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# MADIRA

ASIAN FUSION

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# STARTERS 前菜

## Masala Pappad 香料胡椒餅

Crispy wafers sprinkled with tangy finging spices



\$50

## Roti Chanai with curry sauce 馬來油鬆餅配咖哩汁

Malaysian roti with dipping sauce

\$40

## Samosa 雜菜咖哩角

Light and crispy coned patties stuffed with potatoes and green peas

\$60

## Chicken Wings 泰式香辣雞翼

House marinade, with aromatic chili dip

\$90

## Lamb Kofta 串燒羊肉卷

Asian spices minced Lamb meat baked, served with minty yogurt sauce.

\$110

## Chicken Satay 泰式雞肉串燒

Chicken breast, grilled and served with Indonesian style peanut sauce.

\$90

## Beef Satay 牛肉串燒

Beef skewer grilled and served with Indonesian style peanut sauce

\$98

## Mixed Satay 雙拼串燒

3pcs of Chicken and Beef Satay each

\$108



- Vegetarian

All prices subject to 10% service charge

**Garlic Chilli Prawns 香辣蒜蝦.** \$130  
Sautéed prawns in fresh chilli, garlic, bell peppers .

**Fries 經典薯條**  \$65

**Cheese Chaska 薯蓉芝士丸** \$80  
Potato balls coated in panko stuffed with mozzarella cheese.

**Madira San Choi Bao 特式生菜包** \$120  
Chicken tikka cubbed, served with iceberg lettuce cups  
Add Minced Beef (+\$20) 加碎雞肉

**Szechwan Calamari 四川式魷魚圈** \$90  
Marinated with freshly crushed Szechwan Peppers , with  
Szechwan pepper aioli.

**Fish Pakora 酥炸魚** \$120  
Deep fried fish in chickpea flour batter

**Starter Platter 特式小食拼盤** \$180  
Samosa, fish pakora, satay and cheese chaska

**Nachos 墨西哥芝士薄脆**  \$130  
Tortilla chips with Jalapenos, olives, Salsa Guacamole and sour  
cream covered in Cheese  
Add Chicken or Beef 加碎牛或雞肉 +\$20



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# SALADS 沙律

Garden Salad 意式田園沙律  \$95  
Fresh lettuce onion tomato and cucumber with house vinaigrette dressing

Asian Salad 惹味亞洲沙律  \$128  
Hearty, Flavorful, with nutty and rich Asian vinaigrette

Pork belly salad w/ papaya 越南五花腩沙律 \$128  
Pulled Pork , topped crackling fresh leaves, shredded green papaya & Vietnamese herbs in a honey vinaigrette dressing

Thai Beef Salad 泰式牛肉沙律 \$138  
Beef strips in classic Thai dressing

Chilli Prawn Salad 辣蝦沙律 \$128  
Fresh salad with prawns tossed in aromatic, sweet and spicy Thai dressing

Chicken & Mango Salad 香芒燒雞沙律 \$128  
Fresh garden salad with chicken and mango with house Vinaigrette dressing

Halloumi Avocado Salad 羊奶芝士牛油果沙律  \$128  
Fresh garden salad with Greek Halloumi Cheese, avocado and honey vinaigrette dressing

Morning Glory 炒通菜  \$78

Sautéed Spinach 炒菠菜  \$78

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# RICE 飯類

## Veggie Fried Rice 蔬菜炒飯



\$128

Green pea, carrot and mushroom with a splash of light soy sauce and Halloumi Cheese.

## Pineapple Fried Rice 菠蘿炒飯

\$128

Fresh diced pineapple with curry-flavoured rice, shrimps, chicken, and bell peppers

## Spicy Seafood Rice 香辣海鮮炒飯

\$128

Homemade Spicy paste, tossed with squid, prawns and chili oil with, carrots and green pea.

## Nasi Goreng 印尼炒飯

\$128

Traditional spicy fried rice dish, with fried egg, shrimp, chicken satay skewers and prawn crackers

## Chicken Biryani 印式香料雞肉炒飯

\$128

Madria's Style Chicken Biryani cooked with saffron, aromatic spices flavoured basmati rice.

## Lamb Biryani 印式香轉羊肉炒飯

\$158

Tender lamb meat slow cooked with Indian aromatic herbs saffron, aromatic basmati rice.

## Pepper Beef Rice 黑椒牛肉炒飯

\$168

Sliced beef fired with pepper sauce and vegetables.



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# NOODLES 麵類

Pepper Beef Udon Noodle 自家製黑椒牛肉炒烏冬 \$158  
Udon noodle with beef and pepper sauce

Udongi 三文魚炒烏冬 \$138  
Stir fried udon with salmon in sesame soy

Rice Noodles with Spinach and Lamb \$158  
菠菜羊肉炒米粉  
Noodles with mint spinach and lamb

Singaporean Noodles 星洲炒米 \$128  
Stir fried rice noodles with shrimp, egg, BBQ pork and  
curry paste topped with spring onion and coriander

 Veggie Spaghetti in Sesame Soy 麻油蔬菜意粉 \$128  
Whole sweet peas, carrots, bell peppers light sauce tossed in  
Spaghetti



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# MADIRAS SPECIAL 招牌推介

Madira's Rib Eye 招牌肉眼扒 \$218  
12oz Ribeye served with fries and salad

Baby Back Ribs 炭燒豬肋骨 \$218  
Slow cooked U.S.A. baby back ribs served with fries and salad

Lamb Shank 瑪沙拉燴羊膝 \$228  
Slow cooked for 4 hours, with reduced lamb sauce, served with rice and vegetables.

Tandoori Chicken Pizza 印式烤雞薄餅 \$148  
Tandoori chicken pizza with onion and fresh peppers

Singapore Chili Chicken 星洲式辣雞 \$148  
Garlic, chili, deep fried chicken and bell pepper served with rice

EL-Tacos 墨西哥夾餅 \$118  
Pulled Pork, soft shell taco, with chimichurri



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# SEAFOOD 海鮮

## Chili Clams 香辣炒蜆

Clams sautéed in Asian herbs, chili sauce and served with garlic bread

\$138

## Salmon Fillet & Bak Choy 三文魚扒

Salmon Fillet, Japanese Marinade, served with garlic stir fired Bak Choy

\$178

## Prawn in Yellow Curry 黃咖哩珍寶虎蝦

Prawn served in Thai style yellow curry with rice

\$188

## Singapore Chili Lobster 香辣星洲龍蝦

Canadian Boston lobster, oyster sauce, ginger garlic, served with Turkish bread

\$298

## Grilled Squid 原隻炭燒魷魚

Whole Squid, marinated with kaffir lime leaves, lemon grass, mint, coriander.

\$108



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# CURRY 咖喱

Chicken Tikka Masala 瑪沙拉烤雞 \$140

Barbecued boneless pieces of chicken cooked with mild spiced creamy curry

Butter Chicken 奶油咖喱雞 \$148

Boneless Chicken thigh cooked in rich, velvety tandoori sauce.

Palak Paneer 印式芝士燴菠菜  \$128

Spinach and cottage cheese slowly simmered with spices

Shahi Paneer 印式芝士牛油咖喱  \$128

Rich, aromatic, creamy curry with cottage cheese

Chana Masala 瑪沙拉鷹嘴豆  \$128

Mixed blend of spices, with cooked chickpeas

Coconut Fish Curry 椰汁咖喱魚配白飯 \$148

Sole fish in creamy coconut curry served with rice

Lamb Rogan Josh 印式香料燴羊肉配白飯 \$158

Slow cooked boneless lamb with Indian spices served with rice

Beef Rengdang 馬來牛肉巴東配白飯 \$158

Malaysian spicy beef in dry gravy served with rice

Add \$40 for Garlic Naan/ Cheese Naan 印式香蒜烤餅/ 芝士烤餅

Add \$20 for Roti 印式薄餅

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# WRAPS 卷物

**Tandoori Chicken Wrap 印式烤手卷** \$158  
Tandoori Chicken, Avocado with BBQ Sauce served with fries and Salad

**Lamb Kofta Wrap 串燒羊肉手卷** \$158  
Minced Lamb with Mint sauce served with fries and salad

**Fish Pakora Wrap 印式炸魚手卷** \$148  
Fish Pakora, served with fries and Salad

**Steak Sandwich 頂級肉眼三文治** \$198  
8oz Ribeye, Turkish Sandwich served with Fries and Salad

**Banh-mi 越式三文治** \$138  
Traditional Vietnamese Sandwich served with fries and Salad

Pulled Pork/Chicken 手撕豬肉 或 雞肉



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# SIZZLERS 鐵板

## Chicken Tikka 印式烤雞件

\$128

Spice and yoghurt steeped chicken served in a sizzling plate

## Tandoori Chicken Fajitas 印式烤雞卷

\$148

Sizzling marinated tandoori chicken strips served with four tortillas, mint yogurt, mango chutney and salsa

## Thai Beef Fajitas 泰式牛肉薄餅卷

\$178

Thinly sliced Beef topped with sweet chili sauce, with four tortillas, mint yogurt, mango chutney and salsa

## Prawn Fajitas 原隻大蝦薄餅卷

\$178

Prawns seasoned with Asian herbs served with four tortillas, mint yogurt, mango chutney and salsa

## Veg Fajitas 雜菜薄餅卷



\$168

Grilled Greek Halloumi strips served with four tortillas, mint yogurt, mango chutney and salsa



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# KIDS FAVOURITE



**Margherita Pizza 水牛芝士薄餅** \$130

Thin pizza crust, tomato base with mozzarella cheese sprinkled with oregano.

**Pepperoni Pizza 辣肉腸薄餅** \$135

Thin pizza crust, with mozzarella cheese with thinly sliced Italian Pepperoni

**Hawaiian Pizza 夏威夷薄餅** \$145

Thin pizza crust, with mozzarella cheese with pineapple and smoked ham

**Veg Fried Rice 蔬菜炒飯** \$128

Green pea, carrot and mushroom with a splash of light soy sauce and Halloumi Cheese.

**Spaghetti Carbonara 卡邦尼意粉** \$108

Creamy sauce, bacon freshly shaved parmesan cheese

**Spaghetti Bolognese 肉醬意粉** \$128

Classic Italian tomato base sauce, with herbs, and beef and freshly grated Parmesan cheese



**Cheesy Fries 芝士薯條** \$75

**Milkshake 奶昔** \$45

Vanilla/Chocolate/Strawberry



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# DESSERTS 甜品

- Banoffee Pie 香蕉拖肥批** \$65  
Homemade Dulce De Leche , Banana, topped with whipped cream, sprinkled with Coco powder
- Dessert of the Month 是月甜品** \$65
- Big Kid Chocolate Chip Cookie on Skillet 朱古力曲奇** \$65  
Chocolate chip cookie, chocolate sauce, and ice-cream
- Banana Split 香蕉船** \$45  
Ice cream, whipped cream, Banana
- Fruit Platter 鮮果拼盤** \$88  
House seasonal fruits & berries



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