

THE CLUB

# CELEBRATION & LIBATION

SIMPLE SUSTENANCE SUBTLE AMBIENCE

*WHOLESOME SIMPLICITY*

*DECADENT DELIGHTS*

Life is all these things

WE HAVE A SIMPLE PHILOSOPHY.

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THE FRESHEST FOOD WITH GREAT PROVENANCE FROM PASSIONATE PURVEYORS,  
SIMPLY PREPARED; SLOW AND LANGUOROUS FROM OUR WOOD-BURNING FORNO,  
OR FAST AND SPIRITED FROM OUR SALAD, CRUDO, TAPAS AND COCKTAIL BARS.

COMFORTABLE CLASSICS FROM THE KITCHEN,  
*with a little twist.*



*FOOD YOU WANT TO LEAVE HOME FOR.  
FOOD YOU FEEL AT HOME WITH.*



ARTISAN COFFEES, PREMIER CHEESES, CRAFTED CHARCUTERIE...  
EVERYDAY FRIENDS IN THE GUISE OF FOOD. THE WHIMSY OF FINE FARE,  
THE JOY OF FRESHLY BAKED BREAD. THE PLEASURE OF PIZZETTE AND COCKTAILS,  
THE INDULGENCE OF GOOD COMPANY IN LIVING THE WELL-LIVED LIFE.

ENJOY WITH FAMILY, FRIENDS OR EN MASSE  
FOR LAZY MOMENTS, ENERGETIC QUICK-FIXES,  
HEALTHY PLEASURES OR NAUGHTY INDULGENCES.  
*Things that make the spirit smile.*

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**ENJOY LIFE!**



ALL HAPPINESS DEPENDS  
ON A LEISURELY

**BREAKFAST**

*John Gunther*

BREAKFAST BOWLS

OAT BOWL

*Creamy steel cut oats \*honey \*cinnamon \*pumpkin seeds  
apple & cinnamon **48**  
fig & golden syrup **48***

GREEN BOWL

*Kale \*spinach \*zucchini \*asparagus \*grilled pesto chicken  
\*quinoa \*poached eggs \*za'atar lemon dressing **76***

AVOCADO BOWL

*Avocado \*trio tomato \*poached eggs \*rye bread crisps **76***

TROPICAL BOWL

*Papaya \*banana \*cranberries \*coconut & pumpkin seed  
granola \*yoghurt \*lime **64***

BREAKFAST

PANCAKE STACK

*Butter \*syrup **60**  
Banana & nutella **76**  
Vanilla mascarpone & berries **66***

BRIOCHE FRENCH TOAST

*Madagascan vanilla mascarpone \*berries **66**  
bacon & maple syrup **76***

LAZY BREAKFAST

*Two eggs \*bacon \*beef sausage \*grilled mushrooms  
\*char-grilled plum tomatoes \*baby potato wedges  
\*baked beans \*toast **80***

SIMPLE BREAKFAST

*Two eggs your way \*bacon \*grilled plum tomatoes \*toast **58***

EGGS ON TOAST

*Fried, poached or scrambled \*toast choice **34***

MACON

*add **8***

*Served  
until  
12h30*

EGGS

EGGS BENEDICT

*Poached eggs \*hickory ham \*homemade hollandaise  
English muffin **80***

SALMON BENEDICT

*Poached eggs \*80g Norwegian Smoked salmon \*red  
capsicum hollandaise \*English muffin **116***

GREEN BENEDICT

*Poached eggs \*wilted spinach \*grilled asparagus spears  
\*lemon hollandaise \*toasted seed loaf **82***

MUSHROOM BENEDICT

*Poached eggs \*creamy foraged mushrooms \*parmesan  
shavings \*rocket \*English muffin **96***

PLAIN OMELETTE

*3 egg omelette \*toast **44**  
Egg white only omelette \*toast **44***

EXTRAS

*Fillet steak 150g **84***

*Smoked salmon **88***

*Roe caviar **40***

*Bacon per slice **8***

*Avocado **28***

*Chorizo **32***

*Onions **6***

*Beef ragù **32***

*Capsicums **8***

*Hickory ham **18***

*Plum tomatoes **10***

*Calamata olives **8***

*Feta or cream cheese **16***

*Emmenthaler **20** / Gruyère **24***

*Baby potato wedges **16***

*Egg **8***

*Mushrooms **8***

*Spinach **8***

BUTTER CROISSANT

*\*butter \*preserves made in our kitchen **24**  
with Klein Rivier Gruyère **32**  
with Nutella **42***

*Enquire about our daily pastries from your waitron*





WHAT GARLIC  
IS TO **SALAD**,  
INSANITY IS TO ART

*Augustus Saint-Gaudens*

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## SALAD BAR

*Customize your own seasonal salad with fresh greens, gourmet toppings and the dressing of your choice from the Salad Bar*

### LIFE SALAD

*Lettuce varieties \*tomato \*cucumber ribbons \*toasted bruschetta \*seasonal toppings **80***

### GOURMET TOPPINGS

*Avocado **28***

*Grilled halloumi **48***

*Grilled chicken breast **38***

*Fillet steak 150g **84***

*Prawns **78***

*Seared tuna **92***

*Seared salmon **98***

## POKE BOWLS

*A colourburst of raw crudo flavours, dressed in zesty combinations*

*Crudo Salmon \*yuzu \*mirin soy marinade & sesame \*apple julienne \*cucumber & radish slaw  
\*Enoki mushroom \*purple kimchi \*avocado \*mango \*yoghurt \*wakame \*edamame **178***

*Crudo Tuna \*sriracha \*soy & sesame marinade \*quinoa \*grapefruit \*avocado \*wakame  
\*cucumber julienne \*yoghurt **168***

*Seared beef fillet \*soy \*sesame \*balsamic dressing \*mange tout \*cucumber \*carrots  
\*beans \*enoki mushrooms \*purple kimchi **168***

*Miso poached chicken \*coleslaw \*kale \*cucumber \*avocado \*corn \*trio tomato \*yoghurt **158***

## TAPAS

### SEAFOOD TAPAS

*Grilled calamari \*prawn gambas \*crispy fish croquettes \*fried squid heads \*tzatziki  
\*crispy potato cheese croquettes **230***

### CHICKEN TAPAS

*Chicken livers \*spicy chicken drumettes \*grilled halloumi \*crispy potato cheese croquettes  
\*carrot and tahini slaw **220***

### ARTISAN DIPS

*Olive salsa verde \*hummus \*spicy vegetable dip \*tzatziki \*fried halloumi \*bread basket **96***

BREAD BASKET **22** • HALLOUMI **48** • FRIED SQUID HEADS **48**  
FRIED CHORIZO **76** • PRAWN GAMBAS **78** • GRILLED CALAMARI **48**  
CHICKEN DRUMETTES **68** • CHICKEN LIVERS **34**



**FOOD** IS EVERYTHING. FOOD, FRIENDS,  
FAMILY: THOSE ARE THE MOST  
IMPORTANT THINGS IN LIFE

*Zac Posen*

## GOURMET LOAVES

*Served on artisan wood-burning forno bread with extra virgin olive oil, mixed greens, toppings & fries*

*Salad instead add **12** • Roasted Vegetables instead add **12***

### CLUB ON CIABATTA

*Bacon \*egg \*grilled chicken breast \*tomato \*rocket \*emmenthaler  
\*balsamic onion \*lemon & wholegrain mustard aioli **110***

### CHICKEN BREAST ON BRIOCHE

*Spicy or lemon grilled chicken breast \*marinated peppers \*balsamic onions \*mixed greens \*cucumber **98***

### GOURMET BURGER ON BRIOCHE

*200g House-ground beef \*beer-battered onion rings served on brioche **98***

### CHICKEN MAYO ON BROWN

*Chicken \*wholegrain mustard mayo \*lettuce \*tomato \*gherkins **84***

### GRILLED RUMP ON CIABATTA

*150g rump \*balsamic onion \*duo tomatoes \*peppers \*lettuce varieties **96***

### CAPRI ON RYE

*Basil pesto \*olive tapenade \*tomato \*mozzarella **88***

## CRUDO

### OYSTERS

*3 West Coast Oysters \*slightly sweet & fiery jalapeño & Matsuhisa salsa \*Maui onion salsa **70***

### MILLIONAIRE'S SALAD

*Palm heart ceviche \*yuzu \*lime \*grapefruit **128***

### CEVICHE OF SALMON OR TUNA

*Thinly sliced fish tossed with coriander \*cucumber ribbons \*cherry tomato \*red onion \*ceviche sauce **98***

### LECHE DE TIGRE

*Cubed fish fillets dressed with fresh lime & lemon juice \*sweet potato \*fresh ginger \*coriander \*parsley \*celery **148***

### SEAFOOD CEVICHE

*Salmon \*tuna \*prawns \*calamari \*squid heads \*tomato \*onion \*celery \*coriander chilli dressing **138***

### AVOCADO & TOMATO CEVICHE

*Grilled avocado \*marinated tomatoes \*celery \*pickled ginger \*Chinese seven spice \*soy \*rice wine vinegar **88***



I LOVE **PIZZA**. I WANT TO MARRY IT,  
BUT IT WOULD JUST BE TO EAT  
HER FAMILY AT THE WEDDING.

*Mike Birbiglia*

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## PASTA BAR

CREAMY CHAR-GRILLED CHICKEN LINGUINE **128**

ARRABIATA OR POMODORO PENNE **82**

*Add 150g fillet 84 Add chicken 48 Add chargrilled vegetables 36 Add prawns 78*

AL FUME CREAMY POMODORO LINGUINE

*Touch of vodka \*chilli \*garlic \*flambéed strips of bacon 128*

HOUSE GROUND BEEF BOLOGNAISE RAGU SPAGHETTI

*Beef mince \*tomato pomodoro sauce 98*

CREAMY FUNGHI PENNE

*Foraged field mushrooms \*cream \*thyme 128*

ALFREDO & VEGETABLES

*Foraged field mushrooms \*smoky vanilla mascarpone \*broccoli \*tomato \*penne 128*

RED PRAWN LINGUINE

*Grilled prawns \*cherry tomatoes \*fennel \*grilled chilli butter 220*

## PIZZETTE

ROSA

*Smashed Rosa tomatoes \*mozzarella \*basil 78*

*Hickory ham \*Portabello mushrooms 108*

*Roast sirloin \*caramelised onions \*pickled red onion 142*

*Parma ham \*red onion \*brie \*dried fig \*fennel 150*

*Prawn \*jalapeño papaya salsa \*dill crème fraîche 172*

*Chicken \*roast capsicum \*feta 132*

VEGETARIAN

*Roast pumpkin \*chargrilled peppers \*zucchini \*Rosa base \*feta \*basil 100*

GLUTEN FREE PIZZA

*with any of the other combinations above \*gluten-free \*gluten free flour  
\*sesame, pumpkin & linseed \*quinoa Add 60*





I'M NOT MAKING ART,  
I'M MAKING  
**SUSHI**

*Masabaru Morimoto*

## SUSHI



### SALMON CEVICHE ROLL

*8 pieces*

*Fresh salmon \*papaya and avocado topped with ceviche style marinated white fish \*black rice roll **160***

### CRISPY PRAWN BLACK RICE ROLL

*8 pieces*

*Crispy prawn \*black sushi rice \*cream cheese \*avocado \*toasted coconut wrapped in nori paper \*spicy papaya salsa \*toasted coconut flakes **168***

### SUSHI BURRITO FUTOMAKI

*8 pieces*

*Soy & Miso-poached chicken breast \*burrito black rice roll **142***

### CRAB BURRITO FUTOMAKI

*8 pieces*

*Crab \*avocado \*kale \*cucumber \*carrot \*spicy mayo \*sushi rice roll **158***

### VEGETARIAN BURRITO FUTOMAKI

*8 pieces*

*Daikon \*cucumber \*red pepper \*avocado \*carrot \*cream cheese \*burrito black rice roll **118***

### SPRING ROLLS WRAPPED IN RICE PAPER

*6 pieces*

*Salmon \*avocado \*mint \*coriander **68**  
Tuna \*avocado \*mint \*coriander **68**  
Spicy Salmon \*cucumber \*spicy sauce **68**  
Spicy Tuna \*cucumber \*spicy sauce **68**  
Chilli Crab \*avocado \*mint \*spicy sauce **68***

### VOLCANO ROLL

*6 pieces*

*Inside out avocado & crab roll \*spicy tuna \*masago, \*wasabi mayonnaise \*sesame seeds **120***

### NIGIRI

*4 pieces*

*Soy bean paper \*black rice \*salmon ceviche **68**  
Nori \*black rice \*spicy tuna & edamame ceviche **68**  
Soy bean paper \*black rice \*apple & celery tartare **62***

### SALMON CAVIAR ROSE

*3 pieces*

**72**

### TUNA & BLACK RICE ROSE

*3 pieces*

**72**

### EDAMAME

*Snacking edamame beans with coarse rock salt **68***

### HAND ROLL

*One piece*

*Seaweed cone filled with rice, avocado, Japanese mayo & sesame seeds **68**  
Salmon Skin & Caviar **68***

### CALIFORNIA ROLL

*8 pieces*

**88**

### MAKI

*6 pieces*

**64**

### FASHION SANDWICHES

*8 pieces*

**82**

### SASHIMI

*4 pieces*

**80**





I AM NOT INTERESTED IN SLICE OF LIFE,  
WHAT I WANT IS A **SLICE**  
OF THE IMAGINATION

*Carlos Fuentes*

## sliced

### BEEF CARPACCIO

*Beef \*fennel \*mixed baby greens \*radish \*pickled mushrooms \*Dukkah phyllo 120*

### SALMON TARTARE

*Salmon tartare \*cucumber \*quail egg \*avocado \*caviar \*anchovy aioli 128*

### TUNA TARTARE

*Tuna tartare \*cucumber \*quail eggs \*caviar \*spicy vinaigrette 128*

### BEEF TARTARE

*Beef tartare \*pesto \*quail's egg \*bread shard \*caper \*onion salsa 128*

## COALS

### SPEARED FILLET

*200g Fillet bound in bacon \*crushed baby potatoes  
\*grilled tomatoes \*salsa verde 198*

### BEEF RIBS

*BBQ-basted beef ribs served with onion rings & fries  
500g 148 1kg 268*

### BILTONG SIRLOIN

*400g Beef sirloin on the bone \*biltong and brie stuffing  
\*roasted veg \*mushroom sauce 198*

### RUMP

*400g 180 200g 118*

### GRILLED BEEF FILLET

*300g 180 200g 148*

### ACCOMPANYING SAUCES

*Add mushroom cream 36*

*Add peppercorn sauce 36*

*Add peri peri sauce 36*

*Add gastrique 36*

*Add chimichurri 36*

### SIDES OF YOUR CHOICE

*Fries 20*

*Salad 38*

*Roasted Vegetables 38*

*Greek Roasted Potatoes 38*

## FORNO

### WOOD-FIRED SPATCHCOCK CHICKEN

*Forno roasted baby potatoes \*roasted vegetables \*Red kimchi  
Half 120 Full 185*

### LAMB MADRAS

*Lamb \*Madras style tomatoes \*mustard seeds \*cumin \*curry leaves  
\*yoghurt \*potatoes \*vegetables \*basmati rice \*poppadums \*sambals 198*

### VEGETABLE TAJINE

*Harissa-spiced farm vegetables \*tomato reduction  
\*chickpeas \*carrot \*baby marrow & spices 120*

### SLOW ROAST LAMB SHANK

*served with mixed potatoes & baby butternut 238*





## KITCHEN

[kich-uh n] noun 1. A ROOM OR PLACE EQUIPPED FOR COOKING.  
2. CULINARY DEPARTMENT; CUISINE

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## KITCHEN

### PORK RIB EYE ON THE BONE

*Grilled 300g pork with cafe de paris butter  
\*mung bean salad & salsa **180***

### FISH CAKES

*Salmon fishcakes \*preserved baby potato \*fennel  
\*avocado & papaya salsa **138***

### HAKE & CHIPS

*Grilled or fried hake \*battered onion rings \*dill crème fraiche  
\*lemon & fries **130***

### LEMON OR HARISSA SPICED CALAMARI

*With side salad \*fries or roasted vegetables **142***

### GRILLED CHICKEN

*Grilled Cajun or lemon chicken breast \*side salad  
\*fries or roasted vegetables **128***

### LAMB CUTLETS

*400g Grilled lamb cutlets \*scallion baby potatoes  
\*roasted vegetables **198***

### CHICKEN KORMA

*Served with sambals \*Malay chutney \*basmati rice  
\*lavash **168***

### GRILLED SALMON

*With scallion baby potatoes \*side salad \*dill crème fraiche **220***

### GRILLED SOLE

*Grilled lemon sole \*crushed potatoes \*cucumber \*tomato  
\*caper \*olive \*red onion \*green beans \*mange tout **198***

### SEAFOOD PAELLA

*Fresh salmon \*prawns \*calamari \*line fish  
\*rice \*creamy paprika sauce **210***

### CHICKEN & PRAWN CURRY

*Malay spicy tomato broth \*methi leaves \*coriander  
\*coconut milk \*basmati rice \*poppadums \*sambals **220***

### PRAWN GRILL

*12 Prawns \*Cafe de Paris butter \*saffron rice \*kimchi **260***

## THE LIFE GRAND PLATTERS

*Selection of platters for sharing*

*All served with \*oven-roasted seasonal vegetables \*lemon-roasted potatoes from the forno  
or fries \*side salad \*bread basket*

### FIRE PIT PLATTER

*800g Forno Roasted Lamb \*8 chicken drumettes \*500g beef ribs \*4 grilled prawns \*200g crispy calamari **960***

### FLIGHT OF FOWL

*Chicken souvla \*8 chicken drumettes \*2 Malay chicken Kormas \*chicken livers in a rich  
\*spicy tomato gravy \*500g beef ribs **780***

### DOCK & DIVE

*24 prawns \*500g grilled calamari \*fish goujons \*2 fillets grilled sole **980***



WITHOUT **DESSERT**,  
THERE WOULD BE  
DARKNESS AND CHAOS

*Don Kardong*

## DESSERT

### NUTELLA BRIOCHE PIZZA

*Vanilla ice cream \*hazelnut praline \*mixed berries 76*

### WAFFLE

*Vanilla ice cream and chocolate sauce 80*

### ETON MESS

*Strawberries \*marbled meringue \*Greek yoghurt  
\*vanilla ice cream 68*

### MOLTEN CHOCOLATE PUDDING

*With vanilla ice cream 72*

### DEATH BY CHOCOLATE

*White chocolate ganache \*dark chocolate mousse  
\*fresh berries \*chocolate meringue 72*

### VANILLA BEAN CRÈME BRÛLÉE

*Vanilla-infused baked anglaise \*caramel crunch 72*

### BAKLAVA & ICE CREAM

*Crispy layers of phyllo \*almond \*cinnamon  
\*spiced orange syrup 68*

## SPECIALITY COFFEES

### BOMBARDINO

*Cognac \*espresso \*homemade Advocaat \*crème 48*

### GIANDUIA

*Hazelnut liqueur \*espresso \*hot chocolate  
\*Chantilly crème \*toasted almonds 52*

### NOUGAT

*Honey \*nougat liqueur \*espresso \*hot milk  
\*Callebaut chocolate mousse \*nougat 44*



## TWIG SPECIALITY TEA

*Muslin Tea 32*

### SILVER MOON TEA - GREEN TEA

*Green tea with dried strawberries*

### POLO CLUB TEA - GREEN TEA

*Green tea with caramel and vanilla*

### CRÈME CARAMEL TEA - ROOIBOS

*Rooibos blended with toffee pieces*

### 1837 BLACK - BLACK TEA

*Black tea with red berries and caramel*

### BLACK CHAI - BLACK TEA

*Black chai tea blend with Indian spices*

## DESSERT WINE

### DELHEIM NOBLE LATE HARVEST

*Bright gold, aromas of orange blossom, kumquart, honeybush 78*

### DE KRANZ RUBY PORT

*Aromas of ripe red berries & plums complimented with cinnamon and a touch of vanilla 78*



THERE'S NOT A MAN, WOMAN OR CHILD ON THE FACE  
OF THE EARTH WHO DOESN'T ENJOY A TASTY

**BEVERAGE.***David Letterman*

## COLD &amp; FROZEN

Or

## HOT &amp; STEAMY

STILL & SPARKLING WATER 250 **20** 750 **38**AQUA PANNA 250 **36** 750 **65**SAN PELLEGRINO 250 **36** 750 **65**COLD DRINKS **25**TISERS **30**ICED TEA **30**MIXERS **22**RED BULL ENERGY **32**RED BULL SUGAR FREE **32**RED BULL SUMMER EDITION  
COCONUT & BERRY **32**SAN PELLEGRINO SPARKLING FRUIT BEVERAGES **32***Aranciata (Orange) Aranciata Rossa  
(Blood Orange) Limonata (Lemon)*

## RAW JUICE BAR

*Freshly squeezed on site **38**  
add ginger **4** • add celery **8***

RED RUSH

*Beetroot \*carrot \*pineapple \*celery \*ginger **52***

DR OZ'S BODY RESTART

*Apple \*celery \*cucumber \*ginger \*mint \*pineapple  
parsley \*spinach **52***

NATURE'S NECTAR

*Kiwi \*pineapple \*apple \*lime \*coriander **52***

RAINBOW BLITZ

*Apple \*carrot \*cucumber \*ginger \*lemon \*pear \*spinach **48***

CITRUS GINGER ZINGER

*Carrot \*orange \*red pepper \*ginger \*celery **46***

GAZPACHO JUICE

*Tomato \*cucumber \*celery \*red pepper \*parsley \*lime **52***

PARADISE FRUIT

*Banana \*mango \*pineapple **54***

GOJI YOUTH ELIXIR

*Goji berry \*grapefruit \*pomegranate **54***

## FRUIT SMOOTHIES

TURBO CHARGE

*Apple \*cucumber \*celery \*lemon \*lime \*avo  
\*pineapple \*yellow pepper **56***

REVVED UP RED

*Beetroot \*red pepper \*watermelon \*strawberry  
\*cucumber \*lemon \*ginger **56***

ANTIOXIDANT

*Spinach \*banana \*dates \*apple \*cinnamon **56***CAPPUCCINO **26**CAPPUCCINO CON PANNA **30**ESPRESSO *Single **22** Double **26***MACCHIATO **22**AMERICANO **24**CAFÉ LATTE **30**MOCCACCINO **24***For Red Espresso (Rooibos Tea Espresso) add **5****For Decaf coffee add **4****For Almond Milk add **5***HOT CHOCOLATE **24**

## MILKSHAKES

*Bar One **42****Wild Berry **42****Oreo **42***

## GRANITAS &amp; MOCKTAILS

*Crushed Ice Infusions**Watermelon \*rosewater \*basil **32****Elderflower \*lime \*mint **32***

## TWISTS

RED BULL MOJITO TWIST **48***RED BULL \*lime \*apple \*mint*RED BULL SUGARFREE TWIST **48***RED BULL Sugarfree \*apple \*berry*RED BULL SUMMER EDITION TWIST **48***RED BULL \*coconut & berry \*pineapple \*lime*

## TEAS

**30**

TWG

UVA HIGHLANDS BOP

FRENCH EARL GREY

ENGLISH BREAKFAST TEA

JASMINE QUEEN TEA

EMPEROR SENCHA

ROOIBOS

CHAMOMILE

HERBAL INFUSIONS

*Housemade lemon \*ginger \*mint infusion **22*****-THE FINAL STRAW -**


**Plastic straws are hurting our ocean. We have committed to saving our ocean & limiting our straw consumption. Please assist us in going greener.**



L I F E

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*For any filling not listed, please ask for availability and price.  
If you have any specific allergies or dietary needs please consult with the manager on duty.*

**ENJOY LIFE!**