SNACKS AND LIGHT MEALS

US Buffalo Chicken Drumsticks *served with Blue Cheese Dip*		4 pcs	88
Thai Fish Cakes with Sweet Chili Sauce		4 pcs	98
Crispy Prawn on Toast		4 pcs	120
Pan-fried Pork Dumplings	6 pcs / 12pcs	S 55	L 110
Steamed Pork and Vegetable Dumplings		10 pcs	88
Malaysian Beef or Chicken Satay *served with Satay Peanut Sauce*		6 pcs	98
All Day Breakfast			99
Fish and Fat Chips			114
Thai Vegetarian Spring Rolls		6 pcs	86
Deep-Fried Vegetarian or Lamb Samosas		6 pcs	80

STARTERS

Pan-seared Foie Gras *with Toasted Brioche, Figs and Balsamic Glaze*		168
Beetroot Tartare with Pumpkin Purée *served with Sour Cream, Capers, Onion and Sourdough Crackers*		128
Charcuterie Platter *with Serrano Ham, Salami, Coppa Ham, Brie, Manchego Cheese, Black Olives, Pickles and Crackers*		180
Smoked Salmon with Condiments		170
Escargot Bourguignonne *(Please allow 20 minutes)*	6 pcs	140
Seasonal Oysters on Ice		Market price

SOUPS

Lobster Bisque		110
Baked Puff Pastry Mushroom Soup		70
Oxtail Soup		73
Onion Soup with Cheesy Gruyère toast		78
Milanese Vegetable Minestrone Soup		57
Tom Yum Goong		88

Garlic Bread (additional 2 pieces $15)
Garlic Bread with Cheese (2 pieces $20)

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SALADS

"Banh Hoi" S 78 L 120
Vietnamese Chilled Char-Grilled Pork Neck
served with Mint, Basil, Rice Vermicelli and Garlic Lime Dip

Tangy Coconut Chicken Salad 123
with Mint, Coriander and Roast Peanuts

Thai-style Grilled US Beef Salad 248
with Thai Herbs and Spicy Chili Dressing

Wellness Salad 168
Mixed-Leaf Salad, Mango, Berries, Figs, Burrata Cheese, Avocado, Lettuce, Cucumber and Tomato

Golfer's Salad S 99 L 137
Roast Beef, Chicken, Ham, Cheese, Hard Boiled Egg, Avocado, Lettuce, Cucumber, Tomato

Superfood Salad 148
Quinoa, Pumpkin, Pomegranate, Mixed Salad, Kale, Avocado, Dried Apricots, Edamame, Pumpkin Seeds and Feta Cheese

Classic Caesar Salad S 75 L 116

Caesar Salad S 100 L 166
with Smoked Salmon / Smoked Chicken / Roast Beef /Prawns / Avocado

PANINI, SANDWICHES AND BURGERS

New York Grilled Reuben Sandwich 132
Rye Bread filled with Sliced Corned Beef, Swiss Cheese, Sauerkraut and Thousand Island Dressing served with French Fries and Side Salad

Chimmichurri Steak Sandwich 248
served with French Fries and Side Salad

Gammon Ham, Tomato and Chedder Cheese Panini 92
with Mustard Mayonnaise

Eggplant, Zucchini, Capsicum, Tomato Panini 68
with Cheddar Cheese and Pesto

DWB Club Sandwich 115
served with Potato Chips

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PANINI, SANDWICHES AND BURGERS

Fish Burger 120
served with Cheddar Cheese, French Fries and Side Salad

Croissant with Brie, Avocado and Crispy Bacon 105
served with Potato Chips

"Banh Mi" 98
Vietnamese Baguette with Roasted Pork Neck, Pickles, Coriander, Mayonnaise and White pepper served with French Fries and Side Salad

Beef Burger 154
Bacon / Cheese / Avocado / Pineapple / Fried Egg *per item $8*

Choice of Breads:
White, Brown, French Bread, 12 grain Gluten Free Bread additional $40

QUICK SANDWICHES

Egg Salad & Tomato with Mayonnaise 66

Tuna Fish with Lettuce 68

Bacon, Lettuce & Tomato 66

Roast Chicken & Lettuce 69

Ham & Fried Egg 69

Additional sandwich filling per item:
Onion / Tomato / Cucumber / Lettuce *per item $6*

CHILDREN'S MENU

Fish Fingers and Chips 68

Chicken Nuggets and Chips 68

Mini Cheese Burger and Chips 78

Steamed Broccoli 32

Steamed Carrots 32

Steamed Sweet Corn 32

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CHEF'S RECOMMENDATIONS

	"Bò Kho" *Vietnamese Beef Stew with Basil and Tomato* *served with French Baguette or Jasmine Rice*		238
	Roasted Rosemary Whole Chicken *served with Root Vegetables, New Potatoes and Sweet Corn* *(Please allow 30 minutes)*	serves 4	598
	Seared Canadian Pork Chop *served with Apple Compote and Gravy (Please allow 25 minutes)*		298
	Mediterranean Baked Seabass Fillet *with New Potatoes, Capers, Olives and Chili with White Wine Sauce*		380
crustaceans	Grilled King Prawns *with Pumpkin, Brown Rice Risotto and Tomato Confit*	3pcs	288
	Black Pepper Steak (180g) *Roasted Beef Tenderloin served with Daily Vegetables and Baked Potato*		322
	Oxtail Stew *served with Mashed Potato or Steamed Rice*		229
	Local Live Sole Fish *served with Seasonal Vegetables, French Fries and Lemon Butter Sauce* *(please reserve 72 hours in advance)*		Market Price

FROM THE GRILL

	French Spring Chicken		268
	Australian Lamb Chops	3pcs	415
	US Prime Beef Sirloin	220g	426
	US Prime Rib-Eye	280g	572
	Captains Cut, US Prime Beef on the Bone *served with Daily Vegetables and French fries (Please allow 30 minutes)*	1150g	1750
	Atlantic Salmon Steak	220g	242
crustaceans	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*

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PIZZA AND PASTA

Peking Duck Pizza *Peking Duck, Mozzarella, Onions, Cucumbers, Shiso leaves and Hoisin Sauce*		168
Margherita *Tomato Sauce, Mozzarella and Basil*		112
Create Your Own Pizza *Mushrooms, Cooked Ham, Pineapple, Olives and Sweet Corn*		82
Duck Ragu with Fettuccine		198
Linguine Vongole	S 182	L 288
Spaghetti with Bolognaise Sauce and Shaved Parmesan	S 89	L 127
Fettuccine Carbonara	S 90	L 138
Gratinated Macaroni with Ham and Cheddar Cheese	S 92	L 132
Pasta with Home-made Pesto	S 68	L 110
Pasta with Tomato Sauce	S 68	L 110
Ravioli with Ricotta and Spinach *with Cream Cheese or Tomato Sauce*		120

HONG KONG STYLE

Crispy Noodles on Sizzling Hot Plate *Choice of Beef, Chicken or Vegetables in Black Pepper Sauce*		118
HK Style Baked Garoupa Fillet with Rice *and Cheesy Cream Sauce*	S 108	L 172
Baked Seafood Rice with Cheesy Cream Sauce	S 108	L 168
Baked Pork Chop with Rice and Tomato Sauce	S 100	L 158
DWB Hainan Chicken Rice		164
DWB Chicken or Beef Curry *served with Jasmine Rice*		158
Sliced Beef with Fresh Tomato Sauce on Steamed Rice	S 65	L 106
Beef Brisket with Jasmine Rice	S 76	L 123
Yeung Chow Fried Rice	S 70	L 112
Singapore Noodles	S 70	L 114
Soup Noodles with Wonton		97
Soup Noodles with Beef, Chicken or Pork		88
Soup Rice Noodles with Fish Balls and Fish Cakes		84
Chinese Seasonal Vegetables		89
Brown Rice		25

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INDIAN SELECTION

Chicken Tikka 148
Delicately Spiced Tandoori Boneless Chicken

Chicken Tikka Masala 168
Spiced Tandoori Boneless Chicken cooked with Creamy Tomato Sauce

Mutton Masala 168
Lamb Curry with Cumin, Coriander and Garam Masala Curry Sauce

Delhi Butter Chicken 168
Roasted Boneless Chicken Cubes, Onion and
Cashew nut Sauce with Butter, Cream and Fenugreek Leaves

Sag Curry *Creamy Spinach Curry with*
Vegetables or Paneer 138
Lamb, Chicken, Fish 168
Prawns 188

Vindaloo *Spicy Curry with*
Lamb, Chicken, Fish 168
Prawns 188

Naan and Butter Naan 40
Garlic Naan 43
Cheese Naan 45
Basmati Rice 30

Available from 11:30 am to 2:30 pm; 6:30 pm to 9:30pm

ASIAN SELECTION

Teriyaki Salmon Bowl 148
served with Pearl Rice, Avocado, Ginger Pickles and Miso Soup

Crab and Avocado Quinoa Sushi Bowl 168
Brown Rice, Quinoa, Crab Meat, Salmon Roe, Spinach,
Ginger Pickles and Soya Sauce

Korean "Bibimbap" with Sliced Beef 182
with Tofu 104
Pearl Rice, Spinach, Carrots, Kimchi, Zucchini, Sweet Corn,
Wood Ear Mushrooms, Bean Sprouts and Fried Egg

"Pho Bo" 131
Vietnamese Sliced Beef Noodle Soup
with Onion, Fresh Chili, Cilantro, Lime, Bean Sprouts and Basil

Singapore Seafood Laksa 148

Nasi-Goreng 128

Malaysian Char Kway Teow S 73 L 122

Stir-fried Minced Pork with Thai Basil and Chili 108
served with Jasmine Rice

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DESSERTS

Weekly Dessert		69
Fig Tarte Tatin with Vanilla Ice Cream *(Please allow 20 minutes)*		94
Crème Brulee with Dark Chocolate Ice Cream		79
Soufflé *Grand Marnier, Vanilla, Chocolate* *(Please allow 20 minutes)*		110
Fruit Platter		106
Bread and Butter Pudding *with Vanilla Ice Cream* *(Please allow 20 minutes)*		89
Warm Chocolate Cake *with your choice of Ice Cream* *(Please allow 20 minutes)*		89
Warm Apple Crumble *with Vanilla Ice Cream* *(Please allow 20 minutes)*		78
Classic Tiramisu		78
DWB Cheese Cake		78
Ice Cream Chocolate Truffles		86
DWB Jellies		28
Ice Cream *Vanilla / Chocolate / Strawberry / Coffee (Haagen-Dazs)*	per scoop	48
Coconut	per scoop	32
Home-made Blood Orange Sorbet	per scoop	32
Coconut Frost		19
Mixed Fruit Frost		15
Baked Alaska		140
International Cheese Platter *served with Traditional Condiments*		192

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Nov 2026