ALL-DAY DINING

Available from 11:30 – 19:30 hrs

STARTERS & SNACKS

Curry Leaf & Parmesan Polenta Fries — 26
Crispy polenta fries seasoned with curry leaves and grated parmesan

Coastal Catch Calamari — 34
Crispy salt-and-pepper calamari with garlic aioli and herb salad

Teluk Datai Curry Puff (7 pieces) — 32
Masala-spiced potato curry puffs served with tamarind chutney

Satay Swing (4 skewers) — 36
Chicken and beef satay with peanut sauce, cucumber, onion and compressed rice cakes

GOURMET SALADS & BOWLS

Eagle's Nest Thai Beef Salad — 43
Grilled beef strips, cucumber, tomato and fresh herbs with a vibrant chilli-lime dressing

Burrata & Heirloom Tomatoes — 68
Creamy burrata, heirloom tomatoes, basil oil and pomegranate molasses

Grilled Chicken Caesar Salad — 38
Grilled chicken, cos lettuce, soft-poached egg, shaved parmesan, creamy anchovy dressing, garlic crostini and white Spanish anchovies

Andaman Shores Yellowfin Tuna Poke Bowl — 54
Seared yellowfin tuna, sushi rice, avocado, edamame and wakame with sesame-soy dressing

Organic Quinoa & Roasted Vegetable Bowl — 40
Quinoa, grilled pumpkin, beetroot, avocado, mint and feta with strawberry vinaigrette

Vegetarian · Vegan · Gluten-Free · Dairy-Free · Contains Nuts · Chef's Recommendation

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All prices are in Malaysian Ringgit and are subject to 10% service charge.

ALL-DAY DINING

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CLUBHOUSE FAVOURITES

The Els Clubhouse Drive — 44
Toasted sourdough layered with grilled chicken, cheddar cheese, beef strips, tomato, fried egg and mayonnaise, served with seasoned fries

The Peak Wagyu Burger (180g) — 65
Grilled Wagyu beef, toasted sesame bun, tomato, cheddar, caramelised onion, lettuce and gherkins, served with potato wedges

Chicken Schnitzel Swing — 46
Parmesan and pistachio-crusted chicken breast with black garlic butter, wild rocket salad and romesco sauce, served with seasoned fries

Grilled Tandoori Fish Wrap — 48
Grilled tandoori fish, shredded romaine, pickled red onion, cucumber, coriander and mint raita, wrapped in a warm tortilla, served with seasoned fries

PASTA & PIZZA

Spaghetti Aglio e Olio con Gamberi — 54
Durum wheat spaghetti tossed with extra virgin olive oil, tiger prawns, garlic, shallots, chilli and parmesan

Penne Pasta al Pesto Genovese — 41
Penne pasta with cherry tomatoes, mushrooms and Genovese pesto, finished with parmesan

Pappardelle Bolognese — 48
Pappardelle pasta tossed with slow-braised beef ragù, tomato and herbs, finished with parmesan

Pizza con Funghi e Tartufo — 44
Black truffle mascarpone cream, sautéed wild mushrooms, confit garlic, parmesan, fresh thyme and rocket

Pizza Margherita — 42
Classic Italian pizza with homemade tomato sauce, mozzarella, fresh basil and extra virgin olive oil

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ASIAN SPECIALITIES

CANTONESE WONTON MEE — 38
Chicken broth, thin egg noodles, chicken, prawn wontons and bok choy

SUP EKOR — 52
Slow-braised oxtail in an aromatic broth with root vegetables, served with papadum and steamed jasmine rice

CHAR KWAY TEOW — 42
Wok-tossed flat rice noodles with king prawns, egg, bean sprouts, dark soy sauce and chives

LONG DRIVE SEAFOOD LAKSA — 44
Aromatic coconut broth with tiger prawns, barramundi, lemongrass and galangal, served with rice vermicelli, soft ramen egg, laksa leaf and house-made sambal

KEDAH-STYLE CLAYPOT ASAM PEDAS BARRAMUNDI — 48
Barramundi fillet simmered in a spicy tamarind broth with okra, eggplant and tomato, served with steamed rice and ulam salad

AYAM MADU NASI TELANG — 46
Honey and spice-marinated roasted chicken with butterfly pea rice, kerabu, salted duck egg, percik lemak sauce and Nyonya sambal

NASI GORENG UDANG TENGGARA — 43
Wok-fried rice with prawns, wild betel leaf, sambal, anchovies and vegetables, served with papadum and fried egg

Vegetarian Vegan Gluten-Free Dairy-Free Contains Nuts Chef's Recommendation

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DESSERTS

Chip-In Chocolate Cheesecake — 31
Baked chocolate cheesecake with berry compote

Clubhouse Cendol — 31
Shaved coconut ice with cendol jelly, sweet beans, coconut ice cream and palm sugar

Dusky Leaf Fruit Plate — 26
Seasonal tropical fruits with your choice of sorbet or ice cream

Locally Crafted Frozen Delights — 15
Per scoop

Ice Cream
Madagascar Vanilla
Dark Venezuelan Chocolate
Sea Salt Caramel

Sorbet
Strawberry
Coconut
Mango

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