



COACHMAN INN RESTAURANT

-QUALITY WORK, QUALITY LIFE-

SCAN QR CODE
TO SEE OUR MENU



PRIVATE FUNCTION



We have many years of experiences in banqueting. Be it a sit-down course by course business lunch or romantic dinner, casual Asian and Continental buffet or a private birthday function by the water edge, we will be more than happy to share our humble experience with you.

Peddling both Asian and Continental cuisines, Coachman Inn Restaurant at Changi Sailing Club offers al fresco dining accompanied with sea breeze as well as a serene view of the Pulau Ubin and Pulau Tekong.

Our unique location and surroundings, make us a perfect place to enjoy a lovely sunset and a break from the busy city life.

For any enquires, please contact Jacklyn at 91007787 or Han at 96280393.

Alternatively, you may visit our website or drop us an email at hello@coachmaninnrestaurant.com

CHEF'S SEAFOOD RECOMMENDATION

- | | | |
|----|---|----------|
| 1 | Fish Head Curry (per portion)
Signature Assam Fish Head Curry | \$ 45.00 |
| 2 | Sting Ray (per portion)
Sambal Blachan, Assam Pedas or Sautee Bean Paste | \$ 24.00 |
| 3 | La La (per portion)
Black Bean, Sambal or Oriental La La (minimum 500 grams) | \$ 22.00 |
| 4 | Green Mussel (per portion)
Sambal, Oriental or Curry Leave Mussel (minimum 500 grams) | \$ 22.00 |
| 5 | Sotong (per 100 grams)
Assam Pedas, Barbeque, Poached or Oated | \$ 4.00 |
| 6 | Cray Fish (per 100 grams)
Chilli, Black Pepper, Creamy Butter or Claypot with Vermeceli | \$ 6.60 |
| 7 | Premium Scallop (per 100 grams)
Scallop Broccoli or Oriental Sautee | \$ 12.00 |
| 8 | Grey Grouper (per 100 grams)
Steamed Hong Kong, Teow Chew, or Deep Fry Nonya | Seasonal |
| 9 | Red Grouper (per 100 grams)
Steamed Hong Kong, Teow Chew, or Deep Fry Nonya | Seasonal |
| 10 | Sri Lanka Crab (per 100 grams)
Chilli, Black Pepper, Barbeque, Creamy Butter or Salted Egg | Seasonal |
| 11 | Red Leg Prawn (per 100 grams)
Creamy Butter, Chilli or Garlic Butter | Seasonal |
| 12 | King Size Tiger Prawn (per 100 grams)
Butterfly Cut Garlic, Butter Lemon or Surabaya Sauce
(1 piece approximately 200 grams) | \$ 9.80 |
| 13 | Lobster (per 100 grams)
Lobster Thermidor | \$ 12.00 |

All prices are subjected to 10% service charge & prevailing GST.

WESTERN ALA CARTE MENU

INVITING COLD APPETIZERS

- | | | | |
|---|---|----------------|-------|
| 1 | Shrimp Cocktail "Popular" | \$ | 10.50 |
| | Kelong shrimps poached just right, on a bed of lettuce and served with home made island dressing. | | |
| 2 | Half Mango Filled With Seafood | \$ | 14.50 |
| | Shrimps, crabmeat and cubed white fish. Boiled just right and served with spicy calypso sauce. | | |
| 3 | Smoked Norwegian Salmon | \$ | 18.50 |
| | On a bed of green lettuce. Garnished with onion rings. Served with capers and horse-radish sauce. | | |
| 4 | Fresh Airflown Rock Oysters | Seasonal Price | |
| | Half dozen oysters served on crushed ice with fresh lemon and home made devil sauce. | | |

INVITING HOT APPETIZERS

- | | | | |
|---|---|----------------|-------|
| 1 | Escargot Bourguignonne | \$ | 14.50 |
| | Oven baked tender snails | | |
| 2 | Scallop Brochette | \$ | 18.50 |
| | Laced with butter and garlic sauce. | | |
| 3 | Rock Oysters "Florentine" | Seasonal Price | |
| | Half dozen. On a bed sauteed chopped spinach. Oysters gratinated with cheese and hollandaise sauce. | | |

SOUPS FROM THE TAUREEN

- | | | | |
|---|---------------------------------------|----|------|
| 1 | Cream of Mushroom | \$ | 6.50 |
| | Laced with cream and chopped parsley. | | |
| 2 | French Onion | \$ | 6.50 |
| | Topped with toasted cheese. | | |
| 3 | Minestrone | \$ | 6.50 |
| | Garnished with noodles. | | |

All prices are subjected to 10% service charge & prevailing GST.

REFRESHING COLD SALAD

- | | | | |
|---|--|----|-------|
| 1 | Garden Mixed Salad
Lettuce, sliced cucumber, sliced tomato, onion ring, multi colour capsicum, celery and parsley. Choice of 1000 Island or Vinaigrette Dressing | \$ | 8.50 |
| 2 | Waldorf Salad
Sliced celery, sliced green apple with mayonnaise and walnuts. | \$ | 9.50 |
| 3 | Caesar Salad
Lettuce with anchovy dressing. Topped with egg yoke, egg white, bacon and croutons. | \$ | 10.50 |
| 4 | Tuna Fish Salad
Innovative presentation. | \$ | 11.50 |
| 5 | Chef's Salad
Strip of beef, chicken, ham, cheese, shrimps on bed of salad.
Choice of 1000 Island or Vinaigrette Dressing | \$ | 12.50 |

STEAKS FROM THE BROILER

Exclusive meats broiled to perfection. All items are served with potatoes and vegetables.

- | | | | |
|---|---|----|-------|
| 1 | Carpetbag Steak
Center cut fillet stuffed with oysters. | \$ | 32.50 |
| 2 | Fillet Mignon
Wrapped with bacon. | \$ | 30.50 |
| 3 | Tenderloin Steak
Center cut. | \$ | 28.50 |
| 4 | Ribeye Steak
Selected cut. | \$ | 26.50 |
| 5 | Sirloin Steak
Selected cut. | \$ | 24.50 |

Sauces: Your choice of either black pepper, garlic, mushroom or sambal.

GRILLS AND ENTREES

- | | | | |
|---|---|----|-------|
| 1 | Whole Baby Chicken
Served with raisin sauce. | \$ | 16.50 |
| 2 | Pork Chop
Served with apple sauce. | \$ | 18.50 |
| 3 | Lamb Chop
Served with mint sauce. | \$ | 18.50 |
| 4 | Beef Kebab
Tenderloin beef marinated and skewered with onions, green peppers and mushrooms. Laced with light brown sauce. | \$ | 22.50 |
| 5 | Mixed Grill "Argentina"
From the butcher's chopping board comes a piece of steak, lamb chop, chicken, sausage, bacon and egg. | \$ | 26.50 |

HARVEST OF THE SEA

- | | | | |
|---|---|----------------|-------|
| 1 | Crispy Fish And Chips
Served with tartar sauce. | \$ | 14.50 |
| 2 | Broiled Salmon Steak
Broiled to perfection. On a bed of spinach and laced with creamy pepper corn sauce | \$ | 16.50 |
| 3 | Baked Crab Ala Changi
Crab meat sauteed with butter shallots. Gratinated with cheese and hollandaise sauce. | \$ | 18.50 |
| 4 | Grilled Whole Snapper
Served with garlic caper sauce. | \$ | 28.50 |
| 5 | Growling Tiger Prawn
Grilled to perfection. Your choice of Surabaya, garlic butter or butter lemon sauce. | Seasonal Price | |
| 6 | Lobster Thermidor
Sauteed slice button mushroom and medallion lobster with creamy white wine sauce. Gratinated with cheese. | Seasonal Price | |

LIGHT MEAL / BREAKFAST

1	Scrambled/Poached Eggs On Toast Served with waffle fries and salad.	\$	10.50
2	Traditional Welsh Rarebit Served with Mixed Salad	\$	11.50
3	Home-Made Hamburger Served with potato wedge	\$	12.50
4	Club Sandwich "Double Decker" Served with fries	\$	13.50
5	Omelette Your choice of ham, cheese, chicken. Served with salad and waffle fries	\$	14.50
6	Toasted Steak Sandwich Served with potato wedge and mayonnaise sauce.	\$	16.50

FINGER FOOD

1	French Fries (All time favourites)	\$	5.00
2	Deep Fried Spring Roll (8 Pcs)	\$	6.00
3	Potato Wedges	\$	7.00
4	Deep Fried Chicken Wing (3 Pcs)	\$	8.00
5	Sotong / Prawn Ball (1/2 Dozen)	\$	9.00

SANDWICHES

By half dozen

1	Egg	\$	6.50
2	Ham	\$	6.50
3	Chicken	\$	6.50
4	Cheese	\$	6.50
5	Tuna Fish	\$	6.50

DESSERT

1	Ice Coupe Jacquers	\$	6.50
2	Brownie Fantasy	\$	7.50
3	Tiramisu Delight	\$	8.50
4	Banana Split	\$	9.50
5	Mango Ala Mode	\$	10.50

BEVERAGES

1	Coffee	\$	3.00
2	Tea	\$	2.50

CHILDREN'S MENU

1	Spaghetti Bolognese	\$	9.50
2	Hawaiian Pizza	\$	9.50
3	Hot Dog with Fries	\$	9.50
4	Fish Finger	\$	8.50
5	Chicken Nugget	\$	8.50

All prices are subjected to 10% service charge & prevailing GST.

LOCAL & ASEAN DELIGHT

STARTER

Per Portion

1	Mini Butter Squid	\$	12.50
2	Crispy Lotus Root	\$	12.50
3	Spicy Jelly With Top Shell Cocktail	\$	12.50

SOUPS

For two person.

1	Sweet Corn Crabmeat Soup	\$	12.50
2	Sichuan Hot & Sour Soup	\$	12.50
3	Chicken Tom Yam Soup	\$	12.50
4	Seafood Beancurd Soup	\$	12.50
5	Fish Maw Soup	\$	18.50

FISH

1	Sweet & Sour Fish	\$	12.50
2	Black Bean Saute Fish	\$	12.50
3	Oriental Saute Fish	\$	12.50
4	Crispy Fish Fillet With Thai Sauce	\$	12.50

All prices are subjected to 10% service charge & prevailing GST.

POULTRY

Per Portion

1	Honey Lemon Chicken	\$	12.50
2	Chicken With Caschew Nuts	\$	12.50
3	Black Pepper Chicken.	\$	12.50
4	Fragrance Chicken	\$	12.50

DEER MEAT

1	Deer Meat "Sichuan Style"	\$	18.50
2	Slice Deer Meat With Oyster Kai Lan.	\$	18.50
3	Black Pepper Deer Meat	\$	18.50
4	Deer meat "Oriental Style	\$	18.50

BEEF

1	Beef Kailan	\$	16.50
2	Black Pepper Beef	\$	16.50
3	Oriental Slice Beef	\$	16.50

PORK

1	Sweet & Sour Pork	\$	14.50
2	Hainanese Pork Chop	\$	14.50
3	Pork Ribs "Thai Style"	\$	14.50

CUTTLE FISH

Per Portion

- | | | | |
|---|--|----|-------|
| 1 | Somboon Sotong | \$ | 12.50 |
| 2 | Deep Fried Mini Squid With Dark Sauce | \$ | 12.50 |
| 3 | Sambal Sotong | \$ | 12.50 |

PRAWN

- | | | | |
|---|-------------------------------|----|-------|
| 1 | Sweet & Sour Prawn | \$ | 16.50 |
| 2 | Blachan Sambal Prawn | \$ | 16.50 |
| 3 | Prawn Fritters | \$ | 16.50 |

EGGS

- | | | | |
|---|------------------------------|----|-------|
| 1 | Fuyong Hai (Crabmeat) | \$ | 12.50 |
| 2 | Fuyong Har (Prawn) | \$ | 12.50 |

VEGETABLES

- | | | | |
|---|--------------------------------------|----|------|
| 1 | Oyster Kai Lan | \$ | 8.50 |
| 2 | Kang Kong Blachan | \$ | 8.50 |
| 3 | Bean Sprouts With Salted Fish | \$ | 8.50 |

LOCAL CURRIES

Per Portion

Served with white rice

1	Chicken	\$	12.50
2	Beef	\$	12.50
3	Fish	\$	12.50

NOODLES / RICE

Your choice of soup, wet or dry style of kwali cooking.

1	Mahmee	\$	8.50
2	Kuey Tiow	\$	8.50
3	Bee Hoon	\$	8.50
4	Seafood Fried Rice	\$	8.50

DESSERT

1	Mango Pudding with Longan	\$	8.00
2	Pulot Hitam With Ice Cream	\$	8.00
3	Yam Paste With Gingko Nut	\$	8.00
4	Fresh Tropical Fruits	\$	8.00

BEVERAGE

1	Chinese Tea	\$	2.00
---	-------------	----	------

BAR LIST

SOFT DRINK

1	Coke	\$	2.00
2	Sprite	\$	2.00
3	Orange	\$	2.00
4	Sarsi	\$	2.00

FRESH JUICE

1	Orange	\$	5.00
2	Lime	\$	5.00
3	Mango	\$	5.00

MINERAL WATER

1	Perrier	\$	5.00
2	Aqua	\$	2.00

BEER & STOUT

1	Tiger Can	\$	6.30
3	Tiger Draught (mug)	\$	6.30
2	Guinness Stout	\$	8.00
4	Tiger Draught (jug)	\$	25.00

COCKTAIL

1	Singapore Sling	\$	12.90
2	Magarita	\$	12.90
3	Bloody Mary	\$	12.90
4	Screw Driver	\$	12.90
5	Tequilla Sunrise	\$	12.90

HOUSE WINE

1	Red / White By Glass - Regular	\$	8.50
2	Red / White By Glass - Premium	\$	13.00

All prices are subjected to 10% service charge & prevailing GST.

LIQUEURED COFFEE

1	Calypso Coffee	\$	11.90
2	Irish Coffee	\$	11.90
3	Jamaican Coffee	\$	11.90
4	Royal Coffee	\$	11.90
5	Toledo Coffee	\$	11.90

APERITIFS

1	Campari	\$	6.90
2	Cinzano	\$	6.90
3	Martini	\$	6.90

PORT / SHERRY

1	Tio Pepe	\$	8.90
2	Elegante	\$	8.90

VODKA

1	Stolichnaya	\$	6.90
2	Smirnoff	\$	6.90

GIN

1	Gordon	\$	6.90
2	Bombay Sapphire	\$	8.90

RUM

1	Bacardi	\$	6.90
2	Mount Gay	\$	6.90
3	Myers's	\$	6.90

WHISKY

REGULAR BRAND

1	Famous Grouse	\$	6.90
2	White Label	\$	6.90

PREMIUM BRAND

1	Jack Daniel	\$	9.90
2	Jim Beam	\$	9.90
3	Black Label	\$	9.90
4	Chivas Regal	\$	9.90

COGNAC

1	Henessy	\$	12.90
2	Martel	\$	12.90
3	Remy Martin	\$	12.90

LIQUEUR

1	Amaretto	\$	8.90
2	Bailey's Irish Cream	\$	8.90
3	Contreau	\$	8.90
4	Tia Maria	\$	8.90
5	Drambuie	\$	8.90
6	Galliano	\$	8.90
7	Grand Marnier	\$	8.90
8	Kahlua	\$	8.90
9	Peppermint	\$	8.90
10	Tequilla	\$	8.90

WINE & CHAMPAGNE MENU

AUSTRALIAN

Price Per Bottle

WHITE

Katnook Founder's Block Chardonnay	\$	89.00
Mount Pleasant Elizabeth Semillon	\$	89.00

RED

Katnook Founder's Block Cabernet Sauvignon	\$	99.00
Mitolo Jester Shiraz	\$	89.00

CHILE

WHITE

Montes Classic Sauvignon Blanc	\$	79.00
--------------------------------	----	-------

RED

Montes Classic Cabernet Sauvignon	\$	79.00
-----------------------------------	----	-------

NEW ZEALAND

WHITE

Kapuka Marlborough Sauvignon Blanc	\$	79.00
Osyter Bay Sauvignon Blanc	\$	79.00

RED

Misha's Vineyard "Impromptu" Pinot Noir	\$	99.00
Oyster Bay Pinot Noir	\$	99.00

All prices are subjected to 10% service charge & prevailing GST.

FRANCE

Price Per Bottle

WHITE

Envyfol Chardonnay	\$	79.00
--------------------	----	-------

RED

Envyfol Merlot	\$	79.00
----------------	----	-------

SPAIN

WHITE

Marques De Caceres Joven	\$	79.00
--------------------------	----	-------

RED

Marques De Careres Crianza	\$	79.00
----------------------------	----	-------

ARGENTINA

WHITE

Kaiken Terroir Series Torrontes	\$	78.00
---------------------------------	----	-------

RED

Kaiken Terroir Series Malbec	\$	78.00
------------------------------	----	-------

GERMANY

RIESLING

Muller-Catoir Haardt Riesling Kabinett (Dry)	\$	99.00
--	----	-------

SPARKLING

Price Per Bottle

Torresella Prosecco Extra Dry NV

\$ 79.00

CHAMPAGNE

Lanson Black Label

\$ 169.00

Pommery Brut

\$ 149.00

Henri Abele Brut

\$ 148.00

Piper Heisieck Brut

\$ 129.00

HOUSE POUR

CHILIE

WHITE

Santa Rita Sauvignon Blanc

\$ 61.00

RED

Santa Rita Cabernet Sauvignon

\$ 61.00

FRANCE

WHITE

Pierre Jean Colombard Chardonnay

\$ 45.00

RED

Pierre Jean Merlot

\$ 45.00

Why is a Ship called SHE ?

- A ship is called a “she”
- Because there is always a great deal of bustle around her;
- There is usually a gang of men about, she has a waist and stays;
- It takes a lot of paint to keep her good looking;
- It is not the initial expense that breaks you, it is upkeep, she can be all decked out;
- It takes an experienced man to handle her correctly; and without a man, she is absolutely uncontrollable;
- She show her topsides, hides her bottoms and when coming into port, always heads for the buoys.