



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** **MO 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

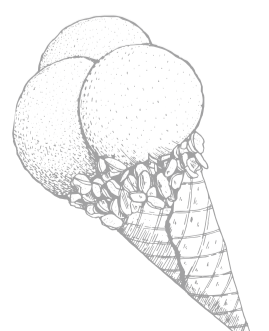
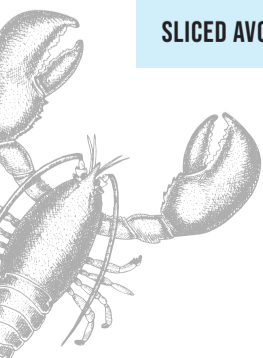
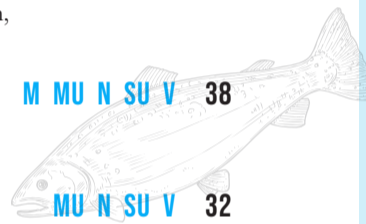
DESSERTS

- 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.

UPDATED: 2 JULY 2026



Salads & Soups

CRUDITÉS **M SE V** 16
Carrot, cucumber, hummus **SE** and labneh dip **M**

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 **C V**, cream **M**, bolognese **C** or carbonara **M P**

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

PIZZA MARGHERITA **C G M V** 22
Tomato sauce, mozzarella cheese

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

Burgers & Sandwiches

CHEESEBURGER **E G M MU SE SU** 22

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

HOT DOG **E G M MU SU** 18

Chicken or beef sausage, mozzarella cheese, mayonnaise

MINI SANDWICH **G M P** 18

Honey ham, cheddar cheese

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

Meat

BEEF TENDERLOIN **M** 32

CUTLET **G M** 26
Beef or chicken

CHICKEN BREAST **M** 24

HOMEMADE CHICKEN NUGGETS **E G** 18

Fish

HOMEMADE CRUMBED FISH **E F G** 22

SALMON STEAK **F** 26

GRILLED FISH FILLET **F** 24

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

Blends

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

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

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

PROTEINS
Beef, chicken or fish **CR**

Desserts

BUBBLEGUM ICE LOLLY **M SU V** 19

HOMEMADE OREO COOKIE **E G M SU V** 22

CHOCOLATE BEAR & NUTELLA **E G M N SU** 18

STRAWBERRY SWAN **E G M SU** 19
Choux bun, strawberry compote, vanilla cheese cream

SEASONAL TROPICAL FRUIT SALAD **VG** 16

ICE CREAM **M SU** 6
Choice of:
Chocolate **N**, strawberry or vanilla
per scoop

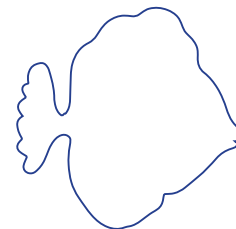
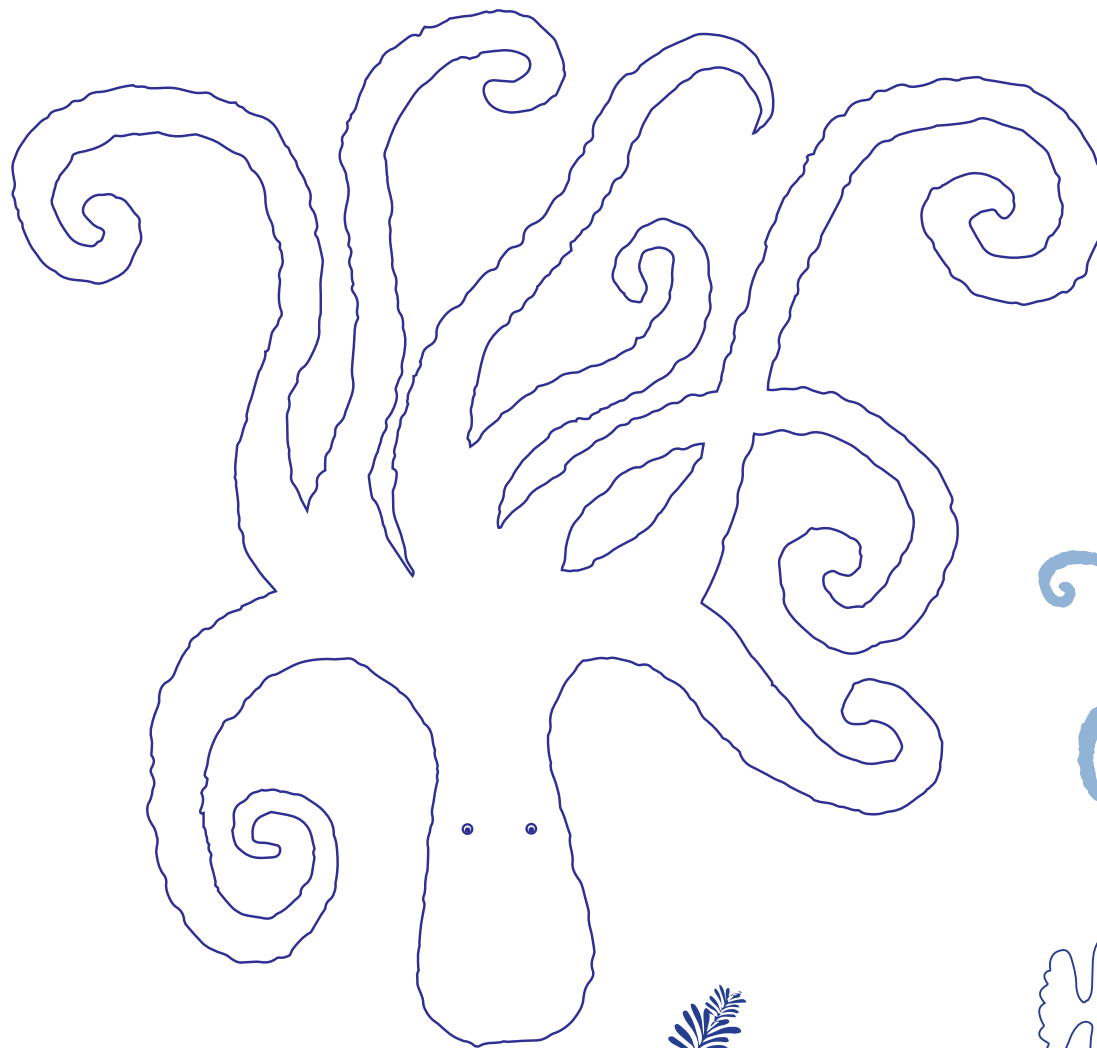


C - CELERY | **CR** - CRUSTACEANS | **E** - EGG | **F** - FISH | **G** - GLUTEN | **L** - LUPIN | **M** - MILK | **MO** - MOLLUSCS
MU - MUSTARD | **N** - NUTS | **P** - PORK | **PN** - PEANUT | **S** - SPICY | **SB** - SOYBEAN | **SE** - SESAME
SU - SULPHUR DIOXIDE | **V** - VEGETARIAN | **VG** - VEGAN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

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colour in the octopuss in your favourite octopuss colours

octopuss love seaweed.. can you draw some more?

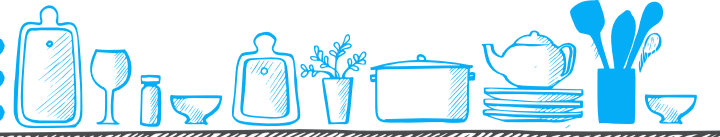


think of a fun name for each octopuss

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

FROZÉS

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

Our coffee beans are sourced from sustainably certified suppliers. ✓

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

Our tea selection is sourced from sustainably certified suppliers. ✓

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	M 16
MATCHA TEA BOBA ✓ Mango boba, matcha tea, oat milk, caramel syrup	16

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-Aj, France	65	365
RUINART, BLANC DE BLANCS BRUT , Reims, France		565
VEUVE CLICQUOT , Ponsardin, Rosé, Reims, France		365

NV FRANCIACORTA , Montenisa, Cuvée Royale, Marchese Antinori Lombardy, Italy		115
NV CAVA , Parés Baltà, Catalunya, Spain		95
PROSECCO PICCINI , Orange Label, Venezia, Italy		85
DOMAINE STE. MICHELLE , Brut Rosé, Columbia Valley, USA	20	75

WHITE

SANCERRE , Pascal Jolivet, Loire Valley, France		210
CHABLIS , J. Moreau & Fils Burgundy France		225
CHABLIS LOUIS JADOT , Burgundy, France	42	165
BOURGOGNE , Michel Prunier et Fille, Burgundy, France 2021		199
MEURSAULT , Clos du Cromin, Bitouzet-Prieur, Burgundy, France 2023		525
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 , Vionta Rías Baixas, Spain		85

LA SCOLCA , Black Label, Gavi, Piedmont, Italy		330
CHARDONNAY , Gaia & Rey, Gaja, Langhe Piedmont		1,565
PLANETA , Cometa, Sicily, Italy		225
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 , 'Rimapore' Single Vineyard, New Zealand	34	135
CHARDONNAY , Escarpment, Martinborough, New Zealand		165
CAKEBREAD CELLARS , Napa Valley, USA		250
KISTLER , 'Les Noisetiers', Sonoma Coast, USA		850
BERGSTROM , 'Old Stones', Willamette Valley, USA		199
HAMILTON RUSSELL , Walker Bay, South Africa		425

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
MOREY ST. DENIS , Georges Lignier & Fils Burgundy		485
CHARMES-CHAMBERTIN , Grand Cru, Chanson Pere & Fils, Burgundy 2011		999
VOSNE-ROMANÉE , Les Suchots, Louis Jadot, Burgundy, France 2013		1,375

BAROLO , Le Vigne, Luciano Sandrone, Piedmont, Italy 2020		725
MERLOT , Botter, Veneto, Italy	18	70
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
MUGA RIOJA , Bodega Muga, Rioja, Spain 2020		195

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
CHÂTEAU MIRAVAL , Côtes de Provence, France 2023		299

ROSÉ

WHISPERING ANGEL , Provence, France	40	160
DOMAINES OTT , Clos Mireille, Côtes de Provence 2023	50	195
CHÂTEAU MINUTY 281 , Côtes de Provence, France		275
CHÂTEAU LES VALENTINES , Côtes de Provence, France		110
MIRABEAU PURE , Rosé, Côtes de Provence, France	30	120
PINOTAGE , Kanonkop Kadette Stellenbosch, South Africa		135
THE PALE , by Sacha Lichine, Côtes de Provence, France		50
SHIRAZ , Lutzville, South Africa		70

HALF BOTTLE

LOUIS ROEDERER , Brut Rosé Reims, France		225
GRUET SELECTION BRUT , The Côte des Bar, France		75
BRUNO PAILLARD , Première Cuvée, Extra Brut, France		135

MERLOT , Indomita Central Valley, Chile		48
PINOT GRIGIO , Zenato, Delle Venezie, Italy		55

SWEET AND PORT

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

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