

CABANA

Beach Bar & Grill

MORNING BREAKFAST

Served until 12pm

Two Egg Breakfast 55*

Two fried eggs made fresh to order with smoked ham, served with dressed greens, grits or seasoned ranch potatoes and toast bread

Vegetarian Omelet 60*

Classic two eggs omelet, tomatoes, mushrooms, onion, and green capsicum

BURGERS & CLASSICS

Good Night Good Cause Burger 115*

Angus beef, grilled jumbo prawns, tomato, melted Emmental, caramelized onions, freeze, sliced jalapeno, Hickory BBQ on focaccia bun

Beef Brisket Burger 105*

Slow braised brisket, chimichurri, cured rainbow cabbage, double gruyere, cornichons, onion rings and pink peppercorn spread on foot long bread

Wagyu Brie Burger 105*

Pumpkin seed bun, Wagyu patty, pickled beetroot, pineapple chutney, torched brie

Farm Chicken Burger 105*

Brioche bun, crumbed corn-fed chicken, Tillamook cheddar cheese, apple-smoked, beef bacon, avocado, chipotle mayo

Fish & Chips 100*

Steak fries, caramelized lemon tartar sauce

BBQ Chicken Wings 80*

Homemade Hickory marinated BBQ chicken wings, drizzled sesame seeds

OPEN SANDWICHES

Avocado, Soft White Cheese, Pomegranate,
Baby Spinach Caramelized Red Onion 90*

Served with homemade whole grain toasted bread

Flat Bread Crouton Margherita 75*

White bread, mozzarella cheese, cherry tomatoes, cappers, fresh basil

Smoked Norwegian Salmon, Sour Cream, Capers, Spring Onions & Walnuts 110*
Served with brawn toasted bread

MAIN COURSE

Day Beef Rib Eye 210*

Grill roasted potatoes and rocket and tomatoes
parmesan salad (350G)

Grill Norwegian Salmon Fillet 165*

Served with mush potatoes and red onion tomatoes salad (200g)

Tiger Prawns 190*

Skewers and grill served with lettuce salad, mix grill vegetables and
cocktail sauce (350G)

CEVICHE BAR

Sea Bass & Hammour Ceviche 85*

Shrimp & Lobster Ceviche 100*

SALADS

Burrata Cheese 95*

Served with rocket salad, Picalilly and sundried tomato pesto sauce

Quinoa Salad, Kale, Asparagus And Grill Haloumi Salad 95*

Black and white quinoa, asparagus, baby spinach grill haloumi cheese
with pomegranate vinaigrette

Grill Chicken Taco Salad 90*

Chicken breast, brawn beans, lettuce, onion, red capsicum,
corn, tomato dressing

Kale And Mix Sea Food Salad 90*

Kale, herb marinated, shrimps, calamari, baby octopus, mussels,
crab sticks, tangy pomegranate sauce Thai Papaya

Salmon Cous Cous Main Salad 95*

Seared salmon, avocado, shaved fennel, trio roasted peppers
with kumquat dressing

Exotic Fruit And Goat Cheese Salad 80*

Torched goat cheese, fresh and semi compote fruits, crispy vegetables,
candied walnut, fig cranberry vinaigrette

Prawn Salad 105*

Shredded raw papaya with asian herbs, served with spiced sautéed prawns

Caesar 95*

Grilled chicken breast, grilled prawns, anchovies, quail egg,
Romaine lettuce, shaved parmesan cheese, croutons

SIDES

Mix Fresh Seasonal Salad 30*

Mesclun, rocket, radish, spinach, Picalilly tomatoes, cucumber, avocado

Plain Rice 30*

Steamed plain white rice

Mixed Vegetable 30*

Carrot, Broccoli, Zucchini, Asparagus

French Fries 30*

Classic skin French fries

DESSERT

Raspberry Cheesecake 55*

Raspberry coulis, roasted plums and wild berry gelato

Chocolate And Banana Sticky Pop 55*

Chocolate crisp and berries

Caramel Surprise 55*

Butterscotch Gelato, hot chocolate sauce,
chocolate chunks, caramel, popcorn and cream

Seasonal Sliced Fruits 55*

Honey lemon sorbet

Homemade Ice Cream And Sorbet 55*

(selection of 3 scoops)

Vanilla, dark chocolate, wild berry

Ice Cream And Sorbet

Zesty Lemon 25*, Pomegranate Lemon 25*, Mandarin Orange 25*,
Passionate Mango 25*, Red Apple 25*, Chocolate Coconut 35*,
Jammin Caribbean Pina Colada 35*, Heavenly Coconut 35*

Opening Hours: 10:00AM – 11:00PM (Food Service: 11:00AM – 10:00PM | Bar Service: 10:00AM – 11:00PM)

*Prices are inclusive of 10% service fee, 6% tourism fee, 4% municipality fee and 5% VAT

CABANA

Beach Bar & Grill

THE FRESH BAR 40*

Detox Tonic: ginger, beet, carrot, apple
High-fiber root veggies and fruit keep things moving through the digestive tract, while ginger calms your stomach.

Refueler: orange, almond, sweet potato, apple
Almonds' protein helps build and repair muscle. Plus, the potassium (twice as much as you get in two bananas) Balances your electrolytes and fluids.

Immune Booster: grapefruit, orange, kiwi
Ward off colds with this vitamin bomb! The kiwis alone pack nearly twice your daily vitamin C and the citrus delivers even more of the cold-busting vitamin.

Energy Upper: lychees in syrup, peach, coconut water
Natural fruit sugars give you an instant boost, and electrolyte-loaded coconut water helps keep you hydrated.

Berry Supreme: blueberries, strawberries, mango
Antioxidants in berries boast potent anti-aging benefits.

MOJITO BAR 65*

Kumquat rum, orange curacao, kumquat, lime, mint leaves

Pomegranate rum, Pama liquor, lime, mint leaves

Coconut rum, Malibu, coconut cream, lime, mint leaves

Lemongrass your selected Rum, Limoncello, lime, mint leaves

Passion Fruit your selected Rum, passion fruit liquor, lime, mint leaves

Guava rum, guava, lime and mint leaves

Pineapple rum, pineapple, lime, mint leaves

Kiwi rum, kiwi, green tea, lime, mint leaves

NON ALCOHOLIC COCKTAILS 40*

Passion
Passion fruit, elderflower, orange, ginger Ale

Walk in the park
Grapefruit, lemon, apple, peach, soda

Aqua Fresca
Peach, watermelon, lemon

Virgin Colada
Pineapple, coconut cream

Virgin Berry Mojito 45*
Lime, sugar, fresh berries, soda

TWISTED 70*

Watermelon
Vodka, watermelon liquor, lime, mint leaves

Cucumber
Gin, fresh cucumber, elderflower syrup, lime, mint leaves

Basil, peach and berry
Vodka, blueberry, peach, basil, lime

COCKTAILS

Bellini 85/130*
Peach Puree, Prosecco or Champagne

French 95/130*
Gin, Lemon Juice, Sugar, Prosecco or Champagne

Bramble 65*
Gin, Lemon, Sugar, Crème De Mure

Tom Collins 65*
Gin, Lemon, Sugar, Soda

Cosmopolitan 65*
Vodka, Triple Sec, Cranberry Juice, Lime

Fruit daiquiri 65*
Rum, Lime Juice, Sugar, Fruit of The Day

Margarita 65*
Tequila, Triple Sec, Lime Juice, Sugar

Whiskey sour 65*
Bourbon, Lemon, Sugar, Egg White

Caipirinha 65*
Lime, Cachaca

Caiprioska 65*
Lime, Vodka

Mai Tai 65*
Rum, Orange, Orgeat, Pineapple

Long Island Ice Tea 85*
Vodka, Tequila, Rum, Cointreau, Gin, Coca-Cola

Pina Colada 65*
Rum, Coconut Cream, Pineapple

Aperol spritz 65*
Aperol, Prosecco

Rosemary ginger moscow mule 65*
Vodka, fresh ginger, rosemary syrup, ginger beer

BEERS

DRAUGHT
Stella Artois - Belgium 40/50*
Peroni - Italy 40/50*

BOTTLE
Peroni - Italy 50*
Corona - Mexico 50*
Heineken - Dutch 50*
Erdinger - Germany 60*
Stella Cidre - Belgium 60*
Magners Pear Cidre 60*

WINES

SPARKLING
Valdo , Prosecco, Millesimato 80/380*
Louis Roederer 150/730*

WHITE WINE
Pinot Grigio, Garganega, Italy 55/265*
Sauvignon Blanc, Dusky, New Zeland 70/340*
Chardonnay , Robert Mondavi, California 75/365*
Riesling, Villa Wolf, Germany 80/390*
Chardonnay, La Chablisienne, Bourgogne, France 400*

ROSE WINE
Sunset Rose Chateau Ksara, Lebanon 70/340*
Chateau De L Aumerade Cru Classe, France 80/390*

RED WINE
Cabernet Sauvignon Lapostolle, Chile 65/285*
Merlot, Montes, Chile 65/290*
Malbec, Bodega Northon, Argentina 70/320*
Shiraz , Rosemount, Australia 425*
Pinot Noir, Bouchard, France 465*

SOFT DRINKS 29*

Coca Cola, Diet Coca-Cola
Schweppes Lemonade, Schweppes Bitter
Lemon, Schweppes Soda Water, Ginger Ale, Schweppes Tonic

Water 25*

ENERGY DRINKS 55*

Red Bull, Red Bull Sugar Free

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