



BAMBOO [BAM'BU:/NOUN] :-

"A tall tropical grass with hard hollow stems, or the stems of this plant."
'Man Zhu' in mandarin literally means the "Lushness of bamboos".
The Chinese characters used in the outlet's name however is an intended pun which connotes the fullness of true indulgence.

All pictures are for illustration purposes only.
Subjected to 10% prevailing service charge (except for Principal/Term Members only)
and prevailing government taxes.

All take-away orders will be subjected to additional surcharges.

SNACK

(Served from 2.30pm - 6.00pm)



03



APPETIZERS

- 01 **FRESH FRUIT GARDEN SALAD** | 7.00 
Farm fresh yellow frisee, green & red coral, red radish, sunflower seeds, kiwi fruit, red jumbu, green apple and olives.
Choice of lemon olive oil or balsamic vinaigrette.
- 02 **CAESAR SALAD** | 8.50
Fresh romaine lettuce with your choice of **chicken or smoked salmon** with bacon bits and croutons tossed with Caesar dressing.
- 03 **COBB SALAD** | 8.50
Crunchy seasonal greens with crispy bacon, smoked chicken, cherry tomatoes, cucumbers, avocado and boiled egg. Served with Roquefort cheese dressing.
- 04 **KALE & QUINOA SALAD** | 9.00 
Mixture of walnut, blueberries, tempeh, chickpea, corn, kidney bean, black raisin with apple cider dressing.
- 05 **SINGAPORE SATAY** | 7.00
½ dozen choice of marinated chicken, mutton or pork on skewers grilled to perfection. Served with cucumber, onion, rice cake with spicy peanut dip.



SNACK

(Served from 2.30pm - 6.00pm)

APPETIZERS

- 06 **SINGAPORE STREET-STYLE ROJAK** | 5.80
Grilled tau pok, you tiao, pineapple, cucumber, turnip, bean sprouts and red jumbu tossed in a piquant shrimp paste with grated peanuts.
- 07 **CSC SIGNATURE WINGS** | 9.00
Marinated savory chicken wings deep-fried to a perfect crisp.
- 08 **HOMEMADE PORK NGOH HIANG** | 7.00
Marinated sliced pork with five spice wrapped with salted bean curd skin and deep-fried till golden brown. Served with sweet sauce.
- 09 **KISU HIRAKI** | 9.00
Battered whiting fish with miso mayonaise dip.



SNACK

(Served from 2.30pm - 6.00pm)

SANDWICHES, BURGER & FRIES

- 10 **CLUB SANDWICH** | 7.00
3-tier sandwich with crispy bacon, fried egg, smoked chicken, ham & tomatoes. Served with a side of French fries and mixed greens.
- 11 **CSC CLASSIC ANGUS BEEF BURGER** | 15.50
Homemade beef patties pan-seared to your preferred doneness served on sesame bun topped with gherkin, crispy bacon, red onions, cucumbers and tomatoes. Served with a side of French fries.
- 12 **MUSHROOM BURGER "VEGAN"** | 14.50 
Shiitake mushroom, quinoa, beetroots, walnut patties served on sesame bun topped with gherkin, red onions, cucumbers, tomatoes and truffle mayo. Served with a side of French fries.
- 13 **GRILLED HAM & CHEESE SANDWICHES** | 7.00
Sliced ham and cheddar cheese on whole bread grilled till golden brown. Served with French fries and mixed greens.
- 14 **GRILLED GOUDA CHEESE WITH GAMBOM HAM SANDWICHES** | 9.90
Sliced ham and gouda cheese on multigrain bread grilled till golden brown. Served with French fries and mixed greens.
- 15 **POTATO WEDGE OR FRENCH FRIES** | 4.70 
Idaho long wedge seasoned flavor or length cut golden fries with nacho cheese.



SNACK

(Served from 2.30pm - 6.00pm)

18



WESTERN

- 16 **FISH & CHIPS** | 9.50
Dory fish fillet deep-fried in our Chef's secret batter till golden brown. Served with a side of French fries and mixed greens.
- 17 **SPAGHETTI BOLOGNAISE** | 11.00
Spaghetti with braised minced beef in tomato sauce with grated parmesan cheese.
- 18 **SALAMI PIZZA** | 11.50
Home-made 10" pizza with tomato sauce, beef and pork salami and mozzarella cheese.
- 19 **MARGHERITA PIZZA** | 10.00 
Home-made 10" pizza with tomato sauce and mozzarella cheese.



SNACK

(Served from 2.30pm - 6.00pm)

EAST ASIAN



- 20 **NEW ZEALAND WHOLE LAMB SHANK BIRYANI** | 18.00
Stewed lamb shank with spicy biryani sauce. Served with biryani rice, achar and papadum.
- 21 **OVEN-BAKED WHOLE CHICKEN LEG BIRYANI** | 9.20
Stewed fresh chicken whole leg with spicy biryani sauce. Served with biryani rice, achar and papadum.
- 22 **SOUTH INDIAN CHICKEN CURRY** | 8.30
Chicken simmered in Indian spice gravy with potatoes. Served with fragrant steamed rice, achar and papadum.
- 23 **INDIAN CHICKEN MURTABAK** | 7.70
Freshly prepared prata stuffed with curried minced mutton with onion and egg. Served with curry gravy. *Subject to availability*
- 24 **INDIAN MUTTON MURTABAK** | 8.00
Freshly prepared prata stuffed with curried minced mutton with onion and egg. Served with curry gravy. *Subject to availability*
- 25 **INDIAN ROTI PRATA WITH CURRY GRAVY** | 5.20
Freshly prepared prata with your choice of egg, onion or plain. Served with curry gravy. *Subject to availability*
- 26 **INDIAN ROTI PRATA WITH CHICKEN CURRY** | 7.20
Freshly prepared prata with your choice of egg, onion or plain. Served with chicken curry. *Subject to availability*





SNACK

(Served from 2.30pm - 6.00pm)



29



LOCAL

27 **HONG KONG STYLE CONGEE** | 6.00

Choice of sliced fish or shredded chicken with egg.
Served with you tiao.

28 **CSC SIGNATURE LAKSA** | 8.20

Thick vermicelli with succulent prawns, fish cake, boiled egg,
bean sprouts and tau pok in spicy coconut gravy.

29 **HAINANESE CHICKEN RICE** | 8.20

Tender poached chicken, served with fragrant garlic & ginger
infused rice, bean sprout and condiments. Served with poached
xiao bai cai.



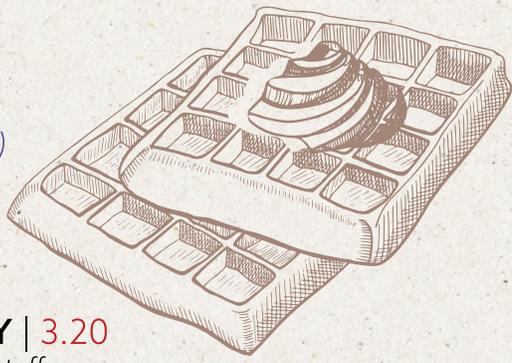
30 **HAINANESE PORK CHOP RICE** | 7.50

Breaded pork fillet deep-fried till golden brown topped with mixed
vegetables and sweet tangy sauce. Served with fragrant steamed
rice.

SNACK

(Served from 2.30pm - 6.00pm)

DESSERTS



31 **DESSERT OF THE DAY** | 3.20

Kindly check with our service staff.

32 **WAFFLE** | 5.70

Fresh homemade waffle served with vanilla ice-cream.

33 **ICE KACANG** | 4.20

Red beans, red & green jelly, attap seeds and cream corn topped with shaved ice and trio of syrup. Served with vanilla ice-cream.

34 **CHENG TNG** | 4.20

Double boiled longan with barley, ginkgo nut, lotus seeds, sago and phon tai hai.

Served hot or chilled.

35 **CSC SIGNATURE CHENDOL** | 4.20

Shaved ice with red beans, green jelly & attap seeds served in coconut milk and drenched in Gula Melaka.

36 **BUBUR HITIAM** | 4.20

Slow cooked sticky black glutinous rice topped with coconut milk.

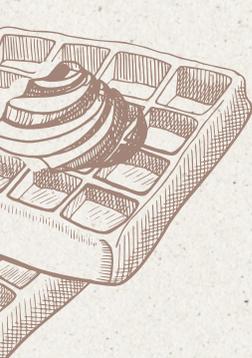
37 **TAU SUAN** | 4.20

Slow cooked spilt bean in starchy sweet broth served with crispy you tiao.



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SNACK

(Served from 2.30pm - 6.00pm)

40



DESSERTS



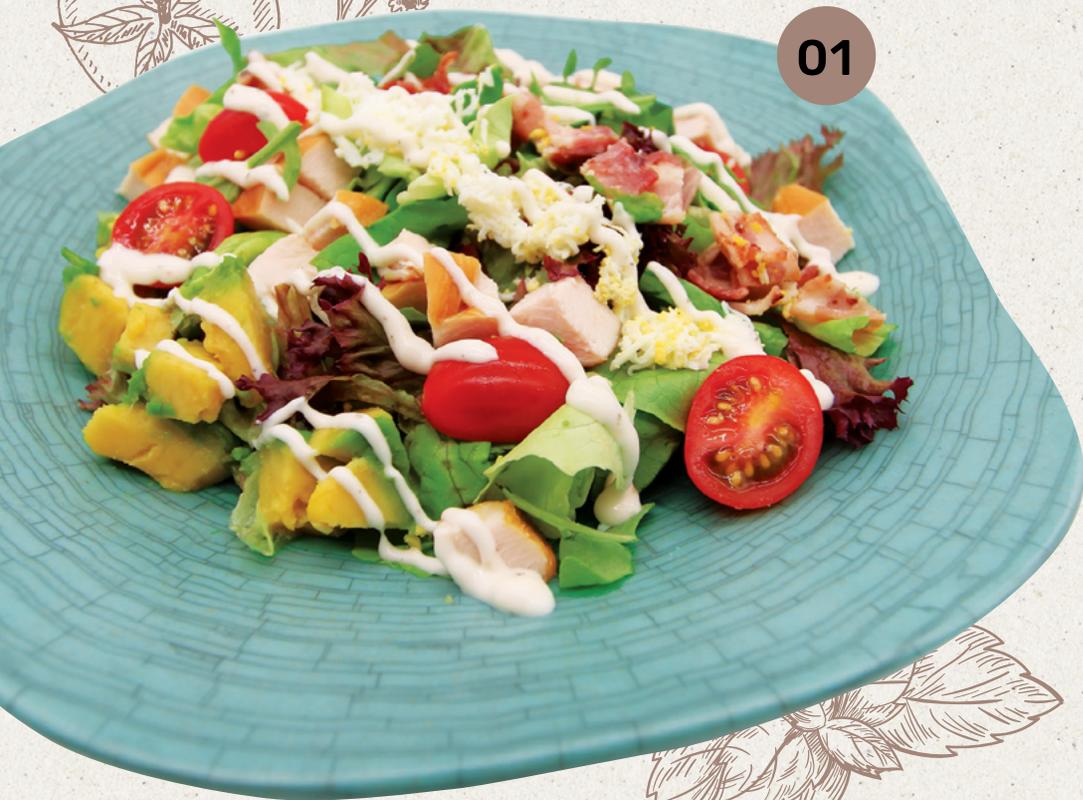
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- 38 **PRATA BANANA** | 3.80
Crispy roti prata wrapped with sliced banana topped with chocolate sauce. *Subject to availability*
 - 39 **PRATA CHEMPEDAK** | 3.80
Crispy roti prata wrapped with chempedak topped with chocolate sauce. *Subject to availability*
 - 40 **MANGO STICKY RICE** | 7.00
Steamed sticky rice topped with coconut milk.
Served with mango.
 - 41 **ULTIMATE FRUIT BOWL** | 10.00
Watermelon, dragon fruit, papaya, strawberry, pineapple, mango and apple served on ice.
 - 42 **BINGSU MILKY** | 8.80
Home-made milky shaves with red bean, blueberry, mango, kiwi, chocolate flakes and topped with vanilla ice cream.
 - 43 **CHOCOLATE LAVA CAKE** | 7.20
Oven-baked chocolate cake with vanilla ice cream.
 - 44 **CREAMY SCOOPY** | 3.00
Single scoop of ice cream (Choice of vanilla, strawberry or chocolate).
 - 45 **CHOCOLATE BROWNIE** | 7.00
Warm brownie topped with vanilla ice cream.
 - 46 **APPLE TART** | 7.00
Home-made warm apple tart topped with vanilla ice cream.
 - 47 **CAKES** | Refer to Cake Counter
Wide variety of cake selections available at the counter.
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LIMITED A LA CARTE

(Served when a buffet is being offered from 11.30am or 6.00pm onwards)



01



01 **COBB SALAD** | 8.50

Crunchy seasonal greens with crispy bacon, cherry tomatoes, cucumbers, avocado, smoked chicken and boiled egg. Served with Roquefort cheese dressing.

02 **NEW ZEALAND AIRFLOWN ANGUS RIBEYE STEAK** | 21.50

Flame grilled beef cooked to your preferred doneness served with sautéed vegetables and baked potato. Choice of pepper or mushroom sauce.

03 **SALMON WITH NORWEGIAN BUTTER SAUCE** | 18.00

Salmon fillet poached in court-bouillon. Served with sautéed vegetables and brown rice.

04 **FISH & CHIPS** | 9.50

Dory fish fillet deep-fried in our Chef's secret batter till golden brown. Served with a side of French fries and mixed greens.

05 **SPAGHETTI BOLOGNAISE** | 11.00

Spaghetti with braised minced beef in tomato sauce with grated parmesan cheese.

06 **NEW ZEALAND WHOLE LAMB SHANK BIRYANI** | 18.00

Stewed lamb shank with spicy biryani sauce. Served with biryani rice, achar and papadum.



LIMITED A LA CARTE

(Served when a buffet is being offered from 11.30am or 6.00pm onwards)

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07. **HALIBUT FISH** | 16.00
Battered Halibut fish fillet served with sautéed vegetables and potato with herb butter.
 08. **SOUTH INDIAN CHICKEN CURRY** | 8.30
Chicken simmered in Indian spice gravy with potatoes. Served with fragrant steamed rice, achar and papadam.
 09. **BEEF RENDANG** | 15.50
Braised beef shin with rendang spice. Served with fragrant steamed rice.
 10. **BEEF NOODLES SOUP** | 9.20
Kway teow served in wholesome double boiled spiced broth of sliced beef and garnished with sweet basil and bean sprouts.
 11. **SEA PRAWN & PORK RIBS NOODLE SOUP** | 11.00
Choice of yellow noodles, kway teow or bee hoon with prawns, pork ribs, bean sprouts and kang kong in a home-made delicious broth.
 12. **CSC SIGNATURE LAKSA** | 8.20
Thick vermicelli with succulent prawns, fish cake, boiled egg, bean sprouts and tau pok in spicy coconut gravy.

12

LIMITED A LA CARTE

(Served when a buffet is being offered from 11.30am or 6.00pm onwards)

- 13 **CSC SIGNATURE HOKKIEN MEE** | 8.20
Wok-fried yellow noodles and bee hoon with prawns, squids, pork, bean sprouts & chives in a thick stock.
- 14 **FRIED FISH NOODLE SOUP** | 8.00
Fried fish fillets with thick vermicelli in a tasty broth.
- 15 **HAINANESE CHICKEN RICE** | 8.20
Tender poached chicken, served with fragrant garlic & ginger infused rice, bean sprout and condiments. Served with poached xiao bai cai.
- 16 **BENTO UNAGI** | 16.20
Grilled eel with unagi sauce served on bento with miso soup.
- 17 **VEGETARIAN BEE HOON** | 6.20
Stir-fried bee hoon or kway teow with mock char siew and mixed vegetables. Served with crispy vegetarian goose.

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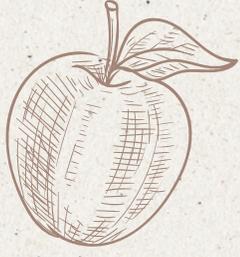
LIMITED A LA CARTE

(Served when a buffet is being offered from 11.30am or 6.00pm onwards)

KIDS' MENU



- 18 **MINI BEEFY BURGIE** | 6.50
Homemade beef patties with sesame bun. Served with a side of French fries.
- 19 **FISHEE CHIPPE** | 4.60
Dory fish fillet deep-fried in our Chef's secret batter till golden brown. Served with a side of French fries.
- 20 **PASTA PASTA** | 4.60
Classic Spaghetti with braised minced beef in tomato sauce or plain tomato sauce.
- 21 **HOTTIE DOGGIE** | 4.60
Grilled hot dog with bun topped with nacho cheese and potato.
- 22 **MINI HALIBUT FISH BURGER** | 6.50
Battered fish patty with sesame bun. Served with a side of French fries.



DESSERTS

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- 23 **CHENG TNG** | 4.20
Double boiled longan with barley, ginkgo nut, lotus seeds, sago and phon tai hai.
Served hot or chilled.
 - 24 **BUBUR HITIAM** | 4.20
Slow cooked sticky black glutinous rice topped with coconut milk.
 - 25 **TAU SUAN** | 4.20
Slow cooked spilt bean in starchy sweet broth served with crispy you tiao.
 - 26 **CREAMY SCOOPY** | 3.00
Single scoop of ice cream (Choice of vanilla, strawberry or chocolate).
 - 27 **APPLE TART** | 7.00
Home-made warm apple tart topped with vanilla ice cream.
 - 28 **CAKES** | Refer to Cake Counter
Wide variety of cake selections available at the counter.
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BEVERAGES

HOT

- 01 **BLENDED COFFEE** | 3.10
100% premium Arabica beans with full body, low acidity and a fruity finish on the palate.
- 02 **SINGLE ESPRESSO** | 3.10
Crafted with 100% Arabica beans in true Italian style.
- 03 **CAFÉ LATTE** | 4.00
Espresso with milk and light froth.
- 04 **CAPPUCCINO** | 4.00
Espresso with milk, thick and heavy froth.
- 05 **HAZELNUT LATTE** | 4.60
A heavenly combination of hazelnut and nutmeg in a latte.
- 06 **MOCHA LATTE** | 4.60
Latte combined with hearty chocolate.
- 07 **CARAMEL LATTE** | 5.00
Latte combined with the sweetness of caramel.
- 08 **HOT CHOCOLATE** | 4.00
Chocolate with hot milk and heavy froth.
- 09 **MILO** | 3.10
Singapore's favourite malted chocolate beverage.
- 10 **HONEY** | 3.20
The sweetness of Mother Nature - viscid fluid produced by bees.
- 11 **SELECTION OF OUR FINEST TEAS** | 3.10
English Breakfast, Earl Grey, Camomile or Jasmine Green.
- 12 **EXQUISITE SELECTION OF DILMAH "EXCEPTIONAL" TEAS** | 4.20
Premium Earl Grey, Premium English Breakfast, Premium Chamomile, Italian Almond, Rose with French Vanilla, Berry Sensation, Lively Lime & Orange Fusion or Acai Berry with Pomegranate.



BEVERAGES

COLD



- 13 **ICED COFFEE** | 3.80
100% Arabica beans uniquely brewed to a smooth flavour. Served over ice with syrup at the side.
- 14 **ICED LATTE** | 4.80
Your favourite cafe latte served chilled.
- 15 **MALACCA STYLE ICED COFFEE** | 5.00
Asian infused iced coffee with a shot of espresso and "Gula Melaka".
- 16 **FRESHLY BREWED ICED LEMON TEA** | 3.90
Brewed from original Ceylon tea where every order is individually prepared to a clear zesty taste. Served with syrup at the side.
- 17 **FRESHLY BREWED YUZU ICED TEA** | 5.00
Cooling thirst quencher made with Yuzu puree and freshly brewed ice tea.
- 18 **ICED HONEY** | 3.70
The sweetness of Mother Nature - viscid fluid produced by bees served over ice.
- 19 **ICED MILO** | 3.70
Singapore's favourite malted chocolate beverage served chilled.
- 20 **MILO DINOSAUR** | 4.20
Iced milo with an extra spoonful of powdered undissolved milo added on top.
- 21 **MILO GODZILLA** | 5.00
Iced milo with vanilla ice cream and topped with light whipped cream.

100% FRESHLY SQUEEZED

- 22 **ORANGE JUICE** | 4.60
- 23 **GREEN APPLE JUICE** | 4.60
- 24 **WATERMELON JUICE** | 4.60
- 25 **CARROT JUICE** | 4.60
- 26 **HONEYDEW JUICE** | 4.60
- 27 **PINEAPPLE JUICE** | 4.60
- 28 **MIXED FRUITS JUICE** | 5.00
A combination of any two fruits listed above.



BEVERAGES

SIGNATURE MILKSHAKES

- 29 **DUNKIN' OREO** | 5.60
- 30 **TRADITIONAL VANILLA** | 5.60
- 31 **SWEET STRAWBERRY** | 5.60
- 32 **SIMPLY CHOCOLATE** | 5.60

SIGNATURE ICE-BLENDED

- 33 **LYCHEE PASSION FRUIT** | 5.60
Sweetness of lychee and passion fruit flavoured ice blended beverage.
- 34 **SALTED CARAMEL** | 5.60
Creamy caramel with a hint of salt blended with ice and fresh milk till smooth and top with whipped cream.
- 35 **APPLE BOOSTER** | 5.60
Fresh apple, pineapple and ginger with mint leaf. This juice is an excellent source of vitamins A, C, B1, B6 and potassium.
- 36 **WATERMELON BOOSTER** | 5.60
Watermelon is the ideal detoxifier, packed with beta-carotene and vitamin C. With added strawberry flavouring, enjoy a greater boost of vitamin C.
- 37 **ICE BLENDED CHOCOLATE** | 5.00
Tasty chocolate blended with fresh milk, ice and topped with light cream.



BEVERAGES

ICED COLD BEERS

- 38 **CARLSBERG** | 6.90
- 39 **TIGER** | 6.90
- 40 **HEINEKEN** | 7.50
- 41 **CORONA** | 7.50
- 42 **STELLA ARTOIS** | 7.50
- 43 **GUINNESS STOUT** | 8.50
- 44 **KRONENBOURG BLANC** | 8.50
- 45 **HOEGAARDEN** | 8.50
- 46 **ERDINGER WHITE** | 10.00
- 47 **ERDINGER DARK** | 10.00

OTHERS

- 48 **COKE** | 2.60
- 49 **SPRITE** | 2.60
- 50 **COKE LIGHT** | 2.60
- 51 **ICED PEACH TEA** | 2.60
- 52 **SOYA BEAN (HOT/COLD)** | 2.70
- 53 **MINERAL WATER** | 2.60
- 54 **PERRIER (SPARKLING WATER)** | 3.20
- 55 **PINK DOLPHIN** | 2.70
- 56 **ISOTONIC DRINK** | 2.60
- 57 **SODA FLOAT (COKE/SPRITE)** | 4.00



WINE LIST

HOUSE POUR | WHITE WINE

01 **LUIGI LEONARDO CHARDONNAY TREBBIANO |**

9.00 (GLASS) / 42.00 (BOTTLE)

Country of Origin: Italy

Grape Variety: Chardonnay and Trebbiano Grapes

Colour: Straw Yellow

Fresh, succulent stone fruit with a citrus backbone. Often typified by warm tropical fruit and a touch of oak. Aromas of ripe citrus, nectarine and passion fruit drive this style.

02 **SANTA LUCIA SAUVIGNON BLANC |**

9.00 (GLASS) / 42.00 (BOTTLE)

Country of Origin: Chile

Grape Variety: Sauvignon Blanc

Colour: Bright Yellow

A dry white wine with a clear, pale gold coloured wine with green lights, notes of white flowers, pineapples, tropical fruits and dry fruits, a fresh and round palate with aromas of lemon and grapefruit.

HOUSE POUR | RED WINE

03 **LUIGI LEONARDO SANGIOVESE |**

9.00 (GLASS) / 42.00 (BOTTLE)

Country of Origin: Italy

Grape Variety: Sangiovese

Colour: Ruby Red

Pleasing aromas of ripe red fruits and floral notes followed by a dry, warm and tannic palate. Delicious with grilled meats, salami and seasoned cheeses.

04 **SANTA LUCIA MERLOT |**

9.00 (GLASS) / 42.00 (BOTTLE)

Country of Origin: Chile

Grape Variety: Merlot

Colour: Purple Red

A dry red wine with a highly intense purple red colour, spicy notes cherries, blackcurrants and small red berry jam. A round and pleasing palate with a fine aromatic persistence, highly supple tannins, silky and very fleshy.

SPARKLING WINE

05 **PERLA BIANCA PROSECCO SPUMANTE | 48.00**

Country of Origin: Italy



WINE LIST

WHITE WINE

- 06 **TOI TOI MARLBOROUGH PINOT GRIS** | 51.00
Country of Origin: New Zealand
- 07 **TOI TOI MARLBOROUGH SAUVIGNON
BLANC** | 51.00
Country of Origin: New Zealand
- 08 **CRANEFORD BAROSSA VALLEY DIRECTOR'S
SELECTION RIESLING** | 57.00
Country of Origin: Australia
- 09 **LUIGI LEONARDO PINOT GRIGIO DELLE
VENEZIE** | 49.00
Country of Origin: Italy
- 10 **FONTANAFREDDA LE RIGHE GAVI DI
GAVI** | 57.00
Country of Origin: Italy
- 11 **FONTANAFREDDA LE RIGHE ROERO ARNEIS
PRADALUPO** | 57.00
Country of Origin: Italy
- 12 **CHÂTEAU DE CATHALOGNE BLANC** | 50.00
Country of Origin: France
- 13 **GRAF JOHANN IV RIESLING
HALBTROCKEN** | 49.00
Country of Origin: Germany

ROSÉ WINE

- 14 **FONTANAFREDDA LE RIGHE LANGHE
ROSATO SOLEROSE** | 57.00
Country of Origin: Italy
- 15 **TOI TOI SARA'S ROSE** | 52.00
Country of Origin: New Zealand

RED WINE

- 16 **TOI TOI MERLOT** | 51.00
Country of Origin: New Zealand



WINE LIST

RED WINE

- 17 **TOI TOI CENTRAL OTAGO PINOT NOIR
CLUTHA** | 64.00
Country of Origin: New Zealand
- 18 **CRANEFORD DIRECTOR'S SELECTION
CABERNET SAUVIGNON** | 60.00
Country of Origin: Australia
- 19 **CRANEFORD DIRECTOR'S SELECTION
SHIRAZ** | 60.00
Country of Origin: Australia
- 20 **PENFOLDS 518 SHIRAZ W
BAIJU 21.5%** | 155.00
Country of Origin: Australia
- 21 **LA CHAMIZA POLO PROFESSIONAL
MALBEC** | 51.00
Country of Origin: Argentina
- 22 **BENNATI SORAIGHE RIPASSO DELLA
VALPOLICELLA SUPERIORE** | 60.00
Country of Origin: Italy
- 23 **BENNATI VALTRAMIGNA AMARONE DELLA
VALPOLICELLA** | 90.00
Country of Origin: Italy
- 24 **VALVIRGINIO CHIANTI CLASSICO NERO DEI
VENTI** | 54.00
Country of Origin: Italy
- 25 **FONTANAFREDDA LE RIGHE BARBERA D'ALBA
RAIMONDA** | 57.00
Country of Origin: Italy



WINE LIST

RED WINE

- 26 **FONTANAFREDDA LE RIGHE BAROLO
SERRALUNGA D'ALBA** | 90.00
Country of Origin: Italy
- 27 **STEFANO BRUNELLO DI MONTALCINO** | 90.00
Country of Origin: Italy
- 28 **CHÂTEAU LALIBARDE CÔTES
DE BOURG** | 53.00
Country of Origin: France
- 29 **CHÂTEAU CHAPELLE D'ALIENOR
DE LA GAFFELIÈRE** | 68.00
Country of Origin: France

DESSERT WINE

- 30 **FONTANAFREDDA LE FRONDE MOSCATO
D'ASTI** | 48.00
Country of Origin: Italy



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