



THE  
CITRONELLE  
CLUB

*Dinner Menu*

# *Eastern Influence*

## Snack & Starters

CUMIN SPICED LAMB RIBS (G)(H)(SS)	\$36
 <b>3.56</b> kg CO <sub>2</sub> e Chili, sesame and crispy shallot	
PAJEON (SF)(G)(S)	\$36
 <b>0.80</b> kg CO <sub>2</sub> e Korean seafood pancakes, green onion, mixed seafood, soy chili sauce	
PAN FRIED VEGETABLES GYOZA (G)(V)(S)	\$26
 <b>0.11</b> kg CO <sub>2</sub> e Homemade gyoza dumpling, vegetable, water chestnut, soy sauce, chili sauce	
THAI BEEF SALAD (H)(SF)(SP)	\$34
 <b>1.37</b> kg CO <sub>2</sub> e Grilled angus beef, green mango, cucumber, coriander sawtooth, tomato, onion, spicy chili coriander dressing	
SHRIMP AND HOKKAIDO SCALLOP SALAD (SF)(D)	\$34
 <b>0.81</b> kg CO <sub>2</sub> e Pan fried shrimp, scallop, mushroom, orange ponzu butter and umeboshi dressing	

## Dim Sum

with house-made condiments

 <b>0.68</b> kg CO <sub>2</sub> e CHIKEN SHUMAI (H)(G)(SS)	\$28
 <b>5.05</b> kg CO <sub>2</sub> e LOBSTER & SCALLOPS SHUMAI (SF)(G)(SS)	\$36
 <b>0.15</b> kg CO <sub>2</sub> e VEGETABLE DUMPLING (VG)(G)(SS)	\$24
 <b>1.03</b> kg CO <sub>2</sub> e PORK DUMPLING (P)(G)(SS)	\$28
 <b>0.86</b> kg CO <sub>2</sub> e PRAWN DUMPLING (SF)(G)(SS)	\$28

### Condiments:

crispy chili sauce, ginger scallion sauce, chili vinegar

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Half portions are available upon request.

All prices mentioned are subject to 17% GST and 10% service charge.

Please inform your server if you have any special dietary requirements, and our team will be happy to assist you in creating a meal that meets your needs.

The labels show the CO<sub>2</sub>e emissions of a food serving (kg CO<sub>2</sub>e/serving) and a rating (A-E) reflecting its relative climate impact.

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## Soup

HOT & SOUR SEAFOOD SOUP (SF)(SP)(S)	\$28
 <b>0.44</b> kg CO <sub>2</sub> e Mixed seafood, lemongrass, tomato, galangal, lime leaves	
SOTO AYAM (H)(SF)(SP)(E)	\$38
 <b>0.56</b> kg CO <sub>2</sub> e Indonesian chicken soup, vermicelli, eggs, bean sprout, cabbage, fried shallot	
VEGETABLE NOODLE SOUP (VG)	\$24
 <b>0.13</b> kg CO <sub>2</sub> e Rice noodle, broccoli, carrot, zucchini	
TOM KHA GAI (H)	\$24
 <b>0.64</b> kg CO <sub>2</sub> e Aromatic coconut and chicken soup, mushroom, lemongrass	

## Wok Noodles, Rice & Curry

SINGAPOREAN CHILI CRAB (SF)(SP)(S)(SS)	\$56
 <b>1.44</b> kg CO <sub>2</sub> e Wok fried spicy mud crab served with steamed jasmine rice	
PAD SEE EW (H)(G)(SF)(S)(SS)	\$45
 <b>2.58</b> kg CO <sub>2</sub> e Rice noodle, beef, kailan, oyster sauce	
INDONESIAN NASI GORENG (SF)(H)(SP)(N)(G)(E)(S)	\$45
 <b>0.81</b> kg CO <sub>2</sub> e Fried rice with chili sambal, fried chicken, eggs, prawn crackers, chicken satay with peanut sauce	
THAI VEGETABLE GREEN CURRY (VG)	\$34
 <b>0.42</b> kg CO <sub>2</sub> e Eggplant, hot basil, mushroom, coconut milk, steamed jasmine rice	
MASSAMAN CURRY OF WAGYU BEEF CHEEK (H)(SP)(N)	\$54
 <b>5.06</b> kg CO <sub>2</sub> e Slow cook beef cheek, potato, fried shallot, peanut and steamed jasmine rice	
STEAMED LOCAL FISH FILLET (SF)(SP)(S)	\$53
 <b>1.79</b> kg CO <sub>2</sub> e Seabass with ginger soy sauce, sauteed morning glory and beansprout	

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## Dessert

MANGO & SAGO (VG)	\$24
 <b>0.42</b> kg CO <sub>2</sub> e Fresh mango, sago, coconut milk	
MILKY STRAWBERRY BINGSU (D)(N)(G)	\$26
 <b>0.30</b> kg CO <sub>2</sub> e Fresh strawberry, almond, fresh milk, strawberry puree	
EXOTIC FRUITS SERVED OVER ICE (VG)	\$30
 <b>0.55</b> kg CO <sub>2</sub> e With lychee sorbe	

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# *Western Influence*

## Starter

ORGANIC MIXED GREEN SALAD (VG)	\$28
 <b>0.17</b> kg CO <sub>2</sub> e Mesclun, avocado, cherry tomato, olives, cucumber with lemon olive dressing	
GREEK FETA SALAD (VG)	\$29
 <b>0.23</b> kg CO <sub>2</sub> e Bell pepper, tomato, onion, olives, cucumber, vegan feta cheese, fresh micro herb	
CAESAR STYLE-GEM LETTUCE (D)(G)(SF)(E)	\$34
 <b>0.52</b> kg CO <sub>2</sub> e Roasted garlic dressing, reggiano, sous vide chicken, coddled egg	
TUNA NICOISE SALAD (SF)(D)(E)	\$32
 <b>0.41</b> kg CO <sub>2</sub> e Maldivian seared tuna, mesclun, potato, eggs, capsicum, tomato, black olives, green bean and olive lemon dressing	
WESTHOLME WAGYU BEEF CARPACCIO (D)(G)(E)	\$35
 <b>4.30</b> kg CO <sub>2</sub> e Slice westholme wagyu beef, parmesan cheese, capers, quail eggs, Sakura mix, balsamic caviar	
CONFIT SAKU TUNA (SF)	\$34
 <b>0.45</b> kg CO <sub>2</sub> e Compressed water melon salsa, orange glaze	

## Soup

PUY LENTIL SOUP (V)(D)(G)(S)	\$26
 <b>0.19</b> kg CO <sub>2</sub> e Butter edamame, crispy bread croutons	
SAFFRON SEAFOOD CHOWDER (SF)(D)	\$28
 <b>0.78</b> kg CO <sub>2</sub> e Blue mussels, shrimps, octopus	

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## Main Course

CHICKEN BALLOTINE (H)(D)	\$44
 Truffle mouse, mashed sweet potato, baby squash, truffle jus	
SPAGHETTI AGLIO E OLIO (V)(G)(S)	\$32
 Pasta spaghetti, garlic, chili flakes	
GRILLED RACK OF LAMB (H)(D)	\$78
 Charred asparagus, baked potato, sour cream, lamb jus	S. \$26
GRILLED WESTHOLME WAGYU BEEF TENDERLOIN (D)(G)	\$80
 Served with mashed potato, grilled asparagus and black pepper sauce	S. \$26
GRILLED WESTHOLME WAGYU BEEF TOMAHAWK (D)(A)	\$195
 FOR 2 PAX Grilled vegetables, baby potato, red wine sauce	S. \$79
GRILLED ANGUS BEEF STRIPLOIN (D)(G)	\$68
 Sauteed broccoli, mushroom, mashed potato, truffle jus	
PAN SEARED BARRAMUNDI FISH (SF)(D)	\$53
 Served with vegetables ratatouille, feta cheese, micro herb, fresh lemon wedges	
GRILLED TIGER PRAWN (SF)(D)	\$58
 Sauteed spinach, crispy garlic aioli, micro fresh herb	
GRILLED MALDIVIAN TUNA (SF)(D)(S)	\$51
 Pumpkin pure, roasted vegetables, teriyaki sauce	

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GRILLED MALDIVIAN LOBSTER (SF)(D)	\$98
 <b>5.18</b> kg CO <sub>2</sub> e Baby vegetables, potato, with bearnaise sauce	<b>S. \$33</b>
CITRONELLE SEAFOOD PLATTER (SF)(D) FOR 2 PAX	\$145
 <b>6.15</b> kg CO <sub>2</sub> e Lobster, scallops, king prawn, tuna, calamari, lemon butter, tartar sauce Bowl of garden salad with balsamic dressing	<b>S. \$47</b>

## Dessert

BITTERSWEET CHOCOLATE MOUSSE (D)(G)(E)	\$24
 <b>0.39</b> kg CO <sub>2</sub> e Roasted sesame seed ice cream	
CLASSIC TIRAMISU (G)(D)(E)	\$24
 <b>0.55</b> kg CO <sub>2</sub> e Layered lady finger, mascarpone, cream, cocoa powder	
SELECTION OF ICE CREAM (D)(N)	\$18
 <b>0.52</b> kg CO <sub>2</sub> e Strawberry, chocolate, vanilla, pistachio, salted caramel	
INTERNATIONAL CHEESE PLATTER (D)(G)(N)	\$38
 <b>1.45</b> kg CO <sub>2</sub> e Assorted 4 kind of cheese with condiment	

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