At KLGCC, we strive to cater to the diverse palates of our guests, ensuring that everyone feels a sense of belonging. Our menu is thoughtfully designed to showcase the best of Malaysian cuisine, reflecting the culinary heritage and traditions that make our country unique. Drawing inspiration from our chef family's treasured recipes, passed down through generations, we infuse traditional Malaysian delicacies into our repertoire. Guests can indulge in an enticing fusion of Asian, Western, and Italian gastronomy meticulously curated to cater to the diverse palates and discerning preferences of our esteemed patrons.

We pride ourselves on sourcing the finest, freshest ingredients, both locally and internationally. By utilizing a harmonious blend of imported elements and locally-sourced produce, we evoke the essence of each cuisine, elevating authenticity to new heights. This dedication to freshness ensures that every dish possesses a tantalizing uniqueness, satisfying the discerning palates of our esteemed guests from across the globe.

We truly believe that crafting a menu that caters to the discerning tastes of our guests requires experience and passion. Our team of chefs, fueled by a relentless pursuit of culinary excellence, with an ultimate goal to create a symphony of flavors that resonates within the hearts of our guests, compelling them to return time and again, and inspire them to recommend Golfers Terrace to their esteemed circles.

# **BEVERAGES**

# **HEALTHY DRINKS**

| HEART BEET (HEART HEALTH) Beet root, apple, orange, carrot | 21.60 |
|--|-------|
| MANGO CITRUS (ENERGY BOOSTER) Mango, orange, apple, lemon  | 21.60 |
| VOLTBAR LUSH (ENERGY BOOSTER) Honeydew, watermelon, lychee | 21.60 |

**FUELED TUCKER (IMMUNE BOOSTER)** Celery, apple, cucumber

# FRUITS JUICE

|                          | 1.50  |
|--------------------------|-------|
| MIXED FRUIT JUICE DOUBLE | 43.00 |
| FRESH FRUIT JUICE DOUBLE | 32.40 |
| MIXED FRUIT JUICE        | 22.80 |
| ORANGE                   | 18.00 |
| GREEN APPLE              | 18.00 |
| CARROT                   | 18.00 |
| HONEYDEW                 | 18.00 |
| WATERMELON               | 18.00 |
|                          |       |
| ADD ON LYCHEE / LONGAN   | 2.40  |

# **CHILLED JUICE**

| CRANBERRY  | 15.60 |
|------------|-------|
| PINK GUAVA | 14.40 |
| MANGO      | 14.40 |
| PINEAPPLE  | 14.40 |

# **COCONUT**

| COCONUT DOUBLE | 31.20 |
|----------------|-------|
| COCONUT        | 16.80 |

# **SOFT DRINKS**

| SPARKLING WATER (AERATED)<br>MINERAL WATER (IMPORTED)                        | 18.00<br>16.80 |
|--|----------------|
| LIVITA   GINGER ADE  | 12.00          |
| VIDA ZERO : SALTY LYCHEE  <br>SAKURA   ORIGINAL CITRUS  <br>VITAMIN C - KIWI | 9.60           |
| COKE   COKE ZERO   7 UP<br>SODA   TONIC   100 PLUS                           | 8.40           |



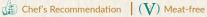
Heart Beet



Green Apple



Sea Coconut Lemon with Longan







# SPECIALITY COLD DRINKS

| VIRGIN MOJITO     | 22.80 |
|-------------------|-------|
| SEA COCONUT LEMON | 21.60 |
| WITH LONGAN       |       |
| FRUIT PUNCH       | 20.40 |
| COCONUT LEMONADE  | 20.40 |
| CALAMANSI TWIST   | 13.20 |

# **SPECIALITY TEA (BY POT)**

| ENGLISH BREAKFAST TEA | 14.40 |
|-----------------------|-------|
| EARL GREY TEA         | 14.40 |
| EGYPTIAN CHAMOMILE    | 14.40 |
| ORGANIC PEPPERMINT    | 14.40 |
| FRUITY BLACK TEA      | 14.40 |
| ORANGE PEKOE MELLOW   | 14.40 |
| BLACK TEA             |       |
| GREEN TEA             | 14.40 |
| CHINESE TEA           | 14.40 |

# **BREWED SELECTION**

| DOUBLE ESPRESSO | 18.00 |
|-----------------|-------|
| MOCHA           | 16.80 |
| LATTE           | 16.80 |
| CAPPUCINO       | 16.80 |
| LONG BLACK      | 14.40 |
| ESPRESSO        | 12.00 |

# LOCAL DRINKS

|               | Hot       | Cold  |
|---------------|-----------|-------|
| CHOCOLATE     | <br>13.20 | 14.40 |
| LEMON TEA     | 10.80     | 13.20 |
| HONEY LEMON   | 10.80     | 13.20 |
| MILK          | 10.80     | 13.20 |
| MILO          | 10.80     | 13.20 |
| NESCAFE TARIK | 10.80     | 13.20 |
| KOPI KAMPUNG  | 9.60      | 12.00 |
| TEH KAMPUNG   | 9.60      | 12.00 |
| KOPI TARIK    | 9.60      | 12.00 |
| TEH TARIK     | 9.60      | 12.00 |

# **COLD DRINKS**

| LYCHEE ICE TEA | 13.20 |
|----------------|-------|
| LYCHEE ICE     | 13.20 |
| BANDUNG CINCAU | 12.00 |
| LONGAN ICE     | 12.00 |
| LONGAN ICE TEA | 12.00 |
| SOYA CINCAU    | 12.00 |
| LIME JUICE     | 10.80 |
| CINCAU LONGAN  | 10.80 |
| LEMON JUICE    | 10.80 |
| SOYA BEAN      | 10.80 |
| BANDUNG        | 8.40  |
| CINCAU         | 8.40  |
|                |       |

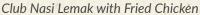














Roti Canai with Chicken Curry

# **BREAKFAST MENU ONLY**

6:30 am to 11:00 am

| CLUB NASI LEMAK Coconut steamed rice, fried anchovies, fried ground peanuts, hard boiled egg, cucumber and sambal   | 10.80                   | GRANOLA PARFAIT (V)  Amazing healthy granola layered as Parfait with yogurt and honey on side                | 15.60 |
|---|-------------------------|--|-------|
| WOK-FRIED BEE HOON KAMPUNG Wok-fried vermicelli with fish cakes, egg, beansprout, local chives, carrot and mushroom | 10.80                   | <b>THOSAI</b> ( <b>V</b> ) Griddle-cooked rice pancake, served with tomato chutney, coconut chutney and dhal | 15.60 |
| Side Order<br>FRIED CHICKEN WITH SPICES<br>SAMBAL SOTONG<br>SAMBAL TELUR  | 8.40<br>7.20<br>4.80    | TOAST BREAD WITH TELUR<br>GOYANG<br>Toasted bread topped with two quarter boiled egg                         | 13.20 |
| ROTI CANAI  Griddle-cooked Malaysian crisp flatbread with dhal, curry sauce and sambal                              | 4.00                    | OVERNIGHT OATS (V) Served with caramalized banana and roasted nuts   | 13.20 |
| SARANG BURUNG Cheese   Minced Beef   Minced Chicken EGGS  | 24.00<br>16.80          | ROTI BAKAR WITH DHAL<br>& CHICKEN CURRY<br>Old time favorite   | 13.20 |
| BANANA<br>PLAIN<br>BOOM   | 16.80<br>10.80<br>10.80 | CLASSIC TOAST BREAD Old-style toasted thick Bengali bread, kaya and butter                                   | 8.40  |
| Add on<br>LAMB CURRY<br>CHICKEN CURRY   | 14.40<br>7.20           |  |       |





Mee Goreng Mamak

# ALL DAY BREAKFAST MENU

8:00 am onwards

| BIG BREAKFAST IN SKILLET  Spanish chicken chorizo served with sliced turkey ham, scrambled egg or sunny side-up, grilled tomato, sautéed mushrooms, baked beans and toasted bread | 49.20 |
|---|-------|
| SALMON EGGS BENEDICT Poached eggs, spinach with smoked salmon and homemade hollandaise sauce on French village bread  | 38.40 |
| SHAKSHUKA WITH SOURDOUGH Baked egg in rich tomato sauce, sliced sausages, vegetable, topped with shredded cheese and served with sourdough  | 31.20 |
| YONG TAU FOO AND CHEE<br>CHEONG FUN Stuffed vegetables with fish paste, fish balls, chee<br>cheong fun in clear vegetable broth or curry gravy                                    | 31.20 |
| MEE GORENG MAMAK Spicy stir-fried yellow noodles with prawns, fish cakes, tofu, egg, beansprouts and sambal   | 28.80 |
| SINGAPORE FRIED BEE HOON Stir-fried rice vermicelli with chilli paste, shredded chicken, fish cake, egg, choy sam and beansprout  | 28.80 |
| EGGS FLORENTINE (V) Poached eggs with sautéed spinach, cherry tomatoes, toasted English muffin and a petite salad   | 27.60 |
| BANANA PANCAKE (V) Griddle-cooked pancake served with caramelized banana, whipped cream and maple syrup   | 24.00 |
| ASIAN OMELETTE (V) A smooth and fluffy eggs, with choice of mushroom, vegetable or cheese and a petite salad  | 22.80 |

(Made to order, kindly allow 20 minutes to prepare)



Asian Omelette



Eggs Florentine







# GOLFERS TERRACE WARUNG NASI LEMAK

11:00 am onwards

# CHEF SIGNATURE

Immerse yourself with a selection of exquisite offerings, including succulent slipper lobster, tender short rib, flavourful Argentinian monster squid, and tantalizing ikan bakar, all served alongside our signature nasi lemak. Join us every weekend and elevate your culinary adventures with our exceptional offerings

| DAC  | OI ALC | RENID | SIAAA | ACIL |
|------|--------|-------|-------|------|
| 1146 | -11/11 | RENI  | DANC- |      |

57.60

Timeless! 8 hours Australian grain fed beef slow cooked in fresh squeeze coconut cream with clubhouse ground spices

## LIDAH BAKAR

- Tak Cuba Tak Tahu

48.00

Marinated with clubhouse ground spices bursting with flavours of herbs and aromatic in it

## **AYAM GORENG BEREMPAH**

43.20

Aromatic! Mouth-watering free range village chicken marinated with in a time-honoured clubhouse ground spices, fried in a custom-made tri-ply Korean pot to draw out the flavour and tenderness

## **SOTONG KEMBANG**

39.60

Infused in a clubhouse spicy Bombay onion sambal

# **PARU GORENG BERLADO**

38.40

Marinated with house spices bumbu, served with a chilli sambal

## RENDANG KERANG

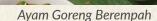
38.40

A classic village dishes and simmer in richly coconut sauce and infuse with turmeric, galangal & dry chili

## SAYUR LODEH ISTIMEWA (V)

33.60

A regional specialty of seasonal highland vegetables and soybean curd simmered in aromatic coconut milk



Rendang Kerang



Sayur Lodeh Istimewa



Paru Goreng Berlado



Chef's Recommendation (V) Meat-free





Home Cured Salmon with Quinoa



Beef Offal Soup

# **ALL DAY MENU**

11:00 am onwards

# **SALAD**

### HOME CURED SALMON WITH 39.60 **QUINOA** Red and green coral, radicchio, baby Romaine, cherry tomatoes,quinoa and cured salmon tossed with honey mustard dressing **CAESAR SALAD** 36.00 Choices of Salmon, Streaky Bacon or Roasted Chicken. Romaine lettuce, eggs, parmesan cheese, bread croutons tossed with anchovy mayo dressing 34.80 FRUITY HIGHLAND SALAD Freshly picked highland lettuce, tossed with sliced apple, dried cranberry, red radish, cherry tomato and cranberry vinaigrette Add On

# **SOUP**

12.00

7.20

**CAJUN PRAWNS** 

FRAGRANT BONELESS CHICKEN

| BEEF OFFAL SOUP Tender beef offal broth, seasoned with blend of house spices, topped with cilantro, spring onion and served with Bengali bread | 36.00 |
|--|-------|
| SOUP OF THE DAY (V) Please refer to wait staff on daily specials   | 16.80 |





# **SANDWICH**

#### 66.00 FLAME-GRILLED WAGYU BURGER Nestled between 5-inch buttery charcoal brioche

bun with gherkin spread, Holland onion gravy, creamy cheddar and basil seed mayo

#### 50.40 **AUSTRALIAN BEEF RAGOUT SANDWICH**

Caramelized onion gravy, gherkin relish, arugula and honey mustard sauce, accompanied with fluffy butter milk croissant

#### 50.40 **GOLDEN SAND BURGER**

Crispy fried soft shell crab tossed in salted egg gravy, layered of highland lettuce, sliced Cameron tomatoes, aged mature cheddar, roe mayo

#### 43.20 **OPEN FACE SOURDOUGH** SANDWICH

Home cured salmon fillets on bedded of creamy peas, carpaccio heirloom tomatoes, arugula, enhance with hand pick fresh herbs

#### 28.80 **CLUB SANDWICH**

Double-layered toasted bread with chicken, tuna. egg, and sliced cheese served with French fries

# **PASTA**

#### SEAFOOD SPAGHETTINI 49.20

Prepared with assortments fresh seafood, spring onion, prawn oil, sprinkle chilli flakes, tossed in creamy roe sauce infused with curry leaves

#### ANGEL HAIR PASTA 42.00

Simmered in "lala" broth, Smoked-Elephant garlic, dry shrimp, scallion, on top with slow poached

#### SQUID INK PASTA 39.60

Tossed with julienne tomatoes, dice crystal prawn, baby squid, Chinese coriander and dehydrated garlic

#### TOMATO AND CAPERS PESTO (V) 32.40

Spaghettini tossed with basil pesto, cherry tomatoes, capers, topped with crumbled feta and wild arugula



Golden Sand Burger



Club Sandwich



Angel Hair Pasta



Squid Ink Pasta



Chef's Recommendation (V) Meat-free



# WESTERN

#### ANGUS STRIPLOIN 120.00

120-days grain fed beef striploin with sautéed button mushroom, roasted potatoes and snow peas (Made to order, kindly allow 20 minutes to prepare)

#### EAST MEET WEST BRAISED 96.00 **DAGING RUSUK**

Tender! Melted! Richly seasoned with a bouquet of house spices, creamy Jersey potatoes, glazed sweet beans, heirloom tomatoes

#### **BASIL CRUSTED SALMON FILLET** 63.60

Parmesan and basil crusted salmon served with sautéed vegetables and lemon butter sauce

#### **RED SNAPPER FISH AND CHIPS** 62.40

Asiatique deep-fried battered snapper fillets served with mushy peas, French fries, lemon wedges and tartar sauce

# HAINANESE CHICKEN CHOP

Traditional style deep-fried breadcrumbed boneless chicken with roasted potatoes, peas, and authentic Hainanese onion gravy



Angus Striploin



Hainanese Chicken Chop



**Basil Crusted Salmon Fillet** 



East Meet West Braised Daging Rusuk





40.00





Cantonese Seafood Yuan Yang



Daging Masak Lemak



Beef Offal Soup Noodles



Nyonya Curry Laksa

# TIMELESS HAWKER FLAVOUR

| BEEF OFFAL SOUP NOODLES Tender beef offal broth, richly seasoned with a bouquet of house spices, topped with cilantro, spring onion, fried shallot and served with egg noodles   | 42.00 |
|--|-------|
| DAGING MASAK LEMAK Sliced beef cooked in turmeric chilli coconut gravy, served with steamed rice, acar jelatah, crackers and sambal belacan  | 42.00 |
| KUNG PAO CUMI-CUMI Stir-fried sotong with aromatic spicy sauce infused with Szechuan peppercorns, old ginger, dried chilli, a dash of roasted cashew nut and lifting of sesame oil   | 40.80 |
| GRANDMA FLAVOUR NASI GORENG KAMPUNG Kerabu fried rice with anchovies, shrimp paste and long beans served with chicken satay, julienned eggs, fish crackers and sambal belacan  | 36.00 |
| HAINANESE CHICKEN RICE  Roasted or steamed chicken with fragrant rice, dipping sauce, condiments and chicken broth   | 36.00 |
| CANTONESE SEAFOOD YUAN YANG Combination of crispy rice vermicelli and flat rice noodle served with prawn, squid, fish cake in egg gravy  | 36.00 |
| GINGER BEEF NOODLES  Wok tossed flat rice noodle with sliced beef tenderloin, young ginger, spring onion and egg gravy   | 36.00 |
| SEA SCALLOP CHAR KWAY TEOW Wok-fried flat rice noodles, prawns, fish cake, egg, bean sprouts, chives and scallops  | 34.80 |
| ASSAM LAKSA A flavourful, tangy, and spicy Malaysian fish based rice noodle soup hits all the right that has a unique taste from the combination of all the ingredients  | 32.40 |
| NYONYA CURRY LAKSA Spicy curry coconut gravy, prawn, fish ball, fish cake, cockles, chicken, vegetables, bean curd skin and taufu pok served with sambal paste and calamansi. Vermicelli, yellow noodle or kway teow options available | 32.40 |
| YEE MEE Stewed egg noodles with oyster sauce, prawn, sliced chicken, fishcake and baby pak choy  | 32.40 |



# SNACKS & TAPAS 3:00 pm to 6:00 pm

| GOLFERS TERRACE FRIED CHICKEN WINGS Spice marinated crispy chicken wings served with crackers and homemade sambal and calamansi                 | 42.00 |
|---|-------|
| MALAYSIAN AUTHENTIC SATAY Half dozen grilled chicken or beef satay served with rice cakes, cucumbers, onions and chunky peanut sauce            | 38.40 |
| CHICKEN LOR BAK  Crispy minced chicken roll infused with five spices served with kampung chilli dipping   | 33.60 |
| CHILLI CON CARNE Baked with minced beef, carrot, kidney beans and jalapeño in basil tomato gravy topped with melted cheese                      | 31.20 |
| CLASSIC NACHOS (V) Crispy corn tortilla, topped with melted cheese, tomato salsa, sour cream, shredded lettuce, jalapeño, and tomato coulis     | 30.00 |
| SAUSAGE AND SPICE Stir-fried with capsicum, onion, anchovies, chilli paste and curry leaves   | 28.80 |
| MINI BEEF SLIDER Juicy beef patties in Brioche bread, accompanied with pickle chou rouge and arugula  | 28.80 |
| KATAIFI PRAWNS Golden crispy vermicelli, on bedded of Mediterranean salsa served with lemon aiol  | 27.60 |
| ROJAK BUAH SPECIAL Cucumber, turnip, guava, pineapple, young mango, young papaya served with clubhouse special shrimp paste and toasted peanuts | 26.40 |
| CRISPY FISH SKIN  Dehydrated double-fried fish skin served with pickle red radish and Ikura   | 21.60 |
| CHICKEN SOUVLAKI Skewers of boneless chicken leg with flavour of Greece style spices, lemon, oregano and Tzatziki                               | 20.40 |
| PEPPER CHICKEN  | 19.20 |

Hint of ginger and sesame oil, crispy fried served

with chipotle and paprika aioli



Chilli Con Carne



Rojak Buah Special



Mini Beef Slider











Classic ABC

# **DESSERTS**

|  | 1     |
|--|-------|
| MUSANG KING CRÊPE (V)                            | 33.60 |
| A distinctive yet delicate cake with pure "Raub" |       |
| musang king flesh and delicious pastry cream     |       |
| wrapped with clubhouse buttery crêpes            | 1     |
| CHURROS (V)                                      | 28.80 |
| Homemade crispy fried dough and encrusted        |       |
| with brown sugar hinted of cinnamon served with  |       |

TRIPLE SCOOP ICE CREAM 21.60 Vanilla, chocolate and strawberry ice cream served

chocolate and salted caramel sauce

with condiments

dragon fruit and longan

sago, rose syrup, nuts, palm sugar and milk

CREAM CARAMEL (V) 21.60 Caramel pudding served with fruit cocktails

**TROPICAL FRESH FRUITS** 15.60 Sliced watermelon, strawberry, papaya, pineapple,

**CLASSIC ABC** 10.80 Vanilla ice cream, agar jelly, red beans, sweet corn,

Discover assortment of cakes at our counter. Our staff is available to offer any assistance



Churros



Cream Caramel



Chef's Recommendation (V) Meat-free





# **ALCOHOLIC DRINKS**

# SINGLE MALT WHISKEY (by bottle)

| THE GLENLIVET 18 YEARS               | 1620.00 |
|--------------------------------------|---------|
| GLENMORANGIE 18 YEARS                | 1380.00 |
| MACALLAN 15 YEARS DOUBLE CASK        | 1380.00 |
| MACALLAN CLASSIC CUT                 | 1380.00 |
| AUCHENTOSHAN 18 YEARS                | 1260.00 |
| SINGLETON 18 YEARS                   | 1140.00 |
| GLEN MORAY 15 YEARS                  | 900.00  |
| KAVALAN                              | 840.00  |
|                                      |         |
| BOWMORE 15 YEARS                     | 840.00  |
| GLENFIDDICH SOLERA RESERVE 15 YEARS  |         |
| MACALLAN 12 YEARS DOUBLE CASK        | 840.00  |
| AUCHENTOSHAN 12 YEARS                | 840.00  |
| THE BALVENIE 12 YEARS DOUBLEWOOD     | 840.00  |
| SINGLETON 15 YEARS                   | 840.00  |
| GLENDRONACH 12 YEARS                 | 840.00  |
| HIGHLAND PARK 12 YEARS               | 780.00  |
| THE GLENLIVET 12 YEARS               | 720.00  |
| GLENFIDDICH SPECIAL RESERVE 12 YEARS | 660.00  |
| GLEN MORAY 12 YEARS                  | 660.00  |
| GLENMORANGIE ORIGINAL                | 660.00  |
| SINGLETON 12 YEARS                   | 660.00  |
| BOWMORE 12 YEAR                      | 660.00  |
| GLÉN GRANT 10 YEARS                  | 660.00  |
|                                      | 550.00  |

# **BOTTLE & CAN**

| SAPPORO   | 34.80 |
|-----------|-------|
| CONNORS   | 32.40 |
| TIGER     | 27.60 |
| CARLSBERG | 27.60 |

# **DRAUGHT BEER**

| CARLSBERG JUG | 102.00 |
|---------------|--------|
| CARLSBERG MUG | 26.40  |
|               |        |

**GIN** (by bottle)

| HENDRICKS       | 720.00 |
|-----------------|--------|
| TANQUERAY       | 660.00 |
| MONKEY 47       | 660.00 |
| BOMBAY SAPPHIRE | 540.00 |

# **SCOTCH WHISKEY** (by bottle)

| JW BLUE LABEL  | 2040.00  |
|----------------|----------|
| JAA DEOL LADEL | 20-10.00 |
| IW BLACK LABEL | 570.00   |
|                |          |

# **VODKA** (by bottle)

ABSOLUT BLUE

**BOURBON** (by bottle)

504.00

570.00

JACK DANIEL

JAPANESE WHISKY DISTILLER'S

(by bottle)

**HAKUSHU** 1920.00 SUNTORY HIBIKI YAMAZAKI 1920.00 1920.00



