

# MONARCH BAY CLUB

## DINNER

# STARTERS

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### SOUP OF THE DAY

CHEF'S DAILY INSPIRATION

12

### BAY CLUB SEASONAL HOUSE SALAD

BUTTER LEAF LETTUCE, OVEN ROASTED TOMATO TARTARE,  
BALSAMIC GLAZE, FRISÉE

14

### BLACK PEPPER CRUSTED TUNA

WASABI-PEA PUREE, FURIKAKE, PONZU CAVIAR,  
SEA WEED, FLYING FISH ROE

19

### ORGANIC VEGETABLE SALAD

HERBED BREAD CRUMBLES, PARMESAN, CARROT, CHERRY TOMATOES,  
YUZU BRAISED ARTICHOKE, HEARTS OF ROMAINE, ANCHOVY DRESSING

18

### SEARED BEEF CARPACCIO

SHALLOT JAM, MICRO MIZUNA, LEMON, CROUTON,  
PICKLED MUSTARD SEEDS, SOY-MUSTARD, WHITE MISO BUTTER

18

### CALAMARI

SPICY CURRY SALT, SWEET CHILI DIPPING SAUCE

16

# ENTREES

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## SCOTTISH SALMON

BOK CHOY, ALMONDS, FRIED POTATOES, ORANGE, BASIL-AÏOLI

32

## BARRAMUNDI

ARTICHOKE, PEARL ONIONS, CAPERS, THAI BASIL,  
NIÇOISE OLIVE, TOMATO, FRANTOIA EXTRA VIRGIN OLIVE OIL

36

## ROASTED JIDORI CHICKEN

“CHICKEN OF THE EARTH”

MORELS, PEAS, GARLIC CONFIT, POTATO GNOCCHI

32

## FLAT IRON STEAK

THYME JUS, ROASTED POTATOES, CREAMED BABY SPINACH

38

## NATURAL BEEF TENDERLOIN

POTATO PUREE, PORCINI MUSHROOM POWDER,  
ASPARAGUS, BABY CARROT, PORT REDUCTION

45

## KUROBUTA PORK OSSO BUCO

“BLACK BERKSHIRE PIG”

SWEET POTATO PAVE, GLAZED ROOT VEGETABLES, TRUFFLE JUS

36

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PRICES ARE EXCLUSIVE OF 18% SERVICE CHARGE AND 8.75% SALES TAX