CLUB RESTAURANT

APPETIZERS

Salad of greens, lettuce, blue cheese and figs, balsamic vinegar dressing

Foie gras with candied pear layers, a touch of spices, toasted brioche

Homemade salmon gravad lax seasoned with dill infused honey, sprouts salad and whole wheat bread toast

Sautéed calamari and cabbage spring roll with low sodium soy sauce

SOUP AND VELOUTÉS

Fish and shrimp soup with scents of Provence, paprika rouille sauce

Cauliflower velouté with diced chicken, leek, bacon and turmeric foam

FRESH PASTA AND RICE

Spinach and ricotta ravioli, goat cheese and black pepper sauce

Saffron and shrimp arborio risotto, steamed asparagus with lime infused olive oil

* Gluten free pasta available *

These are healthy dishes which help in maintaining a balanced diet

 ${}^{\textcircled{\sc blue}}$ These are gluten free dishes

O This dish contains dairy and/or milk

Number Whole Food Plant-Based option

MAIN COURSES

Blue cheese and zuchini filled grilled salmón loin, pilaf rice

Marinated red tuna steak, slow-cooked tomato sauce, capers and pesto

Grilled spiny lobster Thermidor surf and grilled beef turf with sautéed mushrooms, al dente vegetables

45 oz Tomahawk beef cut, corn on the cob with butter, chimichurri and red wine demi-glace sauce

Stout beer slow-braised beef ribs served with fork mashed potatoes with olive oil, chives and onion

Braised chicken breast and sautéed shrimps, lobster scented creamy broth

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

DESSERTS

• Frozen lime and limoncello soufflé, grappa soft jelly and pine nuts cracker

• Bitter chocolate macaron, milk chocolate mousse dumpling, toasted ground almonds and cocoa syrup

• Pistachio genoise with a smooth black cherry mousse, chocolate ice-cream

Isk for today's ice-creams and sherbets

• Molten chocolate cake with red fruit, raspberry sherbet

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Number Whole Food Plant-Based option

Whole Food Plant-Based Menu

APPETIZERS

𝔅♠Ó Blue cheese and fig salad with balsamic vinegar dressing

Iime jelly and coriander cream
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SOUP AND VELOUTÉS

MAIN COURSES

Constant of Provencal vegetable with simmered tomatoes, capers and pesto

Ô Vol au vent with mushrooms, daikon and peas in creamy sauce

MAIN COURSES

OSpinach and ricotta ravioli, goat cheese and black pepper sauce

Saffron and asparagus Arborio rice risotto with lime oil

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Note Food Plant-Based option

