

## Starters, Bites & Soup





SRIRACHA & HONEY BONELESS CHICKEN <b>S</b> <b>C</b> <b>N</b> <b>F</b> <b>E</b> .....	30
Glazed boneless chicken cubes	
CHINESE STYLE SALT & PEPPER SQUID <b>C</b> <b>SF</b> <b>S</b> .....	28
Pineapple cut squid tube, red chilli & spring onion	
CHEESY NACHOS <b>V</b> <b>D</b> <b>GF</b> .....	20
Corn chips topped with cheese, guacamole, salsa & sour cream	
WITH CHILI BEEF.....	38
TEMPURA PRAWNS <b>SF</b> <b>E</b> <b>D</b> <b>S</b> .....	30
Remoulade sauce	
CHEESY GARLIC BREAD <b>V</b> <b>D</b> .....	19
Smothered with crushed garlic & olive oil	
FRESHLY CUT CHIPS <b>V</b> .....	14
ONION BHAJIS <b>V</b> .....	19
Mint chutney & tamarind sauce	
MUNSTER JALAPEÑO POPPERS <b>D</b> <b>E</b> <b>V</b> .....	24
Crumbed Mexican soft cheese filled with red hot peppers with salsa fresca	
<b>new</b>	
HOMEMADE BREADED ONION & MOZZARELLA RINGS <b>D</b> <b>E</b> <b>V</b> <b>S</b> <b>C</b> .....	22
Yuzu chipotle dip	
IRISH WAGYU MEAT BALLS MBS 4-5.....	30
Brown onion sauce	
<b>new</b>	
AVOCADO HUMMUS <b>V</b> .....	22
Crispy garlic Arabic bread	
<b>new</b>	
CURRIED COCONUT & YELLOW LENTIL SOUP <b>GF</b> <b>V</b> .....	22
topped with spinach	
SOUP OF THE DAY.....	22

## Vegetarian & Sandwiches

SMASHED AVOCADO ON SOURDOUGH TOAST <b>V</b> .....	30
Roast tomato & grilled mushrooms	
<b>new</b>	
ASIAN VEGETABLE CURRY <b>D</b> <b>V</b> <b>TN</b> .....	40
Pineapple & cashew curry with yam, carrots, green beans & pilaf rice with masala papadam	
RICOTTA TORTELLINI & SPINACH ALFREDO <b>D</b> <b>E</b> <b>V</b> .....	40
Spinach purée, garlic mushrooms	
<b>new</b>	
BAKED PORTOBELLO MUSHROOMS <b>V</b> .....	40
Hollowed mushroom filled with sautéed asparagus, edamame, vegetables, kale & vegan cheese on a bed of lentil & Orzo Bolognese	
PITA BREAD VEGETABLE QUESADILLAS <b>D</b> <b>V</b> .....	36
Grilled vegetables, refried beans and cheddar, guacamole, sour cream & salsa mexicana	
<b>new</b>	
VIRGIN MARY MARINATED VEGGIE SANDWICH <b>D</b> <b>V</b> <b>C</b> .....	40
Quinoa, chickpea, sun-dried tomato & beetroot on crystal baguette with Worcestershire sauce, lettuce & caramelized onions with kale slaw	
SIMPLE SANDWICHES <b>D</b> <b>S</b> .....	22
Served with fries & a salad garnish	
GLUTEN FREE BREAD <b>D</b> <b>S</b> .....	27
<b>CHOOSE FROM WHITE, WHOLEMEAL OR GLUTEN FREE BREAD AND UP TO TWO FILLINGS FROM THE FOLLOWING (ADDITIONAL FILLINGS AED 3):</b>	
Cheddar cheese <b>D</b> , Branston pickle, chicken or tuna mayonnaise <b>F</b> <b>E</b> , beef pastrami, lettuce, tomato, cucumber or onion	

**A** Alcohol | **P** Pork | **V** Vegetarian | **D** Dairy | **F** Fish | **SF** Shellfish | **S** Soya | **E** Eggs | **TN** Tree Nuts  
**N** Peanuts | **V** Vegan | **C** Spicy | **GF** Gluten Free

Our chefs take all practicable and reasonable precautions to ensure the meal is gluten-free. Please mention any dietary/allergy requirements to the service staff while placing your order. Prices are subject to 5% staff gratuity. All prices are in AED.

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## Butter-fluffed Baked Jacket Sweet or Idaho Potato

Served with a tossed mixed salad or  
avocado, cherry tomato, walnut roquette salad **TN**

MEXICAN CHILI BEEF **D** ..... 36

**new**  
MOROCCAN CHICKEN IN TOMATO SAUCE **D** ..... 34

## Salads & Healthy Choices

PRAWN, MANGO AND AVOCADO SALAD **VE SF E** ..... 52  
Poached Gulf prawns, avocado, candy tomato, red onion,  
crisp fennel & mesclun leaves served with cocktail sauce

BALSAMIC GLAZED BEEF RUMP **D** ..... 58  
Blue cheese, radish, cherry tomatoes, roquette, cucumber &  
onion with garlic vinaigrette

SUMMER SALAD OF ROAST BUTTERNUT SQUASH AND  
EDAMAME **TN VE V** ..... 34  
Baby spinach, mesclun, celery, dried cranberry, walnut with  
basil vinaigrette

MOROCCAN CHICKEN, CHICK PEA &  
QUINOA SALAD **TN D E VE** ..... 30  
Chicken strips, chick peas, quinoa, cherry tomato, cucumber,  
fetta, onion, mint, carrot, raisins, pistachio with lemon honey  
chilli dressing

MONGOLIAN STIR-FRIED CHICKEN STRIPS **S** ..... 40  
Asian vegetables, steamed rice & soya sesame sauce

**new**  
GRILLED GREEN MANGO & KALE WITH CORN CHIPS  
**D E VE V** ..... 34  
Jalapeño, avocado, red kidney beans, onion with cheddar  
cheese drizzled with a homemade chili ranch dressing

**new**  
BAKED BRIE, JERUSALEM ARTICHOKE & SPINACH FILO  
PASTRY **TN VE D** ..... 36  
bouquet of lettuce, pesto & sesame dressing

**new**  
MADRAS STYLE BURRITO **V** ..... 40  
Roasted cauliflower, chickpea, cilantro & mint chutney with  
pickled onions wrapped with whole wheat tortilla bread  
served with Curried Mash Potato

## Burgers

Served with fries and a salad

8 OZ GRASS-FED ANGUS BEEF **E** ..... 45  
Flame grilled grass-fed Angus beef pattie, lettuce, cucumber,  
onion & tomato relish in a sesame seed bun

CRISPY CHICKEN FILLET **E** ..... 36  
Breaded breast of chicken with lettuce, tomato, onion & chilli  
tomato relish in a sesame seed bun

### ADD WITH

CHEDDAR CHEESE **D VE**, MUSHROOM, FRIED EGG **E VE** 4 EACH  
BEEF BACON ..... 8

**new**  
CRUMBED CALAMARI TOPPED SHELLFISH PATTIE **SF E** **V** ..... 50  
Homemade pattie of lobster, crab & prawn with lettuce,  
tomato & fried calamari rings on a sesame bun with a  
chipotle mayo spread

## Pies

Served with your choice of potato and garden peas

CHUNKY STEAK PIE **D E** ..... 56  
Succulent cubes of beef rump encased in a short crust pastry

SHEPHERD'S PIE **D** ..... 52  
Minced lamb, onion, carrot, & celery with a cheesy mashed  
potato crust

FISH PIE **D F** ..... \*44 / 56  
Creamy smoked haddock, salmon, hammour & snapper  
topped with cheesy mashed potato

## Favourites

**BEEF LASAGNE WITH SEASONAL SALAD** **D E** ..... \*38 / 45  
Baked layers of minced beef in herbed tomato sauce & lasagne sheets sandwiched together in a cheese sauce, served with garlic bread

**FISH AND CHIPS WITH MUSHY PEAS** **F E** ..... \*38 / 49  
Crispy battered fillet of haddock accompanied with tartar sauce

**VEGAN BREAKFAST** **V** ..... 45  
Grilled vegan sausage, grilled mushrooms, sautéed spinach, grilled tomato, baked beans, hash browns, toast & fruit juice

**SIZZLING CHICKEN OR BEEF FAJITAS** **D S C** ..... 60  
Mexican spiced shredded chicken or beef with peppers, tomato and onion, served with guacamole, sour cream, Mexican salsa, cheddar cheese & plain flour tortillas

**new**  
**CHICKEN PICCATA** **D E** ..... 42  
Asparagus, broad beans, candy tomato with garlic bread & a creamy potato gnocchi

**new**  
**GRILLED KING FISH STEAK** **F SF D** ..... 60  
Saffron lobster risotto, cajun roasted butternut pumpkin with lemon butter sauce

**BUTTER CHICKEN** **D TN** ..... 49  
Accompanied with basmati rice, naan bread & sweet mango chutney

**MEAT FEAST PIZZA** **D** ..... 44  
Grilled bacon, turkey ham, meatballs, pepperoni & grilled chicken topped with mozzarella cheese & a barbeque sauce

**BREADED SCAMPI** **SF E** ..... 60  
Fries, peas, tartar sauce

**new**  
**ZESTY BARBECUE CHICKEN PIZZA** **D** ..... 38  
Caramelized onion & sun-dried tomato with red capsicum

**new**  
**MARGHERITA PIZZA** **V D** ..... 32  
Mozzarella cheese

**Gluten Free Pizzas can be baked on request**

## Grills

Garnished with fried onion rings and grilled vine cherry tomato

**250 GM SIRLOIN STEAK** ..... 88  
Grass-fed and origin of US

**400 GM T-BONE STEAK** ..... 120  
Corn-fed and origin of Canada

**250 GM TENDERLOIN** ..... 96  
Grass-fed and origin of New Zealand

**300 GM LAMB CHOPS** ..... 95  
Grass-fed and origin of Australia

**200 GM NORWEGIAN SALMON FILLET** **F** ..... 68

**350 GM SURF AND TURF** **SF** ..... 115  
Grass fed New Zealand beef tenderloin topped with a king tiger prawn

### Served with your choice of the below (choose one)

Sweet Potato Mash **D**, Mashed Potato **D**, Homemade Thick Chips, French Fries, Steak Fries, Baked Potato, Sweet Potato Fries

### Choose your sauce

Wild Mushroom, Café De Paris **D E F** Black Peppercorn **D**, Béarnaise **D E**, Creamy Lemon Butter **D**, Thermidor **D**

### Vegetables

Ratatouille, Grilled Vegetables or Steamed Vegetables

## Pork

**PAPRIKA GLAZED PORK RIBS** **P** ..... 36  
Slow-cooked & served in barbecue sauce

**PORK SAUSAGE ROLLS** **P D E** ..... 26  
Tomato ketchup

**GRILLED PORK BANGERS** **P D** ..... 55  
Served with savoy cabbage, spring onion mash & whole grain mustard gravy

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## Pork

MAC & CHEESE **D E P** ..... 38  
Served with bacon, broccoli & garlic bread

PORK SCHNITZEL **P D E** ..... 55  
Duet of sour cabbage, mashed potato, seeded mustard brown sauce

**new**

SLOW COOKED PORK BELLY **E S P N C** ..... 46  
Cooked in Szechuan sauce with buttered yellow noodles, sesame, water spinach and baby bok choy

CLUB'S TRIPLE DECKER ON WHITE, WHOLEMEAL BREAD **P D E** ..... 40  
The Club Bar's signature sandwich with pork bacon, fried egg, pulled chicken, cheddar cheese, lettuce & tomato

SIMPLE SANDWICHES **D S** ..... 22

GLUTEN FREE BREAD **D S** ..... 27

**CHOOSE FROM WHITE, WHOLEMEAL OR GLUTEN FREE BREAD AND UP TO TWO FILLINGS FROM THE FOLLOWING (ADDITIONAL FILLINGS AED 3):**

Cheddar cheese **D**, Branston pickle, chicken or tuna mayonnaise **F E**, beef pastrami, honey roast ham **P**, lettuce, tomato, cucumber or onion

CAESAR **P D E F** ..... 34

Cos lettuce hearts, croutons, grilled pork bacon, parmesan cheese tossed in garlic & anchovy aioli & garnished with anchovy fillets

WITH GRILLED CHICKEN STRIPS ..... 42

**new**

THE PLOUGHMAN'S STYLE CLUB PLATTER

**P D E F** ..... 40

Smoked salmon & chicken, bocconcini, pork ham, duet of melon, boiled egg, cheddar & Stilton cheese with Branston pickle, tomato chutney served with a baguette

CREAMY CHICKEN, BACON AND MUSHROOM PIE **P D E** ..... 44

Cubed chicken with pork bacon & mushroom in cream sauce and encased in short crust pastry

CRISPY PORK IN BAO TACO **P E C S** ..... 44

fried pork strips with crispy lettuce & apple slaw in a bao bun drizzled with sriracha plum sauce

CHICKEN CORDON BLEU **D P E** ..... 44  
Oven-baked Ham & cheese stuffed escalope of chicken, served with mashed potato, steamed vegetables

ALL DAY BREAKFAST **P D E** ..... 45

Grilled pork bacon, pork sausage, black pudding, tomato, mushroom, hash browns, baked beans & toast with two fried eggs

BUTTER-FLUFFED BAKED JACKET SWEET OR IDAHO POTATO

Served with a tossed mixed salad or avocado, cherry tomato, walnut roquette salad **TN**

CREAMY CHICKEN, PORK BACON, ONION, GARLIC, MUSHROOM & GREEN PEAS **P D** ..... 42

## Desserts & Cheese

WARM CARAMEL CHOCOLATE FUDGE BROWNIE **D TN E N** ..... 24

Warm chocolate sponge layered with butterscotch, caramel, walnuts, pecan & chocolate, served with vanilla ice cream

**new**

GINGER PUDDING **D E** ..... 20  
Caramel sauce with passion fruit ice cream

CARAMEL APPLE CRUMBLE **D E** ..... 22

Warm caramel marinated Granny Smith apple topped with sugar paste crumble, served with vanilla custard

MASCARPONE ETON MESS **D E N** ..... 24  
fresh whipped cream, crisp meringue & fresh strawberries

**new**

MILLE-FEUILLE **D TN E N** ..... 22  
Hazelnut & praline

ICE CREAM AND SORBET **D E** PER SCOOP ..... 10

Vanilla, chocolate or strawberry ice cream, berry or lemon sorbet

CHEESE PLATTER **D TN** ..... 50

Selection of European cheeses with apple chutney, piccalilli, quince paste, celery stick, crackers, stuffed peppercorns, pickled onion, marinated olives, smoked sundried tomato, grapes & walnuts