



**KT'S  
GRILL**  
established 1951

## Salads



### Classic Wedge Salad

Crisp iceberg lettuce and chives drizzled with Caesar dressing. Topped with parmesan, croutons and bacon bits.

\$14



### Heirloom Tomato Salad

Juicy heirloom tomatoes tossed in balsamic vinaigrette and olive oil with a sprinkling of basil leaves.

\$14



### Garden Salad

Fresh mesclun salad with walnuts, cherry tomatoes, cucumber, red onion and yellow capsicum dressed with balsamic vinaigrette.

\$14



### Truffle Mushroom Soup

Creamy truffle infused mushroom soup served with a sprinkling of chives and croutons.

\$14



### Onion Soup

A hearty onion soup topped with parmesan herb croutons.

\$12



Chef's Recommendation



Vegetarian-friendly

## Sandwiches



### **Fish Sandwich**

Battered rockfish fillet, remoulade sauce, lettuce, and tomato on soft panini bread.

**\$21** ——— Served with Fries



### **Grilled Chicken with Kimchi Sandwich**

Tender grilled chicken, lettuce, tomatoes and kimchi with kimchi mayo on soft panini bread.

**\$21** ——— Served with Fries



Chef's Recommendation



Vegetarian-friendly

Pricing are subject to prevailing GST and service charge. All photos are for illustrative purposes only. Presentation of dishes may vary without prior notice.

## Mains



### **KT's Steak** (250g)

Your favourite cut served with grilled seasonal vegetables drizzled in mushroom sauce and a baked potato loaded with sour cream and crispy bacon bits.

*Rib-eye*  
**\$40**

*Tenderloin*  
**\$42**

*Premium Rib-eye*  
**\$88**

*Premium Tenderloin*  
**\$98**



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## Wagyu Beef Burger

A meaty wagyu beef patty with tomato, lettuce, pork bacon, fried egg, onion ring and cheese between a fluffy brioche bun.

\$40 ——— Served with Fries



## BBQ <sup>SPICY</sup> Pork Ribs

Savoury pork ribs slathered with BBQ and mala sauce, grilled to perfection. Served with a side of grilled vegetables and a baked potato topped with sour cream and crispy bacon.

\$42



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## Roasted Spring Chicken

Juicy roasted spring chicken served with grilled seasonal vegetables drizzled in mushroom sauce. Served with a baked potato loaded with sour cream and crispy bacon bits.

\$25



## Fish & Chips

Battered rockfish fillet served with a mesclun salad and miso tartar sauce.

\$25 ——— Served with Fries



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## **Beef Meatballs Pasta**

Tasty beef meatballs in a tangy tomato sauce with al dente pasta. Sprinkled with grated parmesan cheese and basil.

*\$18*



## **Vegetarian Cannelloni in Tomato Sauce**

Ratatouille in a tangy tomato sauce topped with chives. Served with a side of mashed potatoes.

*\$12*



Chef's Recommendation



Vegetarian-friendly

## Sides



### Buffalo Wings

Barbecued chicken mid joint wings glazed with buffalo BBQ sauce.

\$14

### French Fries

Crispy straight-cut fries tossed with Maldon sea salt.

\$10

### Coleslaw

Shredded carrots and cabbages tossed in a creamy sesame dressing.

\$8

### Breaded Onion Rings

Breaded onion rings fried to golden perfection.

\$10

### Breaded Mushrooms

Crispy breaded mushroom bites served with miso mayo dip.

\$10

### Mac & Cheese

\$10

### Fragrant Rice

\$8



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## Dessert



### Japanese Cotton Cheesecake

A light and fluffy soufflé cheesecake drizzled with yuzu sauce. Served with a dollop of whipped cream.

\$14

### KT's Brownie with Vanilla Ice cream

Rich chocolate brownie served warm with a scoop of vanilla ice cream.

\$14



### Ice Cream Trio

Scoops of vanilla, chocolate and strawberry ice cream topped with chocolate sauce and rainbow rice.

\$10



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Vegetarian-friendly

# Beverages

Alcoholic



## KT's Indigo

Blue Monin and Rum mixed with lime, pineapple juice, and a hint of Sprite.

\$20

### Beer

<b>Tiger (Draft)</b>	<b>\$18</b>
<b>Heineken (Bottle)</b>	<b>\$16</b>
<b>Corona (Bottle)</b>	<b>\$16</b>

### Cocktails

<b>Mojito</b> <i>Classic / Lychee / Passionfruit</i>	<b>\$20</b>
<b>Long Island Ice Tea</b>	<b>\$20</b>
<b>Caipiroska</b>	<b>\$18</b>

### House Wines

<b>Oxford Landing Cabernet Sauvignon 2019 (Glass)</b>	<b>\$14</b>
<b>Oxford Landing Cabernet Sauvignon 2019 (Bottle)</b>	<b>\$60</b>
<b>Altos Los Romeros Chardonnay RV (Glass)</b>	<b>\$14</b>
<b>Altos Los Romeros Chardonnay RV (Bottle)</b>	<b>\$60</b>
<b>Prosecco (Bottle)</b>	<b>\$60</b>

### House Spirits

<b>Gin (Gordon's)</b>	<b>\$14</b>
<b>Vodka (Absolut Blue)</b>	<b>\$14</b>
<b>Rum (Nusa Cana Tropical)</b>	<b>\$14</b>
<b>Tequila (Camino)</b>	<b>\$14</b>
<b>Whisky (Johnnie Walker Black Label)</b>	<b>\$14</b>



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## Beverages

— Non-Alcoholic —

### Mocktails

<b>Virgin Pomegranate Mojito</b>	\$14
<b>Lychee Surprise</b>	\$14
<b>Italian Sodas</b> <i>Peach / Blackcurrant / Passionfruit / Watermelon</i>	\$12

### Bottled Water

<b>Acqua Panna Natural Mineral Water (1L)</b>	\$10
<b>San Pellegrino Sparkling Natural Mineral Water (1L)</b>	\$10

### Hot Beverages

<b>Espresso (Single)</b>	\$6
<b>Americano</b>	\$8
<b>Latte</b>	\$8
<b>Cappuccino</b>	\$8
<b>Selection of Teas</b>	\$8

### Cold Beverages

<b>Assorted Soft Drinks</b>	\$7
<b>Assorted Juices</b> <i>Apple / Orange / Lime / Pineapple</i>	\$10
<b>Milkshake</b> <i>Vanilla / Strawberry / Chocolate</i>	\$10



## KT's Oreo Shake

\$13



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**UNIVERSAL STUDIOS**  
**SINGAPORE**

