

THE  
BEACH  
ISLAND GRILL

À LA CARTE MENU

# RAW BAR

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

# APPETIZERS

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

## PLANT-BASED

**TOFU STEAK** \$ 22  
baby bok choy, spicy carrot puree & passion fruit glaze  
(V, VG, GF)

**CAULIFLOWER STEAK** \$ 28  
spice roasted cauliflower, avo-herb mash, almonds & pomegranate  
(N, V, VG, GF)

## SEAFOOD

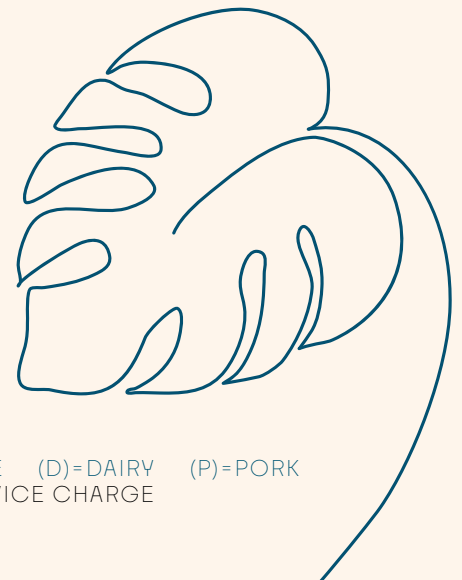
**SEARED TUNA PROVENCAL** \$ 32  
seared local tuna, sorrel provencal & fennel aioli  
(GF, D)

**SEA SCALLOP** \$ 32  
cauliflower/hazelnut puree, sesame dukkah & crispy bacon  
(N, GF, D, P)

**CATCH OF THE DAY** \$ 30  
whole fried reef fish, spinach, sauce vierge & caramelized lemon  
(GF, D)

**BLACKENED SALMON** \$ 35  
torched edamame, wild rice, fennel & granny smith apple  
(GF, D)

**MALDIVIAN LOBSTER THERMIDOR** \$ 55  
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 , V G , G F )

**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 , V G , G F )

