TO SHARE

Pastries & Bread – rustic bread, danishes, croissants, mini bagels, apple pastries and mini sweet crown with guava jam

Antipasto – olive salad, garlic aioli, butter, pâté, cheese and vincotto

APPETIZERS

Tuna Tartare – fresh tuna with wakame salad topped with mango, carrots, pickled cucumbers, spicy wasabi garlic aioli and miso sesame glaze

Norwegian Smoked Salmon – served on a crispy potato cake with dill citrus tobiko crème fraîche and avocado mousse

Classic Escargot – sautéed in fresh garlic, herbs and butter and served with crostini

Grilled Jumbo Scallops – served with spinach risotto, romesco sauce and vegetables

Lobster Ravioli – served with lobster and crabmeat cream ragout, fresh parmesan, basil aioli, cherry tomato confit and fresh arugula

Beef Carpaccio – thinly sliced beef tenderloin topped with truffle mayonnaise, roasted almonds, fresh arugula and parmesan

Crab Cake – served with spicy mango and papaya cilantro tartar sauce

Mushroom & Truffle Ravioli – served with mornay sauce, fresh parmesan tuille, basil coulis, cherry tomatoes and fresh arugula

Kushikatsu – breaded chicken on a skewer with Japanese sweet potatoes fries and tonkatsu sauce

Omurice – thin omelet stuffed with vegetables, fried rice and spicy curry ketchup

Suppli – Roman beef risotto croquette stuffed with mozzarella and served with marinara sauce, truffle mayonnaise and fresh arugula

Battered Fish – served with pickled citrus onions, garlic-cilantro aioli and stir-fry vegetables

Sautéed Garlic Shrimp – served with crostini
Price is $55 for adults (includes unlimited mimosas), $34 for kids 12-17 and $19 for kids under 12. Prices are in US dollars and exclude local tax. A 15% service charge will be added to parties of 8 or larger. Prices are subject to change during holidays and special events.

Consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illnesses.

SOUPS

Pumpkin Soup (V)

Cioppino – Mediterranean style tomato and seafood soup

Coconut Curry Lentil Soup – classic Indian soup

MAIN DISHES

Grilled Tenderloin – served with mushroom truffle sauce, caramelized onions, crispy potato wedges and mashed potatoes

Miso Sea Bass – served with black rice, asparagus and saffron anise fumet

Grilled Lamb Lollipop – served with red wine glaze, pistachio gremolata and rainbow potatoes

Grilled Japanese Strip Loin – served with Szechuan peppercorn sauce and Japanese potato croquettes

Classic Beef Stroganoff – served with jasmine rice and broccolini

SALADS

Kanikama & Wakame Salad – crab salad and wakame salad topped with mango, cucumbers, carrots, tartar sauce and sriracha mayonnaise

Escabèche-Style Scallops & Shrimp – served fresh in a spicy and savory citrus cilantro vinaigrette

Classic Caesar – crispy romaine lettuce topped with herb croutons, fresh parmesan and homemade Caesar dressing

EGGS

Classic Scrambled Eggs – served with bacon, sausage and hash browns

Classic Eggs Benedict – perfectly poached egg on a toasted English muffin with your choice of smoked salmon or Virginia ham, topped with hollandaise sauce and tobiko caviar

Caprese Eggs Benedict – perfectly poached egg served on a toasted English muffin with basil coulis, tomatoes and fresh mozzarella, topped with hollandaise sauce and fresh arugula

Crispy Mexican Torrejas – served with shredded chicken or chili con carne, scrambled eggs, cheese sauce, natilla and chipotle cilantro mayonnaise

BREAKFAST ITEMS

Waffles – served with maple syrup

Dutch Pancakes – served with crème anglaise and caramel sauce

Fruit Salad – topped with whipped cream

Flatbread – served with hummus, kalamata tapenade and stir-fry spring vegetables

DESSERTS

Key Lime Tartlet

Raspberry Cheesecake

Frasier Cake – topped with strawberry sauce

Profiterole – served with chocolate sauce and red fruits coulis

Hawaiian Black Chocolate Lava Ice Cream – served in a tuille basket with fresh fruit

Brownie a la Mode – served with coconut ice cream

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LATE NIGHT BRUNCH

TO SHARE

**Pastries & Bread** – rustic bread, danishes, croissants, mini bagels, apple pastries and mini sweet crown with guava jam

**Antipasto** – olive salad, garlic aioli, butter, pâté, cheese and vincotto

APPETIZERS

**Tuna Tartare** – fresh tuna with wakame salad topped with mango, carrots, pickled cucumbers, spicy wasabi garlic aioli and miso sesame glaze

**Norwegian Smoked Salmon** – served on a crispy potato cake with dill citrus tobiko crème fraîche and avocado mousse

**Classic Escargot** – sautéed in fresh garlic, herbs and butter and served with crostini

**Grilled Jumbo Scallops** – served with spinach risotto, romesco sauce and vegetables

**Lobster Ravioli** – served with lobster and crabmeat cream ragout, fresh parmesan, basil aioli, cherry tomato confit and fresh arugula

**Beef Carpaccio** – thinly sliced beef tenderloin topped with truffle mayonnaise, roasted almonds, fresh arugula and parmesan

**Crab Cake** – served with spicy mango and papaya cilantro tartar sauce

**Mushroom & Truffle Ravioli** – served with mornay sauce, fresh parmesan tuille, basil coulis, cherry tomatoes and fresh arugula

**Kushikatsu** – breaded chicken on a skewer with Japanese sweet potatoes fries and tonkatsu sauce

**Omurice** – thin omelet stuffed with vegetables, fried rice and spicy curry ketchup

**Suppli** – Roman beef risotto croquette stuffed with mozzarella and served with marinara sauce, truffle mayonnaise and fresh arugula

**Battered Fish** – served with pickled citrus onions, garlic-cilantro aioli and stir-fry vegetables

**Sautéed Garlic Shrimp** – served with crostini
**SOUPS**

- Pumpkin Soup (V)
- Cioppino - Mediterranean style tomato and seafood soup
- Coconut Curry Lentil Soup - classic Indian soup

**SALADS**

- Kanikama & Wakame Salad - crab salad and wakame salad topped with mango, cucumbers, carrots, tartar sauce and sriracha mayonnaise
- Escabèche-Style Scallops & Shrimp - served fresh in a spicy and savory citrus cilantro vinaigrette
- Classic Caesar - crispy romaine lettuce topped with herb croutons, fresh parmesan and homemade Caesar dressing

**MAIN DISHES**

- Grilled Tenderloin - served with mushroom truffle sauce, caramelized onions, crispy potato wedges and mashed potatoes
- Miso Sea Bass - served with black rice, asparagus and saffron anise fumet
- Grilled Lamb Lollipop - served with red wine glaze, pistachio gremolata and rainbow potatoes
- Grilled Japanese Strip Loin - served with Szechuan peppercorn sauce and Japanese potato croquettes
- Classic Beef Stroganoff - served with jasmine rice and broccolini

**DESSERTS**

- Key Lime Tartlet
- Raspberry Cheesecake
- Frasier Cake - topped with strawberry sauce
- Profiterole - served with chocolate sauce and red fruits coulis
- Hawaiian Black Chocolate Lava Ice Cream - served in a tuille basket with fresh fruit
- Brownie a la Mode - served with coconut ice cream

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*Price is $65 for adults (includes unlimited bellinis and mojitos), $44 for kids 12-17 and $29 for kids under 12. Prices are in US dollars and exclude local tax. A 15% service charge will be added to parties of 8 or larger. Prices are subject to change during holidays and special events.

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Mozzarella Sticks $9
Chicken Fingers & Fries $10
Hamburger $10
Fish Burger $10
Spaghetti Marinara $10
Margherita Pizza $10
Hawaiian Pizza $10
Chocolate Brownie & Vanilla Ice Cream $5
Fresh Fruit & Vanilla Ice Cream $5

Want to learn how to play golf?
Join us for our kid's golf clinic every Saturday at 9 a.m. For more information, visit our Golf Pro Shop.