

LUNCH BUFFET MENUS

Packages are for a minimum of 20 people and include a standing buffet.

Room, seating, beverage, basic audio-visual and service charges apply.

THE PACIFIC

Members: 4,200 | Non-Members: 5,000

Caesar Salad with Garlic Croutons
Coleslaw
Mixed Greens with Lemon-Honey Dressing
Sweet Potato Salad with Roasted Macadamia Nuts
Vietnamese Rice Noodle Salad with Cilantro and Vegetables
Mini Muffaletta Sandwiches, Salami, Mortadella, Tapenade and Swiss and Mozzarella Cheese
Beef and Caramelized Onion Sliders with Creole Mayo
Peppered Salmon Fillets with Wok-Sautéed Peppers
Tarragon- and Lemon-Grilled Japanese Chicken and Quinoa Pilaf
Pork Ragout Penne with Green Peas and Parmesan
Thai Eggplant and Potato Green Curry
Steamed Rice
Pear Panna Cotta
Double Chocolate Brownies
Segafredo Zanetti Coffee and Mighty Leaf Tea

+ Roasted Australian Grain-Fed Sirloin with au Jus and Horseradish
Members: 1,600 | Non-Members: 1,900

THE ATLANTIC

Members: 4,900 | Non-Members: 5,900

Old-Fashioned Macaroni Salad with Pickles and Egg
Mizuna Salad with Cucumber, Feta and Green Goddess Dressing
Sweet Basil Hummus with Fried Pitas
Sweet Potato Salad with Roasted Macadamia Nuts
Tandoori-Roasted Chicken Wraps with Mango Chutney and Raita
Coleslaw
Tarragon- and Lemon-Grilled Japanese Chicken and Quinoa Pilaf
Reuben Sandwiches with Gruyère Cheese and Sauerkraut
Pork Ragout Penne with Green Peas and Parmesan
Peppered Salmon Fillets with Wok-Sautéed Peppers
Kung Pao Tofu with Cashew Nuts
Indian Pork Curry
Steamed Rice
Strawberry Panna Cotta
Maple Custard Tarts
Segafredo Zanetti Coffee and Mighty Leaf Tea

+ Roasted Australian Grain-Fed Sirloin with au Jus and Horseradish
Members: 1,600 | Non-Members: 1,900



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SPA CUISINE LUNCH

Members: 6,500 | Non-Members: 7,800

Sweet Basil Hummus
Tuna Carpaccio with Soy
Raw Fennel and Orange Salad
Cucumber and Baby Spinach Salad with Cilantro and Cashew Nuts
Beetroot, Lettuce and Tomato Salad
Fresh Guacamole
Vegetable Samosas with Cucumber Relish
Crab Cakes with Spicy Tofu Mayonnaise
Steamed White Fish with Ginger, Lime and Fresh Chili
Basil- and Lemon-Baked Chicken with Wild Rice
Thai-Style Stir-Fried Beef and Mustard Greens
Wok-Sautéed Tofu and Summer Vegetables
Seasonal Fresh Fruit Salad
Yogurt Parfait
Sorbet Bar
Selection of Juices (Orange, Grapefruit, Tomato) and Mighty Leaf Tea



LUNCH COURSE MENUS

No minimum number of guests required.

Room rental, beverages, basic audio-visual and service charges apply.

BASIC LUNCH

Members: 4,200 | Non-Members: 5,000

Bread Rolls with Extra Virgin Olive Oil

Snow Crab Salad

Butter Leaf Lettuce, Hazelnuts, Avocado Purée and Poached Asparagus

Grilled Kinso Chicken

Creamy Potatoes and Vegetable Ragout

or

Pan-Roasted Beef Tenderloin

Potato and Gruyère Cheese Gratin with Cabernet Jus

Members: + 1,300 | Non-Members: + 1,600

or

Pan-Roasted Hokkaido Scallops

Warm Eggplant Purée and Seasonal Greens

Members: + 950 | Non-Members: + 1,150

Crème Brûlée with Berries

Segafredo Zanetti Coffee and Mighty Leaf Herbal Tea

CLASSIC LUNCH

Members: 6,900 | Non-Members: 8,300

Bread Rolls with Extra Virgin Olive Oil

Iceberg Wedge Salad

Crumbled Blue Cheese, Candied Pecans, Thick-Cut Bacon, Shaved Red Onions and Tomatoes

Beef Tenderloin Oscar

King Crab, Sauce Béarnaise and Sautéed Asparagus

or

Pan-Roasted Market Catch

Citrus Butter Sauce and Seasonal Char-Grilled Vegetables

or

8oz (225g) Charcoal-Grilled Strip Loin

Truffle and Parmesan Potato Purée and Sautéed Asparagus

Club Original Baked Cheesecake with Winter Berries

Segafredo Zanetti Coffee and Mighty Leaf Herbal Tea



LUNCH COURSE MENUS

No minimum number of guests required.

Room rental, beverages, basic audio-visual and service charges apply.

SPA CUISINE LUNCH

Members: 7,500 | Non-Members: 8,100

Sweet Basil Hummus with Endive

Chilled Cucumber and Avocado Soup
Yogurt, Dill and Lime Juice

Raw Salad
Fennel, Orange and Micro Leaves

Crispy Seabass
Saffron Broth, Barley Risotto and Baked Asparagus

Hokkaido Milk Panna Cotta with Strawberry Salad

Mighty Leaf Herbal Tea

