



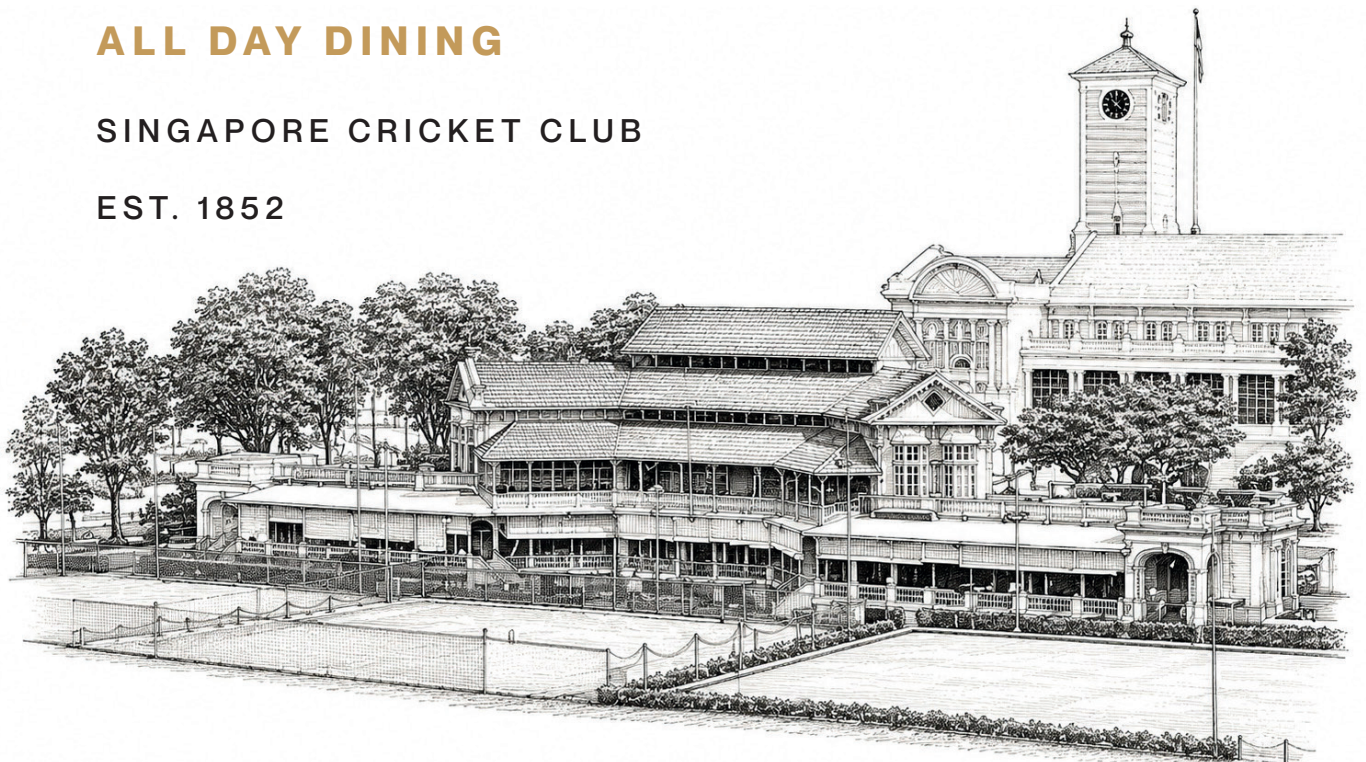
Singapore
Cricket Club

THE OVAL

ALL DAY DINING

SINGAPORE CRICKET CLUB

EST. 1852



Please inform our service staff if you have any special dietary restrictions or food allergies prior to placing your order. All prices are inclusive of prevailing GST.



THE OVAL

HEALTHY SELECTION

Yoghurt & Fruit Parfait 12.00

Layers of yoghurt, granola and assorted berries

Smashed Avocado Toast 12.00

With poached egg & tomato served on toasted wholemeal or sourdough bread, served with garden salad

Seasonal Fruits Platter 7.00

Assortment of freshly sliced fruits

Toast 2.00

Toasted white, wholemeal or sourdough bread - served with butter and preserves

ASIAN BREAKFAST

Fried White Carrot Cake 7.00

Fried with egg, prawns, preserved radish & spring onions

Chicken Congee 6.00

Porridge with shredded chicken, garnished with ginger slices, fried shallots, spring onions, light soya sauce & sesame oil

Prata

Two pratas with eggs, served with choice of fish curry, chicken curry or dhal - 2pc min order

Plain 4.00/pc

Egg 4.50/pc

Dosai

Two thin, savoury crepe made from a fermented batter of ground black gram and rice. Served with vegetable and lentil stew (Sambar) coconut & tomato chutney

Plain 6.00

Masala 7.50

Teochew Kueh Plate (3 pieces) 8.00

Glutinous rice peach cake (png kueh), turnip dumpling (soon kueh) & yam cake (orh kueh)

Additional piece 3.00

BREAKFAST FAVOURITES

SCC All Day Breakfast 17.00

Eggs your way, served with grilled tomato, hash brown, sauteed mushrooms, streaky bacon, baked beans & choice of Harissa chicken sausage or Farmers pork sausage
Vegetarian option available

Omelette 9.00

Free-range eggs with choice of three ingredients: Cheese, mushroom, tomato, ham or onion. Served with grilled tomato & hash brown
Vegetarian option available

Classic Poached Eggs Benedict 14.00

Served with cherry tomato, Prosciutto di Parma on fresh english muffins, topped with hollandaise sauce and served with garden salad
Vegetarian option available

Fluffy Pancakes 12.00

Fresh homemade pancakes served with mixed berries compote & maple syrup

Build Your Own Breakfast

Eggs (2pc) - Your way 2.00

Grilled Tomato 2.00

Hash Brown 2.00

Sauteed Mushrooms 2.00

Baked Beans 2.00

Smoked Ham 4.00

Smoked Streaky Bacon 3.00

Harissa Chicken Sausage 5.00

Farmer Sausage 5.00

Smoked Salmon 7.00

BREAKFAST AVAILABLE DAILY
FROM 8AM - 10.30AM

BREAKFAST



CONTAINS NUTS



VEGETARIAN



NEW



CHEF RECOMMENDS



PORK



LIGHT & HEALTHY



DAIRY FREE



GLUTEN FREE

THE OVAL

SCC LUNCH SIGNATURE DISHES

Celebrating the flavours that have long been enjoyed by generations of SCC members

LUNCH AVAILABLE DAILY: 11AM – 2.30PM

The SCC Signature Chicken Rice 🍗

13.00

A cherished SCC staple, featuring succulent poached chicken breast or thigh served with fragrant chicken rice, house-made chilli, ginger relish and premium dark soy.
Choice of breast or thigh

Traditional Prawn Noodle Soup 🍤 🍜

13.00

A long-standing clubhouse favourite of yellow noodles and rice vermicelli in a deeply flavoured prawn broth, slow-simmered for richness and finished with fresh prawns, clams & seasonal greens.

Eurasian Fish Moolie 🐟

13.00

Inspired by Singapore's rich Eurasian culinary heritage, delicate fish is gently poached in a fragrant coconut curry infused with turmeric, curry leaves and warming spices, served with steamed jasmine rice

Mutton Dum Biryani ★

22.00

Fragrant basmati rice layered with tender slow-cooked mutton and aromatic spices, traditionally steamed in banana leaf. Served with raita, vegetable achar & papadum
Available Thursday & Friday

The SCC Signature Vegetarian Laksa

13.00

A vegetarian interpretation of the Club's beloved laksa, featuring silky rice noodles, seasonal vegetables and tofu in a fragrant coconut broth, finished with fresh herbs and aromatic spices.

Available Thursday to Friday

Vegetarian Biryani Rice 🌿

11.00

Mixed vegetables biryani rice served with dalcha, vegetable achar & papadum
Available Thursday & Friday

Clubhouse Chicken Biryani 🍗 ★

13.00

Aromatic basmati rice layered with tender chicken and traditional spices, slow-cooked to develop exceptional depth of flavour in this enduring South Asian classic.

Available Saturday to Wednesday

The SCC Signature Laksa ★

13.00

One of the Club's most enduring favourites. Thick rice noodles, prawns and fish cake are served in a rich, aromatic coconut laksa broth that has earned a loyal following among generations of members.

Available Saturday to Wednesday

Vegetarian Thali Set 🌿

13.00

Dhal makhani, palak paneer & mint raita, served with basmati rice, plain naan & papadum

Available Saturday to Wednesday

**INCLUDES A COMPLIMENTARY CHOICE
OF A SOFT DRINK, JUICE, COFFEE OR TEA**

ADD \$3.00 for Dessert of the day



LUNCH

THE OVAL

STARTERS

Heritage Chinese Rojak    **S - 6.00**
L - 10.00

Pineapple, cucumber, sweet turnip, tau pok and crispy you tiao tossed in fragrant prawn paste, topped with dried cuttlefish and crushed peanuts.

Indonesian Tahu Goreng    **6.00**

Golden-fried bean curd served with cucumber and bean sprouts, dressed with a traditional peanut sauce.

Traditional Gado Gado   **10.00**

Steamed vegetables, tempeh, bean curd, egg and belinjau crackers, topped with a rich house-made peanut sauce.

Preserved Egg & Sliced Fish Soup  **15.50**

A comforting Cantonese-style broth with tender sliced fish, preserved egg and fresh ginger, finished with spring onions and coriander.

FROM THE RICE POT

The SCC Hainanese Pork Chop   **14.00**

A clubhouse favourite featuring tender pork chop in tangy tomato sauce with green peas, onions, French fries and steamed rice.

Sambal Nasi Goreng with Ikan Bilis   **10.00**

Wok-fried rice with chicken, prawns, fish cake and crispy ikan bilis, topped with a fried egg and dried shrimps.

Classic Egg & Shrimp Fried Rice  **10.00**

Wok-fried rice with egg, succulent shrimp and spring onions.

The SCC Chicken & Egg Curry **12.00**

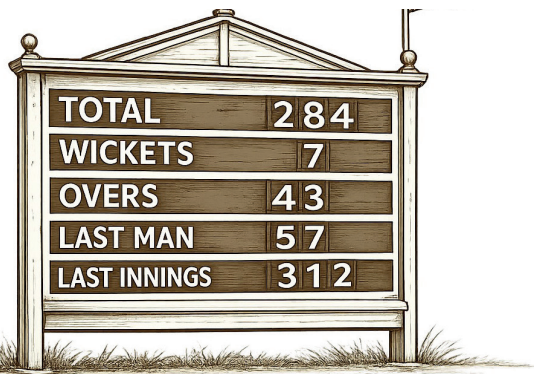
Tender chicken and egg simmered in a rich, aromatic curry, served with steamed rice.

Yang Zhou Fried Rice    **11.50**

A classic Cantonese fried rice with prawns, pork char siew, egg and spring onions, wok-fried for a light, fragrant finish.

Fragrant Steamed Rice **1.00**

Light and fluffy steamed jasmine rice.



CHEF RECOMMENDATION

Sambal Nasi Goreng with a pint of Tiger
for an authentic pairing

ASIAN

THE OVAL

NOODLES & HAWKER CLASSICS

Traditional Mee Goreng 10.50

Yellow egg noodles stir-fried with vegetables and dried shrimp in a fragrant spice blend. Choice of chicken, vegetarian, seafood or mutton.

The SCC Fried Hokkien Mee 11.50

Yellow and rice noodles wok-fried with pork, prawns, squid, egg and bean sprouts, served with sambal and fresh calamansi.

Clubhouse Seafood Noodles 12.00

Choice of hor fun, thin bee hoon or yellow noodles with prawns, snapper fillet, squid, fish cake and choy sum.

Available wet, dry or in soup

Vegetarian Noodles 10.00

Choice of hor fun, thin bee hoon or yellow noodles with choy sum, bean sprouts, carrots and mushrooms.

Available wet, dry or in soup.

Classic Beef Hor Fun 12.00

Tender sliced beef with silky rice noodles, vegetables and bean sprouts.

Available wet, dry or in soup

Char Kway Teow 8.00

Flat rice noodles wok-fried with fish cake, Chinese sausage, pork lard, egg, bean sprouts and chives.

Add Cockles or Prawns +3.00

Savoury Glass Noodles with Minced Pork 12.50

Glass noodles stir-fried with minced pork, cabbage, carrots, spring onions and mushrooms in a rich house-made sauce.

Vegetarian option available: Glass noodles with vegetarian mock chicken, cabbage, carrots, spring onions, mushrooms and house-made sauce

FROM THE WOK - GARDEN

Bean Sprouts with Salted Fish 7.50

Crisp bean sprouts wok-tossed with garlic, chives, chilli and savoury salted fish.

Stir-Fried Lady's Fingers (Garlic or Sambal) 7.50

Fresh lady's fingers stir-fried with your choice of fragrant garlic oil or house sambal chilli.

Bitter Gourd with Black Bean Sauce 7.50

Wok-fried bitter gourd with garlic and chilli, finished with a rich black bean sauce.

Garlic Baby Kai Lan 8.00

Tender baby kai lan lightly stir-fried with fragrant garlic.

Steamed Silken Tofu with Spring Onions 9.00

Delicate silken tofu steamed and topped with spring onions, house-made soy garlic sauce and roasted white sesame.

Approximate preparation time: 10 minutes



ASIAN

THE OVAL

FROM THE WOK - LAND

Signature meat dishes inspired
by Asian culinary traditions

Kung Pao Chicken    **13.50**
Tender chicken stir-fried with cashew nuts, spring onions and dried chillies in a fragrant Szechuan sauce.

Braised Pork Belly with Steamed Buns   **14.00**
Slow-braised pork belly served with soft steamed buns. Perfect for sharing.

Classic Sweet & Sour Pork "Gu Lou Yok"   **14.00**
Crispy pork tenderloin with onions and capsicums in a tangy Cantonese sweet and sour sauce.

Australian Black Pepper Angus Beef   **28.00**
Tender Australian Angus beef cubes wok-fried with onions and capsicum in a bold, aromatic black pepper sauce.

Ginger & Spring Onion Chicken   **13.50**
Tender chicken wok-fried with fresh ginger and spring onions, finished in a fragrant soy glaze.

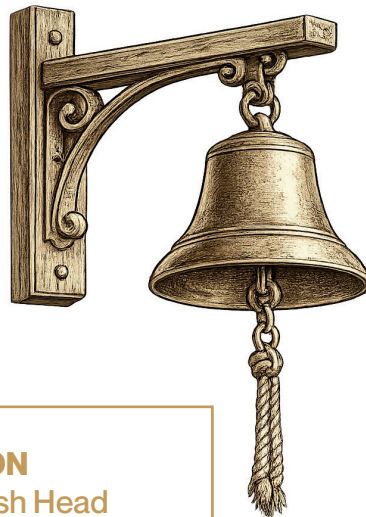
FROM THE WOK - SEA

Fresh seafood favourites
prepared in classic regional styles

Traditional Assam Fish Head   **29.00**
Half fish head simmered in a spicy tamarind gravy with lady's fingers, eggplant, onions and pineapple.
Approximate preparation time: 20 minutes

Salted Egg Red Leg Prawns   **24.00**
Succulent red leg prawns wok-fried in a rich house-made salted egg sauce, finished with Carnation milk for a creamy, savoury finish

Prawn & Crabmeat Omelette "Foo Yong Hai"  **14.00**
A golden omelette filled with prawns, crabmeat and red chilli.



CHEF RECOMMENDATION
Pairing the Traditional Assam Fish Head
with a bottle of Rothbury Estate Premium Selection
Chardonnay (Australia) for a crisp, buttery finish

Mondays to Fridays: 5pm – 10pm
Saturdays: 11am – 2.30pm* / 5pm – 10pm
Sundays & Public Holidays: 11am – 2.30pm* / 5pm - 9.30pm

ASIAN

THE OVAL

SOUPS & BROTHS

Chef's Soup of the Day 7.00

A daily creation prepared by our chefs using the freshest seasonal ingredients.

The SCC Mulligatawny Soup 9.00

A comforting Anglo-Indian curry soup with rice, fried shallots and cilantro, served with a lemon wedge.

Traditional Soup Kambing 12.00

A fragrant mutton broth topped with fried shallots and fresh coriander, served with a crusty French baguette.

Classic French Onion Soup 10.00

Slow-caramelised onions simmered in rich beef stock, topped with croutons and gratinated Gruyère and Parmesan cheese.

HANDCRAFTED BURGERS

The SCC Wagyu Burger 18.50

Grilled Wagyu beef patty with cheese, pork bacon and a fried egg, served with French fries and garden salad.

Clubhouse Chicken Burger 14.00

Crispy fried chicken patty topped with cheese and mayonnaise, served with French fries and garden salad.

Garden Vegetable Burger 13.50

A house-made patty of Kenyan beans, courgetti and Idaho potato, finished with Thousand Island dressing and served with French fries and garden salad.

SALADS & GREENS

The SCC Caesar Salad 10.00

Crisp romaine lettuce, Parmesan, boiled egg & bacon bits tossed in a house-made Caesar dressing.

Add Poached Chicken +3

Add Smoked Salmon +5

Vegetarian option available

Rustic Fig & Arugula Salad 18.00

Fresh figs, peppery arugula, avocado, carrots, dried cranberries and apricots, finished with toasted sesame seeds and a balsamic reduction.

Sous Vide Chicken & Pomelo Salad 13.50

Sous vide chicken with pomelo, coriander, crispy shallots, garlic chips, toasted peanuts and sweet chilli dressing.

Vegan Kale & Pomegranate Salad 15.00

Kale, edamame, pomegranate, carrots and tau kwa, finished with toasted walnuts and a citrus dressing.

Horiatiki Greek Salad 16.00

A traditional Greek salad of vine-ripened Roma tomatoes, cucumber, red onion, Kalamata olives, bell peppers and feta, finished with dried oregano, extra virgin olive oil and a red wine vinaigrette.



WESTERN

THE OVAL

CLUBHOUSE SANDWICHES

Peruvian Avocado

& Vegetable Sourdough

Smashed avocado, alfalfa sprouts, pickled red onions, cucumber and tomatoes with curry mayonnaise on toasted sourdough, served with French fries and garden salad.

17.50

NY Steak Sandwich

Pan-seared sirloin steak with crisp iceberg lettuce, mayonnaise and French mustard on toasted panini bread, served with French fries and garden salad.

21.50

The SCC Cheese Toast

A simple clubhouse favourite served with French fries and garden salad.

Choice of white, wholemeal or sourdough

7.50

The SCC Club Sandwich

A timeless classic layered with chicken, back bacon, egg and tomato, served with French fries and garden salad.

Choice of white, wholemeal or sourdough

11.50

Corned Beef Sandwich

Traditional corned beef served on your choice of white or wholemeal toast, accompanied by French fries and garden salad.

Optional additions: cheese, chilli and/or chopped onions

12.50

Triple Stack Tuna Mayo Sandwich

Three layers of toast filled with creamy tuna mayonnaise, served with French fries and garden salad.

Choice of white, wholemeal or sourdough

11.50

Classic Croque Monsieur

Blackforest ham, Gruyère cheese and Pommery mustard mayonnaise toasted to perfection, served with French fries and garden salad.

Choice of white, wholemeal or sourdough

11.50

ARTISAN PIZZAS 12"

Tandoori Chicken

Tandoori-spiced chicken with red peppers, onions, tomatoes and mozzarella cheese.

20.00

Classic Pepperoni

Pepperoni, black olives, mozzarella cheese and rich tomato sauce.

22.00

Spiced Lamb

An absolute SCC must try: Seasoned minced lamb with mozzarella cheese and green chillies.

22.00

Pepperonata

Braised bell peppers, onions, olives, oregano, ricotta and tomato sauce.

20.00

Margherita Pizza

A timeless combination of mozzarella cheese and tomato sauce and basil.

17.00

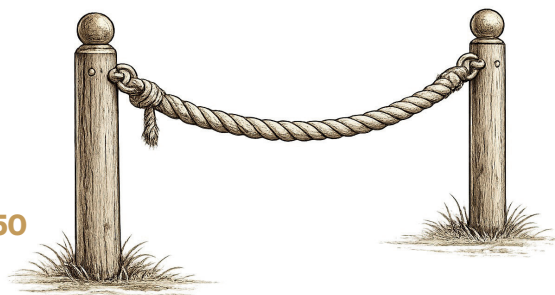
Additional Toppings

Blue Cheese +2.00

Kalamata Olives +2.00

Swiss Brown Mushrooms +2.00

Sun-Dried Tomatoes +2.00



WESTERN

THE OVAL

FROM THE GRILL

Black Angus

Steak Frites 🍳★

A grilled 220g Black Angus striploin served with golden pommes frites and your choice of rich red wine jus or classic Béarnaise sauce.

38.00

French-Cut

Lamb Rack

Tender 200g lamb rack, expertly grilled and paired with pickled onions, buttery mashed potatoes, green asparagus and baby carrots.

Choice of red wine jus or classic Béarnaise sauce

38.00

Herb Grilled

Chicken Breast ★

A succulent 300g grilled chicken breast served with young corn, king oyster mushrooms, creamy mashed potatoes, green asparagus and finished with a vibrant tomato basil coulis.

18.00

FROM THE SEA

The SCC Fish & Chips 🍳

Golden battered dory fillet fried until crisp and served with mushy peas, tartar sauce and malt vinegar.

13.00

Pan-Seared

Greenland Halibut 🍳

Delicately pan-seared 200g Greenland halibut served with green asparagus, velvety mashed pumpkin and a light dashi clam cream sauce.

28.00

CHEF RECOMMENDATION

Pairing the Steak Frites with a bottle of Bottega Merlot (Italy) for a bold and rounded finish

PASTA e BASTA

Classic Bolognese 🍳

A rich and comforting Italian favourite featuring slow-cooked minced beef gently simmered in a robust tomato sauce with onions, garlic, basil and cracked black pepper. Finished with a generous sprinkling of Parmesan cheese for added depth and savoury richness.

18.00

Traditional Carbonara 🐷

Silky cream sauce tossed with crispy bacon and Parmesan cheese, finished with a golden egg yolk that creates a luxuriously rich and velvety coating over the pasta.

18.00

Aglio Olio 🍳

Succulent prawns sautéed with fragrant garlic and chilli, tossed through olive oil for a simple yet flavourful pasta that balances freshness, spice and savoury richness.

20.00

Basil Pesto 🌿★

Homemade pesto crafted from fresh basil, garlic sprouts and pine nuts, tossed with cherry tomatoes and baby spinach leaves, then finished with Parmesan cheese for a vibrant and aromatic dish.

17.00

Alla Pomodoro 🍎🌿

A classic Italian tomato pasta featuring a slow-simmered tomato sauce, finished with grated Grana Padano cheese and fresh basil cress for a light yet satisfying flavour.

17.00

Choice of Pasta

Tagliatelle

Spaghetti

Linguini

Penne



Gluten-free spaghetti and penne available

WESTERN

THE OVAL

STARTERS

Indian Rojak

10.00

Prawn fritters, coconut fritters, vegetables fritters, fish cake, fried beancurd & hard-boiled egg, served with a peanut & sweet potato sauce

Punjabi Samosa Chaat

10.00

Crispy vegetable samosas layered with cooling yoghurt, tangy chutneys, pomegranate and aromatic spices, creating a delightful balance of textures and flavours.

Lamb Seekh Kebab

19.00

Succulent minced lamb infused with ginger, garlic, chilli and house-blended spices, then grilled to perfection in the tandoor for a smoky, aromatic finish.

Chicken Tikka

16.00

Tender boneless chicken leg marinated in yoghurt and traditional spices, then roasted in the tandoor until lightly charred and beautifully succulent.

Tandoori Salmon Tikka

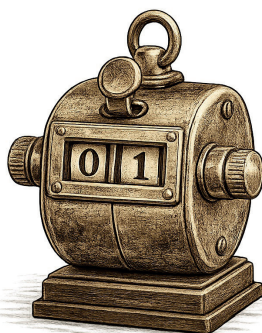
22.00

Premium salmon fillet marinated with yoghurt, tandoori spices, herbs, mustard oil and black salt, then cooked in the tandoor to enhance its natural richness and flavour.

Saffron Paneer Tikka

16.00

House-made paneer marinated with saffron, yoghurt and aromatic spices, grilled with bell peppers and onions for a vibrant and flavourful vegetarian favourite.



FROM THE CURRY HOUSE

Butter Chicken Masala

16.00

Tender tandoor-roasted chicken simmered in a rich murgh makhani sauce of tomatoes, butter and cream, finished with aromatic spices for a comforting North Indian classic.

Chicken Tikka Masala

16.00

Tender boneless chicken marinated in spiced yogurt and grilled with a hint of char, simmered in a rich, creamy tomato-onion masala sauce infused with aromatic spices.

Shimla Mirch Lamb

22.00

Shank Nihari

Slow-braised lamb shank cooked with capsicum, warming spices and fragrant herbs until meltingly tender. Served with basmati rice and vegetable achar.

Rogan Josh

17.00

A timeless Kashmiri favourite featuring tender mutton simmered with tomatoes, onions and aromatic spices, creating a rich and deeply flavourful curry.

FROM THE COAST

Prawn Chettinad

25.00

Varuval

Succulent king prawns cooked in a robust onion and tomato masala with ginger, garlic, peanuts, coconut and spices, delivering bold and vibrant flavours.

Mughlai Fish Curry

22.00

Tender fish marinated with black pepper and turmeric, then simmered in a fragrant onion and tomato gravy enriched with yoghurt and traditional spices.

Indian Fish Curry

14.00

Barramundi fillet cooked in a fragrant South Indian curry with eggplant, lady's fingers, tomatoes and aromatic spices, offering a perfect balance of richness and warmth.

INDIAN



CONTAINS NUTS



VEGETARIAN



NEW



CHEF RECOMMENDS



PORK



LIGHT & HEALTHY



DAIRY FREE



GLUTEN FREE

THE OVAL

FROM THE GARDEN

Dhingri Dolma 11.00

A medley of mushrooms cooked with onions and tomato gravy, finished with traditional spices topped with green peas and paneer.

Palak Paneer 10.00

Soft cubes of cottage cheese gently simmered in a velvety spinach gravy infused with aromatic Indian spices.

Yellow Tadka Dhal 9.00

Yellow lentils slow-cooked until creamy and finished with a fragrant tempering of spices, garlic and herbs.

Dhal Makhani 9.00

Black lentils and kidney beans simmered for hours with spices to create a rich, hearty and deeply comforting classic.

Aloo Gobi 9.00

Cauliflower florets and potatoes cooked with onions, tomatoes and traditional spices for a wholesome North Indian favourite.

Bhindi Masala 9.00

Tender lady's fingers cooked with onions and tomatoes in a lightly spiced cashew gravy, delivering a delicate balance of richness and flavour.

Traditional Raita 3.50

Cooling yoghurt blended with cucumber and carrot, the perfect accompaniment to spicy dishes.

RICE & BREADS

Fragrant Steamed Rice 1.00

Brown Rice 2.00

Basmati Rice 2.00

Plain Naan 3.50

Butter Naan 4.50

Garlic Naan 4.50

Cheese Naan 4.50

Tandoori Roti 3.00



INDIAN

THE OVAL

SWEET FINALES

Home-Baked Cake Selection 7.00

Premium +2 | per slice

A daily selection of freshly baked cakes crafted by our pastry team. Please enquire about today's offerings.

The SCC Bread & Butter Pudding 9.00

A comforting clubhouse favourite of baked buttered bread and custard, served warm with vanilla gelato and silky custard sauce.

Sticky Toffee Pudding 9.00

Moist date sponge drizzled with rich toffee sauce, accompanied by vanilla gelato for the perfect balance of warmth and sweetness.

Dark Chocolate Lava Cake 12.00

A decadent dark chocolate cake with a molten centre, served with seasonal berries, vanilla gelato and a dusting of snow sugar.

Apple Crumble Tart 10.50

Buttery pastry filled with baked apples and topped with a golden crumble, served with caramel sauce and vanilla gelato.

Gelato Selection

Vanilla | Chocolate | Strawberry

Single Scoop 4.00
Double Scoop 8.00

Sorbet - Coconut Lychee

Single Scoop 4.00
Double Scoop 8.00

Traditional Chendol 7.00

A beloved local dessert of shaved ice, red beans, green jelly, attap seeds and coconut milk, finished with fragrant gula melaka.

LITTLE DINERS

Fish & Fries 8.00

Golden battered fish served with fries.

Wagyu Beef Slider 8.00

Mini Wagyu beef burger with cheddar cheese and fries.

Chicken Hot Dog 8.00

Chicken hot dog served with fries.

Beef Bolognese 8.00

Rich beef and tomato sauce topped with Parmesan.

Pasta Pomodoro 7.00

Classic tomato sauce topped with Parmesan.

Choice of spaghetti or penne.

Gluten-free pasta available.

Tomato & Mozzarella Pizza 8.00

Tomato sauce, mozzarella and Parmesan.

Spam & Pea Fried Rice 8.00

Wok-fried rice with spam and green peas.

Vegetable Fried Rice 7.00

Wok-fried rice with peas, carrots & egg.

ADD 1.50 FOR A GLASS OF
APPLE OR ORANGE JUICE

SWEET TREATS

Gelato Selection

Vanilla | Chocolate | Strawberry

Single Scoop 4.00
Double Scoop 8.00



TO END