



BEACH CLUB



STARTERS

CHILLED TOMATO GAZPACHO

Walnuts, avocado

GF N VG 29

CRISPY ZUCCHINI

Greek yoghurt and mint dipping sauce

D V 26

HALLOUMI STICKS

Spicy labneh

D E V 32

CRISPY ROCK SHRIMPS

Green mango and jicama salad, sweet chilli mayonnaise

E SF 46

CRISPY CALAMARI

Lemon zest, dried herbs, garlic aioli

E F 39

SALADS

CAESAR

Romaine lettuce, crispy bacon, egg, white anchovies, croutons, shaved parmesan

D E F P 36

Grilled chicken breast

14

Grilled tiger prawns SF

22

BURRATA & ROASTED TOMATOES

Heirloom tomatoes, basil leaves, basil oil, toasted sourdough

D GF V 42

KALE

Quinoa, avocado, pecans, strawberries, pomegranate, cucumber, cumin dressing

N VG 32

GREEK

Heirloom tomatoes, barrel-aged feta cheese, olives, cucumber, capsicum, dried oregano, extra virgin olive oil

D GF V 36

GRILLED HALLOUMI & WATERMELON

Smoked almonds, charred zucchini, semi-dried tomatoes, rocket leaves, pine nuts, extra virgin olive oil and lemon dressing

D N V 38

QUINOA & PLUM

Mesclun leaves, candied pecans, strawberries, berry dressing

GF VG 32

BEETROOT

Roasted beetroot, spinach, goat cheese, grapefruit, pistachios, chilli and citrus honey dressing

D GF N 34

FROM THE GRILL

WAGYU RIB EYE (300GR)

Hand-cut chips, salsa verde

GF 92

BABY BACK PORK RIBS

Homemade barbecue sauce, roasted baby potatoes

P 62

FREE-RANGE CHICKEN & BELL PEPPER KEBAB

Char-grilled Greek-style chicken skewers, tzatziki dipping sauce

D GF 56

TUNA STEAK

Kalamata olives, grilled capsicum, salmoriglio sauce

F GF N 58

GRILLED FISH FILLET

Reef fish, baby potatoes, garlic, chilli, lemon wedge

D F GF 49

WHOLE MALDIVIAN LOBSTER

Grilled lobster, saffron and citrus butter, mesclun leaves

D GF S 142

TIGER PRAWNS

Coriander and ginger marinade, charred lemon, garden herb salad

GF SF 56

GRILLED STUFFED ZUCCHINI

Caponata, basil leaves, vegan pecorino

GF VG 44

SAUCES

AU POIVRE, LEMON BUTTER, CHIMICHURI, HOMEMADE BARBECUE SAUCE

SIDES

POTATO FRIES with sea salt and garlic aioli

E V 14

ROASTED BABY POTATOES with rosemary

GF VG 14

GRILLED VEGETABLES with pine nuts and extra virgin olive oil

GF N VG 18

FIRE-ROASTED ASPARAGUS with lemon zest and basil oil

GF VG 18

MIXED GREEN SALAD with balsamic dressing

GF N VG 16

SLICED AVOCADO

14

RAW BAR

½ DOZEN OYSTERS

Lemon wedges, passion fruit mignonette

GF SF 60

SALMON TARTARE

Avocado, capers, shallots, spring onion, lime, soy sauce, extra virgin olive oil

F 38

TUNA CRUDO

Lemon zest, chilli, cucumber, macadamias, extra virgin olive oil

F GF N S 36

PERUVIAN-STYLE FISH CEVICHE

Reef fish, red onion, coriander, aji limo chilli pepper, cancha corn, lime, sweet potatoes

F GF S 32

POKE BOWLS

CLASSIC SALMON

Soy-infused salmon, cucumber, edamame, wakame, spring onion, sushi rice, ponzu and sesame dressing

F 48

TROPICAL ISLAND TUNA

Lime and passion fruit-marinated tuna, pineapple, papaya, toasted coconut, garden herbs, sushi rice, coconut and lime dressing

F GF 44

HEALTHY GRAIN

Grilled corn-fed chicken, white and black quinoa, avocado, baby spinach, purple cabbage, corn, sweet potatoes, carrot and ginger dressing

GF VG 52

THE BEACH CLUB FAVORITES

WAGYU BEEF BURGER

Beef patty, smoked beef bacon, pickles, cheddar cheese, caramelised onions, homemade ketchup, soft bun

D E 49

WAGYU SIRLOIN SANDWICH

Caramelised onion, butter lettuce, pickles, tomato, barbecue sauce, beef bacon aioli, sourdough

D E 62

CHICKEN CAJUN WRAP

Cajun-marinated chicken, cucumber, tomato, avocado, garlic yoghurt, tortilla wrap

D 46

CRISPY FISH BURGER

Crumbed reef fish, pickled ginger, butter lettuce, tomato, wasabi and lemon mayonnaise, soft bun

D E F 42

LOBSTER ROLL

Lemon butter sauce, mayonnaise, celery, chives

D E SF 92

PRAWN LINGUINE

Tiger prawns, cherry tomatoes, onion, garlic, smoked paprika, basil leaves extra virgin olive oil

A D S SF 59

HALLOUMI BURGER

Fried halloumi, butter lettuce, tomato, avocado, pickled jalapeños, truffle aioli, soft bun

D E V 46

DESSERTS

BROWNIE SUNDAE

Chocolate brownie, ice cream trio, whipped cream, chocolate sauce

D E N V 24

FRUIT SUNDAE

Mixed seasonal fruit, vanilla sponge, raspberry coulis, whipped cream, vanilla ice cream

D V 26

PASSION FRUIT & MILK CHOCOLATE PARFAIT

Milk chocolate mousse, passion fruit curd, crunchy hazelnut biscuit

D E N V 24

BERRY CRUNCHY CAKE

Chocolate biscuit, mixed berries, vanilla crumble, vanilla ice cream

D E V 23

SELECTION OF SEASONAL TROPICAL FRUIT

VG 23

ICE CREAM

Chocolate, pistachio, strawberry, vanilla

D V 6

per scoop

SORBET

Coconut, lemon, orange, watermelon

VG 6

per scoop

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK | S - SPICY | SF - SHELLFISH | V - VEGETARIAN | VG - VEGAN | ✓ - SUSTAINABILITY CERTIFIED | 🌱 - LOCALLY SOURCED

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salads & soups

CRUDITÉS **D GF SS V** 16
*Carrot, cucumber, hummus **SS** and labneh dip **D***

CHICKEN & NOODLE SOUP **E G** 19
Chicken breast, noodles, chicken stock, carrot, broccoli

pasta, pizza & rice

PENNE OR SPAGHETTI **G** 18
*With a choice of sauce:
 Tomato **V**, cream **D**, bolognese or carbonara **D P***

HAWAIIAN PIZZA **D G P** 22
Honey ham, pineapple, tomato sauce, mozzarella

PIZZA MARGHERITA **D G V** 22
Tomato sauce, mozzarella cheese

FRIED RICE **G** 18
*With a choice of:
 Vegetable **VG** or egg **E***

burgers & sandwiches

CHEESEBURGER **D E G** 22

Miri beef patty, lettuce, tomato, mayonnaise, cheddar cheese

HOT DOG **D G** 18

Chicken or beef sausage, mozzarella cheese, mayonnaise

MINI SANDWICH **D G P** 18

Honey ham, cheddar cheese

*All sandwiches & burgers are served with a seasonal salad **VG** and French fries **V***

meat

BEEF TENDERLOIN **D GF** 32

CUTLET 26
Beef or chicken

CHICKEN BREAST **D GF** 24

HOMEMADE CHICKEN NUGGETS **E G** 18

fish

HOMEMADE CRUMBED FISH **E F G** 22

SALMON STEAK **D F E GF** 26

GRILLED FISH FILLET **F GF** 24

*All meat and fish dishes are served with seasonal salad and your choice of French fries **V**, mashed potatoes **D V GF** or steamed vegetables **VG GF***

blends

Complimentary for kids 0-3 years old. Please select your favourite items from each section below.

VEGETABLES **GF VG**
Broccoli, carrot, cauliflower, pumpkin

CARBS **V**
Pasta, quinoa, rice, potatoes

PROTEINS **GF**
*Beef, chicken or fish **F***

desserts

BUBBLEGUM ICE LOLLY **D V** 19

HOMEMADE OREO COOKIE **D V** 22

CHOCOLATE BEAR & NUTELLA **D E G N V** 18

STRAWBERRY SWAN **D E G V** 19
Choux bun, strawberry compote, vanilla cheese cream

SEASONAL TROPICAL FRUIT SALAD **GF VG** 16

ICE CREAM **D GF** 6
*Choice of:
 Chocolate **N**, strawberry or vanilla* per scoop

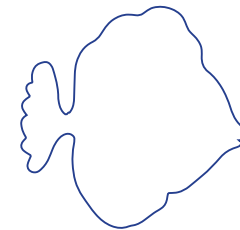
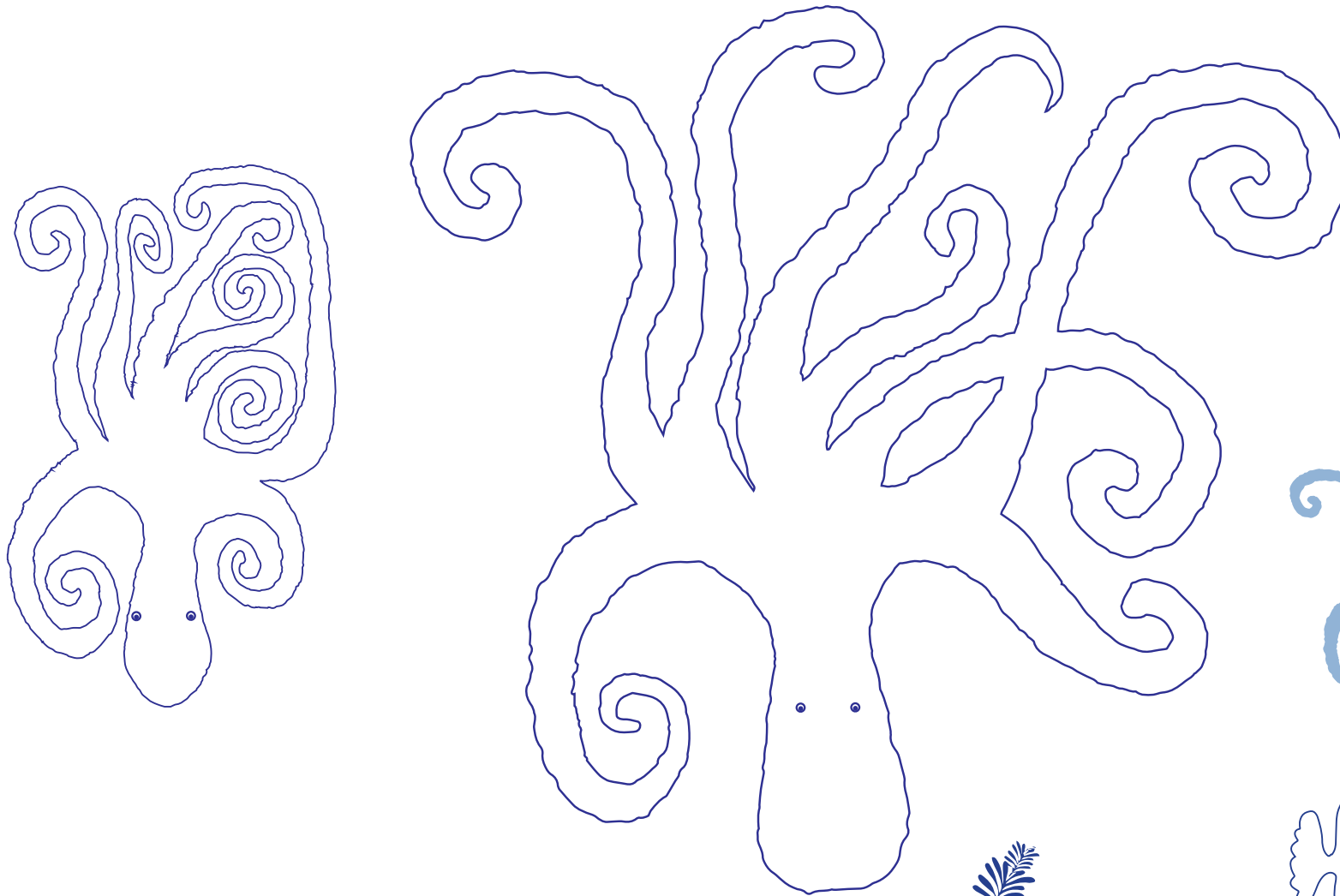
D - DAIRY | **E** - EGG | **F** - FISH & SHELLFISH | **G** - GLUTEN | **GF** - GLUTEN FREE
N - NUT | **P** - PORK | **S** - SOY | **SS** - SESAME | **VG** - VEGAN | **V** - VEGETARIAN
☺ - LOCALLY SOURCED

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colour in the octopuss in your favourite octopuss colours

octopuss love seaweed.. can you draw some more?



think of a fun name for each octopuss



can you spot the odd one out?



BEACH CLUB



REFRESHMENTS

SNOW IN THE SUMMER Pineapple, orange or watermelon juice slushy	18
FRESH COCONUT	17
GOLDEN REFRESHER Freshly pressed orange & passion fruit, splash of Perrier	16
TROPICAL REFRESHER Freshly pressed pineapple and watermelon, splash of tonic water	16
MANGO REFRESHER Fresh orange, pineapple, mango, ginger ale	16

ZERO COCKTAILS

SANGRIA ZERO Dry London spirit, Mirin sake, strawberries, sparkling water	16
BEACH CLUB NO-MARY Fresh tomato juice clarified, togarashi, soy sauce	16
GARDEN GREEN ZERO Fresh pineapple juice, honey, citric acid, coriander, basil	16

SIGNATURE COCKTAILS

BEACH BLUSH SPRITZ Rosé wine, watermelon juice, strawberry purée, soda water	26
CRIMSON PALOMA Hibiscus-infused mezcal, calamansi, grapefruit juice, mixed berry syrup, cinnamon syrup, soda water	26
GUAVA PASSION TIDE Spiced rum, guava purée, passion fruit purée, ginger juice, lime juice	26
HONEY CARAMEL WAVE Vodka, honey caramel cordial, passion fruit purée, salt, prosecco	26
LAGER BEER GAZPACHO Lager beer, tequila blanco, tomato cordial, Japanese spice	26
PEAR LYCHEE SPRITZ White wine, pear syrup, vanilla syrup, lychee purée, lime juice, soda water	26
POMME LOVE BELLINI Sparkling wine, lemon & pomelo syrup, mango purée, salt water	26
RED VELVET FLIP Pimm's No. 1, Mancino Chinato, citric acid, vanilla syrup, mixed berry syrup, whipped cream	26

FROZÉS

WHITE White wine, Mancino rosso, elderflower, lime juice	29
RED Red wine, Rinomato Bitter Scuro, grenadine, mix berries	29
ROSÉ Rosé wine, Rinomato Aperitivo, agave syrup, grapefruit	29
GREEN White wine, Midori melon, Mancino secco, apple juice	29
SPARKLING Prosecco, Cointreau, Rinomato Bianco, orgeat syrup, lime juice	29

BEER

NON-ALCOHOLIC BEER	8
HEINEKEN, TIGER, CORONA	14
ASAHI	17

COFFEE

Our coffee beans are sourced from sustainably certified suppliers. ✓

ESPRESSO	8
DOUBLE ESPRESSO	9
AMERICANO, CAPPUCCINO, LATTE	10

ICED COFFEE

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CITRUS ELIXIR ✓ Double espresso, orange juice, elderflower, vanilla ice cream	14
MINT FIZZ AMERICANO ✓ Americano coffee, mint leaves, vanilla ice cream	14

TEA SELECTION

Our tea selection is sourced from sustainably certified suppliers. ✓

BLACK TEA ✓ British breakfast, Darjeeling	12
GREEN TEA ✓ Chun me green tea, sakura tea, green tea & pineapple	12
INFUSIONS ✓ Chamomile & peppermint	12

BOBA TEA

BUTTERFLY PEA BOBA ✓ Lychee boba, rooibos tea, coconut milk, butterfly pea syrup, vanilla syrup	16
COFFEE BOBA ✓ Cherry boba, chocolate velvet tea, coffee ice cream, coconut milk	16
MATCHA TEA BOBA ✓ Mango boba, matcha tea, oat milk, caramel syrup	16

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WINE SELECTION

SPARKLING & CHAMPAGNE

MOËT & CHANDON , Ice Impérial, Epernay, France	70	350
DOM PÉRIGNON , Hautvillers, Brut, France 2015		1,285
CRISTAL , Louis Roederer, Reims, France 2015		1,240
LOUIS ROEDERER , Brut Collection, Reims, France	45	225
RUINART , Brut Rosé, Reims, France		495
BILLECART-SALMON , Brut Rosé, Mareuil-sur-Aÿ, France	65	365
RUINART, BLANC DE BLANCS BRUT , Reims, France		565
VEUVE CLICQUOT , Ponsardin, Rosé, Reims, France		365

FRANCIACORTA , Bellavista, Alma Cuvée Brut, Lombardy, Italy		175
PROSECCO , Bottega 'Gold' Brut, Veneto, Italy 2022		165
PROSECCO PICCINI , Orange Label, Venezia, Italy		85

WHITE

SANCERRE , Pascal Jolivet, Loire Valley, France		210
CHABLIS , 1er Cru, Fourchaume, La Chablisienne, Burgundy, France		295
CHABLIS LOUIS JADOT , Burgundy, France	42	165
CHABLIS , Les Clos, Grand Cru, Jean-Marc Brocard, Burgundy, France 2023		715
POUILLY-FUISSÉ , Cuvée Tradition, Thomas Saint-Veran, Burgundy, France		265
MEURSAULT , Olivier Leflaive Burgundy, France		535
PULIGNY-MONTRACHET , Louis Jadot, Burgundy, France 2022		650
CHASSAGNE-MONTRACHET , Roux Pere et Fils, Burgundy, France 2020		490

WEHLENER SONNENUHR , Markus Molitor, Kabinett, Mosel, Germany		240
ALBARIÑO , Martín Códax, Rías Baixas, Spain		100

LA SCOLCA , Black Label, Gavi, Piedmont, Italy		330
ROSSJ BASS , Gaja, Langhe, Piedmont, Italy		595
CERVARO DELLA SALA , Castello della Sala, Antinori, Umbria, Italy, 2020		750
PINOT GRIGIO , Marco Felluga Mongris Collio, Friuli, Italy	37	150
SAUVIGNON BLANC , Quartz, Cantina Terlan, Alto Adige, Italy		320
MELACCE MONTECUCCO , Castello ColleMassari, Italy		90

SAUVIGNON BLANC , Cloudy Bay, Marlborough, New Zealand	48	185
SAUVIGNON BLANC , 'Rimapere' Single Vineyard, New Zealand	34	135
CHARDONNAY , Escarpment, Martinborough, New Zealand		165
CAKEBREAD CELLARS , Napa Valley		250
CHARDONNAY , Stags' Leap Winery, Napa Valley, USA		225
JORDAN VINEYARD , Russian River Valley, USA		325

RED

CHÂTEAU MALMAISON , Moulis-en-Medoc, 2013		250
CHÂTEAU LE BON PASTEUR , Pomerol, France 2018		815
CHÂTEAU LATOUR , 1er Cru Classé, Pauillac, France 2006		4,250
LATRICIÈRES-CHAMBERTIN , Grand Cru, Domaine Trapet, Burgundy, France 2020		4,050
CHAMBOLLE-MUSIGNY , JOSEPH DROUHIN, Burgundy, France 2019		550
GEVREY-CHAMBERTIN , Georges Lignier & Fils Burgundy, France 2023		650
VOSNE-ROMANÉE , Les Suchots, Louis Jadot, France 2017		1,375

TIGNANELLO , Antinori, Toscana, Italy 2019		925
CHIANTI , Castiglioni, Marchesi Frescobaldi, Toscana, Italy	32	125
MASSETO , Tenuta dell'Ornellaia, Toscana, Italy 2019		6,545
PINOT NOIR , Krafuss, Alois Lageder, Alto Adige, Italy 2020		285
BRUNELLO DI MONTALCINO , Poggio di Sotto, Toscana, Italy 2013		1,550

PINTIA , Pintia, Bodegas Vega Sicilia, Toro, Spain 2019		450
ÚNICO , Bodegas Vega-Sicilia, Ribera del Duero, Spain 2012	495	1,950
VALBUENA 5º , Bodegas Vega Sicilia, Ribera del Duero, Spain 2019		1,080

MERLOT , Cakebread Cellars, Napa Valley, USA 2019		495
OPUS ONE , Napa Valley, USA 2018		2,850
MONTE BELLO , Ridge Vineyards, Santa Cruz Mountains, USA 2017		1,150
PINOT NOIR COUP DE FOUDE , Ygnacia, Sonoma Coast		550

"SENA" , Mondavi and Chadwick, Aconcagua Valley, Chile 2016		750
THE CHOCOLATE BLOCK , Boekenhoutskloof, Franschhoek Valley, South Africa, 2022	50	195
SYRAH , Boekenhoutskloof, Swartland, South Africa 2018		350
PINOT NOIR , Babich, Black Label, Marlborough, New Zealand 2022	24	95

MAGNUM (1.5LT & 3LT)

DOMAINES OTT , Clos Mireille Provence, France, 3L (Rosé)		1,350
WHISPERING ANGEL , Château d'Esclans, 1.5lt, Provence, France (Rosé)		315

ROSÉ

WHISPERING ANGEL , Provence, France	40	160
DOMAINES OTT , Château Romassan Bandol, Côtes de Provence, France	38	150
DOMAINES OTT , Clos Mireille, Provence, France 2023		355
CHÂTEAU MINUTY 281 , Côtes de Provence, France		275
GARRUS , Chateau d'Esclans, Côtes de Provence, France	145	575
CHÂTEAU MIRAVAL , Côtes de Provence, France		125
THE PALE , by Sacha Lichine, Côtes de Provence, France		50
SHIRAZ , Lutzville, South Africa		70

HALF BOTTLE

BILLECART-SALMON , Brut, Mareuil-sur-Aÿ, France - Champagne		165
CHABLIS , J. Moreau & Fils, Burgundy, France - White		115
SANCERRE , Domaine Vacheron		95

PINOT NOIR , Brokenwood Beechworth, Australia 2021		70
WHISPERING ANGEL , Château d'Esclans Provence, France - Rosé		80

SWEET AND PORT

TOKAJI , Oremus, Late Harvest (500ml)	29	105
WARRE'S , Heritage Ruby Port Portugal (750ml)	30	99

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