

BEACH CLUB POOLSIDE MENU OFFERED BETWEEN 12PM – 8PM

APPETISERS

Spiced Pumpkin Soup (SP) Gruyere, garlic brioche, nutmeg, crispy beef bacon or pork belly topping (optional).	\$12
Tom Yam Soup (SP) Shrimps, reef fish, young galangal, lemon grass, kaffir lime.	\$14
♦ OCEAN PLATTER (S) Grilled lobster, prawns, octopus, mussels, scallops, squid and fish fillet. for one: \$135/for two: \$165	
Flame Grilled Rock Lobster (SP) Garlic, cilantro, lime, chilli, lemon butter sauce, green salad.	\$98
Baby Back Pork Ribs (P) Smoked half rack, classic coleslaw, hand-cut fries, stewed beans.	\$27
Macaroni and Cheese Choice of Tomato, Bolognese sauce or Basil pesto.	\$22
The Ultimate Nachos (V) Monterey jack cheese sauce, Kalamata olives, tomato salsa, jalapeños, guacamole, sour cream, tortilla chips.	\$14
Baked Cod Fillet (SP) Wrapped in banana leaves with garlic, cilantro, lime chilli, hand-cut fries, mushy garden peas and lemon curry sauce.	\$26
BURGER & SANDWICHES	
Pit Boss Burger (P) Angus beef patty, pork rib tips, pickled cucumber, Manchego cheese, hickory BBQ sauce, hand-cut fries.	\$24
Veggie Burger (V) Toasted bun, chargrilled Veggie patty, crumbed onion rings, Monterey jack cheese, smoked soya bacon, lettuce, tomato, pickled cucumbers, smoked garlic aioli, hell fire sauce(optional).	\$22

Buffalo Chicken Melt Smoked chicken, cheddar cheese, BBQ sauce.	\$14
Portobello Mushrooms &	
	\$14
Three Cheeses (V)	ŞI 4
Thyme, goat cheese, mozzarella,	
parmesan cheese, sour dough	
Hand-cut Fries	\$6
SALADS	
Missad Missas Creams (V/)	č10
Mixed Micro Greens (V)	\$12
Roma tomatoes, radish, avocado,	
lemon, olive oil, pomegranate.	
Caesar Salad	Ċ12
	\$12
Cos lettuce, smoked chicken, Caesar dressing,	
shaved parmesan, baguette croutons.	
Yellow Fin Tung	\$16
French beans, free-range eggs, cherry tomatoes,	ŞIO
oven-roasted, Kalamata olives, artichokes,	
boiled potatoes, red onions, bell peppers.	
boned potatoes, red omons, ben peppers.	
Caprese (V)	\$16
Slices of smoked grilled tomatoes, fresh mozzarella	*
cheese and basil, drizzled with balsamic vinaigrette	
on a bed of mixed greens.	
on a sea of immed greens.	
TASTE OF ASIA	
Veg Samosa (V)	\$8
Peas, taro, tamarind, cucumber raita.	
Tuna Croquette (SP)	\$8
Maldivian spiced fried tuna, potato &	
lentil croquettes, pico de gallo.	
BBQ Lamb Kofta	\$10
Seasoned with cumin, fennel, coriander and	
served with mint chutney.	
CVALETTO	
SWEETS	
	A
Exotic Fruit Platter	\$16

Selection of K'Sorbets and Ice Cream \$5 per scoop

Chocolate, Vanilla, Strawberry, Coconut, Passion fruit sorbet, Lemon sorbet, Raspberry sorbet.