

# WEEKLY SPECIAL

**Samba Chicken Salad** **\$108**

with Fresh Mango, Mesclun Leaves & Lemon Vinaigrette

**Grilled Salmon Apple Arugula Salad** **\$118**

with Goma Dressing

**Spaghetti with Grilled Prawn** **\$118**

in Lemon Garlic Sauce

**Chicken Teriyaki** **\$118**

with Jasmine Rice & Japanese Pickles

**US Wagyu Beef Rib Eye** **\$268**

*Sweet potato fries, Vegetables & Black Pepper Sauce*



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**Chicken & Pineapple Salad** **\$118**

*with Green Apple & Goma Dressing*

**Smoke Salmon Medallion Salad** **\$138**

*with Rocket, Avocado & Roasted Capers Dressing*

**Chicken Fettuccine** **\$138**

*with Medley of Tomato, Garlic, Basil Olive Oil & Melted Mozzarella*

**Wild Mushroom Cannelloni**  **\$118**

*on Tomato Cream Sauce*

**Vegetable Bhuna by Chef Bharath**  **\$118**

*with Roti & Basmati Rice*

**Triple Threat Burger** **\$158**

*with Cheddar, Mozzarella, Emmental Crispy Shoestring Onions in Mustard-Mayonaise*

**Pan-fried Snapper Fish Fillet** **\$138**

*in Black Bean Chilli Sauce with Asparagus & Pearl Rice*



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## Snack

- Parmesan Truffle Fries** \$68  
*with truffle mayonnaise*
- Spicy Potato Wedges** \$68  
*with mustard mayo sauce*
- Sweet Potato Cheese Balls** \$68  
*with garlic ranch dip (12pcs)*
- Cajun Spiced Chicken Wings**  \$78  
*with blue cheese buffalo dip*
- Chicken Satay & Peanut Sauce** \$78
- Fried Mini-Shrimp Sandwiches** \$88  
*with creamy cajun sauce (6 pcs)*
- Nachos** \$78  
*tomato salsa, cheddar cheese  
guacamole, sour cream, olives  
& jalapeno*
- add Chili Con Carne**  \$98
- Chicken Tender** \$78  
*with garlic mayonnaise (5pcs)*



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# LOW FAT & BHARATH'S CURRY

**Whole Wheat Spaghetti**  **\$118**  
*tossed with broccoli, spinach,  
capsicum & tomato concasse*

**Lemony Chicken Kebabs**  **\$138**  
*with tomato-parsley salad & mint yoghurt*

**Chicken Tikka Masala**   **\$128**  
*with jasmine rice*

**Nadan Beef Curry**  **\$138**  
*with kachumber salad & jasmine rice*



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## SOUP & SALAD

<b>Soup of the Day (S)</b>	<b>\$40</b>
<b>Soup of the Day (L)</b>	<b>\$50</b>
<b>Caesar Salad</b> <i>crispy bacon, parmesan focaccia croutons &amp; Caesar dressing</i>	<b>\$88</b>
<b>With grilled chicken</b>	<b>\$108</b>
<b>With smoked salmon</b>	<b>\$128</b>
<b>Seared Scallop Salad</b>  <i>beetroot, orange &amp; vinaigrette dressing</i>	<b>\$148</b>
<b>Healthy Quinoa Salad</b>  <i>with mixed greens, cherry tomatoes, red onion, cucumber &amp; secret dressing</i>	<b>\$118</b>
<b>Crabmeat Tartar &amp; Avocado Salad</b> <i>with lime vinaigrette</i>	<b>\$138</b>



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## BURGER & SANDWICH

**Cajun Chicken Burger** **\$128**  
*spicy chicken burger with cheddar cheese*

**Wagyu Beef** **\$158**  
*emmental cheese, beetroot, bacon jam  
& home-made BBQ sauce*

**Classic Beef Burger** **\$138**  
*lettuce, red onion  
& a choice of two toppings*

**Toppings:** **\$20 each**  
*cheddar cheese, mushrooms, bacon  
blue cheese, fried egg, guacamole  
beetroot, caramelized onions*

**Classic Club Sandwich** **\$128**  
*grilled chicken, ham, tomato, bacon  
fried egg, guacamole & lettuce  
in sourdough toast*

*Above Burger & Sandwich  
are served with French fries*



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## MAIN

**Grilled Chicken Breast** **\$138**  
*with garlic spinach, tomato & balsamic*

**Grilled Lamb Rack** **\$168**  
*with beet root mashed, crispy garlic  
zucchini & rosemary jus*

**Seared Salmon Fillet**  **\$158**  
*potato puree, pineapple & tomato salsa*

**Seared Beef Rib Eye** **\$178**  
*roasted potato wedges  
creamy sweet corn & mushroom sauce*



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# PASTA

## Seafood Squid Ink Pasta

\$138

*with spicy tomato sauce*

## Spaghetti Carbonara

\$158

*with grilled scallops & parmesan*

## Beef Lasagne

\$138

*with mozzarella, arugula, pesto  
& tomato concasse*

## Pesto Green Linguine

\$118

*with cherry tomato & baby spinach*



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# ASIAN

**Char Kwei Teow**  **\$128**  
*fried noodles, shrimps, Chinese preserved  
sausage, egg & soya sauce*

**Miso-glazed Fish** **\$138**  
*with green soba noodles  
& sautéed cabbage*

**Nasi Goreng** **\$128**  
*chicken wings, satay, fried egg  
& prawn cracker*

**Singapore Noodles** **\$128**  
*fried vermicelli with shrimps & BBQ pork*



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# ASIAN

- Hainan Chicken Rice**  **\$128**  
*with chicken soup & condiments*
- Wok-fried Sichuan Chicken**  **\$128**  
*with jasmine rice*
- Crispy Noodles with Beef** **\$128**  
*in XO sauce & colour capsicums*
- Lemongrass Pork Chops  
with Spinach Noodles**  **\$128**  
*served in rich broth*



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## DESSERT

**Tropical Fruit Platter** **\$40**

**Headland Marble Cheese Cake** **\$45**

**Mango Glazed Coconut Dome** **\$55**

**Chocolate Orange Mirror Cake**  **\$45**

**Pineapple Tart Tatin** **\$50**  
*with vanilla ice-cream*



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## SIDE

**Fries or Mashed Potatoes**  **\$40**

**Mixed Salad**  **\$40**

**Sweet Potato Fries**  **\$40**

**Steamed Asparagus & Broccoli**  **\$45**



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# ALL DAY BREAKFAST

## **American Breakfast**

**\$110**

*orange juice or grapefruit juice,  
corn flakes  
egg served with bacon or ham or pork  
chipolata  
basket of pastries (Danish, toast or croissant)  
sliced fresh fruit platter  
coffee or tea*

## **Two Eggs (Served with Toast)**

**\$75**

*any style with hash browns & choice of  
bacon or Ham or Sausage*

## **Fluffy Omelet (Served with Toast)**

**\$75**

*with a combination of ham, sausage  
bacon, cheese, mushroom, onion, tomato  
& capsicum*

## **Eggs Benedict**

**\$70**



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# ALL DAY BREAKFAST

**Corned Beef Hash (Served with Toast)**      **\$75**  
*with poached egg*

**Chicken & Mushroom Congee**      **\$58**

**Cold Cereal (Served with Milk)**      **\$48**  
*choice of corn flakes, raisin bran  
or koko crunch*

**Muesli with Organic Rice Milk & Berries**      **\$70**

*With the purchase of any of the above breakfast items  
choose any of the sides or drinks for \$20 per item*

## **SIDES**

*Fresh Fruit Platter, Fruit Yoghurt, Natural Yoghurt,  
Cottage Cheese*

*Fruit Salad, Corn Flakes, Bircher Muesli, Raisin Bran,  
Hot Oatmeal*

*Bacon, Ham, Pork Chipolata, 2 Hash Browns*

*2 Croissants, 2 Danish, White or Whole Wheat Toast, 2  
Muffins*

*Coffee, Decaffeinated Coffee, Hot Chocolate,  
English Breakfast Tea*

*Orange, Grapefruit, Tomato, Apple or Pineapple Juice*



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# BEVERAGE

## Coffee

Coffee or Decaffeinated Coffee	<b>\$38(Pot)</b>
Latte, Cappuccino or Espresso	<b>\$30</b>
Double Espresso	<b>\$40</b>

## Tea

English Breakfast, Earl Grey, Peppermint, Camomile or Jasmine	<b>\$30</b>
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<b>Hot Chocolate or Hot Milk</b>	<b>\$30</b>
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## Soft Drink

Coke, Coke Light, Coke Zero, Sprite Soda or Ginger Ale	<b>\$28</b>
Evian, Perrier	<b>\$32</b>
Lime Perrier or Lime Soda	<b>\$36</b>

## Chilled Juice

Orange, Apple, Cranberry, Grapefruit, Pineapple or Tomato	<b>\$34</b>
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## Milk Shake

Vanilla, Chocolate or Strawberry	<b>\$45</b>
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# BEVERAGE

## Beer

Tsing Tao, San Miguel Philippines  
Heineken, Corona

**Bottle**

**\$38**

**\$42**

## White Wine

Red Bridge, Chardonnay, S AUS  
Bottega Pinot Grigio Delle Venezie, ITA  
Westend Estate Cool Climate Riesling,  
AUS  
MOMO Sauvignon Blanc, Marlborough  
NZL

**Glass**

**\$48**

**\$66**

**\$66**

**\$66**

## Red Wine

Red Bridge, Shiraz, S AUS  
De Martino Estate Merlot, Central Valley  
CHL  
Barwang The Wall Shiraz, AUS  
Ortonese Sangiovese Merlot,  
Puglia I.G.T., ITA  
Greyrock Hawke's Bay, Pinot Noir, NZL

**Glass**

**\$48**

**\$52**

**\$52**

**\$48**

**\$66**



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Chef's recommendations



Vegetarian



Spicy



Gluten free



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