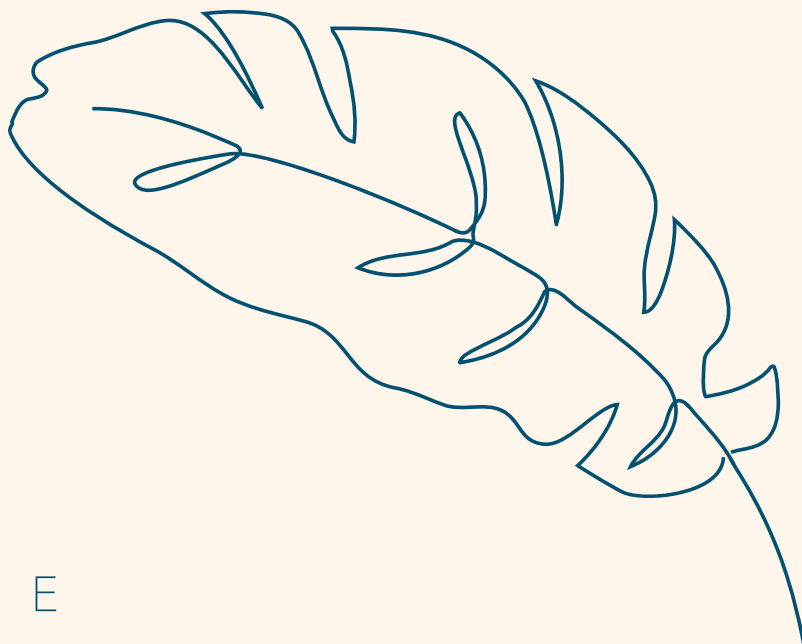




THE
BEACH
ISLAND GRILL

À LA CARTE MENU

RAW BAR

LOCAL REEF FISH

\$14

Tiger Milk, Yuzu, Tear-drop Peas, Herb Oil, Citrus Salad
(G F)

RED SNAPPER

\$16

Passion Fruit Dashi Vinaigrette, Crispy Black Rice, Homemade Pickles
(G F)

YELLOWFIN TUNA

\$16

Citrus Miso Dressing, Orange Caviar, Japanese Rice Crackers, Jalapeño
(G F)

WATERMELON TATAKI

\$14

Tomato Yuzu Vinaigrette, Vegan Ricotta, Pickled Bilimbi
(V , V G , G F)



APPETIZERS

FAUX GRAS

Caramelized Mushroom, Pickled Red Onion, Polenta Focaccia
(V, VG, GF)

\$ 20

BURRATA AND CHARRED GRAPES

Grape Chutney, Brioche Croutons
(VG, D)

\$ 26

GOAT CHEESE CROQUETTE

Goma Salad, Truffle Mornay, Basil Oil
(VG, D)

\$ 24

CRISPY CALAMARI

Guajillo Mayo, Fresh Herb Salad, Pickled Red Onion
(D)

\$ 26

FRESH TUNA BUTTER BUNS

Herb Mayo, Potato Straw, Fresh Chives
(D)

\$ 22

CRISPY JUMBO PRAWN

Salmorejo, Fresh Herbs
(D)

\$ 28

BEEF TATAKI AU POIVRE

Peppercorn Sauce, Crispy Potato Straw, Fresh Chives
(D)

\$ 30

CLASSIC STEAK TARTARE

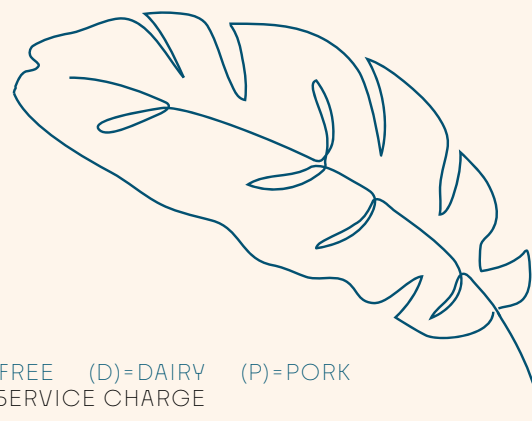
Parsnip Shoestrings, Fresh Chives, Brioche Toast
(D)

\$ 28

WAGYU SLIDERS

Caramelized Onions, American Cheese, Cucumber Pickle
(D)

\$ 32



THE FOOD MARKET

Pick your protein or veggies, pick your side, pick your sauce.
Simple as that.

GARDEN

ASIAN EGGPLANT - \$24
(V, VG, GF)

YUCATECAN
CAULIFLOWER - \$24
(V, VG, GF)

MISO MUSHROOM - \$28
(N, V, VG, GF)



LAND

CORN-FED CHICKEN - \$28
(D, GF)

LAMB RACK - \$46
(D, GF)

AUSTRALIAN RIB EYE - \$44
(D, GF)

BEEF TENDERLOIN - \$48
(D, GF)

AUSTRALIAN PRIME RIB
BONE ON - \$55
(D, GF)

JAPANESE WAGYU
ENTRECÔTE - \$75
(D, GF)

JAPANESE WAGYU
TENDERLOIN - \$85
(D, GF)

SEA

REEF FISH FILLET - \$30
(GF, D)

TUNA LOIN - \$32
(GF, D)

TIGER PRAWNS - \$38
(GF, D)

GRILLED MALDIVIAN
LOBSTER - \$55
(GF, D)

THERMIDOR MALDIVIAN
LOBSTER - \$55
(GF, D)



SIDES

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

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

MASH POTATO
(VG, GF, D) \$6

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

WEDGE SALAD
(D, P) \$6

FRIED CORN
(V, VG, GF) \$6

CAESAR SALAD
(VG, D) \$6

TRUFFLE MAC N CHEESE \$10
(VG, D)

CREAMED SPINACH
(GF, D) \$8

SAUCES

BEARNAISE
(GF, D) \$5

CHIMICHURRI
(V, VG, GF) \$5

MOJO ROJO
(V, VG, GF) \$5

GREEN PEPPERCORN
(D) \$5

RED WINE JUS
(D) \$5

GARLIC LEMON BUTTER
(VG, GF, D) \$5

(N)=CONTAINS NUTS (V)=VEGAN (VG)=VEGETARIAN (GF)=GLUTEN FREE (D)=DAIRY (P)=PORK
ALL PRICES ARE IN USD AND INCLUDE APPLICABLE TAXES & SERVICE CHARGE

DESSERTS

CHOCOLATE LAVA CAKE \$ 12

Molten Lava Cake, Caramel Sauce, Vanilla Ice Cream & Berries
(D)

COCONUT CREAM PIE \$ 12

Coconut Tart, Italian Meringue, Lemon Ice Cream & Berries
(D)

PROFIT ROLL \$ 10

Chocolate Sauce, Raspberry Coulis, Burnt Honey Ice Cream & Berries
(D)

VEGAN PAVLOVA \$ 12

Vegan Pavlova, Raspberry Coulis, Passion Fruit & Berries
(V, VG, GF)

FOREST FLOOR \$ 14

Raspberry Mushroom, Chocolate Soil, Cherry & Cookies Ice Cream
(VG, D)

OREO CHEESE CAKE \$ 14

No Bake Cheese Cake, Oreo Soil, Vanilla Ice Cream & Berries
(D)

ICE CREAM \$ 8

Daily Flavours
(VG, D)

SORBET \$ 8

Daily Flavours
(V, VG, GF)

