of the above
Food

All Day Breakfast *  
truffle scrambled egg, sauteed mushroom, bacon, avocado, mesclun salad, cherry tomato, sourdough toast

Grilled Chicken  
chargrilled chicken, kicap manis glaze, bibb lettuce, coleslaw, thick-cut fries, charred lime, TCS sambal belacan

Crispy Spring Chicken  
crispy fried half chicken, fresh greens, cherry tomato, sweet corn, wafu dressing, coleslaw, truffle fries, ketchup, garlic chilli

Ribeye Mac & Cheese  
chargrilled angus rib eye (240g), mac & cheese, onion rings, mesclun salad, ketchup jus

Grilled Lamb Chops  
new zealand lamb chop, fine bean, buttered oatmeal, cilantro, mint yogurt dressing, basil oil

TCS Baby Back Ribs  
bbq baby back rib, apple cider glaze, pickled red cabbage, buttered corn kernel, thick-cut fries, coleslaw

Smoked Salmon Rosti Sausage *  
hand-cut potato rosti, chicken cheese sausage, norwegian smoked salmon, mesclun salad, sour cream

Wagyu Cheese Burger  
wagyu beef (180g), melted cheese, gherkin, smoked ketchup dijonaisse, bibb lettuce

Shroom Burger (V)  
crispy portobello mushroom, melted cheese, smoked ketchup dijonaisse, bibb lettuce

Fish Burger  
Halibut 18  
Grouper (recommended) 24  
beer battered fish (150g), romaine lettuce, homemade tartar sauce

Fish & Chips  
Halibut 26  
Grouper (recommended) 32  
korenbourg beer battered fish (180g), potato & sweet potato fries, tomato & edamame salad, wasabi soy dressing, homemade tartar sauce

Assam Fish Head Curry  
39  
Or Fish Tail +5  
eggplant, lady’s finger, tomato, crispy beancurd skin, tamarind, spice paste, jasmine rice

TCS Signature Grilled Fish  
Snapper 52  
Grouper 56  
(allow 20 mins cooking time)  
chargrilled whole fish (600-700g), hot miso glaze, sambal kangkong, jasmine rice  
choice of sauce: sambal chilli | hot miso

Grilled Jumbo Prawn (200g each) 21  
wild caught sea prawn, calamansi  
choice of sauce: sambal chilli | miso butter

Mala Seafood Pot * 32  
white fish, prawn, clam, mussel, lotus root, wood ear fungus, broccolini, french bean, sichuan spices, jasmine rice

ADD ONS

Sambal Kangkong 13  
Butter Grilled Corn 8  
Sauteed Mushrooms 12  
Hand-cut Rosti 15  
Truffle Mashed Potato 10  
Triple Cheese Mac & Cheese 19  
Tomato Salad 13  
Charred Broccolini W/ Crumbled Feta 15  
Charred Asparagus 15  
Jasmine Rice 4  
Coconut Rice 5

* Vegetarian option available upon request  (V) Vegetarian
## FOOD

### RICE & NOODLES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hokkien Mee</td>
<td>25</td>
<td>prawn, squid, brown clam, half shell scallop, bean sprout, chinese chive, homemade chilli, calamansi, pork &amp; prawn stock, yellow noodle, rice noodle</td>
</tr>
<tr>
<td>Scallop &amp; Prawn Laksa</td>
<td>26</td>
<td>otak-otak, prawn, half shell scallop, tau pok, fish cake, bean sprout, hard boiled egg, laksa leaf, thick rice noodle</td>
</tr>
<tr>
<td>Wagyu Beef Hor Fun *</td>
<td>28</td>
<td>wagyu beef, truffle paste, egg, kailan, braised shiitake mushroom, chinese chives, truffle oil</td>
</tr>
<tr>
<td>Linguine Vongole</td>
<td>26</td>
<td>clam, tomato, fennel, leek, garlic, white wine, parsley, butter choice of sauce: white wine or cream</td>
</tr>
<tr>
<td>Vegetarian Aglio Olio (V)</td>
<td>25</td>
<td>broccolini, asparagus, garlic confit, edamame, bird's eye chilli, sichuan spice</td>
</tr>
<tr>
<td>XO Prawn Aglio Olio</td>
<td>26</td>
<td>xo sauce, prawn, garlic confit, edamame, prawn stock, bird's eye chilli, linguine, sakura ebi</td>
</tr>
<tr>
<td>Indonesian Duck Confit</td>
<td>34</td>
<td>crispy french duck leg, sunny-side-up egg, grilled king mushroom, buttered oatmeal fine bean, jasmine rice, TCS chilli</td>
</tr>
<tr>
<td>TCS Nasi Lemak *</td>
<td>25</td>
<td>grilled tiger prawn, fried chicken, baked otak-otak, sunny-side up egg, ikan bilis, cucumber, sambal, coconut rice</td>
</tr>
<tr>
<td>TCS Nasi Campur</td>
<td>26</td>
<td>beef rendang, crispy chicken, otak-otak, sambal lady's finger, sunny side-up egg, achar, ikan bilis, jasmine rice, TCS sambal chilli</td>
</tr>
<tr>
<td>Vegetarian Nasi Campur (V)</td>
<td>24</td>
<td>spicy lady's finger, crispy beancurd skin, seasonal green, achar</td>
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</tbody>
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### KIDS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tater Tots &amp; Nuggets</td>
<td>14</td>
<td>chicken nugget, potato tater tot, sweet corn, fresh fruit</td>
</tr>
<tr>
<td>Junior Fish &amp; Chips</td>
<td>15</td>
<td>fish finger, straight-cut fries, tartar sauce, lemon cheek, sweet corn, fresh fruit</td>
</tr>
<tr>
<td>Sausage &amp; Spaghetti</td>
<td>15</td>
<td>chicken cheese sausage, sunny-side up egg, tomato sauce, parmesan shavings, sweet corn, fresh fruit</td>
</tr>
<tr>
<td>Cheese Burger</td>
<td>16</td>
<td>homemade wagyu beef patty (120g), melted cheese, tomato, romaine lettuce, ketchup, straight-cut fries, sweet corn, fresh fruit</td>
</tr>
</tbody>
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### DESSERTS

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<tbody>
<tr>
<td>Brownie (V)</td>
<td>16</td>
<td>valhorna chocolate, roasted macadamia nuts, french vanilla ice cream</td>
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<tr>
<td>Chocolate Lava Cake (V)</td>
<td>16</td>
<td>french vanilla ice cream, raspberries</td>
</tr>
<tr>
<td>TCS Waffle Stack (V)</td>
<td>16</td>
<td>freshly pressed waffle, banana, strawberry, nutella, maple syrup, chantilly cream, triple dark chocolate gelato</td>
</tr>
<tr>
<td>Ice Cream (V)</td>
<td>7</td>
<td>served in a wafer bowl french vanilla</td>
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<tr>
<td>Daily Cakes (V)</td>
<td>10</td>
<td>available at our cake counter</td>
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</tbody>
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Menu prices are subject to Service Charge & GST