







STARTERS

Mezze Platter with Hummus, Guacamole and Tzatziki <i>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 (<i>Please allow 20 minutes</i>)	128
Seasonal Oysters prepared to your liking: Freshly shucked on ice, Kilpatrick or Rockefeller	market price

SALADS





 Tangy Coconut Chicken Salad <i>with mint, coriander and roast peanuts</i>	113
  Fennel, Orange and Blueberry Salad <i>Fennel, orange, blueberries, pecans, avocado, butter lettuce and couscous</i>	105
  Wellness Salad	162
Golfer's Salad <i>Roast beef, chicken, ham, cheese, hard boiled egg, avocado lettuce, cucumber, tomato</i>	S 89 L 122
Classic Caesar Salad	S 67 L 105
Caesar Salad <i>with smoked salmon / smoked chicken / roast beef / avocado / prawns</i>	S 92 L 155
Avocado and Smoked Chicken Salad	124

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HEALTHY GLOW BOWL SALADS

 	Vegan Glow	156
	<i>Vegan and gluten free medley of green beans, avocado, zucchini, beetroot, carrots, five grain rice and pumpkin seeds</i>	
 	Summer Glow	149
	<i>Peach, feta cheese, avocado, sour cherries, brown rice and pine nuts</i>	
	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

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PIZZA AND PASTA

	Tartufata Pizza <i>Tomato sauce, mozzarella cheese, truffles and porcini mushrooms</i>		170
	Margherita <i>Tomato sauce, mozzarella cheese and basil</i>		106
	Chef's Pizza <i>Tomato sauce, mozzarella cheese, parma ham, rocket and parmesan</i>		142
	Create Your Own Pizza <i>Mushrooms, cooked ham, pineapple, olives and sweet corn</i>		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 Bolognese Sauce and Shaved Parmesan	S 80	L 113
 	Pasta with Pesto	S 60	L 99
	Pasta with Tomato Sauce	S 60	L 99
	Ravioli with Ricotta and Spinach with Cream Cheese or Tomato Sauce		99
	Gluten Free Spaghetti/Penne	<i>additional</i>	S11 L21



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CHEF'S RECOMMENDATIONS

 Australian Roast Rack of Lamb <i>(Please allow 30 minutes)</i>	398
Black Pepper Steak <i>served with baked potato</i>	290
 Braised Beef Ribs with White Turnip “Korean” Style	260
Oxtail Stew <i>served with mashed potato or steamed rice</i>	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 <i>(Please allow 40 minutes)</i>	40 oz	1600
Chilean Sea Bass Fillet on Wood <i>(Please allow 30 minutes)</i>	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*

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ASIAN SELECTION



	Veggie Hot Stone Bowl <i>(Please allow 25 minutes)</i> <i>with tofu, spinach, bean sprouts, carrots, kimchi, fried egg and brown rice</i>	98
	Sliced Beef Hot Stone Bowl <i>(Please allow 25 minutes)</i> <i>with beef, spinach, bean sprouts, carrots, kimchi, fried egg and brown rice</i>	170
	Thai Green Chicken Curry	125
 	Prawn Pad Thai	105
	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 <i>(Please allow 30 minutes)</i>	220
 	Seafood Laksa	168
 	Nasi Goreng	140
	Yeung Chow Fried Rice	S 63 L 101
	Singapore Noodles	S 63 L 102
	Char Kway Teow	S 65 L 109

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 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
 Brown Rice	28

SANDWICHES AND BURGERS

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

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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

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

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DESSERTS

Hole in One !	84
Mixed Berry Compote, Dark and White Chocolate Mousse <i>topped with raspberry coulis, vanilla ice cream and hot chocolate sauce</i>	
80% Dark and Chocolate Cognac Mousse <i>with rum and raisin ice cream</i>	84
Fruit Platter	95
Bread and Butter Pudding <i>with vanilla ice cream</i> <i>(Please allow 20 minutes)</i>	83
Warm Chocolate Cake <i>with your choice of ice cream</i> <i>(Please allow 20 minutes)</i>	83
Warm Apple Crumble <i>with vanilla ice cream</i> <i>(Please allow 20 minutes)</i>	84
Apple Pie <i>with vanilla ice cream (Please allow 20 minutes)</i>	84
Classic Tiramisu	73
DWB Cheese Cake	72
Mixed Berries Pavlova and Blood Orange Sorbet	72
French Pear Tart <i>(Please allow 20 minutes)</i>	72
Ice Cream Chocolate Truffles	80
DWB Jellies	25
Mango Napoleon with Strawberry Ice Cream	89
Ice Cream per scoop 48 <i>Vanilla / Chocolate / Strawberry / Coffee (Haagen-Dazs)</i>	
Coconut per scoop 32	
Home-made Blood Orange Sorbet per scoop 24	
Coconut Frost 18	
Mixed Fruit Frost 15	
Baked Alaska 135	

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