

CHAR COAL

BEACH GRILL

- ◆ PLEASE CHOOSE ONE ITEM FROM EACH COURSE
- ◆ HALF PORTIONS ARE AVAILABLE UPON REQUEST



JUST APETITE

Angus Beef Tartare G E

Raw Marinated Black Angus Tenderloin, Yuzu Lime Aiolo and Pita Puff

Beet & Tomato Salad D V

Beetroot Braised in Orange Stew, Assorted Tomato, Microgreens and French Mustard Dressing

Miso Marinated Barbary Duck Tataki S

Clove Smoked Duck Breast, Red Cabbage Sauerkraut and Sakura Mix

Crisp Pork Belly P A

Cabbage Kimchi, Bok Choy and Hot Garlic Sauce

Shami Kebab G E N V ★

Tender Patty Made with Lamb, Chicken, Veggies and Mint Sauce

Peanut Lettuce SF S N G

Crisp Noodles, Our Signature Peanut Sauce, Sautéed Vegetables and Chicken Satay

Chevre Salad V D N

Romaine Lettuce, Spinach, Creamy Goat Cheese, Berries, Candied Pecans and Honey Sesame Dressing

Grilled Edamame V D

Grilled Edamame, Parmesan Cheese, Truffle Oil, Salt

Compressed Granny Smith & Lentil Salad V

Green Apple, Split Yellow Lentil, Baby Spinach, Mint Dressing

SIZZLING ENTRÉES

Filet Mignon D G

Black Angus Tenderloin with sautéed wild Mushrooms, and Pumpkin Mash

Ribs Eye D G

Ribeye Steak, Vegetables Tossed in Olive Oil, Sautéed mushrooms, Mashed Potato and Pom Wafers

Ossobuco D G

Braised Veal Shank, Saffron Pearl Barley Risotto, Maple Tossed Carrots and Gremolata

Char-grilled Chicken D G

Corn-fed Chicken Breast, Brussel Petals, Caramelized Onions and Potato Puree

Confit Duck Leg D G

Duck Leg, Sweet Potato Mash, Green Pea Puree and Orange Reduction

Sauces (any one) D G A E

Bearnaise | Red Wine | Peppercorn | Blue Cheese Crust

Bourbon Baby Back Ribs P A D

Jerk Marinated Pork Ribs, Mashed Potato and Smoked Bourbon Coffee Glaze

Herb Pesto Crusted Lamb D A N G

Grilled Butternut Squash, Broccolini Rabe, Cumin Scented Sweet Potato and Shallot Jus

Aubergine, Tomato & Chickpea Bake G D V

Trio of Vegetable, Warm Homemade Pita Bread

Stuffed Zucchini V D

Forest Mushroom, Spinach and Mozzarella, Panada Sauce, Tomato Puree, Parmesan Cheese and Garlic Crostini

Quinoa and Spinach Burger V D G N ★

Sesame Bun, Quinoa and Spinach with Yellow Cheddar Cheese, Onion, Lettuce, Tomato, and a Touch Secret Sauce

Char Grilled Cottage Cheese And Vegetable Skewers V D G N

Cottage Cheese, Bell Pepper, Broccoli, Peanut Sauce and Raw Papaya Salad

SWEET MEMORIES

Stewed Apricot Creme Brûlée D G E ★

Cardamom Dust, Saffron Crèmeux

Pecan Nut Fudge Brownie G E N D

Vanilla Ice-cream

Cinnamon Apple Strudel V E G

Star Anise, Vanilla Whipped Cream

Strawberry With Rosemary V D

Sautéed Strawberry, Rosemary Essence, Choice of Vanilla or Pistachio Ice Cream

Tiramisu Profumato All'amaretto V D G A

Biscuits with Coffee and Mascarpone Sauce

Pistachio Ice Cream

Strawberry Sorbet

V VEG VE VEGAN D DAIRY SF SEAFOOD G GLUTEN N NUTS E EGGS A ALCOHOL P PORK S SOYA ★ SIGNATURE DISH

Ingredients may contain other allergens. Kindly notify our team members if you have any allergic intolerance.

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness especially if you have certain medical conditions.