



# BEACH CLUB



## STARTERS

- CHILLED TOMATO GAZPACHO** **C N V SU 29**  
Walnuts, avocado
- CRISPY ZUCCHINI** **G V 26**  
Greek yoghurt and mint dipping sauce
- HALLOUMI STICKS** **E G L V 32**  
Spicy labneh
- CRISPY ROCK SHRIMPS** **CR E G M SE SU 46**  
Green mango and jicama salad, sweet chilli mayonnaise
- CRISPY CALAMARI** **E G MO MU SU 39**  
Lemon zest, dried herbs, garlic aioli

## SALADS

- CAESAR** **E F G M MU P SU 36**  
Romaine lettuce, crispy bacon, egg, white anchovies, croutons, shaved parmesan  
*Grilled chicken breast 14*  
*Grilled tiger prawns CR 22*
- BURRATA & ROASTED TOMATOES** **G M V 42**  
Heirloom tomatoes, basil leaves, basil oil, toasted sourdough
- KALE** **MU N SU VG 32**  
Quinoa, avocado, pecans, strawberries, pomegranate, cucumber, cumin dressing
- GREEK** **M V 36**  
Heirloom tomatoes, barrel-aged feta cheese, olives, cucumber, capsicum, dried oregano, extra virgin olive oil
- GRILLED HALLOUMI & WATERMELON** **M MU N SU V 38**  
Smoked almonds, charred zucchini, semi-dried tomatoes, rocket leaves, pine nuts, extra virgin olive oil and lemon dressing
- QUINOA & PLUM** **MU N SU V 32**  
Mesclun leaves, candied pecans, strawberries, berry dressing
- BEETROOT** **M MU N S SU 34**  
Roasted beetroot, spinach, goat cheese, grapefruit, pistachios, chilli and citrus honey dressing

## FROM THE GRILL

- WAGYU RIB EYE (300GR)** **92**  
Hand-cut chips, salsa verde
- BABY BACK PORK RIBS** **MU P SU 62**  
Homemade barbecue sauce, roasted baby potatoes
- FREE-RANGE CHICKEN & BELL PEPPER KEBAB** **M 56**  
Char-grilled Greek-style chicken skewers, tzatziki dipping sauce
- TUNA STEAK** **F N 58**  
Kalamata olives, grilled capsicum, salmoriglio sauce
- GRILLED FISH FILLET** **F M S 49**  
Reef fish, baby potatoes, garlic, chilli, lemon wedge
- WHOLE MALDIVIAN LOBSTER** **CR M 142**  
Grilled lobster, saffron and citrus butter, mesclun leaves
- TIGER PRAWNS** **CR 56**  
Coriander and ginger marinade, charred lemon, garden herb salad
- GRILLED STUFFED ZUCCHINI** **VG 44**  
Caponata, basil leaves, vegan pecorino

## SAUCES

AU POIVRE (M S SU), LEMON BUTTER (M), CHIMICHURI (VG), HOMEMADE BARBECUE SAUCE (MU SU)

## SIDES

- POTATO FRIES** with sea salt and garlic aioli **E G V 14**
- ROASTED BABY POTATOES** with rosemary **V 14**
- GRILLED VEGETABLES** with pine nuts and extra virgin olive oil **N VG 18**
- FIRE-ROASTED ASPARAGUS** with lemon zest and basil oil **VG 18**
- MIXED GREEN SALAD** with balsamic dressing **MU SU VG 16**
- SLICED AVOCADO** **VG 14**

## RAW BAR

- ½ DOZEN OYSTERS** **MU 60**  
Lemon wedges, passion fruit mignonette
- SALMON TARTARE** **F SB 38**  
Avocado, capers, shallots, spring onion, lime, soy sauce, extra virgin olive oil
- TUNA CRUDO** **F N S SE 36**  
Lemon zest, chilli, cucumber, macadamias, extra virgin olive oil
- PERUVIAN-STYLE FISH CEVICHE** **F S 32**  
Reef fish, red onion, coriander, aji limo chilli pepper, cancha corn, lime, sweet potatoes

## POKE BOWLS

- CLASSIC SALMON** **F SE SB SU 48**  
Soy-infused salmon, cucumber, edamame, wakame, spring onion, sushi rice, ponzu and sesame dressing
- TROPICAL ISLAND TUNA** **F MU SU 44**  
Lime and passion fruit-marinated tuna, pineapple, papaya, toasted coconut, garden herbs, sushi rice, coconut and lime dressing
- HEALTHY GRAIN** **SE 52**  
Grilled corn-fed chicken, white and black quinoa, avocado, baby spinach, purple cabbage, corn, sweet potatoes, carrot and ginger dressing

## THE BEACH CLUB FAVORITES

- WAGYU BEEF BURGER** **E G M MU SU 49**  
Beef patty, smoked beef bacon, pickles, cheddar cheese, caramelised onions, homemade ketchup, soft bun
- WAGYU SIRLOIN SANDWICH** **E G M MU SU 62**  
Caramelised onion, butter lettuce, pickles, tomato, barbecue sauce, beef bacon aioli, sourdough
- CHICKEN CAJUN WRAP** **G M 46**  
Cajun-marinated chicken, cucumber, tomato, avocado, garlic yoghurt, tortilla wrap
- CRISPY FISH BURGER** **E F G MU 42**  
Crumbed reef fish, pickled ginger, butter lettuce, tomato, wasabi and lemon mayonnaise, soft bun
- LOBSTER ROLL** **C CR E G M MU SU 92**  
Lemon butter sauce, mayonnaise, celery, chives
- PRAWN LINGUINE** **CR G M S 59**  
Tiger prawns, cherry tomatoes, onion, garlic, smoked paprika, basil leaves extra virgin olive oil
- HALLOUMI BURGER** **E G M SU V 46**  
Fried halloumi, butter lettuce, tomato, avocado, pickled jalapeños, truffle aioli, soft bun

## DESSERTS

- BROWNIE SUNDAE** **E G L M N V 24**  
Chocolate brownie, ice cream trio, whipped cream, chocolate sauce
- FRUIT SUNDAE** **E G L M V 26**  
Mixed seasonal fruit, vanilla sponge, raspberry coulis, whipped cream, vanilla ice cream
- PASSION FRUIT & MILK CHOCOLATE PARFAIT** **E G M N SU V 24**  
Milk chocolate mousse, passion fruit curd, crunchy hazelnut biscuit
- BERRY CRUNCHY CAKE** **E G L M SU V 23**  
Chocolate biscuit, mixed berries, vanilla crumble, vanilla ice cream
- SELECTION OF SEASONAL TROPICAL FRUIT** **VG 23**
- ICE CREAM** **L M V 6**  
Chocolate (SU), pistachio (G N SU), strawberry, vanilla *per scoop*
- SORBET** **VG 6**  
Coconut, lemon, orange, watermelon *per scoop*

A - ALCOHOL | C - CELERY | CR - CRUSTACEANS | E - EGG | F - FISH | G - GLUTEN | L - LUPIN | M - MILK  
MO - MOLLUSCS | MU - MUSTARD | N - NUTS | P - PORK | PN - PEANUT | S - SPICY | SB - SOYBEAN | SE - SESAME  
SU - SULPHUR DIOXIDE | V - VEGETARIAN | VG - VEGAN | ✓ - SUSTAINABILITY CERTIFIED | ↻ - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Consuming raw or undercooked meat, seafood, poultry, or eggs may increase the risk of foodborne illness. Please inform our team of any allergies or intolerances. Kindly note that our kitchen handles common allergens, and a separate allergen-free preparation area is not available.