



THE
BEACH
ISLAND GRILL

À LA CARTE MENU

RAW BAR

LOCAL REEF FISH coconut milk, mango, celeriac shoestrings, island basil & citrus (G F)	\$ 1 4
YELLOWFIN TUNA paprika chips, sour cream, green apple & harissa vinaigrette (D)	\$ 1 6
SALMON avocado, grapefruit, cucumber, squid ink cracker & citrus dill vinaigrette (G F)	\$ 1 6
SCALLOP CRUDO citrus marinated scallop, blood orange vinaigrette & chive oil (D)	\$ 1 8

APPETIZERS

ISLAND FLOAT local pumpkin velouté, beetroot crisp & coconut foam (V , V G , G F)	\$ 1 4
BLUE CHEESE CROQUETTE beet aioli, queso dip, pickled cucumber & fresh herb salad (D)	\$ 2 2
CRISPY JUMBO PRAWN fried jumbo prawns, green house salad & citrus fennel aioli	\$ 2 6
BEETROOT TARTARE salt-crusted beets, avocado mousse & tapioca cracker (V , V G , G F)	\$ 1 8
COCONUT TAMARIND PORK BELLY dukkah edamame, carrot chips, pickled cabbage & beetroot ketchup (N , P)	\$ 2 4
STEAK TARTARE beef tenderloin, mustard, shallots, pickles, chives, egg yolk & truffle caviar (D)	\$ 2 8

PLANT-BASED

TOFU STEAK \$ 2 2
baby bok choy, spicy carrot puree & passion fruit glaze
(V, VG, GF)

CAULIFLOWER STEAK \$ 2 8
spice roasted cauliflower, avo-herb mash, almonds & pomegranate
(N, V, VG, GF)

SEAFOOD

SEARED TUNA PROVENCAL \$ 3 2
seared local tuna, sorrel provencal & fennel aioli
(GF, D)

SEA SCALLOP \$ 3 2
cauliflower/hazelnut puree, sesame dukkah & crispy bacon
(N, GF, D, P)

CATCH OF THE DAY \$ 3 0
whole fried reef fish, spinach, sauce vierge & caramelized lemon
(GF, D)

BLACKENED SALMON \$ 3 5
torched edamame, wild rice, fennel & granny smith apple
(GF, D)

MALDIVIAN LOBSTER THERMIDOR \$ 5 5
gratinated lobster, cream sauce, fresh herbs & lime
(D)



MEATS

CORN-FED CHICKEN \$ 28
sous vide pears, charred leeks & thyme jus
(D)

SAGE LAMB RACK \$ 40
blue cheese croquette, cauliflower puree, sweet potato crisp
& red wine jus
(D)

ENTRECÔTE \$ 42
charred broccolini, sweet potato puree & café de paris butter
(D)

BEEF TENDERLOIN \$ 46
baby spinach, béarnaise sauce & rosemary oil
(D)

TOMAHAWK 42OZ \$ 140
(PLEASE RESERVE DISH 24HRS IN ADVANCE - MINIMUM 2 PEOPLE)
choice of two side dishes, herbed maldon salt, rosemary jus
(D)

SIDES

CREAMY SPINACH \$ 6
(VG, D, GF)

PUMPKIN & BLUE CHEESE \$ 8
(VG, D, GF)

GARDEN SALAD \$ 6
(V, VG, GF)

MAC & CHEESE \$ 10
(VG, D)

TRUFFLE MASH POTATO \$ 8
(VG, GF, D)

BISTRO FRIES \$ 8
(V, VG, GF)

TOMATO & ONION SALAD \$ 6
(V, VG, GF)

SWEET POTATO FRIES \$ 8
(V, VG, GF)

DESSERTS

FOREST FLOOR **\$14**

raspberry mushroom, micro sponge, chocolate soil & pineapple sorbet
(N, D)

CHOCOLATE LAVA CAKE **\$14**

molten lava cake, vanilla ice cream & fresh fruits
(D)

COCONUT TEXTURES **\$12**

coconut baked yoghurt, hazelnut ganache & coconut foam
(N, V, VG, GF)

TRIO OF CHEESE **\$16**

cheese selection, crackers, chili fig jam, plum chutney & berries
(N, D)

STRAWBERRY SORBET **\$8**

lemon crumble, mint tuile, fresh herbs & lime
(V, VG, GF)

