

The BEACH GRILL

APPETIZERS

Burrata 🌿	250,000
Mozzarella, Cream, Cherry Tomatoes, Basil, Cracked Pepper, Sea Salt, Extra Virgin Olive Oil, Balsamic Vinegar	
Tuna Ceviche	190,000
Ginger – Shallot Dressing, Goat Cheese, Wild Rucola	
Wagyu Carpaccio	295,000
Mushroom and Truffle Salsa, Watercress, Parmesan, Extra Virgin Olive Oil	
Zucchini Carpaccio 🌿🌿🌿	180,000
Baby Zucchini, Zucchini Flower, Pine Nuts, Lime, Mint, Parmesan	
Soft Shell Crab	190,000
Tempura, Lemon – Basil, Watercress, Sesame Dressing	
Steak Tartare 🍷	275,000
Classic Condiments, Triple – Fried Fries	
Caesar Salad with Grilled Lobster 🍷	390,000
Romaine Lettuce, Croutons, Bacon, Parmesan, Anchovies, Lobster	
Duck Liver	280,000
Terrine, Pink Pepper, Fig Confit, Brioche	
Cauliflower Panna Cotta	275,000
Herb Salad, Avruga Caviar, Micro Greens, Cured Salmon	

SOUPS

Tomato and Watermelon Gazpacho 🍷	175,000
Ratatouille Ravioli, Bottarga, Tapenade	
Mushroom Cappuccino	120,000
Foie Gras Croustis	
Sawangan Bouillabaisse	220,000
Red Mullet, Prawn, Scallop, Clams, Sauce Rouille, Crouton	

MAINS

Risotto	210,000
Squid Ink Risotto, Baby Octopus, Sundried Tomatoes	
Prawn Spaghetti 🍷	230,000
Extra Virgin Olive Oil, Garlic, Chili Flakes, Parsley	
Salt and Pepper Lobster	390,000
Yuzu – Pepper Aioli, Leek, Herb Salad	
Cod Fish	230,000
Tomato - Ginger Nage, Cilantro, Edamame, Potatoes	
Stuffed Quail 🍷	220,000
Carrot Puree, Quinoa, Poultry Jus	

FROM THE GRILL

FISH & SHELLFISH

Snapper Fillet Whole	250,000 390,000
Sea Bream Fillet	290,000
Coral Trout Fillet	290,000
Salmon Fillet	290,000
King Prawns 5 Pcs	240,000
Spiny Lobster 100 Gr	200,000
Canadian Lobster 100 Gr	200,000

MEAT

Rack of Lamb	450,000
Rib Eye 250 Gr 350 Gr	350,000 480,000
Angus Tenderloin of Beef 200 Gr 300 Gr	430,000 590,000
Angus Striploin of Beef 250 Gr 350 Gr	390,000 530,000
Wagyu Striploin of Beef “MBS 6/7” 250 Gr 350 Gr	590,000 810,000

SIDES

French Fries	50,000
Mashed Potatoes	60,000
Green Asparagus	60,000
Spinach, Garlic, Olive Oil	60,000
Watercress, Sesame Dressing	60,000

SAUCES & CONDIMENTS

Béarnaise	60,000
Green Pepper	60,000
Mushroom	60,000
White Wine Butter	95,000

SIGNATURE MENU

SCALLOP

Scallop Ceviche, Cauliflower Couscous,
Fresh Herbs

NV Duval Leroy Brut

Vertus – France

SALMON

Slow – Cooked, Potato Mousseline, Avruga

Pearls

2012 Bogle Sauvignon Blanc

California – United States

LOBSTER

Linguine, Lobster Oil, Garlic, Konbu, Chives

2012 Louis Jadot Bourgogne

Burgundy – France

WAGYU

Striploin, Watercress, Sesame Dressing

2007 Juvé Y Camps Casa Vella d'Espiells

Reserva Cabernet, Cataluña – Spain

PANNA COTTA

Vanilla, Candied Tomatoes,

Lemon Basil Ice Cream

NV Graham's 10 Year Old Fine Tawny Port

Douro Valley – Portugal

3 Course 690,000 + wine pairing 1.250,000

4 Course 890,000 + wine pairing 1.550,000

5 Course 1,090,000 + wine pairing 1.850,000

🌿 Vegetarian 🍷 Contains Nuts 🍷 Pork 🍷 Signature

For any concerns regarding food allergies or intolerances, please consult your service team

All prices are subject to 11% government tax and 10% service charge