

APPETISERS

Caesar Salad

\$17

Option to add Grilled Chicken / Smoked Salmon +\$6

Crisp romaine lettuce with herb croutons, shaved parmesan, cherry tomatoes, and boiled egg, tossed in Caesar dressing.

Bruschetta

\$15

Toasted baguette topped with diced tomatoes, fresh basil, parmesan, and balsamic glaze.

Homemade Wild Mushroom Soup

\$10

House-made creamy mushroom soup with a blend of button, shiitake, king oyster, abalone, and shimeji mushrooms, served with garlic bread.

Chef's Soup of the Day

\$10

Please ask our team for today's selection.



Signature



Vegetarian



SIDES

Homemade Jumbo Chicken Satay \$17

House-made jumbo chicken satay with grilled chicken thigh, served with peanut sauce, ketupat, cucumber, and red onion.

700 Wings \$17

Signature 700 Wings – crispy chicken wings seasoned with curry spices and fresh curry leaves.

Truffle Fries \$17

Crispy fries tossed with truffle oil and finished with cheese powder.

Gambas with Garlic Bread \$20

Sautéed prawns in garlic, olive oil, and chilli flakes, served with garlic bread.

Crispy Pork Loin Bites \$17

Crispy fried pork loin served with spicy mayo.

Grilled Assorted Vegetables \$15

Grilled seasonal vegetables with olive oil, salt, and black pepper.



Signature



Vegetarian



ASIAN & LOCAL

Nasi Goreng

\$23

Fragrant Indonesian-style fried rice cooked with kecap manis and sambal, served with homemade chicken satay, fried chicken wings, sunny-side up egg, and prawn crackers.

Beef Rendang

\$26

Slow-braised beef cheek in a rich, aromatic rendang, served with steamed rice, fried egg, papadum, and achar.

Chicken Curry

\$20

Tender chicken leg in a fragrant coconut curry with spices, served with steamed rice, fried egg, papadum, and achar.

Seafood Hor Fun

\$24

Silky flat rice noodles in savoury egg gravy, served with prawns, sliced fish, scallops, and vegetables.

Braised Pork Belly Rice (Dong Po Style)

\$22

A classic Chinese slow-braised pork belly dish known for its rich, tender texture, served with bok choy, steamed rice, and fried egg.

KL Style Black Hokkien Mee

\$24

Thick noodles braised in a rich dark soy sauce, served with prawns, sliced pork, crispy pork lard, and vegetables.

Plant Based Fried Rice

\$17

Wok-fried rice with mushrooms and long beans, paired with plant-based meats including vegetarian char siu, mock chicken and fish.



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WESTERN CLASSICS

King Prawn Aglio Olio \$26

Spaghetti tossed in garlic, extra virgin olive oil, and chilli flakes, served with king prawns.

Truffle Mushroom Bacon Carbonara \$21

Spaghetti in a creamy truffle sauce with mushrooms, crispy bacon, and parmesan, topped with an onsen egg.

Classic Beef Bolognese \$22

Spaghetti with a slow-simmered beef and tomato ragu, finished with parmesan.

Wagyu Beef Burger \$26

Toasted charcoal bun with a juicy wagyu beef patty, melted cheddar, caramelised onions, lettuce, and tomato, served with fries.

Garden Vegetable Wrap \$19

Tortilla wrap filled with sautéed mushrooms, grilled vegetables, sundried tomatoes, and feta, served with potato wedges.

Club Sandwich \$20

Toasted triple-layer sandwich with grilled chicken, crispy bacon, fried egg, cheddar, lettuce, and tomato, served with fries.

Pizza (Margherita / Hawaiian) \$20

12-inch pizza with a choice of Classic Margherita or Hawaiian.

Add \$1 for Hawaiian.



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FROM THE GRILL

Grilled Salmon



\$26

Grilled salmon served with mashed potatoes, seasonal vegetables, and lemon cream sauce.

Rib Eye Steak

\$36

Grilled ribeye steak served with mashed potatoes, broccolini, and roasted vine tomatoes.

Rosemary Chicken



\$23

Pan-seared chicken thigh with sautéed baby potatoes and carrots, roasted vine tomatoes, and a creamy rosemary sauce.

Beer Battered Cod Fish & Chips

\$29

Crispy beer-battered cod fillet served with fries, tartar sauce, and lemon.



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KIDS CORNER

Chicken Meatballs

\$13

Chicken meatballs served with creamy mashed potatoes, sautéed mushrooms, broccoli, cherry tomatoes, and gravy.

Junior Fried Rice

\$13

Fried rice with egg and vegetables, served with prawns, fried chicken, sunny-side up egg, and prawn crackers.

Grilled Ham & Cheese Sandwich

\$14

Toasted sandwich with chicken ham, cheddar, and mayo, served with fries.

Chicken Nuggets and Fries

\$11

Crispy chicken nuggets served with fries.

DESSERTS

Fresh Fruit Platter

\$13

A platter of assorted seasonal fruits.

Ice Cream

\$9

Choice of Chocolate, Vanilla or Coconut.

Cake of the Day

\$13

Please ask our team for today's selection.

BEVERAGES

SIGNATURE COCKTAILS

700 Sour	\$18
700 Rooftop	\$18

INTERNATIONAL COCKTAILS

Singapore Sling	\$21
Long Island Tea	\$21
Mai Tai	\$16
Margarita	\$16
Blue Lagoon	\$15
Tequila Sunrise	\$15
Campari Orange	\$13

HOUSE WINE

Glass

Please check with our server for the wine selection of the month.	\$14
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DRAFT BEER

Heineken (1L)	\$39
Heineken (500ml)	\$21
Heineken (250ml)	\$12

BOTTLED BEER

Tiger Beer (330ml)	\$11
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HOUSE POUR SPIRITS	Glass
Beefeater Gin	\$12
Smirnoff Vodka	\$12
Bacardi Rum	\$12
Jose Cuervo Tequila Gold	\$12
Ballantines Finest Whisky	\$12
Jim Beam Bourbon	\$12
PREMIUM WHISKY	Glass
Glenfiddich 15 years	\$23
Glenfiddich 12 years	\$18
Balvenie 14 years	\$20
Balvenie 12 years	\$16
Nikka Coffey Malt	\$20
Iwai Mars Maltago Cosmo	\$22
Iwai Traditional Japanese	\$18
LIQUEURS / APERITIF	Glass
Cointreau, Drambuie, Amaretto, Campari	\$12

SIGNATURE MOCKTAILS

Lychee Mint Green Tea		\$10
Sparkling Cucumber		\$10

MILKSHAKE

Vanilla Milkshake		\$10
Chocolate Milkshake		\$10

NON ALCOHOLIC DRINKS

Homemade Ice Lemon Tea		\$7
Fresh Lime Juice		\$7
Orange Juice		\$6
Apple Juice		\$6
Pineapple Juice		\$6
Coca Cola		\$6
Diet Coke		\$6
Sprite		\$6
Ginger Ale		\$6
Tonic Water		\$6
Soda Water		\$6



Nutri-Grade is based on default preparation (before addition of ice).
Non-alcoholic drinks that do not display a grade are labelled as “A/B”.

COFFEE

Latte		\$8
Cappuccino		\$8
Mocha		\$8
Double Espresso		\$8
Coffee		\$6
Hot Chocolate		\$8

TEA

English Breakfast Tea	\$6
Chamomile Tea	\$6
Jasmine Green Tea	\$6

