



Feature Menu

STARTER

TUNA DYNAMITE GC 18

crispy rice cake, creamy spicy raw tuna, serrano, avocado, micro cilantro

TEMPURA OYSTER

MUSHROOM V 16

togarashi dust, wasabi ponzu aioli

SOUP AND SALAD

SOUP OF THE MOMENT

chefs daily creation, crackers, dinner roll
cup 6 • bowl 9

SOUP, SALAD & GARLIC TOAST 15

chefs daily soup, caesar salad, garlic toast

PAPAYA AND MANGO SALAD GC 17

contains fish sauce and cilantro

papaya, napa cabbage, green onion
julienned carrot, pepper, cilantro,
peanut, tamarind dressing

DELI SANDWICH *Daily 11am to 4pm*

sandwiches are dressed with lettuce, tomato, cucumber and mayo. Choice of egg salad, roast beef & cheddar, ham & swiss, tuna salad or turkey & pepper jack
half sandwich 5¾ • with side 9¾
full sandwich 9¼ • with side 13¾

HANDHELD

served with your choice of side

WAGYU BURGER 25

crispy gochujang glazed pork belly, pickled sesame fennel, arugula, yuzu ginger aioli, sesame charcoal bun

KATSU SANDWICH 20

breaded pork cutlet, seasoned cabbage, tonkatsu sauce, milk bread

ENTREES

GARLIC NOODLES 15

contains seafood

garlic 3-ways, noodle, onion, sambal, soy

NY STEAK GC 48

10oz steak, sesame sauce, teriyaki glazed mushrooms, steamed rice, sesame vegetables

DESSERT

COCONUT PANDAN TART 9½

coconut pandan custard, toasted coconut meringue, mango coulis, mango granita



COUNTRY HILLS
GOLF CLUB