

RESTAURANT + BAR MENU

AMPED APPETIZERS

PAN SEARED FOIE GRAS **18.0⁺⁺**
Foie gras, pineapple confit, balsamic reduction, mesclun salad and toast baguette

PAN STEAMED BLACK MUSSELS **17.0⁺⁺**
Sautéed in garlic then steamed in white wine and tangy tomato sauce
OR
Simmered in bird's eye chillies, sweet basil, garlic and white wine broth

THE 1-FOOT GARLIC BAGUETTE **5.5⁺⁺**
Our must try 1-foot long garlic bread. Absolutely not to be missed.

SPINNER SALADS

OMEGA 3 SALAD **SMALL 14.0⁺⁺ LARGE 18.5⁺⁺**
A healthy, delicious concoction of crunchy walnuts, diced avocado, assorted salad greens and smoked salmon strips, tossed in honey mustard dressing

CHEF'S SALAD **SMALL 12.0⁺⁺ LARGE 17.0⁺⁺**
Our unique rendition of sliced boiled eggs, tomato chunks, strips of chicken and smoked chicken atop a bed of romaine lettuce, emboldened with akes of gruyere cheese and Hawaiian salad dressing

BABY SPINACH & WARM MUSHROOM SALAD **SMALL 11.5⁺⁺ LARGE 16.0⁺⁺**
A healing blend of chopped pine nuts, lotus chips, fresh mushrooms and young spinach, lightly washed with sesame soy vinaigrette

CLASSIC CAESAR SALAD **SMALL 8.5⁺⁺ LARGE 12.5⁺⁺**
An all-time favorite of tossed romaine lettuce, freshly made bacon bits and shaved parmesan cheese, topped with our special garlic croutons
AVAILABLE ADDITION: PRAWNS 4.6⁺⁺ CHICKEN 3.8⁺⁺

SHOVE IT SOUPS

HOMEMADE MUSHROOM SOUP **8.5⁺⁺**
A hot, creamy brew featuring a variety of chopped fresh mushrooms

SOUP OF THE DAY **7.5⁺⁺**
Find out what's cooking in our soup pot today!

TAILSLIDE TAPAS

NACHOS SUPREME (Just right for threesome) **16.3⁺⁺**
With cheddar cheese, sour cream, guacamole and tomato salsa

DEEP-FRIED CALAMARI **10.5⁺⁺**
With lemon, cajun spice and chipotle remoulade

CRUNCHY CHICKEN TULIPS **10.5⁺⁺**
With calamansi and sesame ginger thai sauce

CHEESE STUFFED MEAT BALLS **10.5⁺⁺**
Succulent cheese stuffed beef balls in homemade tomato sauce

SIDE ORDERS

CRISPY SALTED STRAIGHT CUT FRIES **5.9⁺⁺**

SEASONED POTATO WEDGES **5.9⁺⁺**

TRUFFLE FRIES **9.9⁺⁺**

MCTWIST MAINS

FISH & CHIPS **16.6⁺⁺**
Battered hake fillet, served with cabbage slaw and chipotle remoulade

BLT WRAP **14.5⁺⁺**
BBQ chicken, bacon, shredded lettuce, tomatoes and cheese, baked in flour tortillas

POP PASTAS

SPAGHETTI SEAFOOD AGLIO-OLIO **19.5⁺⁺**
Wholesome spaghetti with prawns, mussels, scallop, squid, Italian parsley, chopped garlic, chili and olive pomace oil

SPAGHETTI IN CREAMY CHEESE SAUCE **16.5⁺⁺**
Wholesome spaghetti with bacon and smoked chicken

SPICY SAUSAGE SPAGHETTI **16.0⁺⁺**
Wholesome spaghetti with loads of garlic and countless slices of spicy chorizo sausages

LASAGNA FLORENTINE **16.0⁺⁺**
Delectable lasagna noodles generously layered with beef bolognaise, baked parmesan and creamy béchamel

VEGETARIAN

MUSHROOM RISOTTO RICE **15.5⁺⁺**
Assorted mushroom, cream, butter and parmesan

MACKING MEATS

SLOW BRAISED LAMB SHANK RISOTTO RICE **27.8⁺⁺**
With garlic and tomato sauce

GRILLED AUSTRALIAN GRASS FED RIB EYE STEAK (220g) **29.5⁺⁺**

GRILLED AUSTRALIAN GRAIN FED HANGER STEAK (240g) **26.5⁺⁺**
The finest Australian beef, air-flown and grilled to your tastes, with sides of rosemary potatoes, haricot beans and roasted button mushrooms
Choose from bordelaise, green peppercorn sauce or a rub of house-blended herbs and spices

BURGERS

6 OZ HANDMADE BEEF BURGER **17.0⁺⁺**
With bacon, BBQ sauce, cheddar, lettuce and juicy tomatoes, served with salad greens and straight cut fries

With spicy roasted peanut sauce, cucumber, lettuce and roasted red onions, served with salad greens and straight cut fries **15.9⁺⁺**

TERRIYAKI CHICKEN BURGER **14.9⁺⁺**
Tender and juicy boneless chicken leg grilled, topped with terriyaki sauce and Japanese mayonnaise, lettuce, tomatoes, cucumber, served with salad green and straight cut fries

WAVE RAVE PIZZAS

ALL TIME FAVOURITE 'WIPE OUT' PIZZA **17.8⁺⁺**
Beef pepperoni, smoked chicken, chicken bratwurst, mushrooms, capsicum, pineapples, olives and herbs

HOISIN ROAST DUCK PIZZA **17.8⁺⁺**
Roast duck, shitake, hoisin sauce, scallions and crispy wonton skin

MEDITERRANEAN PIZZA **16.5⁺⁺**
Tomato, feta cheese, olives, oven-roasted eggplant, zucchini and arugula

BBQ CHICKEN PIZZA **16.5⁺⁺**
Tomato, capsicums, mushrooms, pineapple and herbs

OCEAN PIZZA **16.5⁺⁺**
Prawns, squid, crabsticks, sambal, spring onion, and shallot
Choose from delectable local sambal belachan or tangy tomato sauce

CHEF'S RECOMMENDATION VEGETARIAN

SEAFOOD

SEAFOOD LEMONGRASS RISOTTO RICE **28.0⁺⁺**
Prawn, mussel, squid, scallops with butter sauce

GRILLED TIGER PRAWN SKEWER **28.0⁺⁺**
Full bodied tiger prawn, cherry tomatoes, zucchini, garlic mashed, sauteed vegetables with laksa sauce

PAN-FRIED SALMON **24.5⁺⁺**
Pan-fried salmon, sauteed baby spinach, garlic mashed potato with onion butter sauce

BLACKENED FILLET OF SALMON **28.0⁺⁺**
Our uniquely prepared salmon fillet, served glistening with passion fruit vinaigrette, a whip of garlic mashed potatoes, and vegetables tinged with garlic

FRENCH CRÊPES

SMOKED SALMON **17.0⁺⁺**

BAKED CHICKEN **15.0⁺⁺**

ASSORTED MUSHROOM **12.0⁺⁺**
Red cabbage, carrot, iceberg lettuce, musclun mix with chipotle remoulade, and potato wedges

DROP KNEE DESSERTS

CHOCOLATE LAVA CAKE **10.5⁺⁺**
A full-bodied chocolate cake enclosing a decadent center of warm, flowing chocolate, blissfully balanced with vanilla ice-cream
(Please allow 15 minutes for preparation)

COCONUT PANNA COTTA **8.0⁺⁺**
Silky smooth panna cotta with a creamy burst of coconut, decked and lined with sliced mango, strawberry, and passion fruit coulis

FRESH FRUIT PLATTER **8.0⁺⁺**
Selection of the day's freshest fruits

AÇAÍ BOWL **HALF 8.0⁺⁺ FULL 12.8⁺⁺**
Açaí is a superfood which contains all the essential nutrients required by the human body

NEW ZEALAND ICE CREAM **PER SCOOP (CUP/CONE) 4.0⁺⁺**
Take your pick from a wonderful selection of: Boysenberry Dream, Caramel Chocolate Crunch, Chocolate Ecstasy, Cookies & Cream, Hokey Pokey, Macadamia Supreme, Strawberry Surprise, Vanilla Classic, Walnut Butterscotch

SANDWICHES

STEAK SANDWICH **19.5⁺⁺**
Minute steak, onion marmalade, grilled tomato, green tomato salsa, rocket leaves, served on focaccia toast with salad green and potato wedges

HALOUMI CHEESE SANDWICH **18.5⁺⁺**
Panfried Greek cheese, grilled avocado, juicy tomatoes and rocket leaves, served on focaccia toast with salad green and potato wedges

FRESHLY BAKED BELGIUM WAFFLES

WAFFLE WITH FRESH MANGOES AND STRAWBERRIES **11.0⁺⁺**
Served with caramel, chocolate sauce and vanilla ice cream

WAFFLE WITH BANANAS **9.5⁺⁺**
Served with caramel, chocolate sauce and vanilla ice cream

WAFFLE WITH ALMONDS AND CHOCOLATE SAUCE **9.5⁺⁺**
Served with vanilla ice cream

WAFFLE WITH PECAN NUTS AND MAPLE SYRUP **9.5⁺⁺**
Served with vanilla ice cream

RESTAURANT+BAR

**** ALL PRICES SUBJECT TO 10% SERVICE CHARGE AND PREVAILING GOODS AND SERVICES TAX.**

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RESTAURANT + BAR MENU

HOUSE SPECIALTY COCKTAILS

BEACH BUNNY 12.8⁺⁺
(A girl who hangs out at the beach)
 Rum, Midori, mint leaves, lemon juice and watermelon fruit

HODAD GLASS 12.8⁺⁺ JUMBO 49.3⁺⁺
A non-surfer, usually someone who just hangs around the beach
 Tequila, Cointreau, lime juice, passionfruit puree and mint leaves



HOT-DOGGING 12.8⁺⁺
(Fancy surfing done by a skilled surfer)
 Vodka, Midori, raspberry puree, cranberry juice, lime wedges, mint leaves and soda

CLASSIC COCKTAILS

SINGAPORE SLING 19.6⁺⁺
 Gin, Cherry Brandy, Cointreau, Benedictine DOM, Grenadine syrup, Angostura Bitters, lime juice, pineapple juice and soda



MOJITO 12.8⁺⁺
 Rum, lime wedges, mint leaves, sugar and soda

FROZEN MARGARITA GLASS 12.8⁺⁺ JUMBO 49.3⁺⁺
(Lime, Strawberry, Lychee, Mango, Peach)
 Tequila, Cointreau and purees



FROZEN DAIQUIRI GLASS 12.8⁺⁺ JUMBO 49.3⁺⁺
(Lime, Strawberry, Lychee, Mango, Peach)
 Rum, Cointreau and purees

PINA COLADA 15.8⁺⁺
 Rum, Malibu, sugar syrup, pineapple juice and coconut cream



BEER

KILKENNY BOTTLE 13.2⁺⁺
TIGER CLASSIC BOTTLE 9.4⁺⁺
HEINEKEN BOTTLE 11.9⁺⁺
GUINNESS STOUT BOTTLE 11.9⁺⁺
SOL BEER BOTTLE 11.9⁺⁺
DESPERADOS BOTTLE 11.9⁺⁺
ERDINGER WEISSBIER BOTTLE 14.9⁺⁺
ERDINGER DUNKEL BOTTLE 14.9⁺⁺

BEER BUCKET

TIGER CLASSIC 5+1 6 BOTTLES 46.8⁺⁺
HEINEKEN 5+1 6 BOTTLES 59.4⁺⁺
SOL BEER 5+1 6 BOTTLES 59.4⁺⁺
DESPERADOS 5+1 6 BOTTLES 59.4⁺⁺

WHITE BY GLASS

TERRAZAS ALTOS DEL PLATA CHARDONNAY 2014 GLASS 11.9⁺⁺ BOTTLE 58.0⁺⁺

Grape Varietals: Chardonnay
 Intensely fruity, outstanding notes of peach and tropical fruit with elegant touches of white flowers, combined with citric and spicy notes. Hints of vanilla, caramel and toast are provided by oak aging.

RED BY GLASS

TERRAZAS ALTOS DEL PLATA CABERNE T SAUVIGNON 2014 GLASS 11.9⁺⁺ BOTTLE 58.0⁺⁺

Grape Varietals: Sauvignon
 Great intensity of fruits. Outstanding notes of cherries and forest berries, with subtle notes of caramel, spices and toast provided by oak aging.

PREMIUM WHITES

CLOUDY BAY LATE HARVEST RIESLING BOTTLE 91.9⁺⁺

Grape Varietals: Riesling
 Zesty aromas of mandarin and lemon rind meld with subtle nuances of quince paste and wildflower honey. Rich and nectar-like, the palate is brimming with flavours reminiscent of old-fashioned lime and grapefruit marmalade complemented by a delicate honeyed character. Luscious fruit sweetness is offset by crisp natural acidity. A perfect foil for citrus-based desserts.

DOMAINE CHANDON CHARDONNAY BOTTLE 74.7⁺⁺

Grape Varietals: Chardonnay
 Light straw colour with lime tints. Fragrant aroma of grapefruit rind, white peach and green pears that are enhanced by subtle yet complex cashew nut and spice aroma derived from barrel fermentation. Fine grained French oak barriques adds structure and length to the back palate. Long finish, lingering and crisp.

CAPE MEN TELLE SAUVIGNON BLANC SEMILLON BOTTLE 70.5⁺⁺

Grape Varietals: Sauvignon Blanc, Semillon
 Pale straw in colour. Heady aromas of lemon blossom, snowpeas and lemon thyme are enhanced by a hint of sweet orange sherbert. The full, textured palate displays grilled asparagus, a flamboyant squeeze of citrus and a hint of dried herbs. It finishes long and focused with vibrant and cleansing acidity.

CLOUDY BAY SAUVIGNON BLANC BOTTLE 83.3⁺⁺

Grape Varietals: Sauvignon Blanc
 Pale straw green in colour and mouth-wateringly fragrant with ripe passionfruit, yellow plums, juicy limes and freshly picked basil. The palate is pure and refreshing with all the hallmarks of a small but perfectly formed crop flavours that echo the aromas, with piercing concentration, impeccably balanced acidity and a long, crisp finish.

PREMIUM REDS

DOMAINE CHANDON SHIRAZ BOTTLE 79.1⁺⁺

Grape Varietals: Shiraz
 Deep garnet red with a bright hue. Complex and intense aroma with hints of white pepper, cloves, cardamom and cinnamon spices that support the fragrant and ripe blackberry and cherry aromas. This wine will develop in bottle over the next 5 to 10 years.

DOMAINE CHANDON PINOT NOIR BOTTLE 74.7⁺⁺

Grape Varietals: Pinot Noir
 A vibrant ruby red. A warm vintage with a bouquet of dark cherry and aromatic spice. Soft plum, maraschino cherry and truffle flavours with a delicate supple texture from very fine and savory tannins. Finishes with soft sweet fruit and hints of smoked vanilla oak.

CAPE MEN TELLE CABERNE T MERLOT BOTTLE 83.3⁺⁺

Grape Varietals: Cabernet Merlot
 A polished cabernet blend, with pure varietal aromas of currants and raspberry with a whiff of cedar. Fruit characters are very much to the fore. The palate has a soft, willowy texture, round and succulent with firm tannins and attractive flavours of currants and leather.

TERRAZAS ALTOS MALBEC BOTTLE 66.9⁺⁺

Grape Varietals: Malbec
 Brilliant, purple red. Intense fruit aromas together with plum and raisin notes that are complexed by vanilla, coconut and toast highlights, leading to a fresh, young, medium-complex wine.

BAR MANAGER'S RECOMMENDATION

CHAMPAGNE

MOËT & CHANDON IMPERIAL BRUT BOTTLE 102.0⁺⁺

SOFT DRINKS

SOFT DRINKS GLASS 5.0⁺⁺
 Coke, Diet Coke, Sprite, Soda, Tonic, Gingerale, Bitter Lemon, Green Tea, Lemon Tea JUG 10.6⁺⁺

RED BULL CAN 5.9⁺⁺

FREEZY DRINKS

SMOOTHIES 5.6⁺⁺
 Raspberry, Passionfruit, strawberry, Mango, Banana, Peach, Oreo, Mocha, Oreo Peanut Butter



SJORA 3.0⁺⁺
 Mango Peach

JUICES

JUICES GLASS 5.9⁺⁺ JUG 12.8⁺⁺
 Orange, Lime, Cranberry, Tomato, Pineapple, Apple

FRESHLY SQUEEZED JUICES

Carrot, Celery, Orange, Watermelon, Pineapple, Green Apple
SINGLE CHOICE OF JUICE GLASS 6.1⁺⁺
MIXED OF TWO (2) DIFFERENT JUICES ONLY GLASS 7.0⁺⁺

FRESH YOUNG COCONUT 6.1⁺⁺

MINERAL WATER / SPARKLING WATER

AQUA PANNA (500ml) BOTTLE 5.0⁺⁺

SAN PELLEGRINO (500ml) BOTTLE 5.0⁺⁺

DASANI (600ml) BOTTLE 2.6⁺⁺

COFFEE

COFFEE / ICE COFFEE 3.8⁺⁺

SINGLE EXPRESSO 3.8⁺⁺

DOUBLE EXPRESSO 6.8⁺⁺

MACCHIATO 5.0⁺⁺

CAPPUCINO / ICED CAPPUCINO 5.0⁺⁺

LATTE / ICED LATTE 5.0⁺⁺

MOCHA 5.0⁺⁺

TEA

ENGLISH BREAKFAST 4.2⁺⁺

PEPPERMINT 4.2⁺⁺

EARL GREY 4.2⁺⁺

DARJEELING 4.2⁺⁺

CAMMOMILE 4.2⁺⁺

ICED TEA 4.2⁺⁺

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