

STARTERS & SALADS

BEEF TARTARE

Classic Beef Tartare, Avocado Puree, Quail Egg, Bacon Dust & Crostini

CHICKEN CAESAR SALAD

Smoked Chicken Breast, Salted Anchovies, Parmesan Shavings, Soft Egg & Rustic Herb Croutons

CRAB CAKE

Lemon Butter Sauce

PRAWN COCKTAIL

Pacific Prawns, Marie Rose, Cherry Tomatoes & Salmon Roe

PERI-PERI CHICKEN LIVER

Chicken Livers Cooked in Spicy Chili Sauce

BIG EASY BEEF CARPACCIO

Horseradish Cream, Pickled Shimeji Mushrooms Parmesan Shavings

POTATO & KALE SOUP (V)

Potato, Kale & Kidney Beans

MAINS

BEEF BOEREWORS

Farmers Sausage Cooked in a Spicy Tomato Sauce served with Pap Puree

BEEF BOBOTIE

Traditional Bobotie in Crispy Samosa Parcel Served with Sweet Chili Sauce

BEETROOT SALAD (N)

Beetroot, Baby Spinach, Goat Cheese & Walnuts

Provencal Vegetables & Salsa Verde

GRIDDLED SEABASS

GRILLED OSTRICH [A]

Ostrich Steak Served With Root

Vegetables & Wine Mushroom Sauce

Spiced Carrots, Asparagus & Pan Jus

SPRINGBOK WELLINGTON

BBQ BRAISED SHORT RIBS

Braised Beef Short Ribs Served With Trufle Mac N' Cheese

WILD MUSHROOM & CHEESE FRITTERS [V]

Wild Mushroom, Feta Cheese, Cheddar Cheese & Chakalaka Sauce

Seared Salmon

Steamed Bok Choy & Basil Caper Relish

FROM THE GRILL

GRILLED TENDERLOIN

8 OZ.

GRILLED LAMB CHOPS

Served With Green Pea Fricassee, Minted Peas

Foie Gras

GRILLED RIB EYE

12 OZ.

BIG EASY BEEF BOARD

For 4 People

Grilled Tenderloin, Rib Eye, Wagyu Striploin & Braised Short Ribs

WAGYU STRIPLOIN

12 OZ.

TOMAHAWK STEAK

Cauliflower Cheese, Baked Potato

GRILLED T-BONE

16 OZ.

VEAL CHOP

Good For Sharing

ADD TO YOUR CUTS

Scallops

Grilled Tiger Prawns

SPICE RUB

DUBAI

Black Pepper, Paprika, Allspice, Cumin, Cloves, Cinnamon, Cardamom, Salt, Sumac, Coriander

Coriander Seeds, Black Pepper, Paprika, Salt, Turmeric, Cinnamon, Cardamom, Jaggery, Fennel, Ginger, Cumin

Salt, Pepper, Red Chili, Oregano, Cumin, Orange Zest, Citrus Zest, Brown Sugar

Coriander, Cumin, Fennel, Brown Sugar, Salt, Turmeric, Ginger, Cinnamon, Mustard, Cloves, Cardamom, Black Pepper, Chili Flakes, Jaggery

ERNIE'S FAVOUITES

ANGRY DUCK CURRY

Duck Breast Simmered in Thai Spiced Curry with Apple served with Steamed Rice & Raita

LEMON & HERB CHICKEN

Grilled Chicken Served With Mashed Potato, Sautéed Spinach & Pan Jus

THE BIG EASY BURGER

Plum Tomato, Pickled Onion, Lettuce, Cheddar Cheese, Veal Bacon, Mustard Mayonnaise

SPICY LAMB SHANK **BUNNY CHOW [N]**

Cinnamon Flavored Lamb Stew in Traditional Baked Loaf

MALAY CHICKEN CURRY

Chicken Thighs Braised In A Coconut Curry Served With Steam Rice, Poppadum & Raita

SIDE ORDERS 30

Mashed Potatoe Steamed Broccoli Sautéed Spinach **Sweet Fries**

Onion Rings **Baked Potato** Cauliflower Cheese Roasted Root Vegetables

Sautéed Mushrooms French Fries

Malva Pudding Served with custard

Chocolate Fondant

Vanilla Ice-cream & Berry Compote

Chocolate Brownie

Chocolate Brownie With Vanilla Ice-cream

Baked Alaska [A]

DESSERT

Vanilla & Chocolate Ice-cream, Genoise Sponge & Meringue Flakes

Orange Pie

Orange Curd

Cheese Board [N]

Selection Of Cheese Served With Our Homemade Chutney, Toast. & Grapes

Gorgonzola

Béarnaise Peri Peri Sauce

Wild Mushroom

Bordelaise Sauce [A] Green Peppercorn Sauce

SAUCES

BBQ Mint Sauce

TROON GOLF

[A] ALCOHOL [N] NUTS [V] VEGETARIAN [GF] GLUTEN FREE

• PRICES ARE IN UAE DIRHAM & INCLUSIVE OF 7% MUNICIPALITY FEE, 10% SERVICE CHARGE & 5% VALUE ADDED TAX (VAT) | • OUR DISHES ARE PREPARED IN AN ENVIRONMENT WHICH MAY CONTAIN TRACES OF NUTS. WHILST WE ALWAYS FOLLOW BEST PRACTISE, PLEASE NOTIFY YOUR WAITER IF YOU HAVE A SEVERE ALLERGY.

Bar & Crill