

# POLO BAR

## 4 COURSE MENU

\$148++

### SOUP

#### **Spring Pea Soup**

served with minted crème fraîche

### STARTER

#### **Hokkaido Scallop Ceviche**

served with leche de tigre, nasturtium & caviar

### MAINS

#### **Josper Grilled Argentinian Angus Grass**

##### **Fed Ribeye Steak 250G**

served with sautéed brussel sprouts (or) french fries, roasted garlic & home-made mustard

**or**

#### **Smoked Grilled Norwegian Halibut**

served with veracruz style ragu & white sturgeon caviar

### DESSERTS

#### **Apple Tart**

with cinnamon sugar dust, vanilla gelato & mix berries

## 5 COURSE MENU

\$168++

### AMUSE-BOUCHE

#### **Burrata Mousse**

served in wheat cracker shell with sundry tomato pesto, leche de tigre & pomegranate

### STARTER

#### **Grilled Roasted Bone Marrow**

served with jus, sweet shallot marmalade & sourdough

### IN BETWEEN

#### **Saffron Orzo Pasta**

served with saffron cream, scampi & goat cheese

### MAINS

#### **Josper Grilled Argentinian Angus Grass**

##### **Fed Ribeye Steak 250G**

served with sautéed garlic spinach (or) french fries, roasted garlic & home-made mustard

**or**

#### **Smoked Grilled Norwegian Halibut**

served with veracruz style ragu & white sturgeon caviar

**or**

#### **Josper Grilled Kurobuta Pork Chops**

served with classic french potato & whiskey raisin jus

### DESSERTS

#### **Lemon Meringue Tart**

with vanilla gelato & mix berries

## BAR BITES

#### **French Fries**

14

#### **Homemade Chicken Popcorn**

##### **Served With Spicy Togarashi Mayo**

18

#### **Fried Mozzarella Cheese Stick Served**

##### **With Spicy Tomato Arrabbiata Sauce**

18

#### **Truffle Fries Topped With Grated**

##### **Parmesan Cheese**

18

#### **Polo Focciaci Funghi Served With**

##### **Chimichuri Sauce**

18

#### **Thin Sliced San Daniele Ham Served**

##### **On Melon**

20

#### **Castelvetrano Olives Served With**

##### **Chunks Of Parmesan Cheese**

20

#### **Selection Of Cheese Board Served**

##### **With Grapes & Charcoal Crackers**

30

#### **Selection Of Cold Cuts (3 Types) Salami,**

##### **Copa Beef, Parma Ham, Served With**

##### **Confit Red Radish Pickle**

35

All prices are subject to a 10% service charge and prevailing government taxes. Please inform our servers if you have any food preferences.

OFFICERS' MESS

# POLO BAR

LUNCH MENU

3 COURSES 85 / 4 COURSES 125  
sides are not inclusive

STARTERS

**Cream Of Mushroom Soup 18**

Served with Buttered Brioche Croutons

**Minestrone Soup 18**

Classic Italian Tomato Soup with chunks of Vegetables & served with Grissini Sticks

**Endives Salad 23**

Served with Dolce Gorgonzola Cheese, Pomegranate Reduction, Walnut Candy, Figs & Honey Lemon Dressing

**Polo House Caesar Salad 22**

Traditional Caesar Salad served with Pancetta, Shaved Parmesan Cheese, Croutons, Vine Cherry Tomatoes & Anchovy Dressing

**Polo House Salad 20**

Served with Sun-dried Tomato, Feta Cheese, Toasted Pine Nuts, Figs & Honey Lemon Dressing

**Burrata 25**

Served with Balsamic Glazed Vine Cherry Tomato, Chimichurri & Arugula

**Htapodaki 28**

Grilled Octopus served on Arugula, Vine Cherry Tomato & Balsamic Glaze

POLO BAR CLASSICS

**Risotto**

**Seafood Saffron Risotto 38**

White Wine, Tiger Prawns, Hokkaido Scallops & Pecorino Romano Cheese

**Mushroom Risotto 35**

White Wine, Forest Mushrooms Risotto, served with Cream of Truffle, Parmesan Cheese & Chives

**Pasta**

**Pappardelle Pasta 32**

Salmon Pasta served in Traditional Creamy Pink Sauce with Garlic, Capers, Herbs & Parmesan Cheese

**Fettuccini Pasta 35**

Fettuccini Pasta served with Home-made Lamb Ragu, Pecorino Romano Cheese & Confit Vine Tomatoes

MAINS

**Sea Bass 40**

Pan-seared Sea Bass served with Sautéed Spinach with Garlic, Lemon Wedges, Balsamic Cream & Ikura Caviar

**Barramundi 42**

Pan-seared Barramundi Fish, served with South American Style Veracruz Ragu, Microcress & Tobiko Caviar

**Polo Grill Rib Eye 49**

Grilled Argentinian Angus Rib Eye Steak, served with Confit Garlic & Dijon Mustard

**Polo Grill Sirloin 47**

Grilled Argentinian Sirloin Steak, served with Confit Garlic and Dijon Mustard

**Grilled Pork Chop 44**

Served with Caramelized Purple Cabbage with Mustard, Whiskey Raisin Jus & Homemade Apple Fluid Gel

**Polo Burger 40**

Served with Homemade Caramelized Onion, Veal Jus Sauce, Arugula & French Fries

SIDES TO GO WITH

**12**

French Fries

Sauteed Spinach with Garlic

Cauliflower Steak with Spicy Togarashi Mayo

Sweet Pickled Radish

Heirloom Tomato with Wafu Sesame Dressing

SWEET ENDINGS

**Chocolate & Hazelnut Praline 15**

72% Dark European Couverture, Dark Chocolate Sponge, Crispy-crunchy Praline Feuilletine & Dark Chocolate Glaze

**Homemade Walnut Brownies 15**

Original Fudgy Brownie, Dark Chocolate Ganache & Walnuts

**American Cheese Cake 15**

Rich and fragrant Cream Cheese set atop a hand-pressed Graham Cracker base and baked to perfection.



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