



ANTIPASTO PLATTER (FOR 2) \$48

Mixed marinated olives, assortment of charcuterie, cheese, house cretons, nuts and a variety of artisanal breads and crackers (Add foie gras +++)

SEAFOOD PLATTER (FOR 2) \$58

Grilled octopus, ½ a dozen oysters served with classic mignonette, house smoked salmon, Californian-style Nordic shrimp salad

SOUPS

CLUBHOUSE CLAM CHOWDER \$9

Creamy seafood velouté, baby clams, Nordic shrimp, flakey white fish, sweet corn, leeks and mushrooms

CURRIED CARROT SOUP \$6

Silky curried carrot soup, coconut cream and coriander oil

SALADS

BERRIES & BRIE \$18

Mixed greens, raspberry dressing, breaded fried brie cheese, mixed berries and candied pecans

CLASSIC CAESAR \$14

Romaine hearts, creamy Caesar dressing, crispy pancetta, garlic croutons and parmesan shavings (Add chicken +++)

TATAKI BEEF \$20

Thin slices of quickly seared sesame crusted flank steak, mixed greens, Asian-style dressing, edamame beans, shredded purple cabbage, carrots, shitake mushrooms, bean sprouts, wasabi and pickled ginger

PORTUGUESE GRILLED OCTOPUS \$24

Grilled Portuguese-style octopus, mixed greens, red wine vinaigrette, sundried cherry tomatoes, white beans, olives, bell pepper, cucumber, red onion and caper berries

SANDWICHES

VIETNAMESE DUCK BANH MI \$11

Fresh baguette, shredded duck confit, garlic aioli, English cucumber, pickled carrots & daikon slaw, sliced jalapenos and fresh coriander



CUBAN \$13

Fresh ciabatta bread, smoked ham, roasted pork,
swiss cheese, mustard and pickles

NORDIC SHRIMP \$21

Black brioche bun, creamy Nordic shrimp salad, fresh dill truffle mayo,
lettuce, tomatoes and red onion

MEXICAN VEGETABLE TACOS \$21

Colorful corn flour tortillas, black beans, quinoa, avocado,
Pico de gallo and sour cream

HOT / HEATED

POTATO RICOTTA GNOCCHI \$16

Homemade potato ricotta gnocchi, basil pesto, artichokes, sundried
cherry tomatoes, olives and toasted pine nuts

DUCK CANNELLONI \$18

Homemade pasta stuffed with shredded duck, creamy Madagascan
green peppercorn sauce, sauteed mushrooms and spinach

CLASSIC LASAGNE \$18

Homemade pasta sheets layered with Bolognese sauce, rich bechamel,
parmesan cheese, gratineed with mozzarella cheese

DESSERT

TIRAMISU \$8

Ladyfinger dipped in espresso and Amaretto layered with sweet creamy
mascarpone cheese topped with a sprinkle of coco

APPLE CRUMBLE \$10

Sliced apples tossed in brown sugar, cinnamon, brandy, and vanilla topped
with oat crumble served with whipped cream

WHITE CHOCOLATE MANGO MOUSSE CAKE \$9

Vanilla sponge cake, white chocolate coconut mousse, mango jelly, fresh raspberries