

# Beach Club

## APPETISER & SALAD

### CHILLED TOMATO GAZPACHO

Fresh tomato, bell pepper, croutons, olive oil, parsley, white onion, white wine, Xérès vinegar

V A 25

### CHICKEN CONSOMMÉ

Chicken breast, quail egg, vegetables, vermicelli pasta, young potato

30

### PRAWNS OR LOBSTER COCKTAIL

Avocado, poached prawns or lobster, carrot, cherry tomato, chives, mixed green leaves, pomelo, cocktail sauce

36/42

### CHICKEN OR PRAWN CAESAR SALAD

Grilled chicken breast or prawns, lardon, croutons, Parmesan, romaine lettuce, tomato, Caesar dressing

P 33/36

### GREEK FETA SALAD

Bell pepper, black olive, cucumber, feta, mint, oregano, red onion, tomato, balsamic dressing

V 32

### MOZZARELLA & CO

Buffalo mozzarella, basil cream cheese, cucumber, Parma ham chips, pine nut, saffron jelly, tomato, basil, olive oil dressing

N P 33

### NIÇOISE

Roasted fresh Maldivian tuna, anchovy, bell pepper, boiled potato, cucumber, French bean, quail egg, mixed lettuce leaves, radish, tomato, balsamic dressing

35

### CEVICHE PLATE:

#### REEF FISH

Citrus, coriander, corn, mashed sweet potato, pineapple juice, red onion

30

#### MALDIVIAN TUNA

Spicy orange and lime juice, pomegranate seeds, toasted buckwheat

S 31

#### MUSSELS COCOTTE

New Zealand mussels, butter, celery, chili, coriander, lemon, parsley, white wine, extra virgin olive oil

A 39

#### TIGER PRAWN COCOTTE

Tiger prawn, butter, celery, chili, lemon, paprika, parsley, white wine, extra virgin olive oil

A 49

#### CRISPY CALAMARI

Served with lemon wrap, seasonal salad, tartar sauce

28

#### FISH & CHIPS

Fish fillet in golden batter, lemon wrap, French fries, tartar sauce

39

#### @ THE SALAD BAR

Be inspired and make it your own way...

V 30

## LE BURGÉ™

### BEEF

White bun, Nebraska beef, chives, crispy bacon, cucumber, lettuce, onion jam, tomato, Tome de Savoie cheese, Burgé sauce

P 36

### CRAB

Black bun, king crab meat, chicory, coconut flakes, cucumber, dill, lemon zest, tomato, king crab sauce

37

### CHICKEN

White bun, grilled chicken breast, lardon, cucumber, croutons, Parmesan, romaine salad, tomato, Caesar sauce

P 34

### LOBSTER

Red bun, lobster medallion, beetroot leaves, cucumber, sun-dried tomato, cocktail sauce

48

### VEGGIE

Green bun, black olive, cucumber, spinach leaves, tomato, vegetable terrine, guacamole sauce

V 29

All our Burgés™ can be served as wrap and are accompanied with French fries, seasonal salad and condiments.

## GRILL

### FISH & SEAFOOD

CATCH OF THE DAY 40

CALAMARI 35

MALDIVIAN LOBSTER 99  
Whole, 600-800g

MALDIVIAN TUNA 42  
160g

JUMBO PRAWNS 59

WHOLE FISH 50

Dorado 350-550g

Dover sole 350-550g 54

Sea bass 350-550g 52

### MEAT

CHICKEN BREAST 48

from France, 220g

PORK RIBS P 49

from Belgium

CORN FED, PRIME BEEF

from Nebraska, U.S.

RIB-EYE 300g 73

TENDERLOIN 220g 67

ORGANIC LAMB CHOP 58

from Wales, 220g

VEAL CARRÉ 52

from Holland, 300g

CHOOSE YOUR SAUCE – FISH & SEAFOOD

Citrus-vanilla butter, lemon butter or white wine

CHOOSE YOUR SAUCE – MEAT

Barbecue, bearnaise or shallot

CHOOSE YOUR SIDE DISH

Boiled or grilled asparagus, buttered snow peas, sautéed spinach, grilled vegetables, truffle mashed potato, mashed potato, steamed rice, roasted potato, French fries, seasonal mixed salad

10

## ICE CREAM & CO

BANANA SPLIT N 18

Chocolate, strawberry, vanilla ice cream, almond flakes, banana, chantilly, cookies, chocolate sauce

SENSATION 18

Lime, mango, raspberry sorbet, cookies, mint

YOGHURT BERRIES 18

Yoghurt ice cream, blackberry, blueberry, raspberry, strawberry

NOT GUILTY N 18

Coconut panna cotta, papaya, pineapple, ginger lime foam

STRAWBERRY GAZPACHO N 18

Strawberries, almond milk tapioca

FRUITS 18

Seasonal tropical fruit platter

V - VEGETARIAN N - NUTS P - PORK A - ALCOHOL

All prices are in US Dollars and are subject to 10% service charge and applicable GST