

## STARTERS

	Charcuterie Platter <i>with Serrano Ham, Salami, Coppa Ham, Brie, Manchego Cheese, Black Olives, Pickles and Crackers</i>	180
	Smoked Salmon with Condiments	173
	Lobster and Avocado Salad with Citrus Dressing	236
	Escargot Bourguignonne ( <i>Please allow 20 minutes</i> )	6 pcs 140
	Seasonal Oysters prepared to your liking: Freshly shucked on ice, Kilpatrick or Rockefeller	market price

## SOUPS

	Lobster Bisque	114
	Oyster Chowder	97
	Baked Puff Pastry Mushroom Soup	70
	Oxtail Soup	73
	Onion Soup	67
	Milanese Vegetable Minestrone Soup	57
	Tom Yum Goong	93
	Garlic Bread	<i>additional 2 pieces</i> 15

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 vegetarian  nuts  crustaceans  gluten free  
 new dish

## SALADS

	Tangy Coconut Chicken Salad <i>with Mint, Coriander and Roast Peanuts</i>	123
	Tuna Nicoise Salad with Balsamic Cream Dressing	137
 	Grilled Beef Sliced with Thai Herbs and Spicy Dressing	248
 	Wellness Salad <i>Mixed Leaf Salad, Mango, Berries, Figs, Burrata Cheese, Avocado, Pine Nuts, Cherry Tomatoes, Cucumber, Balsamic Cream and Olive Oil</i>	174
	Golfer's Salad	S 99 L 137
	<i>Roast Beef, Chicken, Ham, Cheese, Hard Boiled Egg, Avocado Lettuce, Cucumber, Tomato</i>	
	Classic Caesar Salad	S 75 L 116
	Caesar Salad	S 100 L 166
	<i>with Smoked Salmon / Smoked Chicken / Roast Beef / Avocado / Prawns</i>	
	Avocado and Roasted Chicken Salad	135
	Superfood Salad <i>Quinoa, Pumpkin, Pomegranate, Mixed Salad, Kale, Avocado, Dried Apricots, Edamame, Pumpkin Seeds and Feta Cheese</i>	165
	Choice of Salad Dressings: Yuzu Citrus / Balsamic	
	To add a protein to your Superfood salad bowl:	
	• Chicken Breast	80
	• Norwegian Salmon Fillet	6oz 181

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## MAIN COURSES

French Spring Chicken		296
Australian Lamb Chops	3 pcs	415
US Prime Beef Sirloin	8 oz	499
US Prime Rib-Eye	10 oz	562
US Prime Beef Tenderloin	8 oz	572
Captains Cut, US Prime Beef on the Bone <i>(Please allow 40 minutes)</i>	40 oz	1726
Chilean Sea Bass Fillet on Wood <i>(Please allow 30 minutes)</i>	8 oz	437
Atlantic Salmon Steak	8 oz	239
 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		322
	<i>served with Baked Potato</i>		
	Braised Beef Ribs with White Turnip "Korean" Style		289
	Oxtail Stew		229
	<i>served with Mashed Potato or Steamed Rice</i>		
	Pan-Fried Sea Bass with Saffron Beurre Blanc	8 oz	395
	<i>Celeriac Puree, Green Romanesco, Asparagus and Baby Potatoes</i>		
		Grilled King Prawns	3 pcs 291
	<i>with Orzo Pasta and Basil Shrimp Sauce</i>		
	Beef "Rossini"	6 oz	458
	<i>Roasted Beef Tenderloin and Seared Foie Gras with Mashed Potatoes, Baby Spinach, Carrots, Green Apple Chutney and Truffle Sauce</i>		

## SEAFOOD NOODLES

		Spicy Korean Ramen Noodles with Manila Clams and Scallops	291
		<i>Cheddar Cheese and Poached Egg</i>	
		Braised Half Lobster	416
		<i>with E-Fu Noodles in Superior Soup</i>	

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## PANINI, SANDWICHES AND BURGERS

 	Lobster and Prawn Cocktail Brioche	206
 	Vietnamese Banh Mi Pork Belly Baguette	98
  	Eggplant, Zucchini, Capsicum, Tomato, Cheddar Cheese Panini with Pesto	68
	Gammon Ham, Tomato and Cheddar Cheese Panini <i>with Mustard Mayonnaise</i>	92
	Serrano Ham, Salami, Coppa Ham, Mozzarella and Gherkin Panini	92
	<i>All Panini are served with Side Salad</i>	
	Alabama Burger	172
	<i>Tender Beef Patty Dipped in Black Pepper Sauce with Grilled Pineapple, Fried Egg, Cheddar Cheese, Lettuce, Tomato and Mayonnaise</i>	
	Beef Burger	150
	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>	281
	Classic Club Sandwich <i>with Potato Chips</i>	125
	Roasted Chicken and Avocado Sandwich <i>with Potato Chips</i>	125
	Choice of Breads: White, Brown, French, 12 grain	
	Gluten Free Bread	additional 46

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## QUICK SANDWICHES

Egg Salad & Tomato with Mayonnaise		66
Tuna Fish with Lettuce		68
Bacon, Lettuce & Tomato		66
Roast Chicken & Lettuce		69
Ham & Fried Egg		90
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 <i>Tomato Sauce, Mozzarella Cheese, Truffles and Porcini Mushrooms</i>	176
	Margherita <i>Tomato Sauce, Mozzarella Cheese and Basil</i>	112
	Cured Meat Lovers Pizza <i>Serrano Ham, Salami, Coppa Ham, Tomato Sauce, Mozzarella Cheese, Rocket and Parmesan</i>	150
	Create Your Own Pizza <i>Mushrooms, Cooked Ham, Pineapple, Olives and Sweet Corn</i>	82
	Linguine Vongole	S 182 L 288
	Fettuccine Carbonara	S 90 L 130
	Gratinated Macaroni with Ham and Cheddar Cheese	S 92 L 132
	Spaghetti with Bolognese Sauce and Shaved Parmesan	S 89 L 127
 	Pasta with Pesto	S 64 L 106
	Pasta with Tomato Sauce	S 64 L 106
	Ravioli with Ricotta and Spinach with Cream Cheese or Tomato Sauce	109
	Gluten Free Spaghetti/Penne <i>additional</i>	S 13 L 25

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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>	104
	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>	182
	Thai Green Chicken Curry	134
 	Prawn Pad Thai	112
	Minced Pork Lettuce wrap with Thai Style Spicy Lime Sauce	122
	Stir-fried Minced Pork with Thai Basil and Steamed Rice	115
	Hainan Chicken Rice	164
	Baked Seafood Rice with Cheese	S 112 L 182
	Baked Pork Chop with Rice and Tomato Sauce	S 100 L 150
	DWB Chicken or Beef Curry	158
	Sliced Beef with Fresh Tomato Sauce on Steamed Rice	S 65 L 106
	Beef Brisket with Steamed Rice	S 76 L 123
	Vietnamese Rice Noodle Soup with Beef Carpaccio	131
	Vietnamese Style Roast stuffed Spring Chicken <i>(Please allow 30 minutes)</i>	236
 	Seafood Laksa	180
 	Nasi Goreng	148
	Yeung Chow Fried Rice	S 70 L 112
	Singapore Noodles	S 70 L 114
	Char Kway Teow	S 73 L 122
	Soup Noodles with Wonton	94
	Soup Noodles with Beef, Chicken or Pork	88
	Soup Rice Noodles with Fish Balls and Fish Cakes	84
	Chinese Seasonal Vegetables	89
	Brown Rice	30

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## CHILDREN'S MENU

Crispy Fish Fingers and Chips		90
Mini Hot Dog and Chips		90
Macaroni with Bacon and Cheese		94
Mini Cheese Burger and Chips		93
 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>		99
Fish and Fat Chips		118
Hot Dog <i>with Sauerkraut and French Fries</i>		100
Croissant with Brie, Avocado and Crispy Bacon <i>with Potato Chips and Coleslaw</i>		105
 Crispy Prawn on Toast	4 pcs	120
Pan-fried Pork Dumplings	6 pcs / 12pcs	S 55 L 110
Pork & Vegetable Dumplings	10 pcs	99
 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		180

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## DESSERTS

	Creme Brulee <i>with Dark Chocolate Ice Cream</i>		79
	Soufflé <i>Grand Marnier, Vanilla, Chocolate</i>		110
	80% Dark and Chocolate Cognac Mousse <i>with Rum and Raisin Ice Cream</i>		85
	Fruit Platter		106
	Bread and Butter Pudding <i>with Vanilla Ice Cream</i> <i>(Please allow 20 minutes)</i>		89
	Warm Chocolate Cake <i>with your choice of Ice Cream</i> <i>(Please allow 20 minutes)</i>		89
	Warm Apple Crumble <i>with Vanilla Ice Cream</i> <i>(Please allow 20 minutes)</i>		94
	Apple Pie <i>with Vanilla Ice Cream (Please allow 20 minutes)</i>		90
	Classic Tiramisu		78
	DWB Cheese Cake		78
	Mixed Berries Pavlova and Blood Orange Sorbet		76
	Ice Cream Chocolate Truffles		86
	DWB Jellies		27
	Ice Cream	per scoop	52
	<i>Vanilla / Chocolate / Strawberry / Coffee (Haagen-Dazs)</i>		
	Coconut	per scoop	34
	Home-made Blood Orange Sorbet	per scoop	26
	Coconut Frost		19
	Mixed Fruit Frost		15
	Baked Alaska		140

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