# .BEACH.

# **LUNCH MENU**

12:00-16:00 HRS.

### **GREEN GAZPACHO** 250 Served cold from green tomatoes, bell pepper, shallots, coriander, parsley, olive oil, and cucumber. PRAWN BISQUE 280 Cream, prawn stock, white wine, cherry tomatoes, prawn shells, and brandy, topped with two panseared prawns and confit cherry tomatoes. TRUFFLE FRIES WITH TRUFFLE AIOLI 🗟 🗀 280 French fries tossed in truffle oil, parmesan, and

TUNA CRUDO 🖤 Tuna sashimi served over a fresh green sauce, topped with watermelon, cucumber, pickle radish, coriander,

chopped parsley, served with a truffle aioli.

and cherry tomato.

### 320 **BEEF TARTARE CROSTINI** TO (1)

Beef tenderloin tartare, capers, multigrain mustard, chopped parsley, egg yolk, and garlic. Mixed together and served on top of a buttered crostini.

320 CRAB CAKES

Lump crab cakes pan-seared with a sauce remoulade topped with a mix microgreen salad.



### **SALAD**

STRAWBERRY WALNUT GOAT CHEESE SALAD® Arugula Mix Green Salad, Tossed With Goat Cheese, Slices, strawberry And Toasted Walnuts, With A Honey Vinaigrette.

### CITRUS BURRATA & HEIRLOOM **CHERRY TOMATO SALAD**

Cherry tomato salad tossed in an orange vinaigrette, with basil, and orange skin, burrata cheese with an orange reduction sauce served over 3 slices of toasted orange.

### **MELON & PROSCIUTTO SALAD**

Honey Lemon Dressing: arugula salad with guartered fresh melon, rolled prosciutto.

### **MAIN COURSE**

380

### **CONFIT DUCK SANDWICH** (1)

Shredded confit duck in a sandwich roll, with romaine lettuce. pickle gherkin, and a remoulade sauce. Side of fries.

### BRAISED LEEK & CHICKEN LEG

Braised In A Red Wine And Chicken Stock, Served Along Crispy Roasted Potatoes And Braised Leeks, Sauce Béarnaise

### LOBSTER ROLL SANDWICH W

Phuket lobster, poached in stock, tossed in garlic butter and parsley, served on a bun with a tangy remoulade sauce. Side of fries.

### **BEACH GRILL BURGER**

100g Beef Patty, American Cheese, Ketchup, Mustard, Mayonnaise, Shredded Lettuce, Tomato, Caramelized Onion, And Pickle, On A Toasted Sesame Bun, Side Of Fries.

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American Cheese, Ketchup, Mustard, Mayonnaise, Shredded Lettuce, Tomato, Caramelized Onion, And Pickle, On A Toasted Sesame Bun, Side Of Fries.

### **BRANZINO & POTATO PARSLEY RISOTTO** \$\omega\$ \$\overline{a}\$ 380

Fillet Of Seabass Served Over Potato Parsley Risotto, Beurre Blanc Sauce, Parsley Oil, And Red Wine Shallots.

### **TENDERLOIN AU POIVRE & SOUBISE**



Local Tenderloin Cut Into Two Pieces, Served Over A Parsley Soubise Sauce, Mix Microgreen Salad, Red Wine Shallot, And Roasted Potatoes, Beef Jus Sauce On The Side.

### WILD MUSHROOM FETTUCCINI

320

340

240

280

450 150

Fettuccini Pasta Tossed With Oyster Mushroom, Porcini Mushrooms, With Butter, Vegetable Stock, And Garlic, 400 Topped With Parmesan Cheese.

### FISH N CHIP Soda Battered Fish, French Fries, With A House-Made Tartare

Sauce. Garnished With Parsley.

### 

360

Clams Steamed In White Wine Butter, Tossed With Linguine, Lemon Juice, Chili, And Parsley.

### **DESSERT**

### 240 **CHOCOLATE MOUSSE STRAWBERRY COMPOTE**

Chocolate mousse with a filling of strawberry compote, 380 glazed with chocolate

### CITRUS MERINGUE TART (1)

Sweet tart filled with a lemon custard, topped with merinque

### POACHED MANGO MELBA

Raspberry sauce, with two poached mango halves, topped with vanilla ice-cream, sweet bread crumble

360

360

280

340

380

380



### **DINNER MENU**

17:30-22:00 HRS.

### **SOUP**

GREEN GAZPACHO 250

Served Cold From Green Tomatoes, Bell Pepper, Shallots, Coriander, Parsley, Olive Oil, And Cucumber.

Cream, Prawn Stock, White Wine, Cherry Tomatoes, Prawn Shells, And Brandy, Topped With Two Pan-Seared Prawns And Confit Cherry Tomatoes

### LEEK & POTATO FOAM, DUCK EGG SOUP (SOUP) 300

Braised Leeks Topped With A Smooth Potato Truffle Foam, Garnished With Fried Onion Nest, Mushroom, And Dehydrated Duck Egg Shaving Garnishes.

### TRUFFLE FRIES WITH TRUFFLE AIOLI 🔓 🗀 280

French fries tossed in truffle oil, parmesan, and chopped parsley, served with a truffle aioli.

### CRAB CAKES 320

Lump Crab Cakes Pan-Seared With A Sauce
Remoulade Topped With A Mix Microgreen Salad.

### 690 /▲ 300 WITH POLENTA

### FOIE GRAS & UNAGI

Pan-Seared Foie Gras Topped With Teriyaki Gel And Grilled Unagi, Garnished With Fresh Green Apple.

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Hamachi Amberjack Fish Sashimi Served Over A Green Spicy Sambal Sauce, Topped With Watermelon, Cucumber, Pickle Daikon Radish, Coriander, And Cherry Tomato, Seasoned With Olive Oil, Salt, And Pepper.

# CONTAINS FISH CONTAINS SEAFOOD CONTAINS EGGS CONTAINS MILK CONTAINS PORK CONTAINS BEEF CONTAINS PEANUTS SPICY CONTAINS PEANUTS CONTAINS PEANUTS CONTAINS FREE CONTAINS TREE CONTAINS TREE CONTAINS FREE CONTAINS FRE

### ▲ ADDITIONAL CHARGE FOR GUEST UNDER A PACKAGE

### BEEF TARTARE CROSTINI TO

Australian Beef Tenderloin Tartare, Capers, Multigrain Mustard, Chopped Parsley, Egg Yolk, And Garlic. Mixed Together And Served On Top Of

A Buttered Crostini.

### **BG OYSTER PLATTER 6PC**

Fresh Live Oysters, With A Mango Salsa, Parsley Oil, And Coriander Garnish, Served Alongside A

320

**280** 

680/4 300

### **SALADS**

## STRAWBERRY WALNUT GOAT CHEESE SALAD

Pickle Red Onion Salad And A Bottle Of Tabasco.

Arugula Mix Green Salad, Tossed With Goat Cheese, Strawberry Slices, And Toasted Walnuts, With A Honey Vinaigrette.

# CITRUS BURRATA & HEIRLOOM (a) 340 CHERRY TOMATO SALAD

Tossed In An Orange Vinaigrette, With Basil, And Orange Skin,150g Burrata Cheese With An Orange Reduction Sauce Served Over 3 Slices Of Toasted Orange.

### MELON & PROSCIUTTO SALAD 400

Honey Lemon Dressing: Arugula Salad With Quartered Fresh Melon, Rolled Prosciutto.

### **MAIN COURSES**

CONFIT DUCK ORANGE GLAZE 390

Crispy Confit Duck Leg, Served Over Polenta, Toasted Orange, Baby Carrot, Baby Bok Choy, Orange Reduction Sauce, And A Breadcrumb Of Orange Zest, Parsley, And Mint.

# BRANZINO & POTATO PARSLEY RISOTTO

Fillet Of Seabass Served Over Potato Parsley Risotto, Beurre Blanc Sauce, Parsley Oil, And Red Wine Shallots.

### BRAISED LEEK & CHICKEN LEG

Braised In A Red Wine And Chicken Stock, Served Along Baby Bok Choy And Braised Leeks, Sauce Béarnaise

# CHARGRILLED LOBSTER (HALF PCS) 250 GRAM

Covered in herbal butter, and served along a lemon foam and pommes pont neuf, with a side arugula lemon parmesan salad.

### TENDERLOIN AU POIVRE & SOUBISE

Local Tenderloin Cut Into Two Pieces, Served Over A Parsley Soubise Sauce, Mix Microgreen Salad, Red Wine Shallot And, Beef Jus Sauce On The Side.

### WILD MUSHROOM FETTUCCINI

Fettuccini Pasta Tossed With A Mix Of Wild Mushrooms, With Butter, Vegetable Stock, And Garlic, Topped With Parmesan Cheese.

### FISH N CHIP

Soda Battered Fish, French Fries, With A House-Made Tartare Sauce. Garnished With Parsley.

### LINGUINE VONGOLE W

Clams Steamed In White Wine Butter, Tossed With Linguine, Lemon Juice, Chili, And Parsley...

### MUSHROOM BOURGUIGNON

Mix Wild Mushrooms, Cooked In A Classic Bourguignon Style, With A Full Bodied Red Wine, Served Over Mashed Potatoes.

### **GRILLED SEAFOOD MARKET**

ANDAMAN SQUID: 400++ (250 GRAM) ▲ 150

ANDAMAN PRAWNS: 400++ (250 GRAM) ▲ 150

PHUKET LOBSTER: 1,600++ ▲ 1,000

### SEARED SCALLOPS 400++

PORK TOMAHAWK: 600++ /▲ 200

STRIP LOIN: 1400++ (250 GMS)▲ 1000

**CAPE GRIM GRILLED BUTCHERS MARKET** 

TENDER LOIN: 1300++ (200 GMS) ▲ 1000

RIBEYE: 1500++ (250 GMS) ▲1000

PORK NECK 400++

### 1000/ 500 **SIDE ORDERS 150++**

French Fries

Creamed Mashed Potatoes

Polenta 🖥

450/150

320

340

360

320

Spinach & Cream 🗐

### **SUGGESTED SAUCES**

Béarnaise 🗐 🔘

Herbal Butter Sauce 🗐

Red Wine Sauce

Green Peppercorn Sauce

Wild Mushroom Sauce

### **DESSERT: 240++**

# CHOCOLATE MOUSSE STRAWBERRY COMPOTE (1)

Filling Of Strawberry Compote Glazed With Chocolate, Garnished With Gold Leaf, And Whipped Cream.

### CITRUS MERINGUE TART ()

Filled With A Lemon Custard, Topped With Meringue, Torched, And Topped With Candied Lemon Skin And Lemon Gel Sauce.

### POACHED MANGO MELBA

280

Blueberry Sauce, With Poached Mango, Topped With Vanilla Ice-Cream, Sweet Bread Crumble, And Fresh Mint To Garnish.

### **SPECIALS PROMOTION:**

Seafood Platter Tower 2000 /▲1500

Chocolate fondue THB 450++ /▲150

380

360