

Appetizers

BEETROOT SALAD – 24 VG GF N
VEGAN OPTION AVAILABLE

ROASTED BEETROOT, FETA CHEESE, AMALFI LEMON DRESSING, RUCOLA, CHERRY TOMATO, RAISINS, BALSAMIC, PECAN

KALE WALDORF SALAD – 26 VG GF N
VEGAN OPTION AVAILABLE

KALE, ALMOND FLAKES, ROASTED CASHEWS, APPLE, DRIED CRANBERRIES, PURPLE GRAPE, GOAT CHEESE, GINGER TOFU DRESSING

SPICY PEACH BURRATA – 32 VG GF S N

BURRATA CHEESE, PEACH, ORANGE PULP, ROASTED BEETROOT, PECAN, CAYENNE HONEY GLAZE, CHILI CAVIAR

BURRATA CLASSICA – 30 VG GF N

BURRATA CHEESE, RUCOLA, OLIVE OIL CAVIAR, VINE CHERRY TOMATOES, BASIL PESTO, BALSAMIC

RUCOLA GAMBERI – 28 GF

TIGER PRAWN, RUCOLA, ORANGE, PARMIGIANO, CHERRY TOMATOES, LEMON DRESSING, BALSAMIC

VITTORE WAGYU CARPACCIO – 28 GF N

SLICED RAW WAGYU BEEF, RUCOLA, LEMON DRESSING, SUN DRIED TOMATOES, PESTO, PARMIGIANO, PINE NUTS

MEDITERRANEAN – 32 VG N

ADD PITA BREAD – 5
TRADITIONAL HUMMUS, TZATZIKI, BEETROOT HUMMUS, FALAFEL, PITA BREAD, ALMOND FLAKES, PUMPKIN SEEDS, SESAME, DUKKAH

BRUSCHETTA POMODORO – 18 VG S

CIABATTA BREAD, SPICY CITRUS SALSA, BASIL, PARMIGIANO, BALSAMIC.

CHEESE PLATTER & COLD CUTS – 68

ADD BURRATA – 14
GRANA PADANO, CAMEMBERT, SMOKED SCAMORZA, BLUE CHEESE, PROSCIUTTO DI PARMA, MORTADELLA BOLOGNA, SALAME MILANO

Pastas

ARRABIATA – 24 VG DF S
ADD PRAWNS – 10 | ADD PORTOBELLO – 6
VEGAN OPTION AVAILABLE

HOME-MADE CASARECCE, CHEF'S SIGNATURE SPICY ARRABIATA SAUCE, BASIL

PRAWN AGLIO OLIO – 28 DF A S
ADD PORTOBELLO – 6
VEGAN OPTION AVAILABLE

SPAGHETTI, TIGER PRAWNS, WHITE WINE, EXTRA VIRGIN OLIVE OIL

WAGYU BEEF CHEEK – 32 A

HOME-MADE FUSILLI, 12 HOURS SLOW COOKED WAGYU BEEF CHEEK RAGU, RED WINE

SPANNER CRAB RISOTTO – 32 A GF

CARNAROLI RICE, SPANNER CRAB MEAT, BRANDY, SIGNATURE LOBSTER BISQUE SAUCE, PARMIGIANO

PORCINI RAVIOLI – 30 VG

HOME-MADE RAVIOLI STUFFED WITH PORCINI MUSHROOMS, TRUFFLE CREAM SAUCE, OLIVE OIL CAVIAR, TRUFFLE CARPACCIO

PRAWN MARINARA – 30 A

LINGUINE, BLACK TIGER PRAWNS, SIGNATURE LOBSTER BISQUE SAUCE, BRANDY

CARBONARA – 30 A

LINGUINE, SMOKED PANCETTA, WHITE WINE, EGG YOLK, PARMIGIANO

PASTA PESTO – 28 VG N

LINGUINE, BASIL PESTO, CHERRY TOMATOES, BURRATA, PARMIGIANO, PINE NUTS

TRUFFLE AURORA – 28

ADD PORTOBELLO – 6
HOME-MADE FUSILLI, SMOKED DUCK BREAST, PINK AURORA SAUCE, PARMIGIANO, TRUFFLE CREAM

Pizzas

MARGHERITA – 24 VG

PIZZA SAUCE, MOZZARELLA, CHERRY TOMATOES, BASIL, BALSAMIC

ADD ONS

BURRATA – 10 RUCOLA – 4 SMOKED DUCK – 8
SPICY SPIANATA – 10 PORTOBELLO – 6 BLACK OLIVES – 4

DIAVOLA – 30 S

HOME-MADE CHILLI SAUCE, SPICY SPIANATA, BUFALA MOZZARELLA, BLACK OLIVES, CHILI CAVIAR & FLAKES

SWEET & SPICY – 32 VG S N

CREAM, MOZZARELLA, ROASTED BEETROOT, PEACH, BURRATA, PECAN, PISTACHIO, CAYENNE HONEY GLAZE, CHILI CAVIAR

SIGNATURE TO-MANZO – 32 A

12 HOURS SLOW COOKED WAGYU BEEF CHEEKS, BUFALA MOZZARELLA, PARMIGIANO, RUCOLA

HAMFALA – 32

24 MONTH AGED PROSCIUTTO DI PARMA, BUFALA MOZZARELLA, RUCOLA, PARMIGIANO

TARTUFO – 30 VG

TRUFFLE CREAM, MOZZARELLA, PORTOBELLO MUSHROOMS, BLACK TRUFFLE CARPACCIO, PARMIGIANO, TRUFFLE OIL

PESTO & BURRATA – 34 VG N

MOZZARELLA, BASIL PESTO, CHERRY TOMATOES, BURRATA, PARMIGIANO, PINE NUTS

SMOKED DUCK – 32

PIZZA SAUCE, MOZZARELLA, SMOKED DUCK BREAST, PEACH, RUCOLA, PARMIGIANO, BALSAMIC

FOUR CHEESE – 30 VG

CREAM, MOZZARELLA, GORGONZOLA, BRIE, TALEGGIO, SPINACH

Mains

SEA BASS LIVORNESE – 38 GF N

CHEF'S SIGNATURE LIVORNESE SAUCE, OCEAN SEA BASS, SPICY CITRUS SALSA, SEASONAL VEGETABLES, POTATO PUREE

BEEF TENDERLOIN – 48 GF A N

160G GRAIN-FED BEEF TENDERLOIN, POTATO GRATIN, BALSAMIC ONIONS, MUSHROOM RAGU, TOMATO SALSA, BEEF JUS

BRAISED LAMB SHANK – 38 A N

12 HOURS SLOW COOKED AUSTRALIAN LAMB SHANK, POTATO PUREE, SEASONAL VEGETABLES

SEAFOOD PAELLA – 56 A S GF

ROUND RICE, CAPSICUM, GREEN PEAS, TIGER PRAWNS, BLACK MUSSEL, SIGNATURE LOBSTER BISQUE CORIANDER, LIME
FOR 2. WAITING TIME 20-25 MINS.

Small Plates

FISH & CHIPS – 28 DF A

BEER BATTER, RED SNAPPER FISH, THUNDER CRUNCH FRIES, LIME, HOME-MADE TARTAR SAUCE & CHILI

HOLY WINGS – 20 GF DF

DEEP FRIED CHICKEN MID WINGS, SERVED WITH HOME-MADE SIGNATURE SPICY SAUCE

GAMBAS PIL PIL – 26 A S

SAUTEED BLACK TIGER PRAWNS, HOME-MADE SWEET & SPICY SAUCE, CIABATTA BREAD

TRUFFLE FRIES – 18 VG GF

TRUFFLE INFUSED THUNDER CRUNCH FRIES, PARMIGIANO, HOME-MADE TRUFFLE MAYO & CHILI



VEGETARIAN VG	SPICY S	GLUTEN-FREE GF
DAIRY-FREE DF	CONTAINS ALCOHOL A	
CONTAINS NUTS N	CHEF'S CHOICE ★	

PLEASE NOTE WE ONLY ACCEPT CASHLESS PAYMENTS AND A MAXIMUM OF TWO CARDS PER BILL. ALL PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAXES.

Burgers

BLACK ANGUS – 32

180G SCOTTISH BLACK ANGUS, BALSAMIC ONIONS, LETTUCE, ROMA TOMATOES, PICKLED CUCUMBER, CHEDDAR CHEESE FRIES

CHICKEN KATSU – 26 DF

BREADED CHICKEN THIGH CUTLET, LETTUCE, TOMATOES, PICKLED CUCUMBER, EGG, JAPANESE CURRY, FRIES

FALAFEL BURGER – 26 VG

FALAFEL PATTY, ROASTED CAPSICUM DRESSING, CHEDDAR CHEESE, LETTUCE, ROMA TOMATOES, PICKLED CUCUMBER, TZATZIKI, FRIES

Desserts

TIRAMISU – 18 VG A N

MASCARPONE CREAM CHEESE, SAVOIARDI BISCUIT, AMARETTO

CRÈME BRULEE – 14 VG GF

CUSTARD BASE, CARAMELIZED RAPADURA, BERRIES

BASQUE CHEESECAKE – 16 VG GF N

BURNT CHEESE CAKE, HOME-MADE BLUEBERRY JAM, SUGAR SNOW

BAILEY'S AFFOGATO – 14 VG GF A N

VANILLA GELATO, ESPRESSO, BAILEY'S, PISTACHIO

GELATO – 6 VG GF

VANILLA GELATO



Kids Menu FOR KIDS ONLY.

KIDS PIZZA – 16 VG NOT AVAILABLE FOR BREAKFAST

PIZZA SAUCE, MOZZARELLA

MAC & CHEESE – 14 VG

MACHERONI, BUTTER, MOZZARELLA, CHEDDAR

MINI HASH BROWN – 12 VG

MINI POTATO TATER TOTS WITH KETCHUP



To delight, surprise, and pamper your palate on a voyage from the enchanting banks of the Tiber in Rome to the vibrant waters of the Thames in London.

FROM OUR VIBRANT EUROPEAN WEEKEND BRUNCHES AND SEASONAL DINNER MENUS THAT TRAVEL ACROSS THE BEAUTIFUL DESTINATIONS OF EUROPE TO OUR INVENTIVE YET PLAYFUL COCKTAIL OFFERINGS, YOU AND YOUR FAVOURITE COMPANIONS - FURRY FRIENDS INCLUDED - WILL EXPERIENCE THE BELOVED CULTURE OF EUROPEAN RIVERSIDE DINING.



BREAKFAST MENU

MOD-EUROPEAN RIVERSIDE DINING & DRINKING ON A WHIM!

TOMA
by the river



TUESDAY - SUNDAY
(CLOSED ON MONDAYS)

TUE-THU 11.30AM - 11.00PM

FRI 11.30AM - 12.00PM

SAT 8.30AM - 12.00PM

SUN 8.30AM - 11.00PM

Rise & Shine!
We're here to start your
day off great.

GREAT MORNINGS BEGIN AT TOMA WITH OUR VIBRANT SELECTION OF BREAKFAST FAVORITES, FROM NOURISHING ACAI AND SALAD BOWLS TO CHEEKY INDULGENCES OF PANCAKES AND WAFFLES.

JOIN US FOR BRUNCH THAT BLENDS WHOLESOME GOODNESS WITH CLASSIC COMFORT, ALL ENJOYED IN OUR SERENE RIVERSIDE SETTING.

Brunch Bliss

ACAI DEEP PURPLE — 18 V DF N

100% ACAI BERRY BOWL, TOPPED WITH BANANA, GRANOLA, CHIA SEEDS, BERRIES

CRUNCHY GRANOLA — 20 VG N

HOME-MADE VANILLA CRUNCHY GRANOLA, HONEY, CASHEW NUTS, DESICCATED COCONUT, PEACH, GREEK YOGURT, MAPLE SYRUP

GOLDEN PANCAKES — 22 VG N

PANCAKE, BLUEBERRY COMPOTE, MAPLE SYRUP, PISTACHIO, BERRIES, OREO CRUMBS, WHIPPED CREAM

NUTELLA WAFFLES — 24 VG N

HOME-MADE WAFFLES, VANILLA ICE CREAM, BERRIES, NUTELLA DRIZZLE, PISTACHIO, SUGAR SNOW

Coffee

ESPRESSO — 4

DOUBLE ESPRESSO | MACCHIATO | AMERICANO | LONG BLACK — 5

LATTE | CAPPUCCINO | MOCHA — 6

VANILLA LATTE | CHARCOAL LATTE | CHAI LATTE | PUMPKIN SPICE LATTE | RAF COFFEE — 7

RED VELVET LATTE | MATCHA LATTE | TURMERIC LATTE — 8

ADDITIONAL SHOT OF ESPRESSO | PREMIUM MILK (SOY/OAT/ALMOND) | ADD ICE — 1

Salad Bowls

BEETROOT SALAD — 24 VG GF N

VEGAN OPTION AVAILABLE

ROASTED BEETROOT, FETA CHEESE, AMALFI LEMON DRESSING, RUCOLA, CHERRY TOMATOES, RAISINS, BALSAMIC, PECAN

*KALE WALDORF SALAD — 26 VG GF N

VEGAN OPTION AVAILABLE

KALE, ALMOND FLAKES, ROASTED CASHEWS, APPLE, DRIED CRANBERRIES, PURPLE GRAPE, GOAT CHEESE, GINGER TOFU DRESSING

Mains

*SMASHED AVOCADO — 22 VG N

ADD POACHED EGG (2PCS) — 6

VEGAN OPTION AVAILABLE

SOURDOUGH, SMASHED AVOCADO, CHERRY TOMATO SALSA, FETA CHEESE CRUMBLE, CORIANDER, BALSAMIC, DUKKAH

POTATO HASH — 20 VG DF N

ADD EXTRA BREAD — 6

VEGAN OPTION AVAILABLE

HOME-MADE POTATO HASH, GUACAMOLE, CHERRY SALSA, DUKKAH, POACHED EGG, KETCHUP & HOME-MADE MAYO, BALSAMIC

DOWN UNDER — 30

SOURDOUGH, SCRAMBLED EGG, BAKED BEANS, CHICKEN BRATWURST SAUSAGE, PORTOBELLO RAGU, BACON, MINI HASHBROWN

Super Juices

PASSION IN OASIS — 10

FRESHLY JUICED ORANGE JUICE, STARFRUIT, PASSIONFRUIT, CELERY

GREEN GODDESS — 10

FRESHLY JUICED GREEN APPLE, LIME JUICE, CUCUMBER, MINT, WHEATGRASS

BERRY CHÂTEAU BLISS — 10

CRANBERRY JUICE, BLUEBERRIES, RASPBERRIES

TUSCAN SUNRISE — 10

APPLE JUICE, BANANA, STRAWBERRIES

GETAWAY GLOW — 10

CARROT, FRESHLY JUICED APPLE, FRESHLY SQUEEZED ORANGE, GINGER, LEMONGRASS

Soft Drinks & Juices

SODA | GINGER ALE | GINGER BEER | TONIC | COCA COLA | COKE LIGHT | SPRITE — 6

ORANGE JUICE | APPLE JUICE | CRANBERRY JUICE | PINEAPPLE JUICE | FRESH LIME JUICE — 6

RED BULL REGULAR / SUGAR FREE — 6

PUREZZA WATER — 4 PER TABLE
FREE FLOW STILL | SPARKLING



EGG ROYALE — 24

BUTTER CROISSANT SANDWICH, RUCOLA, SMOKED SALMON, POACHED EGGS, HOLLANDAISE SAUCE, HERBS

CAPRESE SANDWICH — 20 VG N

BUTTER CROISSANT SANDWICH, RUCOLA, ROMA TOMATOES, CHERRY BUFALA MOZZARELLA, BALSAMIC, BASIL PESTO

*BEEF BOURGUIGNON — 28 A N

ADD POACHED EGG (2PCS) — 6

SLOW-COOKED PULLED BEEF, MASHED POTATO, HOUSE SALAD, PISTACHIO

PRAWN OMELETTE — 24 N

SOURDOUGH BREAD, PRAWN MEAT, LOBSTER BISQUE, CORIANDER, HOUSE SALAD, DUKKAH, BALSAMIC

CAJUN CHICKEN — 28 GF A N

CAJUN SPICED CREAMY CHICKEN BREAST STRIPS, HOUSE SALAD, MASHED POTATO, BALSAMIC, PISTACHIO

SCRAMBLED EGGS W/ SALMON — 26 N

SOURDOUGH, GUACAMOLE, SCRAMBLED EGGS, SMOKED SALMON, DILL, HOUSE SALAD, DUKKAH

SHAKSHUKA — 26 VG DF

ADD EXTRA BREAD — 5

CHOPPED TOMATOES, CAPSICUM, CUMIN, 2 EGGS, CORIANDER, PITA BREAD

MEDITERRANEAN — 32 VG N

TRADITIONAL HUMMUS, TZATZIKI, BEETROOT HUMMUS, FALAFEL, PITA BREAD, ALMOND FLAKES, PUMPKIN SEEDS, SESAME, DUKKAH

CHEESE MASALA OMELETTE — 20 VG S

SOURDOUGH, EGGS, GREEN CHILI, PURPLE ONIONS, CORIANDER, CHEDDAR CHEESE, HOUSE SALAD

FISH & CHIPS — 28 DF A

BEER BATTER, RED SNAPPER FILLET, THUNDER CRUNCH FRIES, LIME, HOME-MADE TARTAR SAUCE & CHILI

TRUFFLE FRIES — 18 VG GF

TRUFFLE INFUSED THUNDER CRUNCH FRIES, PARMIGIANO, HOME-MADE TRUFFLE MAYO & CHILI

Add Ons

SOURDOUGH | PITA BREAD | — 5

BACON — 6

CHICKEN BRATWURST SAUSAGE — 6

PORTOBELLO MUSHROOMS — 6

POACHED EGGS (2PCS) — 6

SCRAMBLED EGGS (2PCS) — 6

\$49
PER PAX

2-HOUR FREE FLOW

WEEKEND BOOZY BRUNCH SAT & SUN — 7:30AM - 3PM

HOUSEPOUR (PROSECCO / RED WINE / WHITE WINE) | GIN | WHISKEY | VODKA | SELECTED DRAUGHT BEERS

VEGETARIAN VG SPICY S GLUTEN-FREE GF
DAIRY-FREE DF CONTAINS ALCOHOL A
CONTAINS NUTS N CHEF'S CHOICE ★

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