

waterfall
lounge

A-LA-CARTE

____MENU____

Non-Alcoholic Beverage

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
Chilled Juices			
Orange Apple	C		5.00
Cranberry Lime Pineapple	C		5.00
Coffee			
Espresso	A	6.00	
Double Espresso	A	8.00	
Americano	A	6.00	8.00
Black Coffee	A	6.00	8.00
Café Latte	A	8.00	10.00
Cappuccino	C	8.00	10.00
Mocha	C	8.00	10.00
Hot Chocolate	C	8.00	10.00
Rose Latte	C	8.00	11.00
Tea			
Ceylon Breakfast Tea	A	8.00	10.00
Earl Grey Tea	A	8.00	10.00
Pure Green Tea	A	8.00	10.00
Oolong Tea with Peach	A	8.00	10.00
Peppermint Tea	A	8.00	10.00
Chamomile Tea	A	8.00	10.00
Black Tea with Lychee	A	8.00	10.00
Jasmine Green Tea	A	8.00	10.00
Water		330ml	750ml
Evian	A	5.00	8.00
Perrier	A	5.00	8.00

Wine Cellar

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

NUTRI-GRADE

A0%
sugar

B4%
sugar

C8%
sugar

D12%
sugar

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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

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 9.90

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

A

0%
sugar

B

4%
sugar

C

8%
sugar

D

12%
sugar

Spirits

Aperitifs & Digestif

	Glass	Bottle
Aperol	12.00	
Campari	12.00	
Bols Advocaat	12.00	
Bols Amaretto	12.00	
Archers Peach Schnapps	12.00	
Drambuie	12.00	
Grand Marnier	12.00	
Kahlua Coffee	12.00	
Southern Comfort	12.00	
Vaccari Sambuca	12.00	
Dubonnet	12.00	

Blended Scotch & Malt

Grant's Whiskey	12.00	128.00
Johnnie Walker Black Label	14.00	128.00
Monkey Shoulder	16.00	148.00
Auchentoshan Threewood	14.00	168.00
Chivas Regal 12 Yo	14.00	158.00
Chivas Regal 18 Yo	18.00	188.00
The Balvenie 12 Yo	18.00	178.00
The Balvenie 14 Yo	20.00	188.00
Glenfiddich 12 Yo	16.00	188.00
Glenfiddich 15 Yo	20.00	268.00
Glenfiddich 18 Yo	25.00	388.00
The Macallan Double Cast 12 Yo	16.00	218.00
The Macallan Sherry Oak 12 Yo	18.00	218.00
The Macallan Double Cast 15 Yo	20.00	308.00
The Macallan Sherry Oak 18 Yo	38.00	628.00
Glendronach 12 Yo	14.00	128.00

Bourbon/Canadian/Irish

Jim Beam	14.00	128.00
Jack Daniels	14.00	148.00
Canadian Club 1858	14.00	158.00
John Jameson	14.00	158.00

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
Ao Suntory 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
Belvedera Vodka	16.00	158.00

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
Suntory Sui Gin	14.00	128.00
Roku Gin	14.00	128.00

Tequila

Jose Qvervo Gold	12.00	108.00
Padre Azul Tequila	18.00	168.00
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
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

Bottled Beer

Heineken	10.00
Tiger	10.00
Peroni	10.00
Asahi	10.00
Corona	10.00

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

Breakfast

(Available from 9am to 11am)

Bar Bites / Appetizers

(Available All Day)

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, Maple Syrup, and 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

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

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



Bar Bites / Appetizers

(Available All Day)

Soups

(Available from 11 am to 9pm)

Salads

(Available from 11 am to 9pm)

Mains

(Available from 11 am to 9pm)

Popcorn Chicken 10.00

Crispy Bite-Sized Chicken with a Tender, Juicy Centre

Furikake Popcorn Chicken 12.00

Bite-Sized Fried Chicken with Aromatic Furikake

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

Caesar Salad 11.00

Romaine Lettuce Tossed with Caesar 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

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

 VEGETARIAN

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Mains

(Available from 11 am to 9pm)

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

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

Fish"Chips **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



Mains

(Available from 11 am to 9pm)

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

Alio 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 Arriabiata 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

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



GLUTEN FREE



VEGETARIAN

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Mains

(Available from 11 am to 9pm)

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

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



Set Meal

(Available from 12pm to 9pm)

Beef Rendang with White Rice and Mixed Vegetables

Teriyaki Salmon with White Rice and Seafood Gyoza

Sweet Soy Chicken with Nasi Goreng and Mixed Vegetables

Grilled Chicken with Yellow Rice and Curry Vegetables

Fried Fish with Mee Goreng and Mixed Vegetables

Chicken Curry (Indonesian Style) with Yellow Rice and Mixed Vegetables

Sweet and Sour Fish with Mee Hoon Goreng and Mixed Vegetables

Braised Beancurd and Mixed Vegetables with Vegetarian Ee Fu Noodles 

Braised Beancurd and Mixed Vegetables with Vegetarian Fried Rice 

Each set includes a main course, your choice of soup or salad, and a non-alcoholic drink from just \$15 nett.
Add a slice of cake of the day for only \$2 nett and treat yourself to a sweet finish.

