



Western Favourites

	Member S\$	Non-Member S\$
Big Bowl Salad	13.5	15.5
Fattoush Salad	14.5	16.5
Prawns and Chorizo with Fine Beans Salad	14.5	16.5
Rocket with Ugly Tomato, Almond, Apples serve with Apple Balsamic Vinaigrette Dressing	13.5	15.5
<i>Add Iberico Ham</i>	19.5	21.5
<i>Add Smoked Salmon</i>	18.5	20.5
<i>Add Chicken</i>	17.5	19.5
Sentosa Club Sandwich	13.5	15.5
Reuben Sandwich	13.5	15.5
Cheeseburger <i>(Option: Plant-Base Patties)</i>	14.5	16.5
Burrito		
<i>Smoked Salmon or Chicken</i>	14.5	16.5
<i>Beef</i>	15.5	17.5
Pasta Spaghetti		
<i>Tomato and Sausage</i>	15.5	17.5
<i>Prawn and Chorizo Aglio e Olio</i>	16.5	18.5
<i>Shredded Beef Ragù with Pesto</i>	17.5	19.5
Sustainable Fish and Chips with Coleslaw and Mesclun Salad	17.5	19.5
Braised Black Angus Beef Cheek with Roots Vegetables and Salad	26.5	29.0
Shakshuka with Bacon and Toast	14.5	16.5
Swedish Style Vegan Balls with Fine Beans and Wok-fried Garlic	15.5	17.5
Lamb Seekh Kebabs and Fattoush Salad	15.5	17.5

Japanese Favourites

Salmon Teriyaki Don	18.0	20.0
Shishamo Karaage (8pcs)	13.0	15.0
Chicken Katsu Udon or Rice	14.0	16.0
Unagi Don	18.0	20.0

Chinese Favourites

	Member S\$	Non-Member S\$
Double Boiled Soup of the day	7.0	8.0
Golfer Fried Rice	10.5	11.5
Sliced Beef Hor Fun in Black Bean or Black Pepper Sauce	14.0	16.0
Olive Fried Rice with Pork Chop	12.5	14.0
Wanton Noodles (Dry or Soup)	10.5	11.5
Mui Fan (Seafood, Pork or Beef)	11.5	13.5
Sustainable Tiger Prawn and Seafood Pao Fan	14.0	16.0
Braised Eggplant with Salted Fish in Claypot	12.5	14.0
Seasonal Wok-Fried Green Vegetables	10.0	11.0
Omelette		
<i>Chye Poh, Bitter Gourd or Onion</i>	8.5	9.5
<i>Prawns</i>	12.5	14.5
<i>Crabmeat</i>	14.0	16.0
Prawn Paste Crusted Chicken with Fried Ginger	10.0	12.0
Wok-fried Fish or Beef with Spring Onions and Ginger	14.5	16.5
Braised Bee Hoon with Lala or Crystal Prawns, Spring Onions, Bean Sprouts and Chinese Wine	19.5	22.5
Black Pepper Beef in Claypot	14.5	16.5
Locally Farmed Frog Leg with Kung Pao or Ginger and Spring Onions	16.5	19.0
Yam Ring with Wok-fried Prawns and Four Treasures	20.0	22.0
Wasabi Prawns with Ebiko (8pcs)	16.5	19.0
Poached Kampung Chicken with Ginger and Spring Onion Dressing	18.5	20.5
King Spare Ribs with Imperial Sauce	15.5	17.5
Stir-fried Pork Belly	14.5	16.5
<i>Spring Onions and Ginger</i>	15.5	17.5
<i>Bitter Gourd in Black Bean Sauce</i>		

Average preparation time of 10 - 15 minutes.

Please allow an average preparation time of 20 - 25 minutes

All prices are subject to prevailing GST and 10% Service Charge for non-members. All menu items are subject to availability.



Singapore Favourites

	Member S\$	Non-Member S\$
Hainanese Chicken Rice	12.0	14.0
<i>For 2</i>	20.0	22.0
Fried Hokkien Mee	10.5	12.5
Charcoal Grilled Satay (1 Dozen) Choice of Beef, Chicken, Mutton or Pork with Condiments	22.0	24.0
Char Kway Teow <i>(Penang or Singapore Style)</i>	10.5	12.5
Singapore Laksa	10.0	11.5
Carrot Cake <i>(Black or White)</i>	7.5	9.5
<i>Kimchi Carrot Cake</i>	9.5	11.5
Beef Rendang served with Roti Prata <i>(2pcs)</i>	13.0	15.0
Crispy Hainanese Kurobuta Pork Chop Rice	14.5	16.5
Grilled Cauliflower Steak with Chickpea and Butter Curry Sauce	14.5	16.5
Chicken Curry with Potatoes and Jasmine Rice	11.0	13.0
Hot Plate Sambal Sotong	17.0	19.0
Deep Fried Ikan Kuning with Sambal Chilli <i>(8pcs)</i>	11.0	13.0
Crispy Oyster Omelette <i>(Minimum 25 minutes waiting time)</i>	18.5	20.5

Korean Favourites

Kimchi	7.0	8.0
Mandoo <i>(Pan-fried Pork Dumpling)</i>	9.5	11.0
Spicy Ramen <i>(Beef or Pork Belly slices)</i>	11.0	12.5
Spicy Bulgogi on Hot Plate served with Jasmine Rice		
<i>Pork or Chicken</i>	14.0	16.0
<i>Octopus</i>	15.0	17.0
<i>Beef</i>	16.0	18.0
Seafood Pancake with Kimchi Salad	12.0	14.0
Dakgangjeong <i>(8pcs)</i> <i>(Sweet Crispy Korean Fried Chicken)</i>	11.0	13.0

Light Bites

	Member S\$	Non-Member S\$
Thick Fries	7.0	8.0
<i>Cheese Dip</i>	8.5	9.5
<i>Truffle Mayo</i>	11.5	12.5
Assorted Cold Cuts and Cheese Platter with Lavosh Crackers	28.0	30.0
Assorted Cold Cuts with Pickles	22.0	24.0
Assorted Cheeses with Condiments and Lavosh Crackers	20.0	22.0
Chicken Wings with Calamansi	11.0	13.0
Otah Otah with Toasts and Achar	15.0	17.0
Sentosa Rojak	8.0	9.0
Grilled Tau Pok and You Tiao	10.5	12.5
<i>Add Cuttlefish</i>	4.5	5.5
<i>Add Century Egg</i>	2.0	2.5
Luncheon Meat Fries with Homemade Chilli Sauce	10.5	12.5
Sambal Ikan Billis and Peanuts	10.0	11.5
Vadai Vadai with Green Chili <i>(2pcs)</i>	8.0	10.0
Deep Fried Wonton served with Mayonnaise <i>(12pcs)</i>	10.0	11.5
Potato Skin with Corn, Cheese and Bacon <i>(4pcs)</i>	10.0	11.5
Iberico Ham and Cheese Toasted on Country Bread <i>(4pcs)</i>	20.0	22.0

72 Hours (Must Order 3 Days in Advance)

Claypot Hainanese Mutton Soup <i>(serve 4)</i>	50.0	60.0
Australian Tomahawk with Sides and Condiments	138.0	158.0
Lamb Rack (7-8 Ribs) with Sides and Condiments	110.0	130.0
Fresh Live Marble Goby Fish <i>(Steamed or Deep Fried)</i>	<i>Market Price</i>	
Oscietra Caviar 30gm with Blinis and Condiments	128.0	148.0

Average preparation time of 10 - 15 minutes.
Please allow an average preparation time of 20 - 25 minutes

All prices are subject to prevailing GST and 10% Service Charge for non-members. All menu items are subject to availability.