

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)	21.60
<i>Beet root, apple, orange, carrot</i>	
MANGO CITRUS (ENERGY BOOSTER)	21.60
<i>Mango, orange, apple, lemon</i>	
VOLTBAR LUSH (ENERGY BOOSTER)	21.60
<i>Honeydew, watermelon, lychee</i>	
FUELED TUCKER (IMMUNE BOOSTER)	21.60
<i>Celery, apple, cucumber</i>	

FRUITS JUICE

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



Heart Beet



Green Apple



Sea Coconut Lemon with Longan



Chef's Recommendation



Meat-free

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SPECIALITY COLD DRINKS

VIRGIN MOJITO	22.80
SEA COCONUT LEMON WITH LONGAN	21.60
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	14.40
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	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



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Club Nasi Lemak with Fried Chicken



Roti Canai with Chicken Curry

BREAKFAST MENU ONLY

6:30 am to 11:00 am

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

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Big Breakfast in Skillet



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 CHEONG FUN

Stuffed vegetables with fish paste, fish balls, chee 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 shredded chicken, fish cakes, egg, choy sam and beansprouts

28.80

EGGS FLORENTINE

Poached eggs with sautéed spinach, cherry tomatoes, toasted English muffin and a petite salad

27.60

BANANA PANCAKE

Griddle-cooked pancake served with caramelized banana, whipped cream and maple syrup

24.00

ASIAN OMELETTE

A smooth and fluffy eggs, with choice of mushroom, vegetable or cheese and a petite salad
(Made to order, kindly allow 20 minutes to prepare)



22.80



Asian Omelette



Eggs Florentine

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Shakshuka with Sourdough

Indulge in a flavourful gastronomic journey at Golfers Terrace with our delectable Nasi Lemak variations. This unique Malaysian culinary heritage and an all-time favourite features the fluffiest, most fragrant steamed coconut rice, served with a variety of mouth-watering pairing dishes. From tender rendang and rich curry to fresh vegetables, succulent fish and savoury meats, your taste buds will be in for a delightful treat. An array of accompaniments such as peanuts, eggs, crackers, and a selection of tantalising dipping sauces await on your culinary adventure

All come with combo set accompanied with sambal, vegetable salad, chef's superior spicy dipping, crackers, fried anchovy, roasted peanut, hard-boiled egg and asian slaw



Nasi Lemak Daging Rendang Asli

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

DAGING RENDANG ASLI 57.60

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

LIDAH BAKAR 48.00

- *Tak Cuba Tak Tahu*

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 33.60

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



Rendang Kerang





Ayam Goreng Berempah



Sayur Lodeh Istimewa



Paru Goreng Berlado

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Home Cured Salmon with Quinoa

ALL DAY MENU

11:00 am onwards

SALAD

HOME CURED SALMON WITH QUINOA 39.60

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

FRUITY HIGHLAND SALAD 34.80

Freshly picked highland lettuce, tossed with sliced apple, dried cranberry, red radish, cherry tomato and cranberry vinaigrette

Add On CAJUN PRAWNS 12.00 FRAGRANT BONELESS CHICKEN 7.20

SOUP

BEEF OFFAL SOUP 36.00


Tender beef offal broth, seasoned with blend of house spices, topped with cilantro, spring onion and served with Bengali bread

SOUP OF THE DAY (V) 16.80

Please refer to wait staff on daily specials



Beef Offal Soup

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Fruity Highland Salad

SANDWICH

FLAME-GRILLED WAGYU BURGER 66.00

Nestled between 5-inch buttery charcoal brioche bun with gherkin spread, Holland onion gravy, creamy cheddar and basil seed mayo

AUSTRALIAN BEEF RAGOUT SANDWICH 50.40

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

GOLDEN SAND BURGER 50.40

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

OPEN FACE SOURDOUGH SANDWICH 43.20

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

CLUB SANDWICH 28.80

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



Golden Sand Burger



Club Sandwich

PASTA

SEAFOOD SPAGHETTINI 49.20

Spaghettoni aglio olio, prawn, squid, black mussels, tossed with garlic, olive oil and chilli flakes

ANGEL HAIR PASTA 42.00

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

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



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



Angel Hair Pasta



Squid Ink Pasta

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WESTERN

ANGUS STRIPLAIN 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 DAGING RUSUK 96.00

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 40.00

Traditional style deep-fried breadcrumb 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

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Cantonese Seafood Yuan Yang



Daging Masak Lemak



Beef Offal Soup Noodles



Nyonya Curry Laksa

TIMELESS HAWKER FLAVOUR

BEEF OFFAL SOUP NOODLES 42.00

Tender beef offal broth, richly seasoned with a bouquet of house spices, topped with cilantro, spring onion, fried shallot and served with egg noodles

DAGING MASAK LEMAK 42.00

Sliced beef cooked in turmeric chilli coconut gravy, served with steamed rice, acar jelatah, crackers and sambal belacan

KUNG PAO CUMI-CUMI 40.80

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

GRANDMA FLAVOUR NASI GORENG KERABU 36.00

Kerabu fried rice with anchovies, shrimp paste and long beans served with chicken satay, julienned eggs, fish crackers and sambal belacan

HAINANESE CHICKEN RICE 36.00

Roasted or steamed chicken with fragrant rice, dipping sauce, condiments and chicken broth

CANTONESE SEAFOOD YUAN YANG 36.00

Combination of crispy rice vermicelli and flat rice noodle served with prawn, squid, fish cake in egg gravy

GINGER BEEF NOODLES 36.00

Wok tossed flat rice noodle with sliced beef tenderloin, young ginger, spring onion and egg gravy

SEA SCALLOP CHAR KWAY TEOW 34.80

Wok-fried flat rice noodles, prawns, fish cake, egg, bean sprouts, chives and scallops

ASSAM LAKSA 32.40



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

NYONYA CURRY LAKSA 32.40

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

YEE MEE 32.40

Stewed egg noodles with oyster sauce, prawn, sliced chicken, fishcake and baby pak choy

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Assam Laksa



SNACKS & TAPAS

1:00 pm onwards

GOLFERS TERRACE FRIED CHICKEN WINGS 42.00

Spice marinated crispy chicken wings served with crackers and homemade sambal and calamansi

MALAYSIAN AUTHENTIC SATAY 38.40

Half dozen grilled chicken or beef satay served with rice cakes, cucumbers, onions and chunky peanut sauce

CHICKEN LOR BAK 33.60

Crispy minced chicken roll infused with five spices served with kampung chilli dipping

CHILLI CON CARNE 31.20

Baked with minced beef, carrot, kidney beans and jalapeño in basil tomato gravy topped with melted cheese

CLASSIC NACHOS (V) 30.00

Crispy corn tortilla, topped with melted cheese, tomato salsa, sour cream, shredded lettuce, jalapeño, and tomato coulis

SAUSAGE AND SPICE 28.80

Stir-fried with capsicum, onion, anchovies, chilli paste and curry leaves

MINI BEEF SLIDER 28.80

Juicy beef patties in Brioche bread, accompanied with pickle chou rouge and arugula

KATAIFI PRAWNS 27.60

Golden crispy vermicelli, on bedded of Mediterranean salsa served with lemon aioli

ROJAK BUAH SPECIAL 26.40

Cucumber, turnip, guava, pineapple, young mango, young papaya served with clubhouse special shrimp paste and toasted peanuts

CRISPY FISH SKIN 21.60

Dehydrated double-fried fish skin served with pickle red radish and Ikura

CHICKEN SOUVLAKI 20.40

Skewers of boneless chicken leg with flavour of Greece style spices, lemon, oregano and Tzatziki

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

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Pepper Chicken

LOCAL HI-TEA DELIGHTS

3:00 pm to 6:00 pm

PISANG GORENG (FRIED BANANA FRITTERS)

Deep-fried banana fritters and honey

15.60

CUCUR UDANG (SHRIMP FRITTERS)

Shrimp, vegetable fritters and homemade chilli sauce

15.60

KEROPOK LEKOR (FISH SAUSAGE)

15.60



Keropok Lekor



Pisang Goreng



Cucur Udang





Musang King Crêpe



Classic ABC

DESSERTS

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

CHURROS (V) 👍 28.80

Homemade crispy fried dough and encrusted with brown sugar hinted of cinnamon served with chocolate and salted caramel sauce

TRIPLE SCOOP ICE CREAM 21.60

Vanilla, chocolate and strawberry ice cream served with condiments

CREAM CARAMEL (V) 👍 21.60

Caramel pudding served with fruit cocktails

TROPICAL FRESH FRUITS 15.60

Sliced watermelon, strawberry, papaya, pineapple, dragon fruit and longan

CLASSIC ABC 10.80

Vanilla ice cream, agar jelly, red beans, sweet corn, sago, rose syrup, nuts, palm sugar and milk



Churros



Cream Caramel

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

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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	840.00
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
GLEN GRANT 10 YEARS	660.00

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
JW BLACK LABEL	570.00

VODKA *(by bottle)*

ABSOLUT BLUE	504.00
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BOURBON *(by bottle)*

JACK DANIEL	570.00
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JAPANESE WHISKY DISTILLER'S *(by bottle)*

HAKUSHU	1920.00
SUNTORY HIBIKI	1920.00
YAMAZAKI	1920.00



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