

STARTERS

	Charcuterie Platter <i>with Serrano Ham, Salami, Coppa Ham, Brie, Manchego Cheese, Black Olives, Pickles and Crackers</i>	180
	Smoked Salmon with Condiments	168
	Lobster and Avocado Salad with Citrus Dressing	230
	Escargot Bourguignonne (<i>Please allow 20 minutes</i>)	6 pcs 136
	Seasonal Oysters prepared to your liking: Freshly shucked on ice, Kilpatrick or Rockefeller	market price

SOUPS

	Lobster Bisque	110
	Oyster Chowder	93
	Baked Puff Pastry Mushroom Soup	68
	Oxtail Soup	70
	Onion Soup	64
	Milanese Vegetable Minestrone Soup	56
	Tom Yum Goong	92
	Garlic Bread	<i>additional 2 pieces</i> 15

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 new dish

SALADS

	Tangy Coconut Chicken Salad <i>with Mint, Coriander and Roast Peanuts</i>	118
	Tuna Nicoise Salad with Balsamic Cream Dressing	132
 	Grilled Beef Sliced with Thai Herbs and Spicy Dressing	238
 	Wellness Salad <i>Mixed Leaf Salad, Mango, Berries, Figs, Burrata Cheese, Avocado, Pine Nuts, Cherry Tomatoes, Cucumber, Balsamic Cream and Olive Oil</i>	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 97 L 162
	Avocado and Roasted Chicken Salad	132
	Superfood Salad <i>Quinoa, Pumpkin, Pomegranate, Mixed Salad, Kale, Avocado, Dried Apricots, Edamame, Pumpkin Seeds and Feta Cheese</i>	162
	Choice of Salad Dressings: Yuzu Citrus / Balsamic	
	To add a protein to your Superfood salad bowl:	
	• Chicken Breast	78
	• Norwegian Salmon Fillet	6oz 174

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MAIN COURSES

French Spring Chicken		285
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
Atlantic Salmon Steak	8 oz	230
 Boston Lobster	per 100gm	90

Served with Seasonal Vegetables / Side Salad

Choice of Sauces: Gravy / Mushroom / Black Pepper / Red Wine / Bearnaise

Choice of Sides : French Fries / Mashed Potato / Sweet Potato Fries

Change Side Salad to Caesar Salad *add \$35*

Change Side Dish: Truffle Mashed Potato / Truffle Fries *add \$35*

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CHEF'S RECOMMENDATIONS

Black Pepper Steak 310
served with Baked Potato

 Braised Beef Ribs with White Turnip "Korean" Style 278

Oxtail Stew 220
served with Mashed Potato or Steamed Rice

 Pan-Fried Sea Bass with Saffron Beurre Blanc 8 oz 380
Celeriac Puree, Green Romanesco, Asparagus and Baby Potatoes

  Grilled King Prawns 3 pcs 280
with Orzo Pasta and Basil Shrimp Sauce

  Grilled Slow Cooked Short Ribs 398
with Parmesan Polenta, Roasted Vegetables and Balsamic Sauce

 Beef "Rossini" 6 oz 440
Roasted Beef Tenderloin and Seared Foie Gras with Mashed Potatoes, Baby Spinach, Carrots, Green Apple Chutney and Truffle Sauce

SEAFOOD NOODLES

  Spicy Korean Ramen Noodles 280
with Manila Clams and Scallops
Cheddar Cheese and Poached Egg

  Braised Half Lobster 400
with E-Fu Noodles in Superior Soup

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PANINI, SANDWICHES AND BURGERS

		Lobster and Prawn Cocktail Brioche	198
		Vietnamese Banh Mi Pork Belly Baguette	98
		 Eggplant, Zucchini, Capsicum, Tomato, Cheddar Cheese Panini with Pesto	70
		Gammon Ham, Tomato and Cheddar Cheese Panini <i>with Mustard Mayonnaise</i>	90
		Serrano Ham, Salami, Coppa Ham, Mozzarella and Gherkin Panini	90
<i>All Panini are served with Side Salad</i>			
		Alabama Burger	168
		<i>Tender Beef Patty Dipped in Black Pepper Sauce with Grilled Pineapple, Fried Egg, Cheddar Cheese, Lettuce, Tomato and Mayonnaise</i>	
		Beef Burger	148
		Bacon / Cheese	per item 8
		Crispy Battered Fish on Dark Rye Sour Dough <i>with French Fries</i>	120
		Korean Fried Chicken on Whole Wheat Sour Dough <i>with French Fries</i>	120
		Tandoori Chicken Tortilla Wrap <i>with Side Salad</i>	120
		Steak Sandwich <i>with French Fries</i>	270
		Classic Club Sandwich <i>with Potato Chips</i>	120
		Roasted Chicken and Avocado Sandwich <i>with Potato Chips</i>	119
		Choice of Breads: White, Brown, French, 12 grain	
		Gluten Free Bread	additional 44

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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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PIZZA AND PASTA

	Tartufata Pizza	174
	<i>Tomato Sauce, Mozzarella Cheese, Truffles and Porcini Mushrooms</i>	
	Margherita	110
	<i>Tomato Sauce, Mozzarella Cheese and Basil</i>	
	Cured Meat Lovers Pizza	148
	<i>Serrano Ham, Salami, Coppa Ham, Tomato Sauce, Mozzarella Cheese, Rocket and Parmesan</i>	
	Create Your Own Pizza	80
	<i>Mushrooms, Cooked Ham, Pineapple, Olives and Sweet Corn</i>	
	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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ASIAN SELECTION

	Veggie Hot Stone Bowl <i>(Please allow 25 minutes)</i>	102
	<i>with Tofu, Spinach, Bean Sprouts, Carrots, Kimchi, Fried Egg and Brown Rice</i>	
	Sliced Beef Hot Stone Bowl <i>(Please allow 25 minutes)</i>	178
	<i>with Beef, Spinach, Bean Sprouts, Carrots, Kimchi, Fried Egg and Brown Rice</i>	
	Thai Green Chicken Curry	132
 	Prawn Pad Thai	110
	Minced Pork Lettuce wrap with Thai Style Spicy Lime Sauce	118
	Stir-fried Minced Pork with Thai Basil and Steamed Rice	112
	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
	Vietnamese Rice Noodle 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
	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

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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
 Honey Chicken Wings	4 pcs	58

SNACKS AND LIGHT MEALS

All Day Breakfast <i>Two Fresh Farm Eggs, Sausage, Bacon, Tomato, Mushrooms, Baked Beans and White Toast</i>		95
Fish and Fat Chips		115
Hot Dog <i>with Sauerkraut and French Fries</i>		98
Croissant with Brie, Avocado and Crispy Bacon <i>with Potato Chips and Coleslaw</i>		102
 Crispy Prawn on Toast	4 pcs	116
Pan-fried Pork Dumplings	6 pcs / 12pcs	S 57 L 112
Pork & Vegetable Dumplings	10 pcs	94
 Indonesian Chicken Satay Platter and Peanut Dip	6 pcs	90
 Indonesian Beef Satay Platter and Peanut Dip	6 pcs	98
 Thai Vegetarian Spring Rolls with Sweet Chili Sauce	6 pcs	86
Deep-Fried Vegetarian or Lamb Samosas	6 pcs	80
International Cheese Selection		178

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DESSERTS

	Creme Brulee <i>with Dark Chocolate Ice Cream</i>	78
	Soufflé <i>Grand Marnier, Vanilla, Chocolate</i>	108
	80% Dark and Chocolate Cognac Mousse <i>with Rum and Raisin Ice Cream</i>	84
 	Vegan Gluten Free Chocolate Mousse <i>with Vegan Vanilla Ice Cream</i>	75
	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
	Ice Cream Chocolate Truffles	84
	DWB Jellies	25
	Ice Cream <i>Vanilla / Chocolate / Strawberry / Coffee (Haagen-Dazs)</i>	per scoop 50
	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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