







## 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>	156
Chef's Goose Liver Terrine	270
Parma Ham and Melon	148
Smoked Salmon	168
 Lobster and Avocado Salad with Citrus Dressing	230
Escargot Bourguignonne <i>(Please allow 20 minutes)</i>	136
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>	118
  Fennel, Orange and Blueberry Salad <i>Fennel, orange, blueberries, pecans, avocado, butter lettuce and couscous</i>	110
  Wellness Salad	170
Golfer's Salad <i>Roast beef, chicken, ham, cheese, hard boiled egg, avocado lettuce, cucumber, tomato</i>	S 92 L 126
Classic Caesar Salad	S 72 L 112
Caesar Salad <i>with smoked salmon / smoked chicken / roast beef / avocado / prawns</i>	S 96 L 162
Avocado and Smoked Chicken Salad	132




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## HEALTHY GLOW BOWL SALADS

 	Vegan Glow <i>Vegan and gluten free medley of green beans, avocado, zucchini, beetroot, carrots, five grain rice and pumpkin seeds</i>	162
 	Summer Glow <i>Peach, feta cheese, avocado, sour cherries, brown rice and pine nuts</i>	156
	Choice of Salad Dressings: Yuzu citrus / Orange vinaigrette	
	To add a protein to your glow bowl:	
	• Spanish Chicken Breast	78
	• Norwegian Salmon Fillet	6oz 174

## SOUPS

	Lobster Bisque	110
	Oyster Chowder with Herbed Croutons	93
	Baked Puff Pastry Mushroom Soup	68
	Oxtail Soup	70
	Onion Soup	64
	Milanese Vegetable Minestrone Soup	56
	Cream Soup	55
	Tom Yum Goong	92

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## PIZZA AND PASTA

	Tartufata Pizza <i>Tomato sauce, mozzarella cheese, truffles and porcini mushrooms</i>	174
	Margherita <i>Tomato sauce, mozzarella cheese and basil</i>	110
	Chef's Pizza <i>Tomato sauce, mozzarella cheese, parma ham, rocket and parmesan</i>	148
	Create Your Own Pizza <i>Mushrooms, cooked ham, pineapple, olives and sweet corn</i>	80
	Linguine Vongole	S 176 L 280
	Fettuccine Carbonara	S 88 L 128
	Gratinated Macaroni with Ham and Cheddar Cheese	S 90 L 130
	Spaghetti with Bolognese Sauce and Shaved Parmesan	S 86 L 122
 	Pasta with Pesto	S 63 L 104
	Pasta with Tomato Sauce	S 63 L 104
	Ravioli with Ricotta and Spinach with Cream Cheese or Tomato Sauce	107
	Gluten Free Spaghetti/Penne <i>additional</i>	S 12 L 24


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## CHEF'S RECOMMENDATIONS

 Australian Roast Rack of Lamb <i>(Please allow 30 minutes)</i>	436
Black Pepper Steak <i>served with baked potato</i>	310
 Braised Beef Ribs with White Turnip “Korean” Style	278
Oxtail Stew <i>served with mashed potato or steamed rice</i>	220

## THE GRILL

French Spring Chicken		285
Spanish Pork Chop	8 oz	395
Australian Lamb Chops	3 pcs	430
US Prime Beef Sirloin	8 oz	480
US Prime Rib-Eye	10 oz	540
US Prime Beef Tenderloin	8 oz	550
Captains Cut, US Prime Beef on the Bone <i>(Please allow 40 minutes)</i>	40 oz	1660
Chilean Sea Bass Fillet on Wood <i>(Please allow 30 minutes)</i>	8 oz	420
 Pacific Tiger Prawns	2 pcs	360
Atlantic Salmon Steak	8 oz	230
 Boston Lobster	per 100gm	90

*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>	102
	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>	178
	Thai Green Chicken Curry	132
 	Prawn Pad Thai	110
	Minced Pork Lettuce wrap with Thai Style Spicy Lime Sauce	118
	Hainan Chicken Rice	158
	Baked Seafood Rice with Cheese	S 110 L 178
	Baked Pork Chop with Rice and Tomato Sauce	S 99 L 148
	DWB Chicken or Beef Curry	154
	Sliced Beef with Fresh Tomato Sauce on Steamed Rice	S 64 L 104
	Beef Brisket with Steamed Rice	S 73 L 118
	Stir-fried Minced Pork with Thai Basil and Steamed Rice	112
	Vietnamese Rice Noodles Soup with Beef Carpaccio	126
	Vietnamese Style Roast stuffed Spring Chicken <i>(Please allow 30 minutes)</i>	230
 	Seafood Laksa	178
 	Nasi Goreng	145
	Yeung Chow Fried Rice	S 67 L 108
	Singapore Noodles	S 67 L 110
	Char Kway Teow	S 70 L 117

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 Soup Noodles with Wonton	90
Soup Noodles with Beef, Chicken or Pork	85
Soup Rice Noodles with Fish Balls and Fish Cakes	81
Chinese Seasonal Vegetables	87
 Brown Rice	29

## SANDWICHES AND BURGERS

 Grilled Eggplant, Zucchini, Capsicum, Tomatoes, Feta Cheese, Mint Pesto Panini with Side Salad	67
Alabama Burger <i>Tender beef patty dipped in black pepper sauce with grilled pineapple, fried egg, cheddar cheese, lettuce, tomato and mayonnaise</i>	168
Beef Burger	148
Bacon / Cheese	per item 8
Chicken or Fish Burger	120
Hot Dog	98
 Steak Sandwich	270
Classic Club Sandwich	120

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## SANDWICHES AND BURGERS

Roasted Chicken and Avocado Sandwich		119
Corned Beef Bagel		102
Croissant with Brie, Avocado and Crispy Bacon		102
Choice of Breads: White, Brown, French, 12 grain		
Gluten Free Bread	additional	44

## QUICK SANDWICHES

Egg Salad & Tomato with Mayonnaise		66
Tuna Fish with Lettuce		66
Bacon, Lettuce & Tomato		66
Roast Chicken & Lettuce		66
Ham & Fried Egg		87
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	89
Mini Hot Dog and Chips	89
Macaroni with Bacon and Cheese	92
Mini Cheese Burger and Chips	92

## SNACKS AND LIGHT MEALS

Fish & Chips	115
All Day Breakfast <i>Two fresh farm eggs, sausage, bacon, tomato, mushrooms, baked beans and white toast</i>	95
DWB Pork Knuckle <i>(Please allow 30 minutes)</i>	158
 Crispy Prawn on Toast	116
Pan-fried Pork Dumplings	S 57 L 112
Pork & Vegetable Dumplings	94
 Indonesian Satay Platter and Peanut Dip	102
 Thai Vegetarian Spring Rolls with Sweet Chili Sauce	86
Deep-Fried Vegetarian or Lamb Samosas	80
International Cheese Selection	178

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## DESSERTS

Hole in One !	95
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	99
Bread and Butter Pudding <i>with vanilla ice cream</i> <i>(Please allow 20 minutes)</i>	86
Warm Chocolate Cake <i>with your choice of ice cream</i> <i>(Please allow 20 minutes)</i>	86
Warm Apple Crumble <i>with vanilla ice cream</i> <i>(Please allow 20 minutes)</i>	88
Apple Pie <i>with vanilla ice cream (Please allow 20 minutes)</i>	88
Classic Tiramisu	76
DWB Cheese Cake	75
Mixed Berries Pavlova and Blood Orange Sorbet	75
French Pear Tart <i>(Please allow 20 minutes)</i>	75
Ice Cream Chocolate Truffles	84
DWB Jellies	25
Mango Napoleon with Strawberry Ice Cream	92
Ice Cream per scoop 50 <i>Vanilla / Chocolate / Strawberry / Coffee (Haagen-Dazs)</i>	
Coconut per scoop 33	
Home-made Blood Orange Sorbet per scoop 25	
Coconut Frost 19	
Mixed Fruit Frost 15	
Baked Alaska 138	

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