

Discover the art of gourmet grilling at its finest with our Josper Grill Oven, exclusively at Riverside Terrace.

Renowned for its ability to reach unparalleled temperatures, the Josper elevates each cut of premium steak and the freshest seafood, locking in rich flavours with unmatched precision.

Imbued with the delicate essence of Applewood, every dish is transformed into a tender, succulent masterpiece, offering a dining experience like no other.



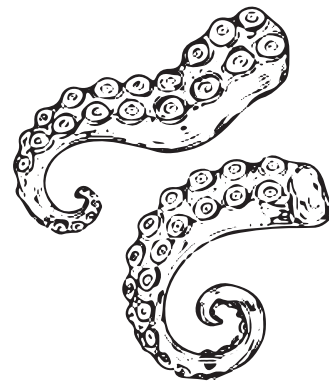
MAIN MENU

TAPAS

FRENCH FRIES	10
TRUFFLE FRIES	14
SWEET POTATO FRIES	12
MAKI ROLL	14
CHICKEN KARAAGE	14
LOADED FRIES	14
CHAR-GRILLED OCTOPUS SALAD	18
MOZZARELLA WITH GRILLED VEGETABLE SALAD	17
LEMONGRASS CHICKEN SKEWERS	14
JOSPER'S MEXICAN WINGS	18
VEGETABLE CRUDITES	10
CRAB CROQUETTES	15
BURNT CHEESE & HAM WITH GHERKIN TOAST	12
JOSPER'S CHAR-GRILLED BEEF	22
WAGYU BEEF SLIDERS	18
JOSPER'S GRILL SQUID	16

SOUP

HEARTY MINISTRONE	12
MEDLEY MUSHROOM SCENTED WITH PORCINI	14
OCEAN SEAFOOD BISQUE	18



LEGEND

- ☆ Chef Recommendation
- (V) Vegetarian
- (S) Spicy
- (SF) Seafood
- (P) Pork
- (N) Nuts
- (D) Dairy

WESTERN

CORN-FED CHICKEN THIGH 250GSM	25
ANGUS GRAIN-FED BEEF RIBEYE 250GM	48
ANGUS GRAIN-FED BEEF SIRLOIN 250GM	36
AUSTRALIAN BABY LAMB CHOP 300GM	58
JUMBO KING PRAWN 300GM ☆	38
NORWEGIAN SALMON FILLET 200GM	38
WAGYU BEEF BURGER 200GM WITH FRENCH FRIES	29
SLOW-COOKED BALSAMIC ROSEMARY LAMB SHANK	38
SPANISH OCTOPUS TENTACLE	38

Additional Sides (V)

US Asparagus & Carrot
Creamy Spinach
Sautéed Garlic Butter Mushroom
Crispy Truffle Fries with Grated Parmigiana

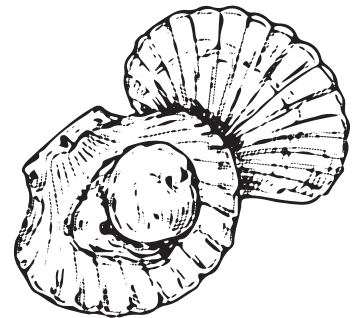
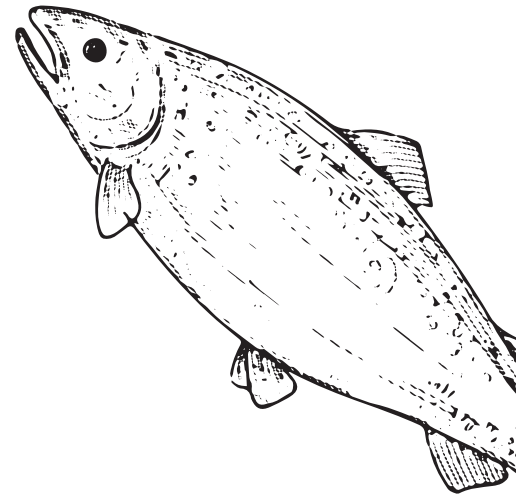
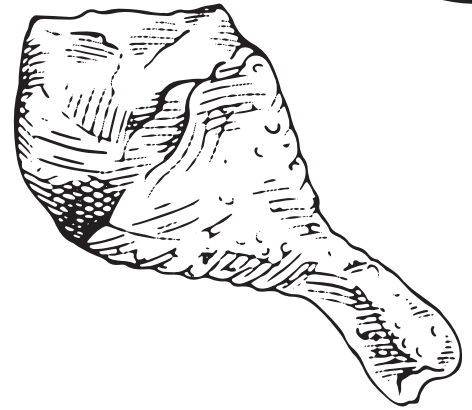
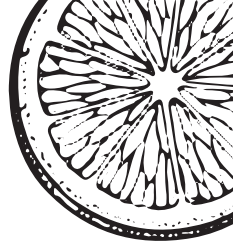
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SURF & TURF

PLATTER 1 Angus Grain-Fed Ribeye Corn-Fed Chicken Thigh Jumbo King Prawn Norwegian Salmon Served with Crispy Sweet Potato, Rosemary & Parmesan	88
PLATTER 2 Australian Baby Lamb Chop Spicy Chicken Mid Wing Hokkaido Scallop Grilled Spanish Octopus Served with US Asparagus & Carrot	88

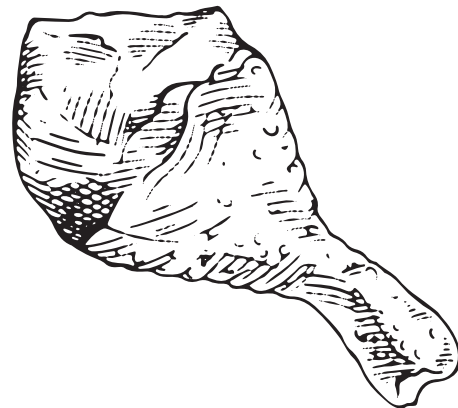
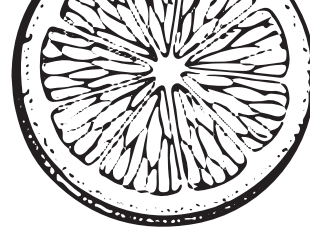
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PIZZA

SEAFOOD PESTO (N)	26
Sustainable Seafood Pesto	
MASALA LAMB (S)	26
Spicy Minced Lamb Yoghurt Coriander	
PEPPERONI & OLIVES	26
Beef Pepperoni Black Olives	
HAWAIIAN CHICKEN TIKKA (S)★	24
Tangy Marinated Chicken Honey Pineapple Yoghurt	
THE QUEEN (V)	24
Roma Tomato Fresh Basil Arugula	



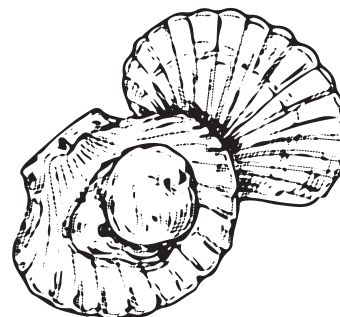
PASTA

OCEAN SEAFOOD LAKSA MARINARA (S)	29
SEAFOOD AGLIO OLIO (S)★	29
CHICKEN PESTO LINGUINE (N)★	26
CLASSIC BAKED BEEF RAGOUT LASAGNA	25
AUSTRALIAN BEEF BOLOGNESE PENNE	24



DESSERT

PASSIONFRUIT CRÈME BRÛLÉE ★	14
CHOCOLATE MUD PIE	14
CAKE OF THE DAY	14
Mixed Berries Compote Rum & Raisin Ice Cream	
ICE CREAM 100ML (HÄAGEN-DAZS)	8
Vanilla Belgian Chocolate Strawberry	



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ASIAN DELIGHT

CHAR KWAY TEOW (P)(SF) 26

Rice Noodle | Tiger Prawn | Bean Sprout
Chinese Chive | Fish Cake

GCW SIGNATURE LAKSA (S)(SF)(N)(D) 26

Laksa Noodle | Tau Pok | Bean Sprout
Tiger Prawn | Fish Cake

HAINANESE CHICKEN RICE 26

Fragrance Rice | Poached Chicken
Steamed Bok Choy

TRADITIONAL VILLAGE FRIED RICE (S)(SF)(N) 26

Fried Rice | Chicken Satay | Fried Egg
Achar | Prawn Cracker

SINGAPORE SATAY (N) 20

Choice of Chicken, Mutton or Beef (6 sticks)
Homemade Peanut Sauce | Ketupat
Cucumber | Red Onion

WOK-FRIED HOKKIEN MEE (P) 26

Yellow Noodle | Rice Noodle | Prawn
Pork Belly | Squid | Chive

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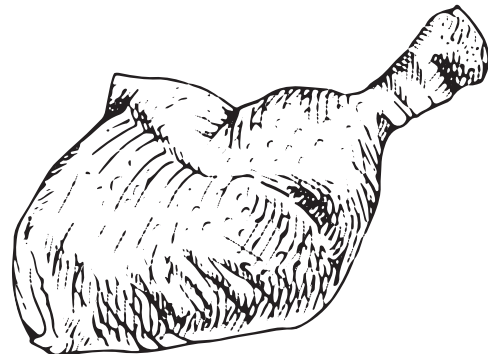
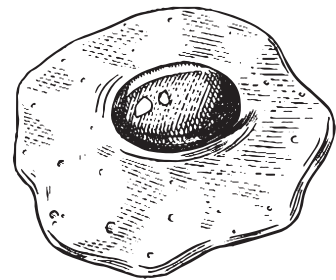
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