

Non-Alcoholic Beverages



Soft Drinks

		Hot	Cold
Pepsi Coke 7 Up	D		6.00
Pepsi Black Coke Zero	A		6.00
Evervess Tonic Soda Water	A		6.00
Evervess Ginger Ale	B		6.00

Freshly Squeezed Juices

Orange Apple	C		8.00
Watermelon	B		8.00

Chilled Juices

Orange Apple	C		5.00
Cranberry Lime Pineapple	C		5.00

Coffee

Espresso	A	6.00	
Double Espresso	A	8.00	
Black Coffee	A	6.00	8.00
Café Latte	A	8.00	10.00
Cappuccino	A	8.00	10.00
Mocha	C	8.00	10.00

Tea

Brilliant Breakfast Tea	A	8.00	10.00
Earl Grey Tea	A	8.00	10.00
Sencha	A	8.00	10.00
Single Estate Oolong Tea	A	8.00	10.00
Peppermint Tea	A	8.00	10.00
Chamomile Tea	A	8.00	10.00

Water

		330ml	750ml
Evian	A	5.00	8.00
Perrier	A	5.00	8.00

NUTRI-GRADE



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Wine Cellar



Sparkling Wine	Glass	Bottle
NV, Piper Hiedsick Brut <i>Champagne, France</i>	18.00	85.00
NV, Piccini Prosecco Vino Spumante Extra Dry DOC <i>Prosecco, Italy</i>	14.00	65.00
Red Wine		
2022 Valiano Chianti Classico, Sangiovese <i>Chianti DOCG, Italy</i>	19.00	90.00
2021 Bodega Sottano, Malbec <i>Mendoza, Argentina</i>	19.00	90.00
2022, Oyster Bay, Pinot Noir <i>Marlborough, New Zealand</i>	18.00	65.00
2022, Oyster Bay, Merlot <i>Hawkes Bay, New Zealand</i>	18.00	65.00
2024, La Minga, Cabernet Sauvignon Merlot <i>Central Valley, Chile</i>	15.00	58.00
White Wine		
2022 Pascal Bouchard Petit-Chablis "Blancs Cailloux" Chardonnay <i>Bourgogne, France</i>	19.00	90.00
2023 Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>	16.00	75.00
2024, La Minga, Sauvignon Blanc <i>Central Valley, Chile</i>	15.00	58.00
Rose		
2022 Chateau D'esclans Whispering Angel, Côtes de Provence <i>Provence, France</i>	16.00	75.00

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Cocktails



Signatures

16.00

Frozen Merlion Majesty

*Gin, D.O.M Benedictine, Cherry Brandy,
Orange Liqueur, Grenadine & Pineapple Juice*

Waterfall Summer Breeze

Vodka, Lychee, Mint Leaves, Lime

Twisted Paloma

Tequila, Corona Beer, Pink Grapefruit, Lime

Timeless

14.00

Classic Singapore Sling

*Gin, D.O.M Benedictine, Cherry Brandy
Orange Liqueur, Grenadine & Pineapple Juice*

Aperol Spritz

Aperol, Prosecco, Soda

Bellini

Prosecco, Peach Purée

Cosmopolitan

Vodka, Triple Sec, Cranberry

Daiquiri

Rum, Lime, Simple Syrup

Espresso Martini

Vodka, Kahlua, Espresso

Kir Royale

Crème de Cassis, Champagne

Long Island Iced Tea

Gin, Vodka, Tequila, Triple Sec, Rum, Lime, Coke

Cocktails



Timeless

14.00

Lychee Martini

Vodka, Lychee Liqueur, Lychee Juice

Classic Margarita

Tequila, Triple Sec, Lime, Agave syrup

Classic Mojito

Rum, Mint Leaves, Lime, Brown Sugar, Top Up Soda

Mimosa

Champagne, Orange Juice

Negroni

Gin, Campari, Sweet Vermouth

Old Fashioned

Bourbon, Brown Sugar, Angostura Bitters

Paloma

Tequila, Lime, Pink Grapefruit Soda

Pina Colada

White Rum, Coconut Rum, Pineapple Juice, Coconut Cream, Lime

Whisky Sour

Whisky, Lemon, Egg White, Simple Syrup

Mocktails

9.00

Waterfall Love



Orange, Apple, Pineapple, Grenadine, and Ginger Ale

Summer Cooler



Lime, Grenadine Syrup and Soda

Lemon Lime Bitters



Fresh Lemon, Lime and Soda mixed with Angostura Bitters

NUTRI-GRADE



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Spirits



Aperitifs & Digestif	Glass	Bottle
Aperol	12.00	
Campari	12.00	
Bols Advocaat	12.00	
Bols Amaretto	12.00	
Archers Peach Schnapps	12.00	
Baileys	12.00	
Drambuie	12.00	
Grand Marnier	12.00	
Kahlua Coffee	12.00	
Tia Maria	12.00	
Southern Comfort	12.00	
Vaccari Sambuca	12.00	
 Blended Scotch & Malt		
Johnnie Walker Black Label	14.00	128.00
Singleton Dufftown 12 Yo	14.00	128.00
Monkey Shoulder	16.00	148.00
Auchentoshan Threewood	14.00	128.00
Dalmore 12 Yo	14.00	128.00
Chivas Regal 12 Yo	14.00	128.00
Chivas Regal 18 Yo	18.00	168.00
Dalmore 12 Yo	14.00	128.00
The Balvenie 12 Yo	18.00	168.00
The Balvenie 14 Yo	20.00	188.00
Glenfiddich 12 Yo	16.00	148.00
Glenfiddich 15 Yo	20.00	188.00
Glenfiddich 18 Yo	25.00	218.00
Macallan Double Cast 12 Yo	16.00	148.00
Macallan Sherry Oak 12 Yo	18.00	168.00
Macallan Double Cast 15 Yo	20.00	218.00
Macallan Sherry Oak 18 Yo	38.00	580.00
Glendronach 12 Yo	14.00	128.00
 Bourbon/Canadian/Irish		
Jim Beam	14.00	128.00
Jack Daniels	14.00	128.00
Canadian Club 1858	14.00	128.00
John Jameson	14.00	128.00

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Spirits



Japanese	Glass	Bottle
The Yamazaki 12 Yo	22.00	298.00
Suntory Kakubin	14.00	128.00
Akashi White Oat Whiskey	18.00	168.00

Vodka

Smirnoff Vodka	12.00	108.00
Absolut Vodka	12.00	108.00
Grey Goose Vodka	18.00	168.00

Gin

Gordon's London Dry Gin	12.00	108.00
Tanqueray London Dry Gin	14.00	128.00
Bombay Sapphire Gin	14.00	128.00
Hendrick's Gin	14.00	128.00
Hendrick's Flora Adora Gin	14.00	128.00
Hendrick's Neptunia Gin	14.00	128.00
Suntory Sui Gin	14.00	128.00
Roku Gin	14.00	128.00
Malfy Gin Limone	14.00	128.00

Tequila

Padre Azul Tequila	18.00	168.00
Olmecca Reposado Tequila	12.00	108.00
Patron Reposado Tequila	18.00	168.00
Patron Silver Tequila	16.00	148.00

Rum

Bacardi Rum	12.00	108.00
Mount Gay Golden Rum Eclipse	12.00	108.00
Nusa Cana Rum	12.00	108.00

Spirits



Cognac	Glass	Bottle
St-Remy VSOP	12.00	108.00
Remy Martin VSOP	14.00	128.00
Hennessy VSOP	16.00	148.00
Martell VSOP	16.00	148.00
Martell Cordon Bleu	28.00	480.00
Brugerolle Cognac Extra	26.00	460.00
Courvoisier XO	18.00	198.00

Beer

Bottled Beer

Heineken	10.00
Tiger	10.00
Peroni	10.00
Asahi	10.00

Draught Beer (Pint)	Half	Full
Furama 405	10.00	12.00
Tiger	10.00	12.00
Guinness (Microdraught)	12.00	

Breakfast *(Available from 9am to 11am)*

Bircher Muesli 12.00

Served with Apples, Berries, Dried Fruits, and Nuts

French Toast 12.00

Served with Blueberries, Strawberries, Butter, and Maple Syrup

Waterfall Flapjacks 12.00

Served with Blueberries, Strawberries, Butter, and Maple Syrup, Chantilly Cream

Eggs Benedict

Runny Poached Egg on Toasted English Muffins accompanied with Hollandaise Sauce

Smoked Salmon **14.00** | Chicken Ham **12.00** | Spinach **12.00**

Bar Bites / Appetizers *(Available All Day)*

Tortilla Chips 11.00

Served with Guacamole

Gouda Cheese Ring 11.00 *(Half Dozen)*

Crunchy Cheese Favoured Loops

Fish Fingers 11.00 *(Half Dozen)*

Breaded and Fried Strips of Fish Fillet

Classic French Fries 8.00

Crispy, Salted Potato Sticks

Truffle Fries 9.00

Seasoned Fries Drizzled with Truffle Oil

Edamame 9.00

Steamed Soyabeans Served with Sprinkle of Sea Salt

Deep Fried Mid-Joint Chicken Wings

14.00 *(Half Dozen)* | **26.00 *(Dozen)***

Flavourful and Crispy Chicken Bites

 VEGETARIAN

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Bar Bites / Appetizers

(Available All Day)

Jumbo Mixed Satay Chicken | Beef | Mutton

14.00 (Half Dozen) | **26.00** (Dozen)

Served with Ketupat, Cucumbers, Onions, and Peanut Sauce

Assorted Cheese Platter 25.00

A Curated Selection of Fine Cheeses from Around the World, Served with Crackers and Accompaniments

Soups *(Available from 11 am to 9pm)*

Pumpkin Soup 8.00 

Creamy Blend of Pureed Butternut Squash Pumpkin, Aromatic Spices, and Croutons

Wild Mushroom Soup 8.00

Mix Wild Mushroom in Thick Broth Served with Bread Croutons

Salads *(Available from 11 am to 9pm)*

Caesar Salad 11.00

Romaine Lettuce Tossed with Ceasar Dressing, Croutons, Bacon Bits and Anchovies

Grilled Prawns **13.50** | Chicken Breast **15.00** | Both **18.00**

Garden Salad 9.00 

Green Salad, Capsicum, Japanese Cucumber, Cherry Tomatoes, and Feta Cheese with the Choice of Classic Vinaigrette or Plum-Lime Dressing

Tomato & Buffalo Mozzarella Salad 11.00 

Freshly Sliced Tomatoes and Buffalo Mozzarella Cheese, Served with Fresh Basil and Balsamic Reduction Glaze

Avocado & Prawn Salad 18.00

Salad Leaves, Sliced Avocado, Grilled Prawns, Cherry Tomatoes, Tossed with Citrus Wasabi Dressing

 VEGETARIAN

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Mains *(Available from 11 am to 9pm)*

Asian

Hainanese Chicken Rice 15.00

Slow-Poached Boneless Chicken Thigh, Fragrant Rice Served with Baby Green Vegetables, Chicken Broth, Homemade Chilli Sauce and Dark Soya Sauce

Waterfall's Signature Lobster Laksa 24.00

Thick Rice Vermicelli with Two Half Boston Lobster and Fish Cakes, Half-Boiled Eggs, Beansprouts in Spicy Coconut Milk Gravy

Char Kway Teow 12.00

Flat Noodles Fried with Chinese Sausages, Prawns, Fish Cakes and Beansprouts

Wok-Fried Hor Fun

Flat Noodles, with Egg Gravy and Preferred Protein
Seafood **15.00** | Beef **15.00** | Both **17.00**

Wonton Noodles With Char Siew (Soup/Dry) 14.00

Egg Noodles Served with Wontons, Freshly Blanched Vegetables, Char Siew, and Condiments

Beef Bulgogi Rice Bowl 15.00

Marinated Grilled Beef Slices Served with Kimchi, Egg, Sesame Seeds and Freshly Chopped Scallions

Signature Waterfall Nasi Goreng Istimewa 18.00

Fried Rice Served with Fried Egg, Pickled Achar, Jumbo Chicken Satay, Mid-Joint Chicken Wings, Sambal Chilli and Prawn Crackers

Braised Beancurd with Assorted

Mushrooms 11.90

Tender Tofu Slow Cooked with a Variety of Flavourful Mushrooms

Mock Char Siew Fried Rice 11.90

Stir-Fried Rice Mixed with Plant-Based Char Ciew and Vegetables

Vegetarian Flat Noodles 11.90

Noodles Tossed with Fresh Vegetables and a Savory Soy-Based Sauce

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Asian

Chicken Noodle Soup 14.00

Egg Noodles Served with Chicken Broth, Vegetables, and Chicken Slices

Western

Club Sandwich 16.00

Triple Deck of Chicken Breast, Pork Bacon, Egg, Lettuce and Tomatoes on White Toast Accompanied with Fries

FishⁿChips 16.00

Crunchy Battered Fish Fillet Served with Chips and Tartar Sauce

Wagyu Beef Sandwich with Truffle Aioli 28.00

Grain-Fed Australian Wagyu Hanger Steak with Ciabatta Bread and Truffle Aioli

Signature Waterfall Prime Beef Burger 18.00

Prime Beef Patty with Potato Brioche Bun Served with Onion Marmalade, Melted Cheddar Cheese and French Fries

Pan Seared Salmon with Lemon

Butter Sauce 22.00

Served with Sauteed Vegetables and Roasted Potatoes

Pasta

Aglio Olio 12.00

Sauteed Spaghetti with Garlic Slices, Pork Bacon, Fresh Mushroom, and Chillies

Add on Prawns 5.00

Spaghetti Beef Bolognese 16.00



Spaghetti Topped with Minced Beef and Tomato Sauce

Seafood Penne Arrabiata 16.00

Sauteed Penne Pasta, Prawns, Mussels, Canadian Scallops in Spicy Tomato Sauce

Salmon Alla Vodka 16.00

Pasta in Tomato Rose Sauce, Finished with Vodka, Topped with Salmon Cubes and Cherry Tomatoes

 GLUTEN FREE  VEGETARIAN

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Pasta

Pesto Spaghetti 18.00

Spaghetti Sauteed with Basil Pesto, Pine Nuts, and Parmigiano Cheese

All Pasta Dishes are Served with Parmesan Cheese and Chilli Flakes as Condiments.

Waterfall Handmade Pizza

Tomato Margherita Pizza 16.00

Fresh Tomato, Tomato Sauce and Mozzarella Cheese

Hawaiian Pizza 16.00

Chicken Ham, Pineapple Chunks, Mozzarella Cheese and Tomato Sauce

Quattro Formaggi Pizza 16.00

Consists of Mozzarella Cheese, Buffalo Milk Cheese, Blue Cheese, Red Cheddar Cheese and Tomato Sauce

Chicken Pepperoni Pizza 16.00

Chicken Pepperoni with Mozzarella Cheese and Tomato Sauce

Waterfall Signature Beef Rendang Pizza 16.00

Spicy Beef, Tomato Sauce, Mozzarella Cheese, Topped with Vegetable Onion Fritters

 VEGETARIAN

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Kids Menu

Kids Beef Bolognese Pasta 8.00

Spaghetti Topped with Minced Beef and Tomato Sauce

Kids Chicken Fingers and Fries 8.00

Classic Breaded Chicken Strips and Crispy Potato Sticks

Kids Egg Fried Rice 8.00

Stir-Fried Rice Mixed with Scrambled Eggs and Vegetables

Kids Mac & Cheese 8.00

Macaroni Pasta in Creamy Cheese Sauce

Kids Penne with Tomato Sauce 8.00

Pasta in a Savory Tomato-Based Sauce

Desserts

Udders Ice Cream 3.50

Cakes 8.00

New York Cheese Cake

Chocolate Fudge Cake

Tiramisu Cake

Fruit Platter 8.00

Tropical Fruits of the Day

 VEGETARIAN

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