



COPPER CLUB

RESTAURANT | BAR | TERRACE

IN ROOM DINING

September 2025

STARTERS, SALADS AND LIGHT BITES

GREEK SALAD ⑤	K280
Assorted fresh vegetables, olives, feta, and honey mustard dressing	
BARAZA CHICKEN SALAD	K280
Lettuce, chicken strips, avocado, tomato, cucumber, croutons, spring onion, creamy mustard, and honey dressing	
PAN FRIED SALT AND PEPPER CALAMARI	K280
Lemon garlic butter	
GRILLED BUFFALO CHICKEN WINGS	K320 for 6 / K420 for 12
Twice cooked wings served crispy with our own Sriracha hot wing sauce and fried pickles	
VEGETARIAN SNACK PLATTER ⑤	K300
Deep fried mozzarella, cheese, and onion samosas, Vegetable spring roll, hummus, baba ghanoush, pita and fries	

SANDWICHES

SMOKED CHICKEN AND SALAD SANDWICH	K280
Mozzarella, sliced fresh tomato, red onion compote and micro-greens, drizzled with mustard mayo	
THE COPPER CLUB SANDWICH	K280
Chicken mayo, grilled bacon, tomato, fried egg, and lettuce	
ROAST BEEF BAGUETTE	K320
Thinly sliced roast beef, roasted onions, and sliced tomato on a crispy baguette, served with a thin roast beef gravy, dipping jus and beer-battered onion rings	
VEGETARIAN PANINI ⑤	K230
Roasted peppers, roasted onions, sun-dried tomato, mozzarella and pesto	

FLAME GRILLED BURGER

Pure beef or chicken breast on a toasted bun served with apple coleslaw, French fries, and smoked tomato ketchup.

SANTA FE BURGER	K300
Char-grilled 180g ground beef patty on a soft bun, guacamole, jalapeño, melted cheddar, lettuce and tomato	
TEXAS BURGER	K300
Char-grilled 180g beef burger patty, crispy bacon, fried egg, roasted onions and Texas BBQ sauce	
BUTTER CHICKEN BREAST BURGER	K300
Grilled chicken breast on a soft dough roll, creamy butter chicken dressing, tomato, onion and cucumber salsa, and Mrs Ball's chutney	





PIZZAS

TRADITIONAL MARGHERITA ⑤	K230
Tomato, mozzarella and herbs	
THE COPPER CLUB TRIPLE DECKER PIZZA	K365
Chicken, diced tomato, mushroom, onion tomato & herb pizza sauce, Garden court sauce, our secret cream cheese, cheddar and mozzarella cheese	
FOUR SEASONS	K280
Tomato base, ham, olives, brinjals, mushrooms and mozzarella cheese	
THE MEATY TRIPLE DECKER PIZZA	K365
Ground beef, beef spare rib, bacon, onion, tomato & herb sauce, BBQ sauce, our secret cream cheese, cheddar and mozzarella cheese	

CLUB GRILLS AND FISH

A variety of choice cuts, char-grilled to your liking, seasonal/basted in our home-made BBQ sauce and served with our signature vegetables, your choice of starch and one of our sauces.

T-BONE STEAK (500g)	K600
RIB-EYE STEAK (400g)	K550
PORK CHOPS (350g)	K360
RUMP STEAK (350g)	K520
OVEN-BAKED PORK RIBS (500g)	K550
With or without our house basting	
GRILLED OR PAN-FRIED SAMAK MAKHLI	K320
A traditional Arab emirate fried or grilled fish in a spiced paste with turmeric, pepper, cumin, coriander, served with fragrant rice, seasonal vegetables and our in-house chopped chilli and tomato relish on the side	
LINE FISH OF THE DAY	K320
Filleted and grilled with citrus butter basmati rice, sautéed vegetables and sauce tartar	

DESSERT

HEALTH PLATTER	K200
Assorted seasonal fruits or fruit salad, yoghurt and honey	
MOLTEN CHOCOLATE LAVA CAKE	K210
Berry compôte and whipped cream	
TRIO OF CHOCOLATE DESSERT	K180
Rich chocolate log, chocolate brownie, chocolate ice-cream, served on a chocolate and berry coulis	

A wide selection of hot and cold beverages are available
Please request items of your choice from the order taker.



WINE LIST

SPARKLING WINES

MOËT ET CHANDON	K6,500
GRAHAM BECK SPARKLING BRUT	K1,300
This delightful sparkling wine exudes light yeasty aromas, lime and fresh fruit on the nose, and rich creamy complexity on the palate.	
GRAHAM BECK NECTAR ROSÉ	K1,300
The appealing strawberry aromas are complemented by hints of spiced peach and creamy raspberry, underscored with a subtle floral nuance.	
DU TOITSKLOOF SPARKLING BRUT	K1,300
This sustainably produced Sauvignon Blanc has a complex range of aromas, including freshly cut grass, pear, lychee, and guava. It's beautifully balanced and crisp.	

RED WINE

CRONIER MERLOT/SHIRAZ	K660
GLEN CARLOU GRAND CLASSIQUE	K1,400
A multi-clone blend of five noble varietals, this wine features a rich combination of dark fruit, plum, peppermint and nuances of tobacco leaf.	
CHOCOLATE BLOCK	K2,400
The nose is rich and intense with its abundance of blackberry fruit, ripe brambles, and notes of black olives, perfume, and dust. The wine is medium to full-bodied, with a broad, weighty midpalate, yet the mouthfeel is smooth, gentle.	
FAT BASTARD GOLDEN RESERVE	K2,300
All fruit is gently pressed to retain fruit aromas and character. The wine is intense dark ruby colour. Luxurious aromas and flavours of dark black fruit and plum entice the senses.	

ROSÉ WINES

CRONIER NATURAL ROSÉ	K650
Clean, fruity and refreshing flavours with a good acid structure.	
PINTA NEGRA ROSÉ	K1,200
Pale but enticing salmon-pink wine. Its aromatic freshness and youth are evident, a hint of minerality combines with floral components and red fruit.	
NEDERBURG ROSÉ	K660
This fruity wine comes in the medium – bodied form, its taste also gives way to cherries and strawberries flavor and hints of black currant.	

WHITE WINES

DU TOITSKLOOF CHENIN BLANC	K650
This fruity style Chenin Blanc erupts with flavours of apple, pear and pineapple and tropical fruit on the nose. The wine is medium bodied with good balance between fruit, acidity and residual sugar ending with a crisp, pleasing taste on the palate.	
KWV SAUVIGNON BLANC	K650
This elegant and refreshing Sauvignon Blanc exhibits aromas of passion fruit, guava, and gooseberries. The easy-drinking palate is soft, fresh and juicy, with hints of pineapple and apple.	
CRONIER NATURAL SWEET WHITE	K650
A crisp and clean natural sweet wine with a distinctive pineapple bouquet and a perfect fruit/acid balance	

