

Polo Breakfast Menu (8:00AM til 11:30AM)



Spicy dishes



Contains pork



Vegetarian / Vegetarian dishes available

WESTERN FAVOURITES

POLO BREAKFAST

Poached, scrambled or fried eggs to be served with smoked salmon, chipolata sausages, sautéed mushrooms, grilled herb tomato, streaky bacon and sourdough bread

16

CLUB BREAKFAST



A choice of eggs sunny side up, over easy, scrambled, poached or omelette, sautéed mushrooms, grilled herb tomato and sourdough bread

10

ADD ON FOR OMELETTE

HAM	2
MUSHROOMS	2
CHEESE	2
ONION	2
TOMATO	2

FRENCH BREAKFAST



Brioche French toast with apple compote, fresh strawberries and maple syrup

12

GALLOPING BREAKFAST



Two poached eggs with ham, cheese and tomato on sourdough with rucola salad and asparagus

14

EGG BENEDICT

Two poached eggs with ham or smoked salmon on sourdough

14

HOT CAKES



A choice of banana or plain hot cakes with powdered sugar and homemade blueberry or maple syrup

9

CEREALS FROM THE FEED ROOM



Corn Flakes or Coco Pops served with fresh milk

6

SIDE ORDER

WHITE OR BROWN TOAST	3.5
PLAIN CROISSANT	4
STREAKY BACON	4.5
SOURDOUGH	4
GRILLED TOMATO	2.5
CHIPOLATA SAUSAGE	5

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EASTERN FAVOURITES

VIETNAMESE BEEF NOODLE SOUP

Flat rice noodles served with slice lean beef, beef balls and our homebrewed beef broth. Accompanied with fresh basil, lettuce, bean sprouts, lime and condiments

15

VIETNAMESE CHICKEN NOODLE SOUP

Flat rice noodles served with shredded chicken breast and our homebrewed chicken broth. Accompanied with fresh basil, lettuce, bean sprouts, lime and condiments

14

DUCK LEG NOODLE SOUP

Flat rice noodles served with whole duck leg and our homebrewed duck broth. Accompanied with fresh basil, lettuce, bean sprouts, lime and condiments

14

***Our broth are brewed with Australian beef bones / Fresh old hen / Duck legs to ensure sweetness and quality soup base**

CURRY CHICKEN NOODLE

Yellow noodles, bean sprouts and fried bean curd (tau pok) and chicken curry gravy

10

CHICKEN CONGEE

Sliced chicken in congee served with yu tiao, spring onion, ginger and fried shallots

8

SYCES SUNRISE SPECIAL



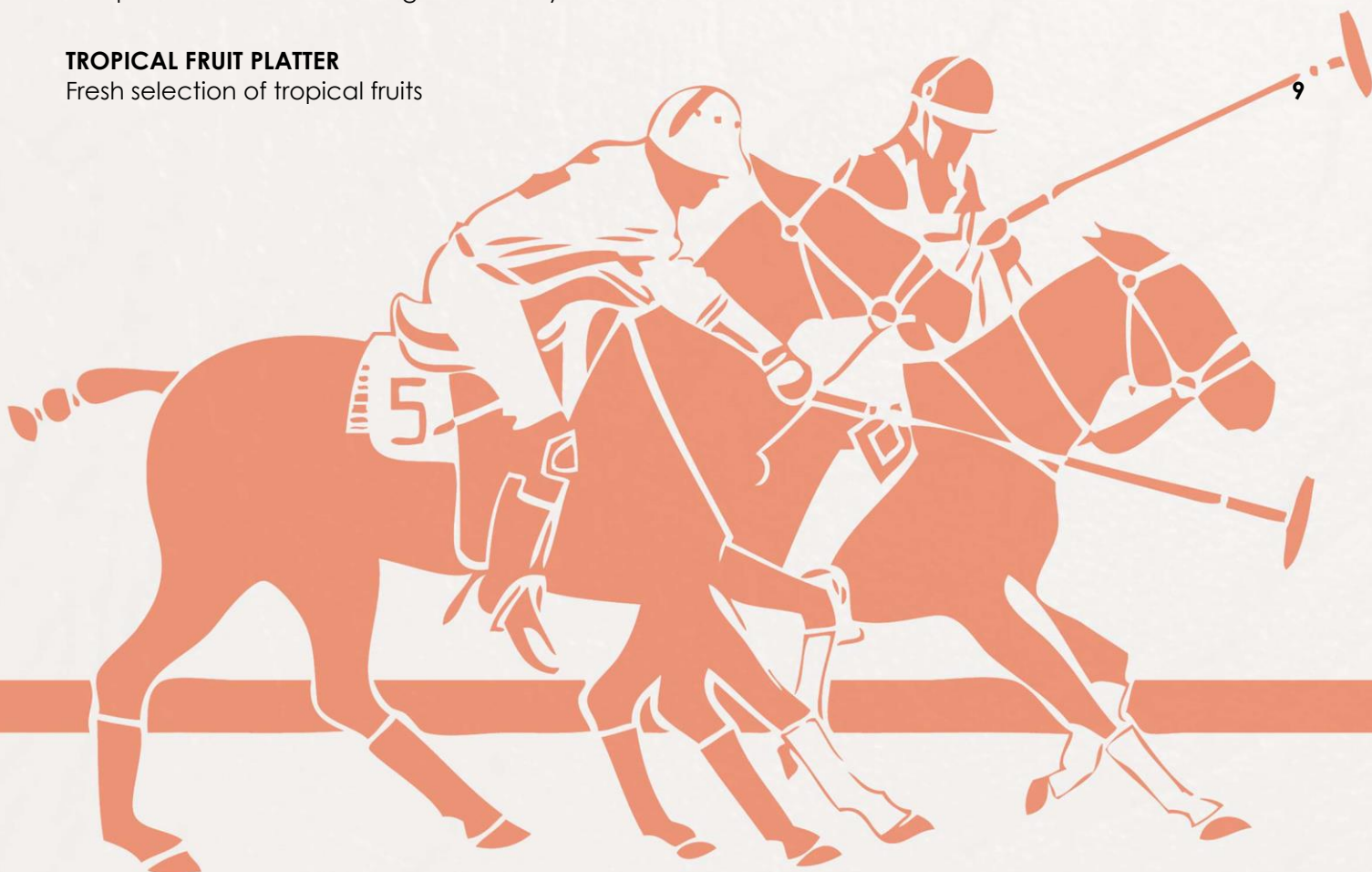
Roti prate with chicken or vegetable curry

9

TROPICAL FRUIT PLATTER

Fresh selection of tropical fruits

9



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STARTERS

BRUSCHETTA CLASSICO

Baguette with diced tomatoes, marinated in olive oil & italian herbs

11

CALAMARI FRITTI

Complimented by spicy anchovy dip and lemon wedge

17

PRAWN PASTE CHICKEN WINGS

Served with special home-made sambal belachan

12

MEXICAN QUESADILLAS

With roasted chicken, lettuce, red onion, black olives & mozzarella cheese

14

NACHOS SUPREME

Mexican tortilla chips with tomato salsa, guacamole & sour cream

15

SINGAPORE SATAYS (1 DOZEN)

Pork/beef/chicken satays served with peanut sauce, cucumber & traditional rice cakes

18

BASKET OF FRENCH FRIES

With melted cheddar cheese

7

8

TRUFFLE FRENCH FRIES

Tossed with truffle salt

13

GARLIC BREAD

7

FROM THE GARDEN

CAESAR SALAD

Romaine lettuce with hard-boiled eggs, croutons, bacon bits & parmesan cheese

16

GREEK SALAD

Romaine lettuce with olives, cucumber, cherry tomatoes, onion & feta cheese

17

CAPRESE SALAD

Rocket salad with fresh mozzarella di buffala & roma tomatoes

19

THE SOUP KETTLE

ABC SOUP

with potato, carrot, corn & chicken

10

CHEF'S SOUP OF THE DAY

10

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THE PASTA BAR

SPAGHETTI AGLIO OLIO



Spaghetti tossed in garlic oil & diced chillies

14

SPAGHETTI BOLOGNESE

Ground beef with fresh tomato sauce

15

SPAGHETTI CARBONARA



Bacon in creamy parmesan cheese sauce

15

ALLA GENOVESE



Linguine, fresh beans & fresh basil pesto

15

TAGLIATELLE AL SPINACH



Cherry tomato, spinach, mascarpone & parmesan sauce

18

FRESH FROM THE PIZZA OVEN

THE MARGHERITA



Tomato & mozzarella cheese

18

VERDURA



Tomato, cheese & mixed grilled vegetables

19

THE DAVIO

Salami, olives & mozzarella cheese

20

THE HAWAIIAN



Ham, pineapple & mozzarella cheese

20

THE SINGAPORE TANDOORI CHICKEN

Tandoori chicken, yoghurt, onions, fresh coriander & mozzarella cheese

21

MISTO CARNE



Tomato, cheese, salami, bacon & italian sausage

21

CALZONE



Ham, mushroom, black olive & mozzarella cheese

23

BUFFALINA



Fresh mozzarella, cherry tomato, fresh basil

23

RIPIENA



Parma ham, rocket salad & parmesan cheese

25

QUATTRO FORMAGGI

Smoked scamorza, gorgonzola, mozzarella & talaggio

26

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FROM THE DELI



The Texan : Cripsy bacon, bbq sauce & french fries

14

The Club : Shredded chicken, eggs, bacon, lettuce, tomatoes & fries.

14

Your choice of brown or white lightly toasted bread

GREEK FETA & AVOCADO WRAP



Grilled capsicum & avocado wrapped with flour tortilla

15

HEALTHY CHICKEN WRAP

Tortilla with shredded chicken, lettuce & sauteed vegetables

15

The B.L.T



Bacon, lettuce, sliced tomatoes, guacamole & french fries

Your choice of brown or white lightly toasted bread

14

THE BURGER BAR (100% FRESH ANGUS BEEF)



- A Cheval : Crispy bacon, melted cheese & topped with fried egg

17

WESTERN FAVOURITES

BRITISH BEER BATTERED FISH & CHIPS

Served with english style chips & tartar sauce

15

ROASTED CHICKEN BREAST

Basil pesto mashed potato & provencale rataouille

19

NORWEGIAN SALMON ALA PLANCHA

Green asparagus & wild greens

22

PAN-FRIED SEABASS

Served with granny smith polenta & sauce vierge

23

L'ENTRECOTE MAITRE D'HOTEL

Salardaise potato, red wine sauce, served with mesclun salad

27

BEEF TENDERLOIN

Risotto Arancini, carotte & red wine sauce

29

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INDOCHINESE SIGNATURES

POLO PLATTER (Suggested for 3-6 persons)

Crispy Vietnamese seafood and chicken spring Roll
Rice paper hand rolled with minced chicken and roasted rice
Marinated scallop rolls in crispy sliver threadskin
Fresh rice paper with poached tiger prawns
Prawn Quenelles on Sugarcane

** Each platter is served with garden greens for wrapping and homemade Asian sauces*

48

HANDROLLED FRESH RICE PAPER WITH POACHED TIGER PRAWN



Vietnamese fresh rice paper rolls with poached tiger prawn, greens, Asian herbs & rice vermicelli Served with IndoChine sauce dip

16

SIGNATURE SEAFOOD & CHICKEN VIETNAMESE SPRING ROLLS



Traditional crispy Vietnamese rice paper rolls of crabmeat, chicken, prawns & greens Served with traditional IndoChine sauce

16

HANDPOUNDED PAPAYA SALAD



Green papaya handpounded with dried shrimps, Asian spices, greens and Laotian dressing

16



Please indicate spice level: mild ~ medium ~ hot



**Please be advised that traditional fermented anchovy sauce is used liberally in preparation of this dish.*

MARINATED MINCED CHICKEN WITH LEMON JUICE

Minced chicken infused with herbs and lemon juice, topped with pine nuts

24

ROASTED LEMONGRASS RUBBED CHICKEN THIGH

Lemongrass rubbed chicken thigh, roasted to perfection. Served with honey pineapples

26

HOT BASIL CHICKEN WITH DICED PRAWNS

Stir-fried boneless chicken with diced prawns, hot basil, green peppercorns, long bean and Scallion

26

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EASTERN FAVOURITES

GRILLED ROTI PRATA

Served with your choice of chicken or vegetable curry

11

HOME-MADE SINGAPORE LAKSA

Curried noodle soup with fish cakes, fresh prawns & beansprout

12

SINGAPORE STYLE CHICKEN CURRY

Served with steamed rice, achar & papadums

12

SALTED FISH FRIED RICE

12

KAMPONG MEE GORENG / FRIED RICE

Yellow noodles with tomatoes & cucumber

12

K.L HOKKIEN NOODLE

14

POLO CLUB NASI GORENG

Fried Rice with chicken wing, chicken satay, achar & prawn crackers

14

TANDOORI BUTTER CHICKEN CURRY

Chicken cooked in a tandoori yoghurt sauce

16

SEAFOOD HOR FUN

Flat rice noodles cooked in either soup, gravy or stir-fried

14

SWEET & SOUR FISH OR PORK

Served with steamed rice

13

SZECHUAN CHICKEN OR FISH

Served with steamed rice

13

BEEF HOR FUN

Flat rice noodles cooked in either soup, gravy or stir-fried

17

PRAWN SAMBAL JAVA

Served with steamed rice

18

MUTTON DUM BIRYANI

Mutton cooked in rice with selected herbs & spice

18

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DESSERTS

CARROT CAKE	7
OREO CHEESE CAKE	8
VANILLA CRÈME BRULEE	8
TRADITIONAL ITALIAN STYLE TIRAMISU	9
ENGLISH APPLE CRUMBLE	11

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KIDS MENU



SOUP OF THE DAY

6

HAM OR CHEESE SANDWICH

With french fries

7

FISH FINGERS

With french fries

7

CHEESY BURGER

With french fries

8

HOT DOG

With french fries

7

CHICKEN NUGGETS

With french fries

6

FRIED RICE

With chicken and egg

6

MAC & CHEESE

Macaroni cheese with ham

7

SPAGHETTI BOLOGNAISE

8

CHILDREN MARGHERITA PIZZA

7

FRESH STEAMED VEGETABLES

6

DESSERTS

SLICED FRESH FRUITS

4

ICE-CREAM, SINGLE SCOOP CHOCOLATE/STRAWBERRY/VANILLA

4

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BEVERAGE MENU

APERITIF	GLASS	BOTTLE	SINGLE MALT WHISKEY	GLASS	BOTTLE
CAMPARI	8	98	GLENFIDDICH SPECIAL RESERVES	13.5	196
MARTINI ROSSO	8	98	12 YEARS		
MARTINI BIANCO	8	98	MACALLAN 12 YEARS SHERRY OAK	14.5	208
NOILLY PRAT	8	98	AUCHENTOSHAN 12 YEARS	16.5	198
PERNOD	11	120	BRUICHLADDICH SCOTTISH BARLEY		
			UNPEATED ISLAY	16.5	198
APERITIF	GLASS	BOTTLE	JAP. SINGLE MALT WHISKEY	GLASS	BOTTLE
HARVEY BRISTOL CREAM	8	98	HIBIKI DISTILLERS RESERVE	16.5	208
TAYLOR PORT 10 YEARS	10	142	HAKUSHU DISTILLERS RESERVE	16.5	208
			YAMAZAKI DISTILLERS RESERVE	16.5	208
GIN	GLASS	BOTTLE	COGNAC	GLASS	BOTTLE
GORDON	8	98	REMY MARTIN VSOP	10	144
BOMBAY SAPPHIRE	13.5	122	MARTELL VSOP	10	174
HENDRICKS	16.5	198	MARTELL CORDON BLEU	16.5	320
THE BOTANIST	16.5	198	COURVOISIER VSOP EXCLUSIF	16.5	198
NO 3 LONDON DRY	16.5	198			
VODKA	GLASS	BOTTLE	LIQUEURS	GLASS	
SMIRNOFF RED LABEL	9	78	ADVOCAAT	7	
ABSOLUTE BLUE	10	98	AMARETTO	7	
GREYGOOSE	16.5	198	APRICOT BRANDY	7	
EFFEN ORIGINAL	16.5	198	BAILEY'S IRISH CREAM	7	
ROBERTO CAVALLI	16.5	198	BENEDICTINE DOM	7	
SNOW LEOPARD – 6 TIMES DISTILLED	16.5	198	COINTREAU	7	
			DRAMBUIE	7	
RUM	GLASS	BOTTLE	GALLIANO	7	
MYER'S DARK RUM	9	86	GRAN MARNIER	7	
BARCADI SUPERIOR	9	98	MIDORI MELON	7	
MALIBU	10	108	TIA MARIA	7	
CRUZAN 9 SPICED	16.5	198	ARCHERS PEACH SCHNAPPS	8	
CACHACA 51	16.5	198			
TEQUILA	GLASS	BOTTLE	COCKTAILS	GLASS	
JOSE CUERVO GOLD	9	86	PIMMS NO.1	10	
SAUZA HORNITOS REPOSADO	13.5	122	BLOODY MARY	10	
SAUZA HORNITOS ANEJO	16.5	108	MARGARITA	10	
TRES GENERACIONES® PLATA	16.5	198	(MANGO / STRAWBERRY / LIME)		
TRES GENERACIONES® REPOSADO	16.5	198	SINGAPORE SLING	12	
TRES GENERACIONES® ANEJO	16.5	198	MOJITO (ORIGINAL / MANGO)	14	
			POLO CLUB COCKTAIL	10	
BOURBON	GLASS	BOTTLE	LONG ISLAND TEA	18	
JIM BEAN WHITE LABEL	8	108			
SOUTHERN COMFORT	8	108	MILKSHAKE	GLASS	
JACK DANIELS	10	142	VANILLA / CHOCOLATE /	5.5	
MAKER'S MARK	16.5	198	STRAWBERRY		
BLENDED WHISKEY	GLASS	BOTTLE	SMOOTHIES	GLASS	
JOHNNIE WALKER BLACK LABEL	10	142	STRAWBERRY / MANGO	5.5	
CHIVAS REGAL 12 YEARS	12	164			
TEACHER'S ORIGIN	16.5	198	MOCKTAIL	GLASS	
(INDUSTRY HIGH 65% MALT CONTENT)			SHIRLEY TEMPLE	6.5	
KILBEGGAN IRISH	16.5	198	GUNNER	6.5	
			VIRGIN MARY	6.5	
			REFRESHERS	GLASS	
			MINTY MORNING	6.5	
			STRAWBERRY LEMONADE	6.5	

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DRAFT	½ PINT	PINT	JUG
STELLAR ARTOIS	8.5	15.5	31
HOEGAARDEN	9	16.5	33

BEER & STOUT	GLASS
ASAHI BLACK KURONAMA BTL	9.5
ASAHI SUPER DRY	9
BEERLAO	9.5
CORONA	9.5
GUINNESS DRAFT BTL	9.5
HEINEKEN	9.5
KRONENBOURG	9.5
KRONENBOURG 1664 BLANC	9.5
SAN MIGUEL	8
TIGER	8.5

MINERAL WATER	GLASS
EVIAN STILL WATER 330ML	4.5
EVIAN STILL WATER 1 LITER	8
BADOIT SPARKLING WATER 250ML	4.5
BADOIT SPARKLING WATER 750ML	8

WHITE WINES	BOTTLE	GLASS
EGOT BIANCO IGT, ROMAGNA, ITALY	40	8.5
TEN ROCKS SAUVIGNON BLANC, NEW ZEALAND	52	11.5
12,000 MILES SAUVIGNON BLANC, WAIRARAPA, NEW ZEALAND	52	14
12,000 MILES PINOT GRIS, WAIRARAPA, NEW ZEALAND	55	14
SOTTANO CHARDONNAY, ARGENTINA	65	14
MARCO FELLUGA PINOT GRIGIO MONGRIS, ITALY	65	14
OYSTER BAY SAUVIGNON BLANC, NEW ZEALAND	65	14
OYSTER BAY CHARDONNAY, NEW ZEALAND	65	14
CAPE MENTELLE SAUVIGNON BLANC SEMILLON, AUSTRALIA	66	
PRINZ VON HESSEN RIESLING, GERMANY	74	
CLOUDY BAY SAUVIGNON BLANC, NEW ZEALAND	83	
INDOMITA VARIETAL CHARDONNAY 2014 - CENTRAL VALLEY, CHILE	83	
CASAS DEL TOQUI SINGLE ESTATE SAUVIGNON BLANC 2012 - CENTRAL VALLEY, CHILE	83	
TERRE FORTI PINOT GRIGIO DELLE VENEZIE 2013 - VENETTO, ITALY	83	
MICHEL LYNCH SAUVIGNON BLANC, GRAND VIN DE BORDEAUX 2013 - BORDEAUX, FRANCE	83	
30 MILE CHARDONNAY 2014 - NSW, AUSTRALIA	83	
HUNKY DORY SAUVIGNON BLANC 2012 (C.S.W) - MARLBOROUGH, NEW ZEALAND	83	
HAHA SAUVIGNON BLANC 2014 - MARLBOROUGH, NEW ZEALAND	83	
GERARD BERTRAND RESERVE SPECIALE IGP PAYS D'OC, VIOGNIER 2013 - LANGUEDOC, FRANCE	83	
LES DAUPHINS RESERVE BLANC, GRENACHE, MARSANNE, VIOGNIER 2012 - COTES DU RHONE, FRANCE	83	
VILLA SANDI IGT PINOT GRIGIO 2013- VENETTO, ITALY	83	
MARQUES DI RISCAL RUEDA VERDEJO 2014 - RIOJA, SPAIN	83	
FRANSCHHOEK CELLAR CHENIN BLANC 2013 - COASTAL REGION, SOUTH AFRICA	83	

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RED WINES

	BOTTLE	GLASS
EGOT ROSSO IGT, ROMAGNA, ITALY	40	8.5
KARRI OAK SHIRAZ, AUSTRALIA	49	11.5
BARONE RICASOLI CHIANTI, ITALY	55	11.5
SOTTANO CABERNET SAUVIGNON, ARGENTINA	58	14
OYSTER BAY MERLOT, NEW ZEALAND	65	14
ALTOS LAS HORMIGAS MALBEC TERROIR, ARGENTINA	74	
LAWSON'S DRY HILLS WHITE LABEL PINOT NOIR, NEW ZEALAND	74	
OYSTER BAY PINOT NOIR, NEW ZEALAND	80	
MCMANIS PINOT NOIR, CALIFORNIA	83	
CUNE VINA REAL RIOJA RESERVE, SPAIN	83	
HENTLY FARM SHIRAZ SOUTH AUSTRALIA	109	
INDOMITA VARIETAL CABERNET SAUVIGNON 2014 - CENTRAL VALLEY, CHILE	83	
CASAS DEL TOQUI SINGLE ESTATE MERLOT 2012 - CENTRAL VALLEY, CHILE	83	
TERRE FORTI MERLOT 2013 - EMILIA ROMAGNA, ITALY	83	
MICHEL LYNCH MERLOT CABERNET SAUVIGNON GRAND VIN DE BORDEAUX 2012 - BORDEAUX, FRANCE	83	
30 MILE SHIRAZ 2013 - NSW, AUSTRALIA	83	
HUNKY DORY PINOT NOIR 2011 (C.S.W) - MARLBOROUGH, NEW ZEALAND	83	
GERARD BERTRAND RESERVE SPECIALE IGP PAYS D'OC, CABERNET SAUVIGNON 2013 - LANGUEDOC, FRANCE	83	
DADA 1, FINCA LA MORAS MALBEC 2014 - MENDOZA, ARGENTINA	83	
LES DAUPHINS RESERVE ROUGE GRENACHE, SYRAH, MOUVÈDRE 2014 - COTES DU RHONE, FRANCE	83	
FRANSCHHOEK CELLAR PINOTAGE 2013 - COASTAL REGION, SOUTH AFRICA	83	
PROXIMO BY MARQUES DE RISCAL TEMPRANILLO 2012 - RIOJA, SPAIN	83	
VILLA SANDI VENEZIA DOC, CABERNET SAUVIGNON 2012 - VENEZIA, ITALY	83	

ROSE WINES

	BOTTLE	GLASS
JULES ROSE, COTES DE PROVENCE, FRANCE	49	11.5
AIX ROSE, PROVENCE, FRANCE	60	14
DOMAINE DE LIBRAN, GRENACHE, SYRAH, CINSULT NV - PROVENCE, FRANCE	60	14

SPARKLING WINE

	BOTTLE	GLASS
PROSECCO TERRE GAIE, ITALY	53	14
GINZANO PROSECCO, ITALY	53	14
TENUTA CA' VESCOVO PROSECCO DOC SPUMANTE BRUT - ITALY, ZONIN	53	14
MOSCATO PRIMO AMORE (750CL) - SWEET DESSERT, LIGHTLY SPARKLE - PUGLIA, ITALY	53	14

CHAMPAGNE

	BOTTLE	GLASS
PIPER HEIDSIECK BRUT	104	21
VEUVE CLICQUOT YELLOW LABEL	139	
CHAMPAGNE CUVÉE D DEVAUX MV - BOUTIQUE CHAMPAGNE	139	

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SOFT DRINKS


	GLASS
COKE	3.5
DIET COKE	3.5
SPRITE	3.5
ICE LEMON TEA	3.5
GINGER BEER	3.5
GINGER ALE	3.5
TONIC WATER	3.5
SODA WATER	3.5
ORANGINA	3.5
100 PLUS	3.5
SPORTADE BLUE	4.5
SPORTADE GRAPE	4.5
APPLETISER	4.5
GRAPETISER	4.5

JUICES

	GLASS
TOMATO	4.5
MORNING APPLE	4.5
ORANGE JUICE	4.5
PINEAPPLE JUICE	4.5
FRUIT PUNCH	4.5
CRANBERRY JUICE	5.5
LIME JUICE	5.5
FRESHLY SQUEEZE JUICE	7
ORANGE / APPLE / CARROT / WATERMELLON / MIX	

HOT BEVERAGES & OTHERS

	GLASS
PEPPERMINT TEA	3.5
CHAMOMILE TEA	3.5
HONEY LEMON TEA	3.5
GREEN TEA	3.5
CHINESE TEA	3.5
EARL GREY TEA	3.5
ENGLISH BREAKFAST TEA	3.5
FRESHLY BREWED COFFEE	3.5
HOT CHOCOLATE	4.5
CAPPUCINO	4.5
CAFÉ LATTE	4.5
SINGLE SHOT ESPRESSO	4.5
DOUBLE SHOT ESPRESSO	5.5
POLO SIGNATURE COFFEE (CARAMEL MACCHIATO, HAZELNUT CREAM)	5.5



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