

COLD APPETISER

CAVIAR 15/30

Beluga 160/230

Oscietra 110/ 210

WARM SWEET POTATO AND POMEGRANATE SALAD WITH LEMON AND CORIANDER (V) 32

BEACH SHACK CAESAR SALAD (P) (D) 32

Baby gem lettuce, Caesar dressing, pressed pancetta, pesto croutons, poached egg

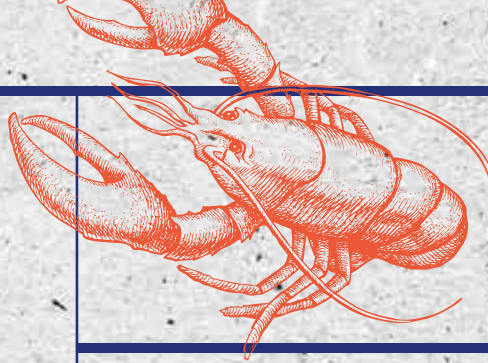
Your choice of:

GRILLED CHICKEN 36

MALDIVIAN LOBSTER 25

BEEF TARTARE (D) 39

Quail egg, sourdough crouton



BEACH SHACK

WARM APPETISER

NATURAL/GRILLED OYSTERS WITH SIGNATURE SMOKED GARLIC BUTTER - 6 PIECES (D) (SF) 42

GRILLED SCALLOPS WITH SHELL BONE MARROW, BACON (D) (SF) 39

PULLED LAMB ON WOOD-SMOKED FOCACCIA (G) (D) 36

CURRY LEAF RUBBED GRILLED TIGER PRAWN WITH TOMATO COULIS (D) (SF) 41

JAMAICAN JERK CHICKEN WITH SAFFRON AND LIME CRÈME FRAICHE (D) 36

BEETROOT CHUTNEY WITH BRIE ON BURNT SOURDOUGH (V) (G) (D) 32

GREEN BEANS, ROASTED ALMOND CREAM, OLIVE POWDER (V) (N) (D) 28

★ TO SHARE ★

SEAFOOD PLATTER (D) (SF) 180

Lobster, reef fish, tiger prawns, mussels, calamari, scallops with sides

TOMAHAWK, GRILLED ASPARAGUS AND PEPPER JUS (D) 245

CORN-FED SPATCHCOCK BABY CHICKEN RUBBED WITH THYME AND LEMON (D) 65

SIGNATURE BEACH SHACK PLATTER (P) (D) 185

Strip loin, lamb rack, pork ribs and corn-fed chicken

BEACH SHACK SIGNATURES

MATHANIA CHILLI-RUBBED DELHI PANEER STUFFED WITH PRUNES AND SERVED WITH MINT SAUCE (D) (V) 42

BRAISED CAULIFLOWER WITH BURNT GARLIC BUTTER AND BEETROOT SOIL (V) (D) 42

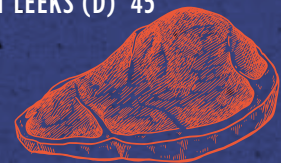
WAGYU STRIPLOIN MB 6-7 SMOKED POTATO PURÉE, BURNT CARROT PAN JUS (D) 80

HOUSE-MADE THYME AND PEPPER RUBBED AUSTRALIAN LAMB RACK (D) 55

LOUISIANA-STYLE PORK BACK RIBS, RUBBED WITH CAJUN, SERVED WITH ARUGULA AND CHERRY TOMATO (P) (D) 45

GRILLED MALDIVIAN LOBSTER 100 GM (D) (SF) 25
Citrus segments, baby radish, house salad

CORN-FED CHICKEN BREAST, SMOKED POTATO PURÉE, BURNT LEEKS (D) 45



★ DESSERT ★

Grilled Pear, Cinnamon Honey Sauce with Kerala Vanilla Bean Ice Cream (D) 22

Basque Cheesecake with Valencia Orange Sorbet (D) 22

Baked Alaska (D) 22

Burnt Pineapple Ice Cream (D) 12



(A) Contains Alcohol | (P) Pork | (V) Vegetarian | (VG) Vegan | (G) Contains Gluten | (D) Contains Dairy | (N) Contains Nuts | (S) Spicy (SF) Shellfish

In our effort to fulfill your expectation, please inform our team member should you have special dietary requirements, food allergies or food intolerances

All prices are in US Dollars and are subject to service charge and applicable taxes

COFFEE

Espresso 7
Double Espresso 7
Cappuccino 8
Americano 7
Ristretto 7
Flat White 7
Macchiato 7
Caffè latte 8

BEERS

Corona 12
Tiger 10
San Miguel 10
Lion 10

SOFT DRINKS

Coca Cola 5
Coca Cola light 5
Coca Cola zero 5
Sprite 5
Fanta 5

WATER

San Pellegrino 8
Acqua Panna 8

CHAMPAGNE

NV – Moët & Chandon Imperial – France

By the glass 45

NV – Fleury Blanc de Noirs – Organic – France

By the glass 48

SPARKLING WINE

NV - Crudo Prosecco – Organic – Italy

By the glass 13

NV - Sea Change Prosecco rosé – Italy

By the glass 15

NV – Parés Balta Cava Pink Brut – Spain

By the bottle 14

WHITE WINE

2021 – Art Series Riesling, Leeuwin Estate – USA

By the glass 18

2021 – Alamos Chardonnay Torrontes, Zapata – Spain

By the glass 13

2019 – Tonno Catarratto Chardonnay – Organic – Italy

By the glass 13

2021 – Rongopai – New Zealand

By the glass 14

2020 – Sea Change Sauvignon Blanc – France

By the glass 14

RED WINE

2017 – Pinot Noir Single Vineyard, Konrad – New Zealand

By the glass 22

2018 – Remy Ferbras Réserve Merlot – France

By the glass 12

2020 – Crudo Nero d'Avola & Cabernet – Organic – Italy

By the glass 12

2019 – Réserve Malbec Kaiken – Argentina

By the glass 12

ROSE WINE

2021 – Emiliana Adobe Réserve Rosé – Chile

By the glass 14

DESSERT WINE

2016 – Sauternes – France

By the glass 16

