

Since 1988

THE CLUBHOUSE CHRONICLE

THE ROAD TO AUGUSTA

A curated Club edit inspired by the personalities behind the leaderboard

LIVE SCREENING

THE MASTERS

6TH - 12TH APRIL 2026

Savour **A Taste of The Masters** menu, a curated selection of food and drinks inspired by the game's finest. Thoughtfully crafted to elevate every moment as the tournament unfolds across our selected venues.



A TRADITION WE ARE PROUD TO CONTINUE.

Each year, as The Masters returns, so too does a sense of occasion across the Club. A moment where the game's history, its defining characters, and its enduring rituals are shared once more.

This curated offering is a tribute to that legacy. From Augusta to Dubai, it celebrates champions who have shaped the game, bringing their stories to the table through thoughtful pairings and considered flavours.

LIVE SCREENINGS 9TH - 12TH APRIL 2026

Spike Bar,
Emirates Golf Club

Crafty Fox,
Jumeirah Golf Estates

Lakeview,
Dubai Creek Golf & Yacht Club



COCKTAILS

Each pairing tells a story. Of nerve, of nuance, of moments that defined the game.
From Augusta to Dubai, these are flavours shaped by champions.

Available from 6th to 12th of April, 11am to close.



Gimlet Spritz

Roku gin, lime, agave soda, CO₂, lime coin
Bright and refreshing, cuts through crispy richness



₹65 Masters Whiskey Sour

Bourbon, Disaronno, coconut milk, lemon, red wine float
Smooth, rich, and lightly tart with a wine finish



₹85 Margarita

Tequila, lime, agave, salt rim, lime coin
Zesty and clean, balances light crispy seafood



Amen Corner Iced Tea

Vodka, tequila, rum, Cointreau, lime, ginger beer, chilli
Bold, citrusy, and spicy to match smoky BBQ



₹65 Sunday Red Boulevardier

Bourbon, Campari, vermouth, orange coin
Rich and bitter-sweet, perfect for faty wagyu



₹70 Paloma

Tequila, yuzu, chili, lime, agave, soda, grapefruit coin
Citrusy and refreshing with a spicy edge



Dry Martini

₹50

Gin, dry vermouth, pickle brine, pickles
Crisp and savory, enhances creamy lobster



₹45 Thai Basil Martini

Gin, lemon, sugar, basil, basil leaf
Fresh and aromatic, softens spice beautifully



₹70 New York Highball

Bourbon, cardamom tincture, hibiscus soda, orange coin
Light, floral, and refreshing against heat



₹70 Azalea Drive

Jack Daniel's, Cointreau, lemon juice, 7Up, lemon wedge
Easy-drinking citrus refresher for a savory classic

EARN UP TO 10% BACK IN SPENDABLE REWARDS

VIVO

THE MASTERS SPECIAL

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TIGER WOODS

Power. Precision. Legacy.

Slam Wagyu Burger

Smoked bacon and onion jam, lettuce, tomato, provolone cheese, brioche bun.

Dairy, Gluten, Egg

Recommended Pairing: Sunday Red Boulevardier

₹85



RORY MCILROY

Effortless rhythm.

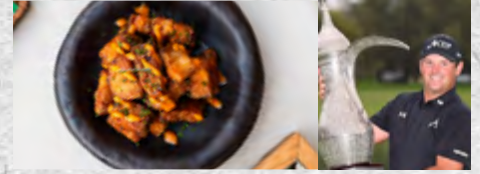
Lobster & Avocado Roll

Poached Atlantic lobster, mustard mayo, chives, avocado, caviar, toasted brioche roll.

Seafood, Dairy, Gluten, Egg, Mustard

Recommended Pairing: Paloma

₹120



PATRICK REED

Confident and unapologetic.

Pork Bites

Crispy pork belly bites served with bravas aioli.

Gluten, Egg, Mustard, Pork لحم الخنزير

Recommended Pairing: Masters Whiskey Sour

₹65



SERGIO GARCÍA

Craft and finesse.

Chicken Croquettes

Crispy golden chicken croquettes, creamy herb mustard velouté, served with confit garlic aioli.

Dairy, Gluten, Egg, Mustard

Recommended Pairing: Gimlet Spritz

₹65



SEVE BALLESTEROS

Creative genius. The Magician.

Brisket Crush Tacos

Cabbage slaw, oak wood smoked brisket with pickled onion and chili.

Gluten, Mustard

Recommended Pairing: New York Highball

₹70



DANNY WILLETT

Composure under pressure.

Chicken Milanese

Golden fried chicken cutlet served with arugula salad, lemon and shaved parmesan.

Dairy, Gluten, Egg

Recommended Pairing: Margarita

₹90



JOSÉ MARÍA OLAZÁBAL

Feel and expression.

Thai Prawn Curry

Sautéed prawn in red curry, wild rice and sautéed greens.

Seafood, Dairy, Egg

Recommended Pairing: Thai Basil Martini

₹95



FRED COUPLES

Effortless tempo.

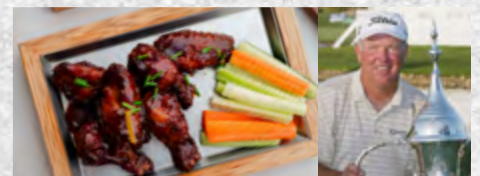
The Club Sandwich

Triple layer sandwich with grilled chicken, crispy bacon, egg, lettuce, tomato on toasted bread.

Dairy, Gluten, Egg, Mustard, Soy

Recommended Pairing: Azalea Drive

₹70



MARK O'MEARA

Measured and enduring.

Smoked Bourbon Wings

Bold, fiery, and full of energy. Balanced by a drink that keeps things sharp and lifted.

Mustard, Soy, Sesame, Celery, Alcohol

Recommended Pairing: Amen Corner Iced Tea

₹60

EDITOR'S NOTE

This is not a menu of favourites, but a collection shaped by the rhythm of the game. Each dish draws from the character, style and defining moments of players who have left their mark from Augusta to Dubai.

THE MAKING OF A TRADITION

From vision to legacy, the moments and traditions that define the game's most iconic tournament.



Bobby Jones

THE BLUEPRINT BEHIND AUGUSTA

A gentleman of the game and a visionary beyond it, Bobby Jones did more than win championships, he shaped the stage on which they would be played. As co-founder of Augusta National and The Masters, his legacy lives not in trophies alone, but in tradition itself.

He remains the only player to complete the original Grand Slam in 1930, winning all four major titles of his era in a single year. Notably, Jones retired from competitive golf at just 28, choosing legacy over longevity, a decision that continues to define the spirit of the tournament he created.



Gene Sarazen

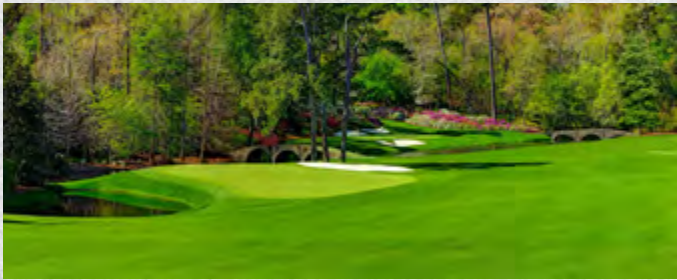
THE SHOT HEARD AROUND THE WORLD

In 1935, Gene Sarazen produced the shot heard around the world, holing a 4-wood for a double eagle that forced a playoff and secured victory. The moment helped propel The Masters into global prominence.

A career Grand Slam winner and pioneer of the sand wedge, Sarazen's influence extended far beyond that single swing.

It was not just a shot, but a turning point. One that transformed a young tournament into a stage where history is not only made, but remembered.

DID YOU KNOW?



Amen Corner

The most famous stretch in golf.

Holes 11, 12, and 13 at Augusta National, where tournaments are won and lost in moments. The name was coined in 1958, and it remains a place where nerve, precision, and belief are tested like nowhere else.

The Masters Traditions, Par 3 Contest

A lighter moment before the challenge begins.

Held on the Wednesday, where families join players on the course. No Par 3 winner has ever gone on to win the Masters that same week.



The Green Jacket

The symbol of Masters victory.

First awarded in 1949, it signifies entry into one of the most exclusive clubs in sport. Winners return it after a year, though their place in history remains permanent.

Magnolia Lane

The most iconic arrival in golf.

A 330-yard avenue lined with magnolia trees, leading to the clubhouse. For players, it marks the beginning of something bigger than a tournament.



The Champions Dinner

A tradition unlike any other, shared at the table.

Held each year on the Tuesday of tournament week, the defending champion hosts a private dinner for past winners, selecting a menu that often reflects personal heritage. A gathering of champions, defined by respect and legacy.

