

Big Easy

Bar & Grill

STARTERS & SALADS

SHISH TOUK - 70

Onion Salad, Roasted Garlic Mayo

SEARED SCALLOPS - 88

Mango salsa & saffron aioli

CURED TUNA - 88

Soya, Lime

BOEREWORS ROLL - 76

Caramelized Onion, Chakalaka relish

BRANDY GLAZED CHICKEN LIVERS - 72

Peri Peri Sauce, Brandy Butter Brioche, Berry Compote

SMOKED DUCK SALAD - 86

Figs, Pecorino, Pomegranate, Orange Dressing

BEETROOT SALAD (N) (V) - 75

Feta, Candid Walnuts, Avocado Mousse, Pickled Onions, Citrus Vinaigrette

CARAMELIZED ONION & STILTON CROQUETTES(V) - 60

Honey Mustard

MAIN COURSES

*VENISON LOIN (A) - 195

Grilled Venison, Celeriac Mash, Spinach & Spiced Plum Sauce

PULLED BBQ BRISKET & BOEREWORS - 125

Mash Potato, Charred Baby Gem, Jus

OXTAIL POTJIE (A) - 110

Oxtail Braised with Red Wine & Herbs served with Cous Cous

BLACK COD - 190

Quinoa, green peas & coconut kaffir lime sauce

EAST COAST SEAFOOD STEW - 105

Crusty Bread Salad

CAPE STYLE BREADED SEABASS - 175

Green Beans, House Spiced Chunky Chips, Warm Tartare Sauce

PERI PERI CHICKEN - 120

Roasted Chicken served with crushed Potatoes & Broccolini

SOASTIES

Chicken 120
Lamb 145

Smoked Paprika & Corn Pilaf, Grilled Pineapple, Sauté Spinach

NATAL CHICKEN CURRY - 98

Chicken Thighs Simmered with Onion & Tomato, Curry Leaves

LAMB KEBAB - 135

Harissa Potato, Mint Yoghurt, Pearl Cous Cous

CHICKEN AND MUSHROOM POT PIE - 110

Creamy Chicken & Mushroom, Flaky Pastry & Truffle Mash Potatoes

QUINOA & BEAN BURGER (V)- 95

Avocado, Tomato Relish, Cheddar Cheese, Tomato, Pickles, Jalapeno

ERNIE'S FAVOURITES

THE BIG EASY BURGER - 120

Beef Burger, Veal Bacon, Cheddar Cheese, Tomato, Onion & Pickles

MALAY CHICKEN CURRY - 110

Chicken Thighs Braised in a Coconut Curry served with Steam Rice, Poppadum & Raita



FROM THE GRILL

All Grills are served with a choice of sauce & side dish
*No discounts applicable on selected menu items

TENDERLOIN

8 oz

*USDA

Australian
South African

AED 285

AED 245

AED 215

RIB EYE

12 oz

*USDA

Australian
South African

AED 265

AED 215

AED 195

STRIPLOIN

12 oz

*USDA

Australian
South African

AED 225

AED 195

AED 175

*BIG EASY BRAAI MIX - 295

16 oz

Boerewors, Tenderloin, Lamb Chops, Chicken Soasties

*TOMAHAWK - USDA (1KG) - 595

*CHATEAUBRIAND AUSTRALIA - 486

*T-BONE STEAK SA - 315

NZ LAMB CHOPS - 185

SAUCES

Gorgonzola, Bordelaise Sauce (A), Wild Mushroom, Béarnaise, Peri Peri Sauce, Mint Jus, Green Pepper Corn

ANGRY DUCK CURRY - 135

Duck Breast simmered in Thai Spiced Curry with Apple & served with Steamed Rice & Raita

SPICY LAMB BUNNY CHOW - 130

Cinnamon flavored Lamb Stew in Traditional Baked Bread Loaf



FROM THE SEA

Choose your style of cooking: Pan Seared or Poached
All seafood is served with a choice of sauce & side dish

NORWEGIAN SALMON

155

SEABASS FILLET

135

ATLANTIC COD

150

WILD AFRICAN PRAWNS

195

SAUCES

Sauces, Beurre Blanc, Mustard Cream, Tomato Caper, Béarnaise, Coconut Ginger

SIDE ORDERS - 45

Truffle Mashed Potatoes

Broccolini & Asparagus with Almonds

Sautéed Mushrooms

Caesar Salad

Duck Fat Roast Potatoes

Corn on the Cob

SPICE RUB

MIAMI

Salt, pepper, red chili, oregano, cumin, orange zest, citrus zest, brown sugar

DUBAI

Black pepper, paprika, allspice, cumin, cloves, cinnamon, cardamom, salt, sumac, coriander

MALAYSIA

Coriander, cumin, fennel, brown sugar, salt, turmeric, ginger, cinnamon, mustard, cloves, cardamom, black pepper, chili flakes

DURBAN

Coriander seeds, black pepper, paprika, salt, turmeric, cinnamon, cardamom, fennel, ginger, cumin

TROON GOLF®

[A] Alcohol [N] Nuts [V] Vegetarian [GF] Gluten free

Prices are in UAE Dirham & inclusive of 7% Municipality fee, 10% Service Charge & 5% Value Added Tax (VAT) | Our dishes are prepared in an environment which may contain traces of nuts. Whilst we always follow best practises, please notify your waiter if you have a severe allergy.