

OFFICERS' MESS  
**POLO BAR**  
LUNCH MENU

**3 COURSES 85 / 4 COURSES 125**  
sides are not inclusive

**STARTERS**

**Cream Of Mushroom Soup 18**

Served with Buttered Brioche Croutons

**Minestrone Soup 18**

Classic Italian Tomato Soup with chunks of Vegetables & served with Grissini Sticks

**Endives Salad 23**

Served with Dolce Gorgonzola Cheese, Pomegranate Reduction, Walnut Candy, Figs & Honey Lemon Dressing

**Polo House Caesar Salad 22**

Traditional Caesar Salad served with Pancetta, Shaved Parmesan Cheese, Croutons, Vine Cherry Tomatoes & Anchovy Dressing

**Polo House Salad 20**

Served with Sun-dried Tomato, Feta Cheese, Toasted Pine Nuts, Figs & Honey Lemon Dressing

**Burrata 25**

Served with Balsamic Glazed Vine Cherry Tomato, Chimichurri & Arugula

**Htapodaki 28**

Grilled Octopus served on Arugula, Vine Cherry Tomato & Balsamic Glaze

**POLO BAR CLASSICS**

**Risotto**

**Seafood Saffron Risotto 38**

White Wine, Tiger Prawns, Hokkaido Scallops & Pecorino Romano Cheese

**Mushroom Risotto 35**

White Wine, Forest Mushrooms Risotto, served with Cream of Truffle, Parmesan Cheese & Chives

**Pasta**

**Pappardelle Pasta 32**

Salmon Pasta served in Traditional Creamy Pink Sauce with Garlic, Capers, Herbs & Parmesan Cheese

**Fettuccini Pasta 35**

Fettuccini Pasta served with Home-made Lamb Ragù, Pecorino Romano Cheese & Confit Vine Tomatoes

**MAINS**

**Sea Bass 40**

Pan-seared Sea Bass served with Sautéed Spinach with Garlic, Lemon Wedges, Balsamic Cream & Ikura Caviar

**Barramundi 42**

Pan-seared Barramundi Fish, served with South American Style Veracruz Ragù, Microcress & Tobiko Caviar

**Polo Grill Rib Eye 49**

Grilled Argentinian Angus Rib Eye Steak, served with Confit Garlic & Dijon Mustard

**Polo Grill Sirloin 47**

Grilled Argentinian Sirloin Steak, served with Confit Garlic and Dijon Mustard

**Grilled Pork Chop 44**

Served with Caramelized Purple Cabbage with Mustard, Whiskey Raisin Jus & Homemade Apple Fluid Gel

**Polo Burger 40**

Served with Homemade Caramelized Onion, Veal Jus Sauce, Arugula & French Fries

**SIDES TO GO WITH**

**12**

French Fries

Sauteed Spinach with Garlic

Cauliflower Steak with Spicy Togarashi Mayo

Sweet Pickled Radish

Heirloom Tomato with Wafu Sesame Dressing

**SWEET ENDINGS**

**Chocolate & Hazelnut Praline 15**

72% Dark European Couverture, Dark Chocolate Sponge, Crispy-crunchy Praline Feuilletine & Dark Chocolate Glaze

**Homemade Walnut Brownies 15**

Original Fudgy Brownie, Dark Chocolate Ganache & Walnuts

**American Cheese Cake 15**

Rich and fragrant Cream Cheese set atop a hand-pressed Graham Cracker base and baked to perfection.

