

SCREEN GOLF LOUNGE
BEVERAGE MENU

Distilled

Liquor

Aperitifs	Bottle
Martini (Rosso, Bianco, Dry)	55
Campari	70

Brandy	
Remy q Martin, V.S.O.P	160
Hennessy XO (70 cl)	700

Japanese Whiskey	
Chita Suntory Single Grain	190
Hibiki- Master Select	395

Single Malt Whiskey	Bottle
Macallan	220
Glenfiddich	120
Glenlivet	150
Highland-Park	120
Laphroaig	160

Scotch Whisky	
JW Black Label	90
Chivas 12 years	100
Ballantines 21 years	250
Royal Salute 21 years	400
J.W Blue Label	450

Bourbon Whiskey	
Jim Beam	55
Jack Daniel's	75
Maker's Mark	80

Canadian Whiskey	
Jameson	70
Canadian Club Premium	100

Distilled

Liquor

Vodka	Bottle
Absolut Blue	60
Ciroc	80
Ketel One	80
Grey Goose	100

Rum	
Bacardi Light	60
Bacardi Gold	60
Captain Morgan Spiced	60

Gin	
Bombay Sapphire	70
Tanqueray No.10	70
Hendrick's	90
Roku Japanese Craft Gin	125

Tequila	
Jose Cuervo White	60
Jose Cuervo Gold	60

Draught Beer	Pint
Heineken	4

Beer – Bottle	Bottle
Heineken (S)	5
Heineken (L)	8
Tiger Crystal	5
Carlsberg	5
Corona	6
Budweiser	5

Refreshing Drinks

Soft Drinks 3
Pepsi, Coke, Coke Zero, 7up, Mirinda,
Sprite, Tonic, Ginger Ale, Soda

Water
Acqua Panna (550 ml) 4
Perrier (330 ml) 5

Coffee 4
Espresso, Cappuccino, Latte, Americano,
Ice Coffee

Tea 4
Selection of Fine Tea
Breakfast Tea, Earl Grey Tea, Green Tea
Peppermint Tea, Chamomile Tea, Darjeeling Tea

WINE LIST

House Wine	Glass	Bottle
White Wine	7	35
Red Wine	7	35

Champagne & Sparkling

'Francois Montand'		55
Blanc de Blancs		
Jacques Picard N V		130
Champagne "Veuve Bonneval" N. V		119
Moet & Chandon Imperial		140
Champagne "Taittinger Prestige"		190
Dom Perignon Brut		560

ROSE WINES

Parallèle 45 Rosè, Côtes-du-Rhône		60
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WHITE WINES

France	Bottle
Aussieres Blanc Chardonnay, Languedoc	45
Château Loumelat, Bordeaux Blended	47
Belleruche Côtes du Rhône, Blended, Rhone Valley	51
Château Mezain Sauvignon Blanc	50
Domaine Sainte Marguerite, Riesling, Alsace	65
La Vignée Bourgogne, Chardonnay	77
Gustave Lorentz, Gewurztraminer, Alsace	77
Chablis William Fèvre, Chardonnay, Bourgogne	97

Australia / New Zealand

McGuigan 'Private Bin', Chardonnay	43
Penfolds Koonunga Hill, Chardonnay	44
Cloudy Bay, Sauvignon Blanc, Marlborough	110

USA

Gallo Family, Chardonnay	35
Chile Los Vascos, Chardonnay, Colchagua Valley	50

WINE LIST

RED WINES

	Bottle
France	
Château Mezain, Merlot Cabernet	50
Château Bouteilley, Premieres Côtes de	50
Joseph Drouhin Bourgogne Laforet Pinot Noir	110
Paul Jaboulet Aine Crozes-Hermitage Les Jalets	140
Château D'Armailhac, Blended, Pauillac	297
Château Giscours, Blended, Margaux	385
Château Beau Sejour Becot, Blended, Saint Emillon	450
Chateau Trotte Vieille, Saint Emillion Grand Cru	650
Château Lynch-Bages, Blended, Pauillac	750
Chateau Bahans Haut-Brion, Blended, Bordeaux	990
Italy	
Tommasi Fontana Bardolino Classico, Blended, Toscana	68
Castiglioni, Sangiovese & Merlot, Tuscany	69
Valiano 6.38, Chianti Classico Gran Selezione DOCG	80
Castello Nipozzano, Chianti Rùfina	105
Villa Al Cortile, Brunello di Montalcino DOCG	135
Tenuta Tignanellao- solaia, Blended, Tuscany	1200
Australia	Bottle
St Augustus, Shiraz, Australia	52
Penfolds Koonunga Hill, Shiraz Cabernet	58
Manyara, Pinot Noir, Australia	75
USA	
Gallo Cabernet Sauvignon	35
Cabaret Frank, Cabernet Franc	50
Chile	
Los Vascos, Cabernet Sauvignon,	50
El Viejo Del Valle, Pinot Noir	50
Argentina	
Aruma, Malbec, Mendoza	52
Clos Des Andes, Malbec, Mendoza	125

SCREEN GOLF LOUNGE
FOOD MENU

CHINESE MENU

(11:00 am ~ 09:30 pm)

Chinese Roasting

중국식 바베큐

Roasted Chicken with Golden Garlic Flavors (Half) 닭고기 마늘구이 (반마리)	15
BBQ Combination 바베큐 콤비네이션	20

Seafood

해산물

Fried Shrimp with Chili Sauce 새우 칠리소스	20
Sautéed Scallop with Butter and Cheese Sauce 가리비 버터와 치즈 소스 볶음	40
Shredded Seafood and Vegetables with Mustard Sauce 양장피	40
Wok Fried Lobster Tri Onion 양파 튀김을 곁들인 랍스터 볶음	45
Stir Fried Assorted Seafood with Vegetables 팔보채 (해산물 야채 볶음)	45
Deep-Fried Soft-Shell Crab 소프트 크랩 튀김	13
Deep Fried Spicy Crispy Eel 매운장어 튀김	12

CHINESE MENU

(11:00 am ~ 09:30 pm)

Beef

소고기

Stir-fried Australian Beef and Asparagus in X.O Sauce X.O 소스를 곁들인 호주산 쇠고기 아스파라거스 볶음	30
Stir-fried Australian Beef with Black Pepper Sauce 흑후추 소스를 곁들인 호주산 쇠고기 볶음	30
Wok Fried Australian Beef with Hot Chili 매운 고추를 넣은 호주산 쇠고기 볶음	30
Sautéed Australian Beef with Spring Onion and Ginger 파와 생강을 가미한 호주산 쇠고기 볶음	30
“Tang Siu” Beef 소고기탕수	30
Wok Fried Wagyu Beef with Asparagus and Garlic Slice 아스파라거스와 마늘을 곁들인 와규 소고기볶음	40

Pork

돼지고기

Deep Fried Pork with Sweet and Sour Sauce 새콤달콤한 소스를 가미한 돼지고기 튀김	13
Deep Fried Pork Ribs Crystal Salt and Pepper 산초향 돼지 갈비 튀김	15
Braised Slice Pork Belly Sichuan Style 사천식 삼겹살 찜	15
Steamed Pork Belly with Vegetable 동파육	15
Tang Siu” Pork 돼지고기 탕수육	20
Stewed Chicken with Basil Leaves, Taiwanese Style 대만식 바질잎을 가미한 닭고기찜	13

CHINESE MENU

(11:00 am ~ 09:30 pm)

Chicken

닭고기

Stir Fried Chicken with Dried Chili, “Kung Pao” Style “궁파오” 식 말린 고추를 곁들인 닭고기 볶음	13
Braised Chicken with Assorted Mushroom 닭고기 버섯 볶음	13
Spicy Chicken with Assorted Vegetables 라조기	13
Fried Chicken with Garlic Sauce 간풍기	15

Bean Curd & Vegetable

두부 & 채소

Wok Fried Baby Bok Choy with Garlic 청경채 마늘볶음	10
Braised Spicy Bean Curd and Minced Pork 마파두부	10

Rice & Noodle

볶음밥 & 국수

Wok Fried Fragrant Rice “Yong Chow Style” 양주식 볶음밥	12
Spicy “Dan Dan” Noodle 매운 탄탄면	12
Noodle with Pork and Soy Bean Sauce 짜장면	12
Noodle Soup with Seafood and Vegetables in Rich Broth 해물짬뽕	15
X.O Lo Noodle X.O 로면	15

KOREAN MENU

(11:00 am ~ 09:30 pm)

Pancake

전

Kimchi Pancake 11
김치전

Seafood Pancake with Spring Onion 12
해물파전

Pork

돼지고기

Korean Style Boiled Sliced Pork Belly 24
돼지고기 수육

Stir Fried Pork Belly and Kimchi with
Blanched Bean Curd 15
두부김치

Korean Style BBQ Pork Leg 30
바비큐 족발

Chicken

닭고기

Korean Style Braised Chicken 22
안동찜닭

Korean Crunchy Fried Chicken 15
닭강정

Seafood

해산물

Stir - Fried Assorted Seafood with Rice Cake 27
해산물 떡 볶음

Spicy Stir-Fried Cuttlefish 25
갑오징어 볶음

Grill Jumbo Shrimp 28
왕새우 구이

Octopus and Boiled Sliced Pork Belly with Radish Kimchi 40
문어 삼합

WESTERN MENU

(06:00 am ~ 02:00 am)

A LA CARTE MENU

BBQ Platter Chicken Leg, Lamb Chop, Chicken Kofta, Pork Steak, Beef Steak, Lobster, Water Prawn	40
Caesar Salad Chicken or Prawn, Romaine Lettuce, Bacon, Anchovy, Garlic Croutons, Parmesan Cheese	10
Caprese Salad Fresh Mozzarella Cheese, Tomato, Basil Leaves, Balsamic Vinegar	15
Club Sandwich Crispy Bacon, Fried Egg, Chicken Breast, Melted Cheese, Lettuce, French Fries	10
Steak Sandwich Beef Tenderloin Steak, Sautéed Onion, Lettuce, Ciabatta Bread	15
Homemade Cheese Hamburger Beef Patty, Tomato, Lettuce, Onion, Pickle and American cheese, French Fries	15
Spaghetti Carbonara Bacon, Garlic, Onion, Egg York, Parmigiano-Reggiano	15
Spaghetti Bolognese Beef Bolognese Sauce, Parmesan Cheese Shaving	15
Seafood Spaghetti (Tomato Sauce / Cream Sauce) Shrimp, Scallop, Squid, Baby Octopus, Clam	18
Combination Pizza Mozzarella Cheese, Olive, Capsicum, Onion, Corn, Pineapple, Ham, Sausage, Salami, Cherry Tomato	15
Margherita Pizza Mozzarella Cheese, Tomato Sauce, Basil Leaves, Cherry Tomato	15

All prices are in USD and exclusive of charge and VAT.
Prices are subject to 10% service charge and 3% government tax.

WESTERN MENU

(06:00 am ~ 02:00 am)

A LA CARTE MENU

Cheese Platter Assorted Cheese, Grape, Cracker, Jam, Dried Nuts	20
French Fries	10
Potato Wedges	10
Fried Wafer Potato	10
Grilled Sausage & Sour Kraut	20
Sweet Fried Chicken Deep Fried Chicken, Spicy Sweet Chili Sauce	20
Crispy Calamari Tempura Calamari, Fried Garlic	15
Deep Fried Chicken Wing Chicken Wing and Strip Tempura, Sweet Chili Sauce	20
Deep Fried Chicken Boxing Chicken Wing with Breadcrumbs, Chili Sauce, Coleslaw Salad	15
Deep-Fried Soft-Shell Crab Soft Shell Crab, Lemon Wedges, Sweet Chili Sauce, Japanese Coleslaw	20
Fruit Platter	30

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CHINESE MENU

(11:00 pm ~ 02:00 am)

Fried Shrimp with Chili Sauce 새우 칠리소스	20
Deep-Fried Soft-Shell Crab 소프트 크랩 튀김	13
Deep Fried Spicy Crispy Eel 매운장어 튀김	12
Tang Siu” Pork 돼지고기 탕수육	20
Stir-fried Australian Beef with Black Pepper Sauce 흑후추 소스를 곁들인 호주산 쇠고기 볶음	30
“Tang Siu” Beef 소고기탕수	30
Stewed Chicken with Basil Leaves, Taiwanese Style 대만식 바질잎을 가미한 닭고기찜	13
Fried Chicken with Garlic Sauce 간풍기	15

KOREAN MENU

(11:00 pm ~ 02:00 am)

Kimchi Pancake 김치전	11
Seafood Pancake with Spring Onion 해물파전	12
Korean Crunchy Fried Chicken 닭강정	15
Korean Style Boiled Sliced Pork Belly 돼지고기 수육	24
Stir Fried Pork Belly and Kimchi with Blanched Bean Curd 두부김치	15
Grill Jumbo Shrimp 왕새우 구이	28
Spicy Stir-Fried Cuttlefish 갑오징어 볶음	25