

## Starters, Bites & Soup

	Sriracha and Honey Boneless Chicken <b>S N F</b> .....	30
	Glazed boneless chicken cubes	
<b>new</b>	Panko Calamari <b>E SF</b> .....	28
	Breaded calamari rings with a lemon aioli	
	Cheesy Nachos <b>V D</b> .....	20
	Corn chips topped with cheese, guacamole, salsa and sour cream	
	With Chili Beef.....	33
	Tempura Prawns <b>SF E</b> .....	30
	Remoulade sauce	
	Cheesy Garlic Bread <b>V D</b> .....	19
	Smothered with crushed garlic and olive oil	
	Freshly Cut Chips <b>V</b> .....	12
	Onion Bhajis <b>V</b> .....	19
	Mint chutney and tamarind sauce	
	Munster Jalapeño Poppers <b>D E V</b> .....	24
	Crumbed Mexican soft cheese filled with red hot peppers with salsa fresca	
<b>new</b>	Bruschetta Platter <b>D F</b> .....	25
	Goat's cheese, smoked salmon, tapenade, tomato basil salsa	
<b>new</b>	Brown Onion Soup <b>V D E</b> .....	22
	Gruyere cheese croute	
	Soup of the Day .....	22

## Vegetarian

	Smashed Avocado on Sourdough Toast <b>V</b> .....	30
	Roast tomato and grilled mushrooms	
	Madras Vegetable Curry <b>V TN D</b> .....	35
	Naan bread, mango chutney and steamed rice	
<b>new</b>	Grilled "Tempe" Soya Bean Cake Satay <b>S V</b> .....	18
	Sweet chili sauce	
<b>new</b>	The Green "Vizza" <b>V D</b> .....	34
	Green vegetable, baby spinach	
<b>new</b>	Nina's Pita Vegetable Quesadillas <b>D V</b> .....	36
	Grilled vegetables, refried beans and cheddar, guacamole, sour cream, salsa mexicana	

## Sandwiches

Served with fries and a salad garnish

	Club's Triple Decker on White, Wholemeal Bread <b>D E</b> .....	38
	The Club Bar's signature sandwich with beef bacon, fried egg, pulled chicken, cheddar cheese, lettuce and tomato	
	Simple Sandwiches.....	22
	Gluten Free Bread.....	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 **E F**, roast beef, turkey ham, lettuce, tomato, cucumber or onion

## Salads & Healthy Choices

	Caesar <b>D E F</b> .....	34
	Cos lettuce hearts, croutons, grilled beef bacon, parmesan cheese, garnished with anchovy fillets and tossed in garlic and anchovy aioli	
	With grilled chicken strips.....	42
	Prawn, Mango and Avocado Salad <b>SF E</b> .....	50
	Poached Gulf prawns, avocado, candy tomato, red onion, crisp fennel and mesclun leaves served with cocktail sauce	
	Balsamic Glazed Beef Rump <b>D</b> .....	58
	Blue cheese, radish, cherry tomatoes, roquette, cucumber and onion with garlic vinaigrette	
<b>new</b>	Crab Salad with Grapefruit & Avocado <b>TN SF</b> .....	46
	Onion, roasted almonds, cilantro, mixed leaves, grapefruit vinaigrette	
	Moroccan Chicken, Chick Pea & Quinoa Salad <b>TN D E</b> .....	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 <b>S</b> .....	40
	Asian vegetables, steamed rice and soya sesame sauce	
<b>new</b>	Arugula and Goat Cheese <b>D TN V</b> .....	41
	goat cheese crumble, pinenuts, water melon, herb dressing	
	Freshly Baked Greek Spinach and Feta Spanakopita <b>V D</b> .....	35
	Served with Tzatziki and a salad of tomato, white onion, oregano, cucumber, olives, capers, radish and lettuce heart	
	Ploughman's	
	Combination of crunchy baguette, lettuce, tomato, pickled onion, cucumber and piccalilli or Branston pickle	
	With blue cheese and cheddar <b>D</b> .....	38
	Turkey ham.....	40
	Turkey ham and cheese <b>D</b> .....	42

## BURGERS

Served with fries and a salad

	8 OZ Grass-Fed Angus Beef Burger <b>E</b> .....	45
	Flame grilled grass-fed Angus beef pattie, lettuce, pickled cucumber, onion and tomato relish in a sesame seed bun	
	Crispy Chicken Fillet Burger <b>E</b> .....	36
	Breaded breast of chicken with lettuce, tomato, onion and chilli tomato relish in a sesame seed bun	
	<b>Add with</b>	
	Cheddar cheese <b>D V</b> , mushroom, fried egg <b>E V</b> .....	4 each
	Beef Bacon .....	8
<b>new</b>	Breaded Hamour Burger <b>F D E</b> .....	46
	hammour steak with lettuce, tomato, jalapeno, tartar sauce in a sesame seed bun	
	Beyond Burger <b>V</b> .....	42
	Plant-based vegan burger with mixed lettuce, sautéed onion, mushroom, and tomato chutney, mayonnaise	

## FAVOURITES

Beef Lasagne with Seasonal Salad <b>D E</b> .....	*38 / 45
Baked layers of minced beef in herbed tomato sauce and lasagne sheets sandwiched together in a cheese sauce, served with garlic bread	
Fish and Chips with Mushy Peas <b>F E</b> .....	*38 / 49
Crispy battered fillet of hammour accompanied with tartar sauce and malt vinegar	
Vegan Breakfast <b>V</b> .....	45
Grilled vegan sausage, grilled mushrooms, sautéed spinach, grilled tomato, baked beans, hash browns, toast and fruit juice	
Sizzling Chicken or Beef <b>D</b> .....	60
Mexican spiced shredded chicken or beef with peppers, tomato and onion, served with guacamole, sour cream, Mexican salsa, cheddar cheese and plain flour tortillas	
Butter Chicken <b>D TN</b> .....	49
Accompanied with basmati rice, naan bread and sweet mango chutney	
Seafood Pizza <b>F SF D</b> .....	45
Margarita base topped with salmon, calamari, prawns and tuna	
Meat Feast Pizza <b>D</b> .....	44
Grilled beef bacon, turkey ham, meatballs, pepperoni and grilled chicken topped with mozzarella cheese and a barbeque sauce	
<b>new</b> Tropical Hawaiian Pizza <b>D</b> .....	31
Pineapple, turkey ham on a margarita pizza base	

## Pies

Served with your choice of potato and garden peas

Steak and Guinness Pie <b>D A E</b> .....	56
Succulent cubes of beef rump cooked in Guinness and encased in a short crust pastry case	
Shepherd's Pie <b>D</b> .....	48
Minced lamb, onion, carrot, and celery with a cheesy mashed potato crust	
Fish Pie <b>D F</b> .....	*42 / 54
Creamy smoked haddock, salmon, hammour and snapper topped with cheesy mashed potato	
Creamy Chicken, Turkey Bacon and Mushroom Pie <b>D E</b> ..	42
Cubed chicken with turkey bacon and mushroom in cream sauce and encased in short crust pastry	
<b>new</b> Cauliflower Pie <b>V</b> .....	38
Creamy cauliflower with vegan cheese, encased in a short crust pastry case	

## Baked Jacket Sweet or Idaho Potato

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

Mexican Chili Beef <b>D</b> .....	36
<b>new</b> Green Bean, Butternut Squash and Mushroom Casserole <b>V</b> <b>GF</b> .....	38
Creamy Chicken, Turkey Bacon, Onion, Garlic, Mushroom & Green Peas <b>D</b> .....	42

## GRILLS

Garnished with fried onion rings and grilled vine cherry tomato	
250 GM Sirloin Steak .....	86
Grass-fed and origin of US	
400 GM T-BONE STEAK .....	118
Corn-fed and origin of Canada	
250 GM Tenderloin .....	105
Grass-fed and origin of New Zealand	
300 GM Lamb Chops .....	95
Grass-fed and origin of Australia	
200 GM Norwegian Salmon Fillet <b>F</b> .....	64
400 GM Surf and Turf <b>SF</b> .....	115
Grass fed New Zealand beef tenderloin topped with a king tiger prawn	
Lemon and Garlic Marinated Grilled King Prawn <b>SF</b> .....	95

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

Sweet Potato Mash <b>D</b>	Mashed Potato <b>D</b>	Homemade Thick Chips
French Fries	Baked Potato	
Sweet Potato Fries		

### Choose your sauce

Red Wine <b>A</b>	Wild Mushroom <b>A</b>	Café De Paris <b>D E F</b>
Black Peppercorn <b>A D</b>	Béarnaise <b>D E</b>	Creamy Lemon Butter <b>D</b>
Thermidor <b>A D</b>		

### Vegetables

Ratatouille, Grilled Vegetables or Steamed Vegetables





## DESSERTS & CHEESE

Warm Caramel Chocolate Fudge Brownie <b>D TN E</b> .....	24
Warm chocolate sponge layered with butterscotch, caramel, walnuts, pecan and chocolate, served with vanilla ice cream	
Caramel Apple Crumble <b>D E</b> .....	22
Warm caramel marinated Granny Smith apple topped with sugar paste crumble, served with vanilla custard	
Lychee Lemon Curd & Strawberry Trifle <b>D E</b> .....	22
Lemon curd roulade with strawberry, lychee custard and fresh cream	
<b>new</b> Flourless Chocolate Decadent <b>GF TN E</b> .....	22
Rich chocolate sauce, raspberries	
<b>new</b> Coconut & Lime Pannacotta <b>GF</b> .....	22
Blackberry basil coulis, caramel popcorn	
Ice Cream and Sorbet <b>D E</b> per scoop .....	9
Vanilla, chocolate or strawberry ice cream, berry or lemon sorbet	
Cheese Platter <b>D TN</b> .....	50
Selection of European cheeses with apple chutney, piccalilli, quince paste, celery stick, crackers, stuffed pepperdews, pickled onion, marinated olives, smoked sundried tomato, grapes and walnuts	

\* This dish is available in a reduced portion.

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