







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>	140
Chef's Goose Liver Terrine	248
Parma Ham and Melon	135
Smoked Salmon	150
 Lobster and Avocado Salad with Citrus Dressing	204
Escargot Bourguignonne <i>(Please allow 20 minutes)</i>	121
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>	108
  Fennel, Orange and Blueberry Salad <i>Fennel, orange, blueberries, pecans, avocado, butter lettuce and couscous</i>	100
  Wellness Salad	154
Golfer's Salad <i>Roast beef, chicken, ham, cheese, hard boiled egg, avocado lettuce, cucumber, tomato</i>	S 85 L 116
Classic Caesar Salad	S 64 L 100
Caesar Salad <i>with smoked salmon / smoked chicken / roast beef / avocado / prawns</i>	S 88 L 148
Avocado and Smoked Chicken Salad	118





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HEALTHY GLOW BOWL SALADS

 	Vegan Glow <i>Vegan and gluten free medley of green beans, avocado, zucchini, beetroot, carrots, grain rice and pumpkin seeds</i>	149
 	Summer Glow <i>White Peach, feta cheese, berries, avocado, sour cherries, brown rice and pine nuts</i>	143
	Choice of Salad Dressings: Yuzu citrus / Orange vinaigrette	
	To add a protein to your glow bowl:	
	• Spanish Chicken Breast	72
	• Norwegian Salmon Fillet	6oz 160






SOUPS

	Lobster Bisque	100
	Oyster Chowder with Herbed Croutons	87
	Baked Puff Pastry Mushroom Soup	61
	Oxtail Soup	62
	Onion Soup	58
	Milanese Vegetable Minestrone Soup	50
	Cream Soup	50
	Tom Yum Goong	84

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PIZZA AND PASTA



	Tartufata Pizza		163
	<i>Tomato sauce, mozzarella cheese, truffles and porcini mushrooms</i>		
	Margherita		101
	<i>Tomato sauce, mozzarella cheese and basil</i>		
	Chef's Pizza		132
	<i>Tomato sauce, mozzarella cheese, parma ham, rocket and parmesan</i>		
	Create Your Own Pizza		77
	<i>Mushrooms, cooked ham, pineapple, olives and sweet corn</i>		
	Linguine Vongole	S 160 L 255	
	Fettuccine Carbonara	S 81 L 118	
	Gratinated Macaroni with Ham and Cheddar Cheese	S 81 L 118	
	Spaghetti with Bolognese Sauce and Shaved Parmesan	S 76 L 108	
 	Pasta with Pesto	S 57 L 96	
	Pasta with Tomato Sauce	S 57 L 96	
	Ravioli with Ricotta and Spinach with Cream Cheese or Tomato Sauce		92
	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>	370
	Black Pepper Steak <i>served with baked potato</i>	270
	Braised Beef Ribs with White Turnip “Korean” Style	246
	Oxtail Stew <i>served with mashed potato or steamed rice</i>	181

THE GRILL

	French Spring Chicken		260
	Spanish Pork Chop	8 oz	360
	Australian Lamb Chops	3 pcs	380
	US Prime Beef Sirloin	8 oz	440
	US Prime Rib-Eye	10 oz	500
	US Prime Beef Tenderloin	8 oz	510
	Captains Cut, US Prime Beef on the Bone <i>(Please allow 40 minutes)</i>	40 oz	1520
	Chilean Sea Bass Fillet on Wood <i>(Please allow 30 minutes)</i>	8 oz	375
	Pacific Tiger Prawns	2 pcs	332
	Atlantic Salmon Steak	8 oz	210
	Boston Lobster	per 100gm	85

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>	94
	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>	162
	Thai Green Chicken Curry	119
 	Prawn Pad Thai	100
	Minced Pork Lettuce wrap with Thai Style Spicy Lime Sauce	106
	Hainan Chicken Rice	140
	Baked Seafood Rice with Cheese	S 99 L 160
	Baked Pork Chop with Rice and Tomato Sauce	S 91 L 135
	DWB Chicken or Beef Curry	140
	Sliced Beef with Fresh Tomato Sauce on Steamed Rice	96
	Beef Brisket with Steamed Rice	97
	Stir-fried Minced Pork with Thai Basil and Steamed Rice	99
	Vietnamese Rice Noodles Soup with Beef Carpaccio	102
	Vietnamese Style Roast stuffed Spring Chicken <i>(Please allow 30 minutes)</i>	216
 	Seafood Laksa	162
 	Nasi Goreng	130
	Yeung Chow Fried Rice	S 60 L 96
	Singapore Noodles	S 60 L 97
	Char Kway Teow	S 62 L 104

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 Soup Noodles with Wonton	73
Soup Noodles with Beef, Chicken or Pork	80
Soup Rice Noodles with Fish Balls and Fish Cakes	73
Chinese Seasonal Vegetables	73
 Brown Rice	28

SANDWICHES AND BURGERS

 Grilled Eggplant, Zucchini, Capsicum, Tomatoes, Feta Cheese, Mint Pesto Panini with Side Salad	62
Alabama Burger <i>Tender beef patty dipped in black pepper sauce with grilled pineapple, fried egg, cheddar cheese, lettuce, tomato and mayonnaise</i>	150
Beef Burger	130
Bacon / Cheese	per item 7
Chicken or Fish Burger	109
Cheese Impossible Burger with French Fries <i>vegan patty</i>	129
Hot Dog	92
 Steak Sandwich	245
Classic Club Sandwich	104

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SANDWICHES AND BURGERS

Roasted Chicken and Avocado Sandwich		106
Corned Beef Bagel		92
Croissant with Brie, Avocado and Crispy Bacon		94
Choice of Breads: White, Brown, French, 12 grain		
Gluten Free Bread	additional	43

QUICK SANDWICHES

Egg Salad & Tomato with Mayonnaise		59
Tuna Fish with Lettuce		59
Bacon, Lettuce & Tomato		59
Roast Chicken & Lettuce		59
Ham & Fried Egg		80
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	82
Mini Hot Dog and Chips	82
Macaroni with Bacon and Cheese	85
Mini Cheese Burger and Chips	86

SNACKS AND LIGHT MEALS

Fish & Chips	102
All Day Breakfast <i>Two fresh farm eggs, sausage, bacon, tomato, mushrooms, baked beans and white toast</i>	85
DWB Pork Knuckle <i>(Please allow 30 minutes)</i>	138
 Crispy Prawn on Toast	102
Pan-fried Pork Dumplings	S 51 L 102
Pork & Vegetable Dumplings	82
 Indonesian Satay Platter and Peanut Dip	90
 Thai Vegetarian Spring Rolls with Sweet Chili Sauce	79
Deep-Fried Vegetarian or Lamb Samosas	72
International Cheese Selection	162

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DESSERTS

Fruit Platter		90
Bread and Butter Pudding <i>with vanilla ice cream</i> <i>(Please allow 20 minutes)</i>		81
Warm Chocolate Cake <i>with your choice of ice cream</i> <i>(Please allow 20 minutes)</i>		81
Warm Apple Crumble <i>with vanilla ice cream</i> <i>(Please allow 20 minutes)</i>		80
Apple Pie <i>with vanilla ice cream</i> <i>(Please allow 20 minutes)</i>		80
Tiramisu		70
DWB Cheese Cake		67
Mixed Berries Pavlova and Blood Orange Sorbet		67
French Pear Tart <i>(Please allow 20 minutes)</i>		68
Ice Cream Chocolate Truffles		74
DWB Jellies		25
Ice Cream <i>Vanilla / Chocolate / Strawberry / Coffee (Haagen-Dazs)</i>	per scoop	44
Coconut	per scoop	32
Home-made Blood Orange Sorbet	per scoop	24
Coconut Frost		18
Mixed Fruit Frost		15
Baked Alaska		130

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