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  yasacresgolfcc

SIGNATURE SALADS

Avocado Salad N, V	45
Avocado, asparagus, sun-dried tomato, charred green peppers walnuts, lemon dressing	
Caesar Salad S, D, G	65
Baby gem, anchovies, parmesan, crispy veal bacon, rustic croutons With Chicken +20 With Prawns +25	
Butcher's Steak Salad D	90
Striploin steak, iceberg wedges, blue cheese, figs, mixed berries, crispy bacon	

APPETIZERS

Dynamite Shrimp Doughnuts D, G, S	70
Shrimps, doughnuts, dynamite sauce, watercress	
Smoked Prime Angus Steak Tartare G, D, M, E	85
Hand-cut prime striploin, oeuf parfait, cornichons, caper berries, parmesan tuile, chef's dressing	

SOUP

French Onion Soup G, D	55
Beef broth, caramelized onion, horseradish, gruyere crouton	
Lobster Bisque S, D	75
Lobster bisque, prawn & squid chicharron, truffle cream	

G - Gluten, D - Dairy, S - Seafood, N - Nuts, A - Alcohol

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VEGETARIAN

Minestrone Soup with Pesto V, D, N	50
Vegetable broth, celery, carrot, basil pesto	
Vegan Caesar Salad V	55
Chickpeas, lacinato kale, romaine lettuce, vegan caesar dressing	
Eggplant Parmigiana V, D	55
Italian eggplant, mozzarella cheese, parmesan, plum tomatoes, basil leaves	
Risotto Pomodoro V	70
San Marzano tomato, cherry tomato, arborio rice, extra virgin olive oil, basil leaves	
Beyond Burger V	110
Vegan burger patty, roasted tomato, grilled onion, sriracha mayo, lettuce, vegan bun, vegan cheddar cheese	
Roasted Butternut Squash Risotto D, A	130
Vialone nano rice, roasted butternut, parmesan fondue, sage leaf	

FROM THE JOSPER GRILL

All the grilled dishes are served with one sauce and one side of your choice

USDA Prime Rib Eye 300gm	210
USDA Prime Tenderloin Petit Fillet 200gm	225
USDA Prime Tenderloin Fillet 300gm	275

SIGNATURE CUTS TO SHARE

All the Sharing Cuts are served with two sauces and two sides of your choice

USDA Prime Chateaubriand 600gm	495
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FROM THE SEA

Oven Roasted Salmon Steak S, D	160
Roasted salmon, char-grilled asparagus, herbed garlic cream butter	
Grilled King Prawns S	185
Char-grilled king prawns, chimichurri, tossed house salad	

CHEF'S SELECTION

Risotto Al Vino Rosso G, D, A	140
Red wine, arborio rice, lamb chop, edible flowers	
Seafood Thermidor G, D, S	160
Lobster, prawns, calamari, parmesan, thermidor sauce	
Grilled Australian Lamb Rack D, G	175
Potato skordalia, ratatouille, garlic glaze	
Smoked BBQ Beef Ribs D, G	195
48-hours slow-cooked beef ribs, smoked BBQ sauce, grilled broccolini	

SAUCES & SIDES

Sauces 18 each

Mushroom Sauce D
Green Peppercorn Sauce D, G
Béarnaise D, A
Red Wine Jus A, D, G
Herb Jus G, D
Lemon Butter Sauce D
Chimichurri Sauce
Blue Cheese Sauce D

Sides 28 each

Iceberg Wedges & Blue Cheese Cream D
House Salad
Steamed Vegetables
Buttered Beans & Onion D
Charred Asparagus with Béarnaise D, E
Creamed Spinach D, G
Mashed Potatoes D
Baked Macaroni Cheese D, G
Crispy Onion Rings G, E
French Fries
Sweet Potato Fries
Cheese Loaded Truffle Fries D

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DESSERTS

Seasonal Fruit Platter	40
Seasonal fruits and berries	
Baked Cheesecake D, G	45
Lotus crust, raspberry purée, mixed berries	
Crème Brûlée D, G	45
Madagascar vanilla custard, fresh berries, herb biscotti	
Hot Chocolate Tiramisu D, A, G	55
Espresso-soaked biscuits, mascarpone	
Ice Cream D	40
Choose two scoops from our selection	
Vanilla, strawberry, chocolate, mango, hazelnut	
Sorbets D	40
Choose two scoops from our selection	
Lime, passionfruit, raspberry, mandarin	

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Thank you
for dining with us.