

# 26

## Menu

 Available from 6-11am

<b>Egg &amp; Bacon Roll:</b> Veal Bacon & Fried Egg in a Soft Roll	44
<b>The Full English Breakfast:</b> Eggs (Any Style), Beef Sausage, Veal Bacon, Sautéed Mushrooms, Baked Beans, Cherry Tomatoes & Toast	78
<b>Pulled Beef &amp; Egg Florentine:</b> Pulled Beef Brisket, Poached Eggs, Sautéed Spinach & Hollandaise Sauce	76
<b>Schnitzel Benedict:</b> Crumb Fried Steak, Free Range Poached Eggs, Hollandaise, Jam & Mesclun Salad	72
<b>Turkish Style Poached Eggs (N):</b> Sumac Labneh, Tomato Sauce, Dukkha & Chili Oil	70
<b>Smashed Avocado &amp; Bacon:</b> Scrambled Eggs, Feta, Veal Bacon Bits, Tomato Jam & Multigrain Toast	72
 <b>Berry Pancakes:</b> Honey & Maple Syrup	54
 <b>Berry Granola (N):</b> Homemade Granola, Seasonal Berries, Chia Seeds & Berry Yoghurt	58
 <b>Banana Caramel French Toast (N):</b> Mascarpone Maple Cream, Seasonal Berries	60
 <b>Spinach Shakshuka:</b> Baked Eggs in Tomato Concasse, Crumbed Halloumi, Sumac Labneh & Crusty Baguette	72
 <b>Smoked Salmon &amp; Poached Eggs (TF):</b> Baby Rocca, Cream Cheese, Avocado, Beetroot Hummus & Multigrain Toast	72
 <b>Eggs Benedict :</b> English Muffin, Free Range Poached Eggs, Veal Bacon & Hollandaise	66
 <b>Smoked Salmon &amp; Cream Cheese Croissant (N):</b> Baby Rocca, Sliced Avocado, Mascarpone & Tomato Jam	72
 <b>Smashed Avocado on Toast with Chorizo (TF):</b> Free Range Poached Eggs & Beef Chorizo	72
 <b>Omelette Selection</b>	58
• Turkey ham, Cheddar Cheese	
• Mushroom & Mozzarella Cheese	
• Served with Hash Brown, Cherry Tomato, Sautéed Mushrooms & Toast	
 <b>Breakfast Sides</b>	28
• Baked Beans [V]	
• Grilled Turkey Bacon	
• Hash Brown Potato [V]	
• Smoked Salmon	
• Chicken Sausage	

[0%] Alcohol Free [N] Nuts [V] Vegetarian [GF] Gluten free [TF] Troon Fit - Dishes under 500 calories. Our dishes are prepared in an environment which may contain traces of nuts. Whilst we always follow best practise, please notify your waiter if you have a severe allergy. Prices are in UAE Dirham & inclusive of 7% Municipality fee, 10% Service Charge & 5% Value Added Tax (VAT).



# 26

## Menu

<b>Vegetable Spring Rolls [V]:</b> Sweet Chili Dip	46
<b>Jalapeno Cheese Poppers [V]:</b> Berry Compote	44
<b>Samosa [V]:</b> Tamarind Chutney & Mint Chutney	46
<b>Veggie Poke Bowl:</b> Tofu with Avocado, Cucumber, Brown Rice, Pickled Beetroot, Edamame, Sriracha Mayo & Sesame Seeds	74
<b>Dynamite Cauliflower:</b> Tempura Battered Cauliflower Tossed in Dynamite Sauce	50
<b>Panko Crusted Halloumi:</b> Honey Mustard	52
<b>Onion Pakoda:</b> Mint Chutney	48
<b>Wok Tossed Noodles:</b> Noodles, Tofu & Vegetables in Sesame Oil	70
<b>Vegetable Quesadilla:</b> Grilled Onions, Bell Peppers, Mushrooms, Cheese, Jalapeno, Guacamole, Sour Cream & Pico De Galio	80
<b>Panko Halloumi &amp; Avocado Wrap (N):</b> Crumb Fried Halloumi, Baby Spinach, Tomato, Pesto & Honey Sriracha in Tortilla	80
<b>Veg Club Sandwich:</b> Cucumber, Lettuce, Tomato, Avocado, Gherkins & Cheddar Cheese on your Choice of Bread	80
<b>Butter Paneer:</b> Cottage Cheese Simmered in a Creamy Tomato Sauce Flavoured with Dried Fenugreek, Served with Steamed Rice & Naan Bread	90
<b>Saffron &amp; Asparagus Risotto (GF):</b> Arborio Rice, Saffron, Asparagus & Pecorino	88
<b>Veggie Club House Platter:</b> Spring Roll, Jalapeno Poppers, Panko Crusted Halloumi, Dynamite Cauliflower, Veg Samosa & Potato Wedges	96



# 21 Menu

## Appetizers, Soup & Salads

**Tom Kha Goong:** Thai Coconut Soup with Prawns, Mushroom, Galangal & Lemongrass

**Grilled Halloumi & Pineapple Salad (V):** Baby Rocca, Kale, Edamame, Candy Tomato, Crispy Shallots, Cornichons & Sunflower Seeds in Sriracha Lemon Dressing

**Caramelized Fig & Goat Cheese Salad (N):** Warm Goat Cheese, Toasted Walnuts, Mesclun & Mustard Maple Vinaigrette.

**Poke Bowl (GF):** Choice of Smoked Salmon, Poached Shrimps or Teriyaki Chicken with Avocado, Cucumber, Brown Rice, Pickled Beetroot, Edamame, Sriracha Mayo & Sesame Seeds

**Caesar Salad:** Crisp Romaine, Anchovies, Turkey Bacon, Garlic Croutons, Parmesan Shaving, Quail Eggs & Caesar Dressing

- Grilled Chicken/Prawns

**Thai Beef Salad (N):** Grilled Beef, Glass Noodle, Toasted Cashew Nuts & Thai Dressing

**Seared Tuna:** Sesame Crusted Tuna, Soy Sesame Dip & Mesclun Salad

**Chicken Wings:** Choice of BBQ, Buffalo & Chili Garlic

**Indonesian Chicken Satay (N):** Peanut Sauce

**Wasabi Prawns:** Tempura Prawns, Wasabi Lime Sauce & Tobiko

**Truffle Seasoned Fries:** Crispy Coated Fries in Homemade Truffle Seasoning

**Watermelon & Feta Salad (TF) (V):** Trio of Melon, Baby Rocca, Chia Seeds, Pickled Ginger, Mint, Honey Yuzu & Balsamic Reduction

48	<b>Panko Crusted Calamari:</b> Lemon Garlic Aioli	64
68	<b>Persian Lamb &amp; Halloumi Kebabs:</b> Pita Bread & Tzatziki	68
70	<b>Truffle Chili Cheese Toast (V):</b> Welsh Cheddar, Bell Pepper, Onion, Chili Flakes, Jalapeno, Truffle Oil on Ciabatta	44
76	<b>Club House Platter (N):</b> BBQ Chicken Wings, Spring Rolls, Calamari, Lamb Kebab, Jalapeno Poppers & Potato Wedges	98

## Sandwiches & Burgers

56	<b>Chicken Quesadilla:</b> Chicken, Cheese, Jalapeno, Bell Peppers, Guacamole, Sour Cream & Pico De Gallo	88
68/70	<b>The Els Club Sandwich:</b> Chicken Breast, Fried Egg, Turkey Bacon, Tomato, Lettuce & Cheddar Cheese on White or Multigrain Bread	88
76	<b>BBQ Chicken Wrap:</b> Buffalo Chicken, Crisp Romaine & Blue Chesse Dip	86
78	<b>Toasted Chicken &amp; Gruyere Melt (N):</b> Grilled Chicken, Red Pepper Pesto, Baby Rocca, Caramelized Onion in Rye Sourdough	88
62	<b>261 Steak Sandwich:</b> Grilled Steak, Carmelized Onion, Rocket Leaves, Mustard Mayo in Ciabatta	97
50	<b>Ernie's Burger:</b> Beef Burger, Veal Bacon, Cheddar Cheese, Tomato, Caramelized Onion & Gherkins	96
64	<b>Buffalo Chicken Burger:</b> Coleslaw, Cheddar Cheese, Sliced Onions & Gherkins	86
48	<b>Grilled BBQ Brisket &amp; Cheese Sandwich:</b> Trio of Cheese, Caramelized Onions, Pickles & Horseradish Mayo	86
68		90



# 21 Menu

## Mains

**Fish & Chips [0%]:** Beer Battered Cod, Thick Cut Fries

**Black Cod [N]:** Miso Glazed Black Cod, Asparagus, Quinoa & Avocado Salad

**Grilled Norwegian Salmon (GF):** Garlic Mash, Charred Broccolini & Pommery Mustard Sauce

**Pan Seared Seabass (N) (GF):** Herb Roasted Potatoes, Tomato Olive Salsa & Arugula Cream

**Shrimp Carbonara:** Linguini, Veal Bacon & Baby Arugula & Parmesan Salad

**Malabar Prawn Curry:** Prawns Simmered in Curry Leaf, Coconut, Onion & Tomato Sauce, Served with Steamed Rice & Paratha

**Grilled Tiger Prawns (GF):** Saffron Risotto & Pecorino

**Nasi Goreng [N]:** Prawn & Sambal Fried Rice, Chicken Satay, Fried Egg & Achar

**Thai Green Curry [N]:** Choice of Chicken or Prawns Served with Steamed Rice & Prawn Crackers

**Chicken Parmigiana:** Orzo Pasta, Cherry Tomato Ragout, Baby Arugula & Parmesan Salad

**Wok Tossed Chicken Noodles:** Noodles, Chicken, Tofu & Vegetables in Sesame Oil

**Butter Chicken (N):** Tandoori Chicken Supereme Simmered in a Creamy Tomato Sauce Served with Steamed Rice & Naan Bread

**Grilled Chicken Supreme (GF):** Herb & Mustard Marinated Chicken with Brown Rice, Sautéed Kale & Coconut Coriander Sauce

**Pie and Mash:** Chicken & Mushroom Pie Served with Mashed Potatoes, Green Peas & Gravy

**Lemon & Garlic Roasted Chicken:** Herb Roasted Potato, Charred Broccolini & Gravy

108	<b>Bibimbap:</b> Jasmine Rice, Marinated Beef, Seasonal Vegetables, Fried Egg, Kimchi & Pickled Cucumber	92
156	<b>BBQ Beef Ribs:</b> Thick Cut Fries, Corn on the Cob & Coleslaw.	105
128	<b>Miso Grilled Lamb Chops:</b> Gratin Potato, Glazed Carrot, Mint Peas, Braised Shallots	150
118	<b>Lamb Rogan Josh:</b> Lamb Leg Braised with Onion, Tomato & Whole Spices Served with Steamed Rice & Naan.	98
98	<b>Steak &amp; Guinness Pie [0%]:</b> Beef Cube Roll Braised in Guinness Served in a Puff Pastry Shell with Thick Cut Fries	96
98	<b>Butcher's Block:</b> Grilled Australian Striploin, Selected Mustards & Gravy	144

## Sides

148	<b>Sautéed Vegetables</b>	28
96	<b>Mashed Potato</b>	28
96	<b>French Fries</b>	28
94	<b>Onion Rings</b>	28
78	<b>Garlic Bread</b>	26
96	<b>Avocado</b>	26
	<b>Mesclun Leaves</b>	26

## Dessert

94	<b>Chocolate Lava Cake (N)</b>	48
	<b>Bread &amp; Butter Pudding (N)</b>	42
96	<b>Warm Walnut &amp; Banana Cake (N)</b>	42
	<b>Triple Berry Cheesecake (N)</b>	48
94	<b>Sticky Toffee Pudding [N]</b>	44
	<b>Fresh Fruit Platter [GF]</b>	44



# 261 Menu

## Beverage

Champagne & Sparkling	150ml	Bottle
Laurent-Perrier Brut NV	70	
Laurent-Perrier Rose		1250
Moët & Chandon		785
Zonin 1821, Prosecco, Italy	55	249
Atto Primo Brut, Sparkling	53	249
<b>White Wine</b>		
False Bay Chenin Blanc	56	255
Zonin, Pino Grigio, Italy	55	249
Vina Esmeralda, Gewurztraminer, Spain	58	289
Dusky Sounds, Sauvignon Blanc, New Zealand		285
Layline, Sauvignon Blanc, New Zealand	65	285
False Bay Chardonnay	56	255
<b>Red Wine</b>		
Ernie Els Big Easy, Blend, South Africa		375
Casillero Del Diablo Reserva, Carmenera, Chile	56	270
False Bay Pinotage	56	255
Las Pisadas, Tempranillo, Spain		265
Marques De Casa, Cabernet Sauvignon, Spain		320
Pinot Noir Le Fou France		285
Zuccardi Serie A, Malbec, Argentina	58	270
<b>Rose Wine</b>		
False Bay Rose	56	255
M De Minuty, Provence Rose, France	58	270

## Beer & Cider

<b>Draught</b>		
Peroni - Magners - Guinness	50cl	25cl
Goose Island - Brewdog	55	40
Stella Artois - Heineken	55	40
Tiger	48	40
Birra Moretti	48	40
Asahi	53	40
Thatchers	50	40
	55	40
<b>Bottle</b>		
Heineken - Stella Artois	50cl	33cl
Peroni - Brooklyn Lager		40
Asahi		40
Corona - Strongbow - Thatcher's		40
Brew Dog IPA		40

## Spirits

<b>Aperitifs / Liqueur</b>		30ml
Campari - Pimms No. 1 - Martini (Dry, Bianco, Rosso) - Lillet - Aperol		44
<b>Whiskey (Irish/American /Scottish/Japanese)</b>		
Bushmills - Jim Beam - Jack Daniel's Four Roses		44
Johnnie Walker - Black Label		59
Chivas Regal 12 year		59
Double Black Label		63
Hibiki		105
Blue Label - Royal Salute		204
<b>Single Malt</b>		
Talisker Malt 10 year		64
Glenfiddich 12 year - Singleton		64
<b>Rum</b>		
Captain Morgan Gold		42
Bacardi		42
Captain Morgan Dark - Malibu		44
Bumbu		55
Ron Zacapa		105
<b>Gin</b>		
Gordon's - Bombay - Bombay Bramble		42
Gordon's Pink		49
Tanqueray 10 - Hendricks		65
Monkey 47		65
Hendricks Neptuna (Limited Edition)		55
Ki No Bi - Bitter Truth		45
<b>Vodka</b>		
Zubrowka Bison - Organika Life - Absolut		45
Cîroc - Grey Goose - Ketel One		66
Belvedere		66
<b>Tequila</b>		
Jose Cuervo Clasico - Jose Cuervo Gold Cazadores Blanca		42
Patrón Silver - Patrón XO café		66
1942		185

<b>Cognac/Brandy/Pisco</b>		30ml
Klipdrift		38
El Gobernador		40
Rémy Martin VSOP		117
Rémy Martin XO		117
Courvoisier		117

## House Beverage

<b>Draught</b>		50cl	25cl
Stella Artois		48	38
Heineken		48	38
Peroni		55	40
Birra Morretti		53	40
Goose Island		53	
<b>Spirits</b>		30ml	60ml
Red Label - Tanquery - Stoli Matusalam		42	
<b>White Wine</b>		Glass	Bottle
Ernie Els Big Easy Chenin Blanc, South Africa		56	255
False Bay Sauvignon Blanc		56	255
<b>Red Wine</b>			
False Bay old school Syrah		56	255
Ernie Els Cabernet Sauvignon, South Africa		56	255
<b>Rose Wine</b>			
Ernie Els Big Easy Rose, South Africa		56	255

## 261 Signature Cocktails

<b>Ocean Shores - Washington:</b> Vodka, Rose Wine, Strawberry Puree, Lemon Juice, Sugar Syrup	48
<b>Royal Blue - Bahamas:</b> Tequila Silver, Triple Sec, Blue Curacao, Grapefruit Juice, Lemon Juice	48
<b>Ocean Club - Bahamas:</b> Malibu, Vodka, Pineapple Juice, Lemon Juice, Maraschino Cherry, Sugar Syrup	48
<b>Red Hawk - Nevada:</b> Sake, Grapefruit Juice, Agave Nector, Lemon Juice, Tabasco	48
<b>Bay Side - Delaware:</b> Stoli, Cherry Liqueur, Raspberry, Liqueur, Sweet & Sour	48
<b>Black Bull - Montana:</b> Stoli, Blue Curacao, Triple Sec, Cranberry Juice, Sweet & Sour, Frozen Dragon Fruit	48
<b>Pristine - Honduras:</b> Stoli, Sake, Amaretto, Raspberry Liqueur, Yuzu Juice, Apple Juice	48
<b>Whiskey Creek - Illinois:</b> JW Black Label, Pineapple Juice, Coco Dragate, Sugar Syrup, Lemon Juice, Cinnamon Powder, Edible Flower	48
<b>Hunting Creek - Kentucky:</b> Jim Beam Honey, Drambuie, Peach, Peach Syrup, Vanilla Syrup, Harribo	48
<b>Turnberry - Scotland:</b> Klipdrift, Taylors Port, Sweet & Sour	48
<b>Craftman:</b> Lemongrass Infused Gin, Mango & Passion Fruit Foam Vanilla Syrup, Mint Leaves, Lemon Juice (Contains Egg White)	48



# 26 Menu

## Non-Alcoholic Beverage

<b>Beer</b>	
Stella Zero, Heineken Zero	25
Biere Des Amis 0.0%	30

<b>Wines</b>	
Vintense Chardonney (White)	185
Vintense Blanc De Blanc (Sparkling), Vintense Merlot (Red)	195

<b>Spirits</b>	30ml
Sea Arch Coastal Juniper	30

## Smoothies

<b>Raspberry Love:</b> Raspberry, Blueberry, Banana	28
<b>Mango Paradise:</b> Mango, Pineapple, Passion Fruit, Lemon	28
<b>Strawberry Split:</b> Strawberry, Banana, Papaya, Cherry	28
<b>Acai Kick:</b> Acai Kick, Blueberry, Mango & Banana	28
<b>Caribbean Kiss:</b> Melon, Mango, Strawberry	28
<b>Green Machine:</b> Spinach, Banana, Pineapple, Broccoli, Celery, Mango	28
<b>Beat The Heat:</b> Beetroot, Ginger, Pineapple & Blueberry	28

## Refreshers

<b>J.L.T.:</b> Lemongrass, Lemon Juice, Simple Syrup, Jasmin Tea & Topped up with Lychee Juice	31
<b>Lime &amp; Lemongrass:</b> Lime & Lemongrass Cordial, Lychee Juice, Splash of Soda	31
<b>Pineapple &amp; Passion Fruit:</b> Pineapple, Passion Fruit Puree Topped up with 7 up	31
<b>Mexican Lemonade:</b> Fresh Lemon, Cucumber, Orange, Mint Leaves, Green Apple Topped with Lemonade	31
<b>Par 5 Slice:</b> Cucumber, Simple Syrup, Lemon Juice, Mango Juice Topped up with Ginger Beer	31

## Tea, Coffee & Soft Drinks

<b>Hot Drinks</b>	
Espresso · Cappuccino · Macchiato Americano · Flat White · Hot Chocolate	24

<b>Milk</b>	
Soya · Almond · Coconut · Oat	28

<b>Carbonated Beverages</b>	
Pepsi, Diet Pepsi, Mountain Dew, Miranda, 7up, Ginger Beer	20

<b>Fresh Juice:</b> (Ask Server for Today's Selection)	25
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<b>Juice:</b> Orange · Pineapple · Cranberry Apple · Mango	20
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<b>Tchaba Tea:</b> (Choice of Sachet or Loose Leaf)	
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<b>Royal Breakfast:</b> With a Robust Amber Colour, with a Naturally Sweet Flavour and Delightful Aroma, Signature Blend of Ceylon, Darjeeling and Assam Black Tea Leaves – The Perfect Early Morning Blend	23/28
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<b>Royal Darjeeling:</b> One of the Most Prized Black Tea Leave Blends, Picked from the Infamous Darjeeling Mountains at the Foot of the Himalayas of India, Another Perfect Start to the Day	23/28
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<b>Earl Grey Flora:</b> A Quintessentia. Favourite, Earl Grey Flora is a Beautiful Citrus & Bergamot Infused Blend of the Finest Black Tea, with a Magical Aroma.	23/28
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<b>Masala Chai Tchaba:</b> A Delicate Blend of Black Tea Aromatic Flavourful Spices from the Ancient Silk Roads. This Impressive "Chai" is the Ultimate Exotic Taste of the Orient.	23/28
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<b>Sencha Zen:</b> With its Naturally Dark Green Leaves Creating a Subtle Aroma & Earthy Flavour both Mild & Sweet, the Perfect All Day Round Green Tea.	23/28
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<b>Moroccan Nights:</b> Tacking you to an Exotic Trip to Morocco this Savoury Green Tea Blended with Mint, will Delight the Senses	23/28
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<b>Fruit Passion:</b> This Delicate Green Tea with Tropical Notes of Passion Fruit, Papaya, Mango & Violets is a Fruity Delight.	23/28
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<b>Jasnibe Pearl:</b> A Beautiful Chinese Tea of Floral Silver Green Tea Pearls, that are Hand Rolled Daily give a Light Floral Aroma & Taste.	23/28
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<b>Happy Forest:</b> A Caribbean Fruit Basket of Pineapple, Hibiscus, Rosehip, Sour Cherries & Apple is the Perfect Tropical Herbal Infusion	23/28
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<b>Ginger Zest:</b> A Zesty Medley of Ginger, Fresh Mint and Lemon Grass with Notes of Hibiscus Flowers, a Memorable Cup Every Time	23/28
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## Water

<b>Still</b>	
Aquafina 330ML	10
Aquafina 1L	15
Aqua Panna 750ML	25
Evian	30
Voss 800ML	35
Antipodes 1L	40

<b>Sparkling</b>	
Perrier 330ML	14
San Pellegrino 750ML	30
Voss 800ML	35
Antipodes 1L	40

