

THE beach HOUSE

OCEAN'S BOUNTY

Mi, Nu, Mu (HB 60)
Beef Carpaccio 130
Thinly sliced cured beef tenderloin with Parmesan, caper dressing, rocket leaves and toasted pine nuts.

Fi, Se, So, Gl, Mi, Eg
Tuna Tartare 115
Hand-cut tuna with avocado, edamame, ginger and garlic, sweet chilli, sriracha, soy sauce, spring onion, coriander, sesame oil, sesame seeds and fresh lime.

Fi, Gl, Mi, Mu, Sd (HB 80)
Angus Tenderloin Steak Tarter 145
Hand-cut Angus beef tenderloin, shallots, capers, cornichons, Dijon mustard, herbs.

Mo (HB 60) (HB 80) 🌱
Dibba Bay Oysters No. 3 130 / 240
Half dozen or dozen served on ice with Tabasco, lemon and shallot mignonette.

Mi, Gl
Soupe À L'Oignon 95
Traditional French onion soup with beef demi-glace, toasted baguette and Parmesan.

Ve, Gl
Gazpacho Andaluz 75
Chilled Andalusian tomato soup delicately seasoned and served cold.

FROM THE SEA & GARDEN

Mi, Gl, Fi, Eg
Beach House Caesar 110
Romaine lettuce with classic Caesar dressing, pickled anchovies, croutons and shaved Parmesan.

Add chicken 25
Add prawns 30

V, G
Tomato Salad 95
Vine-ripened tomatoes with basil, capers, red onion and capsicum served with warm pita bread.

V, Mi
Greek Salad 105
Cucumber, tomatoes, onion, capsicum, Kalamata olives and feta with aged dressing.

Mo, Eg, Gl
Crispy Calamari 115
Lightly fried calamari with spiced dip and citrus.

Nu, Fi, Gl, Eg, Se, Ce, So, Sd
Black Angus Stockyard Rump 110
Asian slaw, raw papaya, hazelnut, sesame-soy marinade

Gl, Mi, Nu
Mezze Platter 105
Muhammara, tzatziki, potato aioli, Kalamata olives and warm pita

SOUPS BY THE TIDE

All our seafood is sustainably sourced. We prioritise locally sourced ingredients wherever possible.
Consumption of raw or undercooked animal, seafood, or poultry products such as eggs may increase your risk of food-borne illness.
Further written information is available upon request.

Gl - Gluten • Cr - Crustaceans • Eg - Eggs • Fi - Fish • Pe - Peanuts • So - Soybeans • Mi - Milk / Dairy • Nu - Nuts • Ce - Celery • Mu - Mustard
Mo - Molluscs • V - Ovo-Lacto Vegetarian - no meat, may contain egg or dairy • Ve - Vegan/Plant Based - no animal products • Sh - Shellfish • Se - Sesame
Lu - Lupin • Sd - Sulphites / Sulphur Dioxide 🌱 Locally & sustainably sourced 🍷 Signature dishes HB: Half Board

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Ⓢ Not available for Half or Full Board



DOUGH BY THE DUNES

V, Mi, Gl	Margherita	105
	<i>Tomato passata, mozzarella and basil.</i>	
Gl, Mi	Diavola	120
	<i>Tomato passata, beef spianata piccante, beef 'nduja, mozzarella and chilli flakes.</i>	
V, Gl, Mi, Nu	Quattro Formaggi	135
	<i>Mozzarella, Parmesan, smoked scamorza and Comté with walnuts and truffle honey.</i>	
Gl, Mi	Broccoli & Beef Pancetta	125
	<i>Mozzarella, sautéed broccoli, smoked scamorza, chilli and beef pancetta.</i>	

FROM THE COAST & COUNTRYSIDE

Mi	Wild Mushroom Risotto	105
	<i>Risotto rice with wild mushrooms, parsley and porcini dust.</i>	
Gl, Mi, Ce, Eg	Pappardelle Bolognese	130
	<i>Slow-braised beef ragù with tomato and confit tomatoes.</i>	
Sh, Cr, Ce, Mi, Gl	Seafood Linguine	145
	<i>Mixed seafood in lobster bisque with tomato and parsley.</i>	
Cr, Mi, Gl	Prawn Cacio & Pepe	130
	<i>Rigatoni with pecorino, cracked black pepper and fresh prawns.</i>	
Fi, Mi	Norwegian Salmon	180
	<i>Braised fennel, fennel salad, mandarin and calamansi lemon butter sauce.</i>	
Fi, Cr, Mo, Ce, Mi (HB 80)	Seabass Bouillabaisse	190
	<i>HB Supplements 80</i>	
	<i>Grilled seabass in fisherman's seafood broth with fresh herbs.</i>	

FROM THE FIELDS

Gl, Mi	Chicken Souvlaki	140
	<i>Marinated chicken with tzatziki, red onion, tomato and cucumber salad served with warm pita.</i>	
Gl, Mi	The Beach House Wagyu Burger	150
	<i>Wagyu beef patty with veal bacon, cheddar, caramelised onion, tomato, lettuce and house sauce served with fries.</i>	

Mi	Argentinian Beef Striploin (200 gm)	210
	<i>Served with one side dish and a choice of Wild Mushroom Sauce or Peppercorn Sauce</i>	
Mi (HB 150)	Argentinian Beef Rib Eye (250gm)	240
	<i>Served with one side dish and a choice of Wild Mushroom Sauce or Peppercorn Sauce</i>	



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FROM THE DRY AGER

All our meats are dry-aged for 28 days to enhance flavor and tenderness.

Mi (HB 150)

Canadian striploin (250g) 290

Served with one side dish and a choice of Wild Mushroom Sauce or Peppercorn Sauce

Mi (HB 200)

Canadian Rib Eye (250g) 340

Served with one side dish and a choice of Wild Mushroom Sauce or Peppercorn Sauce

MI (HB 450)

Tender Valley Angus T-bone Steak 1 Kg (MB3+) 620

To Share

Served with one side dish and a choice of Wild Mushroom Sauce or Peppercorn Sauce

SIDES

Gl, V

French Fries 45

Classic crispy fries.

Mi

Grilled Asparagus 55

Grilled asparagus with feta and oregano.

Mi

Mashed Potato 45

Creamy mashed potatoes.

Ve, Mi

Green House Salad 45

Fresh seasonal leaves with house dressing. Almond citrus crunch, lemon olive oil cake, vanilla mousse and red berry compote.

SUGAR & SAND (DESSERTS)

Mi, Gl, Nu, Eg

Red Berry Delight 70

Mi, Gl, Nu, Eg

Pistachio Kunafa Cheesecake 70

Kunafa basket with pistachio dacquoise, praline, crèmeux and whipped ganache.

Mi, Gl, Eg

Tiramisu 75

Ladyfinger biscuits with mascarpone cream and espresso infusion.

Mi, Gl, Nu, Eg

Tropical Sunshine 65

Hazelnut sable, coconut mousse, passion fruit crèmeux and fresh mango coulis.

Ve

Seasonal Fruit Platter 55

Selection of seasonal fruits.

Mi

Ice Cream Selection 50

Vanilla, chocolate, strawberry or pistachio.

V

Sorbet Selection 50

Mango, basil mint, raspberry or lemon.

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