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

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-SMOKEFOCACCIA (G) (D) 36
CURRY LEAF RUBBED GRILLED TIGER PRAWN WITH TOMATO COULIS (D) (SF) 41
JAMAICAN JERK CHICKEN WITH SAFFRON AND LIME CREME FRAICHE (D) 36
BEETROOT CHUTNEY WITH BRIE ON BURNT SOURDOUGH (V) (G) (D) 32
GREEN BEANS, ROASTED ALMOND CREMÉ, 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
CORNFED 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
CORNFED 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 | (V6) 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

## 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 Adóbe Réserve Rosé – Chile
  - By the glass 14

## DESSERT WINE
- 2016 – Sauternes – France
  - By the glass 16

## 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