



THE ISLAND LIFE

TROON GOLF

FOOD **MENU**

HAWKSBILL BREAKFAST (ALL DAY) W Fried eggs, chicken sausages, beef bacon, sautéed mushrooms, grilled tomato, hash brown, baked beans and toasted country bread served with choice of a hot beverage or a glass of fresh orange juice (Kcal 791)	89
EGGS BENEDICT English muffins, poached eggs, turkey ham, asparagus, sautéed spinach and a hash brown served with hollandaise sauce (Kcal 563)	63
BREAKFAST BURRITO (TF) Scrambled eggs, breakfast sausages, avocado, coriander, tomato salsa and sour cream served with hash brown (Kcal 836)	58
BREAKFAST GRANOLA (V/TF) W/ Homemade granola, mixed berries, banana, yoghurt, honey and roasted almonds (Kcal 552)	48
EGGS YOUR WAY (v) Eggs cooked your way with toasted country bread, hash brown, grilled tomato and mixed salad (Kcal 529)	55

BELGIUM WAFFLES (v) Served with fresh berries, sweet cream and raspberry purée, maple syrup (Kcal 685)	48
BLUEBERRY PANCAKES WITH NUTELLA (V)	47
Freshly cooked pancakes with blueberries served with chantilly cream and maple syrup (Kcal 716)	
BAKERY BASKET (V/N) Cinnamon swirl, pain au chocolat, butter croissant with French butter and jam (Kcal 511)	32
BREAKFAST SIDE ORDERS Fresh avocado (109 kcal) / Smoked salmon (82 kcal) Hash brown (130 kcal) / Beef bacon (87 kcal) / Baked beans (109 kcal) Sautéed mushrooms (77 kcal)	12

SHARING PLATTER (S/N) Italian meatballs, sriracha shrimps, chicken wings, salt and pepper calamari and potato wedges (Kcal 1309)	145
SRIRACHA SHRIMPS (S/N) W Battered shrimps coated in hot sriracha sauce, sesame seeds, served with crispy iceberg lettuce and lemon wedges (kcal 726)	68
ITALIAN MEATBALLS (G) Served with marinara sauce, bell peppers, Parmesan cheese, mozzarella cheese and focaccia bread (kcal 620)	55
CHICKEN WINGS (N) Chicken wings marinated in a spicy pepper sauce, sesame seeds and spring onions served with miso mayo (kcal 958)	55
SALT & PEPPER CALAMARI (s) Fried salt & pepper calamari served with basil roasted garlic aioli (Kcal 530)	54

CLASSIC BEEF NACHOS Beef chili, tomato salsa, guacamole, sour cream, jalapeños and cheddar cheese (kcal 486)	52
CHICKEN TENDERS (N) Battered chicken breast with sesame seeds and spring onions, served with honey mustard sauce (kcal 618)	48
MARINATED SEEDLESS OLIVES (V/G/TF) Black & green olives marinated with herbs, garlic, chili paste and olive oil (kcal 410)	38
HEALTHY HUMMUS (V/G/N/TF) W/ Chickpeas, tahini sauce, lemon juice served with crispy bread, carrot sticks, cucumber sticks, lemon wedges and paprika powder (kcal 670)	35

LOBSTER GREEN MANGO	
AND POMELO SALAD (s/TF/g/N) Poached lobster, fresh pomelo, shredded green mango, carrots, Asian leaves, mint, coriander, bean sprouts served with roasted peanuts, coconut lime and chilli dressing (Kcal 532)	89
SEAWEED SALMON SALAD (S/TF/G) W Fresh salmon, seaweed, cucumber, pickled radish, spring onions, salmon caviar and sour cream with Japanese mayonnaise (Kcal 625)	78
THE REFRESHER (V/TF/G) Roasted artichokes, quinoa, fennel, baby spinach, radicchio, sun dried tomatoes and goat cheese with honey mustard dressing (Kcal 553)	72
DANISH SHRIMP SALAD (S/N/TF/G) Shrimps, beetroot, mixed leaves, pickled dill cucumber, Danish blue cheese, roasted walnuts and alfalfa with lemon honey dill dressing (Kcal 315)	68

GRAPEFRUIT AVOCADO SALAD (v/TF/G) Grapefruit, avocado, black eyed beans, baby gem lettuce, rocket leaves, blueberries, feta cheese and boiled egg with citrus caper dressing (Kcal 645)	68
CAESAR SALAD (s) Traditional caesar salad with anchovies, Parmesan cheese, boiled egg and garlic croutons (Kcal 498)	58
Add grilled chicken breast (kcal 258) Add avocado (kcal 161) Add poached shrimps (kcal 115)	10 15 15
SOUPS	
TOM KAI GAI (s/g) Traditional Thai spicy and sour soup with coconut milk, chicken and galangal served with prawn crackers (Kcal 476)	55
ORGANIC QUINOA SOUP (V/TF) W/ Freshly cooked quinoa, carrots, celery roots, green peas, corn served with focaccia bread croutons (Kcal 375)	48

SAADIYAT BEACH BURGER W Homemade burger served in the traditional way with cheese, lettuce, gherkins, tomatoes and mustard (Kcal 811)	82
HAWKSBILL CLUB W Grilled chicken breast, turkey bacon, egg, tomato, cheddar cheese, iceberg lettuce and mayonnaise served in white and brown toast	72
(Kcal 591) Add smoked salmon (41 kcal) Add avocado (60 kcal)	5
GRILLED HOME-STYLE SANDWICH Traditional rye bread with beef salami, gherkins, coleslaw, Swiss cheese and pepper mayonnaise (Kcal 823)	75
CHICKEN QUESADILLA Diced chicken breast, cheddar cheese, jalapeños, bell peppers, gently cooked between a flour tortilla served with sour cream, guacamole and tomato salsa (Kcal 718)	74
All sandwiches are served with French fries (kcal 222) or side salad (38 kcal)	

JAPANESE CRISPY FISH WRAP (s) Flour tortilla filled with crispy fried fish fingers with iceberg lettuce, cucumber, bean sprouts, pickled ginger and Japanese mayonnaise (Kcal 791)	69
SPICY CHICKEN WRAP W Flour tortilla filled with spicy chicken breast, iceberg lettuce, cheddar cheese, coriander leaves, jalapeños with tomato salsa and ranch dressing (Kcal 719)	68
QUINOA BURGER (V/TF) Homemade quinoa chickpeas patty, goat cheese, gherkins, caramelized onions, sun-dried tomatoes and rocket leaves in a multi grain bun (Kcal 738)	68
CHICKEN TIKKA PANINI (N) Marinated chicken tikka breast, fresh mint and labneh, onions, roasted cashew nuts and chaat masala (Kcal 861)	68
All sandwiches are served with French fries (kcal 222) or side salad (38 kcal)	i wasan

SHRIMP LINGUINI (S/N) W Linguini pasta in spicy cream lobster sauce with prawns, zucchini, cherry tomatoes and pine seeds served with grated Parmesan cheese and coriander (kcal 528)	84
SPAGHETTI BOLOGNESE Traditional home-made beef ragout served on spaghetti with grated Parmesan cheese (Kcal 522)	74
CHEESE AND MUSHROOM TORTELLINI (v) Gorgonzola cream sauce, garlic, fresh basil leaves, tomatoes, cep mushrooms and parsley topped with grated Parmesan cheese (kcal 806)	68
PENNE POMODORO (v) Freshly made marinara sauce, baby spinach, mixed bell peppers and carrots served with Parmesan cheese (koal 686)	68
Add grilled chicken breast (Kcal 250)	10
Add grilled shrimps (Kcal 257)	15
Add garlic bread (Kcal 376)	12

T to	PEPPERONI PIZZA Traditional Margherita pizza, covered with slices of pepperoni popped with grated Parmesan cheese (cal 1078)	76
T	PIZZA MARGHERITA (V) Traditional pizza with tomato, mozzarella and Parmesan cheese with basil leaves (cal 1020)	71
A	add grilled chicken (Kcal 150) add turkey ham (Kcal 171) add chili con carne (Kcal 247)	7 7 10

	ALMON (S/G/TF) ed bell peppers, spring onions, ushrooms served with jasmine rice	110
		110
	e, artichoke mashed potato purée, illed mushrooms with shallot sauce	110
SAFFRON CHICK Corn-fed chicken breast, sat and sun dried tomatoes sen and Parmesan cheese (kcal 749)	ffron, sautéed spinach	95
FISH & CHIPS (S) Traditional battered Nile peromushy peas and tartar sauce (Kcal 840)	ch fillets served with thick chips,	89

NASI GORENG (S/N/G) W Traditional Indonesian spicy fried rice with mixed seafood with fried egg served with chicken satay, tomatoes, cucumber, baby gem, peanut sauce and prawn crackers (Kcal 638)	84
LAMB KORMA (N) Boneless lamb shoulder, ginger, garlic, mild spiced cashew coconut milk and tomato gravy, served with basmati rice, naan bread, poppadum and pickles (Kcal 918)	84
BALSAMIC PULLED BEEF Pulled beef in a rich balsamic flavoured sauce served with mashed potatoes, savoy cabbage and roasted carrots (Kcal 860)	82
CHICKEN TIKKA MAKHANI (N) W Tandoori marinated chicken thighs in a mild spiced cashew and tomato gravy, served with basmati rice, naan bread, poppadum and pickles (Kcal 722)	79

MALAYSIAN NOODLES (V/N) W Eggs noodles, mushrooms, bell peppers, broccoli, bok choy, green celery, curry powder, soy sauce served with roasted cashew nuts and spring onions (kcal 774)	78
VEGETABLE RISOTTO (V/N/G) Risotto rice, green peas, asparagus, carrots served with parmesan cheese and pine seeds (Kcal 647)	78
GREEN LENTIL SPINACH RAGOUT (V/G) Green lentils, celery roots, potatoes, pumpkin, baby spinach served with steamed rice, cheddar and mozzarella cheese (Kcal 585)	69
MATAR MUSHROOM CURRY (V/N) W Button mushrooms, green peas in mild spiced cashew and tomato gravy, served with basmati rice, naan bread, poppadum and pickles (kcal 717)	68

USDA 200g (Kcal	CERTIFIED BEEF TENDERLOIN W 642)	155
USDA 300g (Kcal	CERTIFIED RIB EYE STEAK	145
USDA 250g (Kcal	BEEF SIRLOIN 792)	135
SALM 200g (Kcal	ON STEAK	120
NILE F	PERCH FILLET 372)	110
sautéed g	steaks are served with home cut potatoes, savoy red cabba reen beans and onions any additional side are aed 25 each.	ge,
Choice o Black pep	of sauces oper sauce, hollandaise sauce, mushrooms sauce, lemon	butter
creamy m	es / home cut chips / spicy potato wedges nashed potatoes / curly fries / steamed rice broccoli / sautéed mushrooms / sautéed baby spinach / regetables	25
	T POTATO FRIES	35

(Koal 422)

SOFT WALNUT BROWNIE (N) W Served with vanilla ice cream and strawberries (Kcal 760)	43
CINNAMON CARROT CAKE (N) W Served with blueberry compote (Kcal 945)	42
BANANA CREAM PIE (N) Banana, caramel sauce, vanilla ice cream, roasted almonds, pastry cream and cookies (Kcal 303)	38
FRUIT PLATTER (G/TF) Fresh slices of pineapple, rock melon, grapefruit, orange, banana and mango (Kcal 301)	38
ICE CREAM SUNDAE (N) Vanilla, strawberry and chocolate ice cream, sliced banana, fresh berries, chocolate sauce and roasted almonds (Kcal 432)	25
ICE CREAM PER SCOOP Vanilla /strawberry/chocolate	16

"The problem with the world is that everyone is a few drinks behind."

HUMPHREY BOGART



CHAMPAGNE & SPARKLING WINE	150ml	Bottle
Duval-Leroy Brut, France	95	450
Zonin Cuvée 1821 Prosecco Brut, Zonin Veneto, Italy	50	220
Zonin Spumante Rosé, Italy	55	250
WHITE WINE		
Jackson Estate Stich Sauvignon Blanc Marlborough, New Zealand	65	260
Beringer Founders' Estate Chardonnay, California, USA	60	254
Villa Sandi, Pinot Grigio, Veneto IGT, Italy	45	205
False Bay Chenin Blanc, Coastal Region, South Africa	37	160
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand		550
B. Ress, Hattenheimer Schützenhaus Riesling Kabinett, Germany	7	350
J. Moreau & Fils, Petit Chablis, Bourgogne, France		250
ROSÉ WINE		
Nederburg Rosé, Coastal Region South Africa	37	160
RED WINE		
Bodegas Campo Viejo Tempranillo, Rioja Doca, Spain	55	250
Santa Julia Malbec, Mendoza, Argentina	45	205
Cusumano Merlot Terre Siciliane IGT, Sicily, Italy	44	200
False Bay 'Old School' Syrah, Coastal Region South Africa	37	160
Bodega Burdigala Campo Alegre, Toro, Spain		350
Villa Franz, Pinot Noir, Rheingau, Germany		255
Moulin de Gassac Classic, IGP Pays d'Hérault, France		215

BEER & CIDER	Bottle
Fuller's London Pride	55
Magners Irish Cider	50
Guinness	37
Corona	35
Heineken	30

DRAUGHT BEER & CIDER	500ml
Brewdog Punk IPA	55
Paulaner Weissbier	55
Stella Artois	40
Krombacher Pils	39
Strongbow	39
Heineken	37
Tiger	37

APERITIF & LIQUEURS

Campari

Southern Comfort

Pimm's No1

Cointreau

Amaretto

Alexander Grappa

Limoncello

Tio Peppe Sherry

Sambuca

50ml

VODKA	30ml
Grey Goose	47
Absolut	42
Russian Standard	37
GIN	
William's, Great British Extra Dry Gin	53
Bulldog, London Dry Gin	47
Hendrick's Gin	47
Beefeater, London Dry Gin	42
Bombay Sapphire, London Dry Gin	37
	4
TEQUILA	
Patron Silver	47
Patron Café XO	47
Olmeca	42
El Jimador Blanco	37
El Jimador Reposado	37
RUM	
Havana Club 3 Años	42
Havana Club 7 Años	47
Bacardi Carta Blanca	37
Bacardi Carta Oro	37
Barcardi Carta Negra	37

WHISKY	
SCOTCH BLENDED WHISKY	30ml
Johnny Walker Blue Label	147
Chivas Regal 18yrs	74
Chivas Regal 12yrs	49
Johnny Walker Black Label	49
Dewar's White Label	37
SCOTCH SINGLE MALT WHISKY	
Glenfiddich 12yrs	49
Macallan 12yrs	49
Glenmorangie Original	49
The state of the s	
IRISH WHISKY	
Jameson	39
A A A A	
AMERICAN WHISKY	3-1:
Jack Daniels	37
COGNAC	
Henessy XO	155
Henessy VSOP	49
Henessy VS	40

SPARKLING COCKTAILS	55
STRAWBERRY SPRITZ Strawberry purée soda Prosecco	

VENETIAN SPRITZ

Aperol, soda, Prosecco

HUGO

Mint leaves, lime, elderflower cordial, soda, Prosecco

CHAMPAGNE COCKTAILS 95

TROPICAL CHAMPAGNE

Mango purée, passion fruit, Champagne

SOUTHSIDE ROYAL

Gin, mint leaves, lemon juice, simple syrup, Champagne

ABSOLUTELY FABULOUS

Vodka, cranberry juice, Champagne

SIGNATURE GIN & TONIC	47
SEA VIEW Bombay sapphire gin, blue curacao, angostura bitters	
TEA TIME Earl grey infused bombay sapphire gin, rosemary	
BITTER SWEET SPOT Bombay sapphire gin, aperol, angostura bitters	
COCKTAILS	47
CLUB HOUSE SOUR Scotch, grapefruit juice, lemon juice, chamomile syrup	
BIRDIE BITE Tequila, aperol, martini bianco	. 1

PIN SEEKER

pineapple juice, grenadine

Dark rum, crème de mure, crème de banane

MOCKTAILS	27
FRUIT PUNCH Orange juice, pineapple juice, mango juice and grenar	dine
PERFECT SWING Mint leaves, lime, brown sugar, cranberry juice and so	oda
HOLE IN ONE Lime, lemon, orange, brown sugar, mango juice and s	strawberry purée
MILKSHAKES	27
COOKIES & CREAM Vanilla ice-cream, milk, oreo and whipped cream	
DOUBLE CHOCOLATE Chocolate ice-cream, milk, chocolate sauce and whip	pped cream
STRAWBERRY Strawberry ice-cream, milk, strawberry syrup and whi	ipped cream
SOFT DRINKS Coca cola, fanta, sprite, diet coke, iced tea tonic water, ginger ale, bitter lemon	17
FRESH JUICES Orange, pineapple, grapefruit, watermelon, mango	19
WATER House still Pellegrino sparkling Aqua panna still	Small/Large 12/17 20/30 16/29

HOT DRINKS

English Breakfast / Jasmin / Earl Grey	
Peppermint / Chamomile Tea	17
Americano	20
Espresso	16
Cappuccino	22
Café Latte	22
Hot Chocolate	19
Mocha	22

SPECIALTY COFFEES

49

IRISH COFFEE

Irish whisky, coffee, whipped cream

CALYPSO COFFEE

Tia maria, coffee, whipped cream

MONKS COFFEE

DOM bénedictine liqueur, coffee, whipped cream

Chicken Noodle Soup (GF) 25 Chicken Breast, Broccoli and Egg Noodle (398 kcal)

Grilled Ham & Cheese (G) 30

Slice Of White Bread Turkey Ham, Cheddar Cheese Cocktail Sauce and French Fries (987 kcal)

Mini Beef Burger (N) 35

Beef Burger Patties Cheddar Cheese, Lettuce, Tomato Sesame Bun and French Fries (509 kcal)

Penne Meat Balls (G) 30

Beef Meat Balls, Light Tomato Sauce and Parmesan Cheese (920 kcal)

Mac & Cheese (V) 30

Macaroni Pasta, White Sauce Parmesan Cheese and Cheddar Cheese (376 kcal)

Mini Margarita Pizza (v) 30

Plain Mini Pizza Base, Topped With Chop Tomato and Light Tomato Sauce (510 kcal)





Battered Fish (5) 30

Finger Cut Fish, Tartar Sauce and French Fries (512 kcal)

Breaded Chicken Fillet (G) 30

Homemade Breaded Chicken Fillet Honey Mayo and French Fries (518 kcal)

Grilled Chicken (G) 30

Boneless Chicken Breast, Mashed Potato, Broccoli, Carrot and Onion Gravy (935 kcal)

Sausage & Beans (G) 30

Chicken Sausage, Mashed Potato and Baked Beans (438 kcal)

Cheesy Fries (V) 20

Twisted Curly Potato Chips Cheddar Cheese and Mozzarella Cheese (969 kcal)

Ice Cream Sundae (N) 30

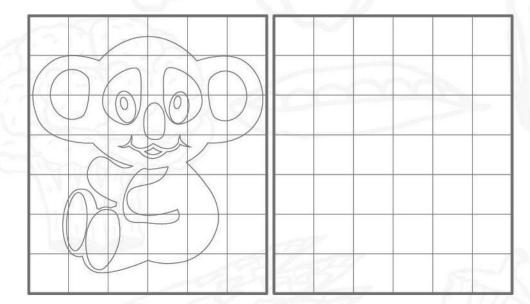
Mix Ice Cream Vanilla, Strawberries Chocolate, Sliced Banana, Fresh Berries Chocolate Sauce, Roasted Almonds and Sweet Cream (932 kcal)

Ice Cream Per Scoop (N) 16

Vanilla, Strawberry and Chocolate (207 kcal)

Mini Ice Cream Cup 25

Choice Of Ice Cream, Chocolate Vanilla and Strawberry (207 kcal)



Dishes indicated with (N) - Nuts, (V) - Vegetarian, (S) - Shellfish, (G) Gluten-free items are available on request.

Let's Play



Colour 4 Win

Once a month one chosen winner will be pampered by our chef

Name:

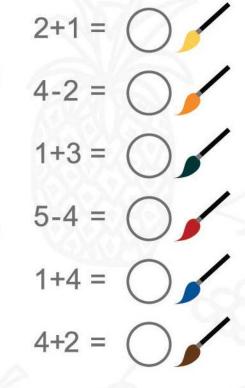
Date of Birth:

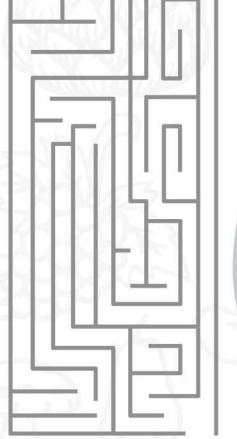
Parent's Phone No.:

Parent's Email:









Chicken Chicken

TROON GOLF

