

# The BEACH GRILL

## APPETIZERS

### Goat Cheese

Crispy Potato, Caramelized Apple,  
Beetroot Sorbet

### Burrata

Mozzarella, Cream, Cherry Tomatoes, Basil,  
Cracked Pepper, Sea Salt, Extra Virgin Olive Oil,  
Balsamic Vinegar

### Zucchini Carpaccio

Baby Zucchini, Zucchini Flower, Pine Nuts,  
Lime, Mint, Parmesan

### Tuna Ceviche

Ginger – Shallot Dressing, Goat Cheese,  
Wild Rucola

### Soft Shell Crab

Tempura, Lemon – Basil, Watercress,  
Sesame Dressing

### Caesar Salad with Grilled Lobster

Romaine Lettuce, Croutons, Beef Bacon,  
Parmesan, Anchovies, Lobster

### Duck Liver

Terrine, Pink Pepper, Fig Confit, Brioche

### Wagyu Carpaccio

Mushroom and Truffle Salsa, Watercress,  
Parmesan, Extra Virgin Olive Oil

### Steak Tartare

Classic Condiments, Triple – Fried Fries

## SOUPS

### Tomato and Watermelon Gazpacho

Ratatouille Ravioli, Tapenade

### Mushroom Cappuccino

Foie Gras Cromesquis

### Sawangan Bouillabaisse

Red Mullet, Prawn, Scallop, Clams,  
Sauce Rouille, Crouton

## MAINS

### Salt and Pepper Lobster

Yuzu – Pepper Aioli, Leek, Herb Salad

### Cod Fish

Tomato - Ginger Nage, Cilantro,  
Edamame, Potatoes

### Hot Smoke Duck Breast

Rosella Jelly, Roasted Pumpkin, Cranberry Jus

### Sous Vide Crusted Lamb Loin 180 Gr

Sautéed Shimeji Mushrooms, Edamame, Asparagus,  
Carrot Puree, Lamb Jus Reduction

### Prawn Spaghetti

Extra Virgin Olive Oil, Garlic, Chili Flakes, Parsley

### Risotto

Squid Ink Risotto, Baby Octopus, Sundried Tomatoes

## SIGNATURE MENU

### SCALLOP

Scallop Ceviche, Cauliflower Couscous,  
Fresh Herbs

La Gioiosa Valdobbiadene Prosecco

D.O.C.G - Italy

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### SALMON

Slow – Cooked, Potato Mousseline, Avruga

Pearls

2017 Matua Sauvignon Blanc

Marlborough – New Zealand

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### LOBSTER

Linguine, Lobster Oil, Garlic, Konbu, Chives

2016 Wolf Blass Yellow Label Chardonnay

South Australia – Australia

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### WAGYU

Striploin, Watercress, Sesame Dressing

2013 Beringer, Founder Estate, Merlot

California - USA

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### PANNA COTTA

Vanilla, Candied Tomatoes,

Lemon Basil Ice Cream

Thomas Barton Reserve Sauternes

Bordeaux – France

3 Course + wine pairing

4 Course 1+ wine pairing

5 Course + wine pairing

Every wine will serve 90ml

## FROM THE GRILL

### FISH & SHELLFISH

### Sawangan Symphony

Snapper Fillet, King Prawns, Baby Octopus, Squid

Grouper Fillet

Snapper Fillet | Whole

Sea Bream Fillet

Coral Trout Fillet

Salmon Fillet

King Prawns | 5 Pcs

The prices below are for each 100 gr

Spiny Lobster | 100 Gr

Canadian Lobster | 100 Gr

### MEAT

Rack of Lamb

Angus 200 days T-Bone  
500 Gr

Rib Eye  
250 Gr

Angus Tenderloin of Beef  
200 Gr

Angus Striploin of Beef  
250 Gr

Wagyu Striploin of Beef “MBS 6/7”  
250 Gr

Grilled Spring Chicken  
300 Gr

### SIDES

Green Asparagus

Spinach, Garlic, Olive Oil

Sautéed Wild Mushroom

Air Dried Baby Carrot

Mashed Potatoes

Steamed Rice

French Fries

### SAUCES

Béarnaise

Green Pepper

Mushroom

White Wine Butter

 Vegetarian  Contains Nuts  Pork  Signature  Healthy

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