



BEACH GRILL MENU



COCKTAIL

SPICY COCO PUNCH

BREAD ●

SOUR DOUGH – GARLIC
BAKED APPLE – BALSAMIC DIP

SMALL PLATE ● ●

CORIANDER CURED TUNA – SALMON BELLY - SNAPPER
POMELO – MANGO - WASABI

MAINS

GRILLED REEF FISH

MUSSEL BROTH - TOFU - MISO BRAISED EGGPLANT – GARLIC GREEN – GARLIC TERIYAKI RICE

OR

SEAFOOD RAVIOLI ● ● ●

LOBSTER BISQUE - SWEET CORN PUREE – SWEET CORN CHERRY TOMATO PICKLE

OR

PEPPER SEARED TUNA ● ●

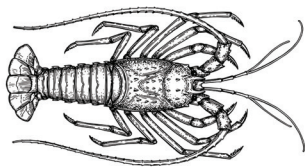
CHERRY TOMATO – BEANS - OLIVES – PONZU – LEMONGRASS CREAM

● GLUTEN ● SPICY ● VEGAN ● VEGETARIAN ● PORK ● NUTS ● DAIRY ● ALCOHOL



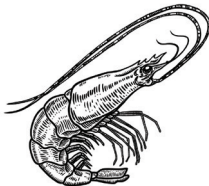
GINIFATI

BEACH GRILL MENU



FLAME GRILLED LAGOON
LOBSTER
(500- 600g)

/ USD \$120 NET SUPPLEMENT /



GRILLED JUMBO PRAWN

/ USD - \$70 NET SUPPLEMENT /



MIXED GRILLED SEAFOOD
LOBSTER — SCALLOPS - GIANT PRAWN
- CALAMARI
MUSSELS OCTOPUS - SNAPPER

/ USD - \$175 NET SUPPLEMENT /

DESSERTS

DECONSTRUCTED BANOFFEE PIE
PASSION FRUIT GEL - CARDAMOM ICE CREAM

OR

SEASONAL FRUIT PLATTER

GLUTEN FREE OPTIONS AVAILABLE!
KINDLY LET US KNOW IN ADVANCE, WE WILL BE PLEASED TO PREPARE A SUITABLE MENU TO MEET YOUR NEEDS.

GLUTEN

SPICY

VEGAN

VEGETARIAN

PORK

NUTS

DAIRY

ALCOHOL