



Rosedale Golf Club

STAFF MANAGEMENT & INCENTIVES

GLOBAL GOURMET

Rosedale Golf Club launched the Global Gourmet Staff Meal Series to enhance team morale, foster connections, and highlight the incredible culinary skills within our team. Our restaurant and event menus now feature traditional flavours and dishes celebrating our diverse cultural backgrounds. Our staff is inspired to create menu items that reflect their cultural heritage. This personal connection boosts their enthusiasm and leads to more authentic and delicious dishes, which our members genuinely appreciate.



Ethiopian Culinary Ambassador

Mukhtar Shariff

THE MENU

Mesclun Greens

Peppers, Red Onions,
Cherry Tomatoes,
Cucumber, Lemon Olive
Oil Dressing

Doro Wat, Chicken Stew

Onions, Tomato, and
Berbere Spices
Injera, Braised Turmeric,
Potatoes

Fresh Fruits

Doro wat is one of the most popular dishes in Ethiopia. This delightfully delicious chicken dish is paired with injera, an Ethiopian savoury crepe.



Filipino Culinary Ambassadors

Don Kasilag & LA Lagrazon

THE MENU

Vegetable Crepes

Soy Garlic Sauce with
Toasted Peanuts

Baby Green Salad

Onions and Tomatoes
Grilled Chicken Legs

Inasal na Manok

Beef Stew

Beef Pares

Annatto Garlic Rice

Rice Noodles

Vegetables

Pancit

Custard Cake

Philippine cuisine is vast and diverse, reflecting the culture, geography, and history of the country across its 7,641 islands and over 100 ethnolinguistic groups. Kain tayo! - "Let's eat!"



Sri Lanka Culinary Ambassador

Siva Subramaniam

THE MENU

Chickpea Salad

Bell Peppers, Onions
and Lemon Dressing

Curried Lentil Stew

Sri Lankan Chicken

Curry, Rice Pilaf, Naan

Traditional Milk

Payasam

Fresh Fruits

Rice and curry is the basis of Sri Lankan cuisine; it is a rice dish, accompanied by meat or fish and various condiments and vegetables.

வணக்கம்
Vannakkam

"May you be blessed with a long life."



Korea Culinary Ambassador

Jieun Song & Dahyun Kim

THE MENU

Miso Ginger Baby

Green Salad

Cucumber Kimchi

Bibimbap

Jjimdak

Korean Braised Chicken

Gojujuang Sauce,
Sesame Oil, Spinach,
Carrot, Mushroom,
Zucchini, Vegetable
Dumpling

Bibimbap is a classic Korean dish made with hot, fluffy white rice topped with colourful vegetables, seasoned meat, and a dollop of gochujang (chili paste), doenjang (fermented soybean paste), or ganjang (soy sauce) and an egg on top.

맛있어요! (Masisseoyo!) means
"It's delicious!"