STARTERS

Mezze Platter with Hummus, Guacamole and Tzatzik with sun-dried tomato, black olive, artichoke heart, pita bread, burrata cheese, carrot and celery stick, mini dry sausage, mini chorizo and figs	i 148
Chef's Goose Liver Terrine	260
Parma Ham and Melon	142
Smoked Salmon	157
Lobster and Avocado Salad with Citrus Dressing	218
Escargot Bourguignonne (Please allow 20 minutes)	128
Seasonal Oysters prepared to your liking: Freshly shucked on ice, Kilpatrick or Rockefeller	market price

SALADS

3	Tangy Coconut Chicken Salad with mint, coriander and roast peanuts		113
1	Fennel, Orange and Blueberry Salad Fennel, orange, blueberries, pecans, avocado, butter lettuce and cou	scous	105
1 3	Wellness Salad		162
	Golfer's Salad Roast beef, chicken, ham, cheese, hard boiled egg, avocado lettuce, cucumber, tomato	S 89	L 122
	Classic Caesar Salad	S 67	L 105
	Caesar Salad with smoked salmon / smoked chicken / roast beef / avocado / prawa		L 155
	Avocado and Smoked Chicken Salad		124



HEALTHY GLOW BOWL SALADS

7	3	Vegan Glow Vegan and gluten free medley of green beans, avocado, zucchini, beetroot, broad beans, carrots, five grain rice and pumpkin seeds		156
7	3	Summer Glow White Peach, feta cheese, black beans, berries, avocado, baby spinach, sour cherries, red onion, brown rice and pine nuts		149
		Choice of Salad Dressings: Yuzu citrus / Orange vinaigrette		
		To add a protein to your glow bowl:		
		• Spanish Chicken Breast		75
		• Norwegian Salmon Fillet	6oz	168

SOUPS

Lobster Bisque	105
Oyster Chowder with Herbed Croutons	90
Baked Puff Pastry Mushroom Soup	65
Oxtail Soup	65
Onion Soup	61
Milanese Vegetable Minestrone Soup	52
Cream Soup	52
Tom Yum Goong	89



PIZZA AND PASTA

V	Tartufata Pizza Tomato sauce, mozzarella cheese, truffles and porcini mush	rooms	170
V	Margherita Tomato sauce, mozzarella cheese and basil		106
	Chef's Pizza Tomato sauce, mozzarella cheese, parma ham, rocket and p	armesan	142
	Create Your Own Pizza Mushrooms, cooked ham, pineapple, olives and sweet corn		78
	Linguine Vongole	S 170	L 270
	Fettuccine Carbonara	S 85	L 123
	Gratinated Macaroni with Ham and Cheddar Cheese	S 85	L 124
	Spaghetti with Bolognaise Sauce and Shaved Parmesan	S 80	L 113
٢	Pasta with Pesto	S 60	L 99
V	Pasta with Tomato Sauce	S 60	L 99
1	Ravioli with Ricotta and Spinach with Cream Cheese or Tomato Sauce		99
	Gluten Free Spaghetti/Penne additional	S11	L21



CHEF'S RECOMMENDATIONS

٢	Australian Roast Rack of Lamb (Please allow 30 minutes)	398
	Black Pepper Steak served with baked potato	290
٢	Braised Beef Ribs with White Turnip "Korean" Style	260
	Oxtail Stew served with mashed potato or steamed rice	210

THE GRILL

French Spring Chicken		274
Spanish Pork Chop	8 oz	380
Australian Lamb Chops	3 pcs	398
US Prime Beef Sirloin	8 oz	460
US Prime Rib-Eye	10 oz	520
US Prime Beef Tenderloin	8 oz	530
Captains Cut, US Prime Beef on the Bone (Please allow 40 minutes)	40 oz	1600
Chilean Sea Bass Fillet on Wood (Please allow 30 m	ninutes) 8 oz	400
Pacific Tiger Prawns	2 pcs	340
Atlantic Salmon Steak	8 oz	220
Boston Lobster	per 100gm	86

Served with French Fries / Sauteed French Green Beans / Truffle Mashed Potatoes / Mixed Green Salad



ASIAN SELECTION

V	Veggie Hot Stone Bowl (Please allow 25 minutes) with tofu, spinach, bean sprouts, carrots, kimchi, fried egg and bro	wn rice	98
	Sliced Beef Hot Stone Bowl (Please allow 25 minutes) with beef, spinach, bean sprouts, carrots, kimchi, fried egg and bro	wn rice	170
	Thai Green Chicken Curry		125
۲	Prawn Pad Thai		105
۲	Minced Pork Lettuce wrap with Thai Style Spicy Lime	Sauce	112
	Hainan Chicken Rice		148
	Baked Seafood Rice with Cheese	S 104	L 168
	Baked Pork Chop with Rice and Tomato Sauce	S 94	L 140
	DWB Chicken or Beef Curry		148
	Sliced Beef with Fresh Tomato Sauce on Steamed Rice	S 62	L 100
	Beef Brisket with Steamed Rice	S 70	L 112
	Stir-fried Minced Pork with Thai Basil and Steamed Rice		103
	Vietnamese Rice Noodles Soup with Beef Carpaccio		118
	Vietnamese Style Roast stuffed Spring Chicken (Please allow 30 minutes)		220
۲	Seafood Laksa		168
۲	Nasi Goreng		140
	Yeung Chow Fried Rice	S 63	L 101
	Singapore Noodles	S 63	L 102
	Char Kway Teow	S 65	L 109



ASIAN SELECTION

	Soup Noodles with Wonton	84
	Soup Noodles with Beef, Chicken or Pork	80
	Soup Rice Noodles with Fish Balls and Fish Cakes	76
	Chinese Seasonal Vegetables	82
V	Brown Rice	28

SANDWICHES AND BURGERS

V	Grilled Eggplant, Zucchini, Capsicum, Tomatoes, Feta Cheese, Mint Pesto Panini with Side Salad		65
	Alabama Burger Tender beef patty dipped in black pepper sauce with grilled pin fried egg, cheddar cheese, lettuce, tomato and mayonnaise	neapple,	160
	Beef Burger Bacon / Cheese	per item	140 8
	Chicken or Fish Burger		114
	Hot Dog		96
٢	Steak Sandwich		258
	Classic Club Sandwich		112



SANDWICHES AND BURGERS

Roasted Chicken and Avocado Sandwich		112
Corned Beef Bagel		96
Croissant with Brie, Avocado and Crispy Bacon		96
Choice of Breads: White, Brown, French, 12 grain		
Gluten Free Bread	additional	43

QUICK SANDWICHES

Egg Salad & Tomato with Mayonnaise	62
Tuna Fish with Lettuce	62
Bacon, Lettuce & Tomato	62
Roast Chicken & Lettuce	62
Ham & Fried Egg	82

Additional sandwich filling per item:		
Onion / Tomato / Cucumber / Lettuce / Celery	per item	6
Half portion sandwiches	per item	6



CHILDREN'S MENU

Crispy Fish Fingers and Chips	86
Mini Hot Dog and Chips	86
Macaroni with Bacon and Cheese	89
Mini Cheese Burger and Chips	90

SNACKS AND LIGHT MEALS

	Fish & Chips		108
	All Day Breakfast Two fresh farm eggs, sausage, bacon, tomato, mushrooms, baked beans and white toast		89
	DWB Pork Knuckle (Please allow 30 minutes)		148
	Crispy Prawn on Toast		107
	Pan-fried Pork Dumplings	S 53	L 104
	Pork & Vegetable Dumplings		86
٢	Indonesian Satay Platter and Peanut Dip		98
V	Thai Vegetarian Spring Rolls with Sweet Chili Sauce		82
	Deep-Fried Vegetarian or Lamb Samosas		75
	International Cheese Selection		170

**Our kitchen handles nuts, seafood, shellfish, sesame seeds, wheat flour, eggs and dairy products. Please advise our staff if you have any food allergies. Available from 11:30 - 21:30



DESSERTS

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؇ vegetarian 🛞 nuts 🛞 crustaceans 鯼 gluten free