

## 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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Available from 11:30 - 21:30



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## 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 <i>Roast Beef, Chicken, Ham, Cheese, Hard Boiled Egg, Avocado, Lettuce, Cucumber, Tomato</i>	S 99 L 137
	Classic Caesar Salad	S 75 L 116
	Caesar Salad <i>with Smoked Salmon / Smoked Chicken / Roast Beef / Avocado / Prawns</i>	S 100 L 166
 	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	447
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 (Please allow 40 minutes)	40 oz	1726
Chilean Sea Bass Fillet on Wood (Please allow 30 minutes)	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 <i>served with Baked Potato</i>	322
● Braised Beef Ribs with White Turnip "Korean" Style	289
Oxtail Stew <i>served with Mashed Potato or Steamed Rice</i>	229
● Pan-Fried Sea Bass with Saffron Beurre Blanc <i>Celeriac Puree, Green Romanesco, Asparagus and Baby Potatoes</i>	8 oz 395
● ● Grilled King Prawns <i>with Orzo Pasta and Basil Shrimp Sauce</i>	3 pcs 291
● Beef "Rossini" <i>Roasted Beef Tenderloin and Seared Foie Gras with Mashed Potatoes, Baby Spinach, Carrots, Green Apple Chutney and Truffle Sauce</i>	6 oz 458

## SEAFOOD NOODLES

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

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## PANINI, SANDWICHES AND BURGERS

	Lobster and Prawn Cocktail Brioche	206
	Vietnamese Banh Mi Pork Belly Baguette	170
	Eggplant, Zucchini, Capsicum, Tomato, Chedder Cheese Panini with Pesto	68
	Gammon Ham, Tomato and Chedder 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 <i>Tender Beef Patty Dipped in Black Pepper Sauce with Grilled Pineapple, Fried Egg, Cheddar Cheese, Lettuce, Tomato and Mayonnaise</i>	172
	Beef Burger Bacon / Cheese	150 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>		
Roasted Chicken and Avocado Sandwich <i>with Potato Chips</i>		
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 Bolognaise 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> )	104
	<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> )	182
	<i>with Beef, Spinach, Bean Sprouts, Carrots, Kimchi, Fried Egg and Brown Rice</i>	
	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	236
	<i>(Please allow 30 minutes)</i>	
 	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	99
<i>Two Fresh Farm Eggs, Sausage, Bacon, Tomato, Mushrooms, Baked Beans and White Toast</i>	
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
㉕ Indonesian Chicken Satay Platter and Peanut Dip	6 pcs 90
㉕ Indonesian Beef Satay Platter and Peanut Dip	6 pcs 98
㉖ 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
	Vegan Gluten Free Chocolate Mousse <i>with Vegan Vanilla Ice Cream</i>	76
	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 <i>Vanilla / Chocolate / Strawberry / Coffee (Haagen-Dazs)</i>	per scoop 52
	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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