

ESCA
BEACH CLUB

at
lyv
CAESAR-RAS EL HEKMA[®]





STARTERS

Cold

BEETROOT CARPACCIO - 320

Arugula, Goat cheese, Caramelized walnuts with Orange vinaigrette.

BURRATA - 450

Roasted bell pepper, Sun dried tomatoes, topped with toasted Almond, fresh Basil, Mint, and Pesto.

SMOKED SALMON AND CRAB - 560

Smoked salmon, shredded Crab, Avocado, Caper, Dill, Lettuce, Heart of palm and Lemon Dijon dressing.

TROPICAL SEAFOOD SALAD - 510

Marinated Octopus and Shrimp, Green apple, Orange, Bell pepper, Lettuce, Coconut flakes, and Lemon Coriander infused oil.

CHILI BEEF SALAD - 580

Beef tenderloin, Glass noodles, Carrots, Tomatoes, Chinese cabbage, and Thai lime dressing.

CRISPY DUCK SALAD - 520

Crispy duck, Baby spinach, Daikon cress, Thai dressing, toasted Almonds and Grape fruit.

Nibbles

EDAMAME - 250

Edamame beans with Truffle oil.

GUACA DIP - 260

Guacamole and Shrimp crackers.

TRUFFLE FRIES - 200

With Truffle paste and Parmesan.

CHEESE PLATTER - 1100

Five artisanal kinds of Cheese, Red grapes, Walnuts, Salted crackers.

Raw & marinated

ZESTY SHRIMP AGUACHILE - 450

Marinated shrimp, Avocado, pickled Cucumbers, pickled Onion, Green pepper and Cilantro salsa.

SEA BASS CEVICHE - 450

In Tiger milk, Caviar, Orange wedges, Dried orange flakes and Chili.

TUNA TATAKI - 500

Seared tuna, Guacamole, Wasabi, Ponzu sauce, Togarashi.

Hot

CALAMARI FRITTI - 470

Fried Squid with zucchini noodles & Tartar sauce.

GRILLED OCTOPUS - 550

Grilled capsicum, Lemon butter sauce.

SHRIMP TEMPURA - 580

Crispy fried spicy shrimps, Bang Bang sauce.

SWEET THAI DUCK - 370

Glazed with Hoisin sauce with pickled cucumber.

BROWN BUTTER TRUFFLE STEAK - 880

Fillet with Brown butter truffle sauce served with fried Wild chestnut mushrooms.

SHRIMP ANDALOUSE - 550

Glazed with Garlic Oyster sauce, Asparagus, and Sesame.

MOULES FRITES - 750

Black Muscles served with lemon butter sauce and French Fries.

CRISPY BASSARIA - 300

Fried Bassaria served with Tartar sauce.

BEEF YAKITORI - 780

Grilled beef skewers with a soy glaze and sesame.

To share

SEA SIDE PLATTER - 2,100

Fried shrimps with bang bang sauce, calamari with Zucchini noodles and tartar sauce, Fried seabass with Mojo verde, fried bassaria and potato Wedges.

Tacos

TUNA - 450

Marinated tuna and Avocado in a crispy taco shell.

SALMON NORI - 400

Fresh Salmon, Pineapple, Avocado, Sushi rice, Spicy mayo, Crispy fried Nori taco.

CRISPY FISH - 400

Mojo Verde, Pickled onions, Sour cream dressing in a soft tortilla.

GOMA ANGUS STEAK - 700

Sliced premium fillet, fried ginger, Goma sauce.

HONEY SRIRACHA SALMON - 640

Glazed with Honey Sriracha sauce and Nori crisps.

KOREAN CHICKEN BITES - 360

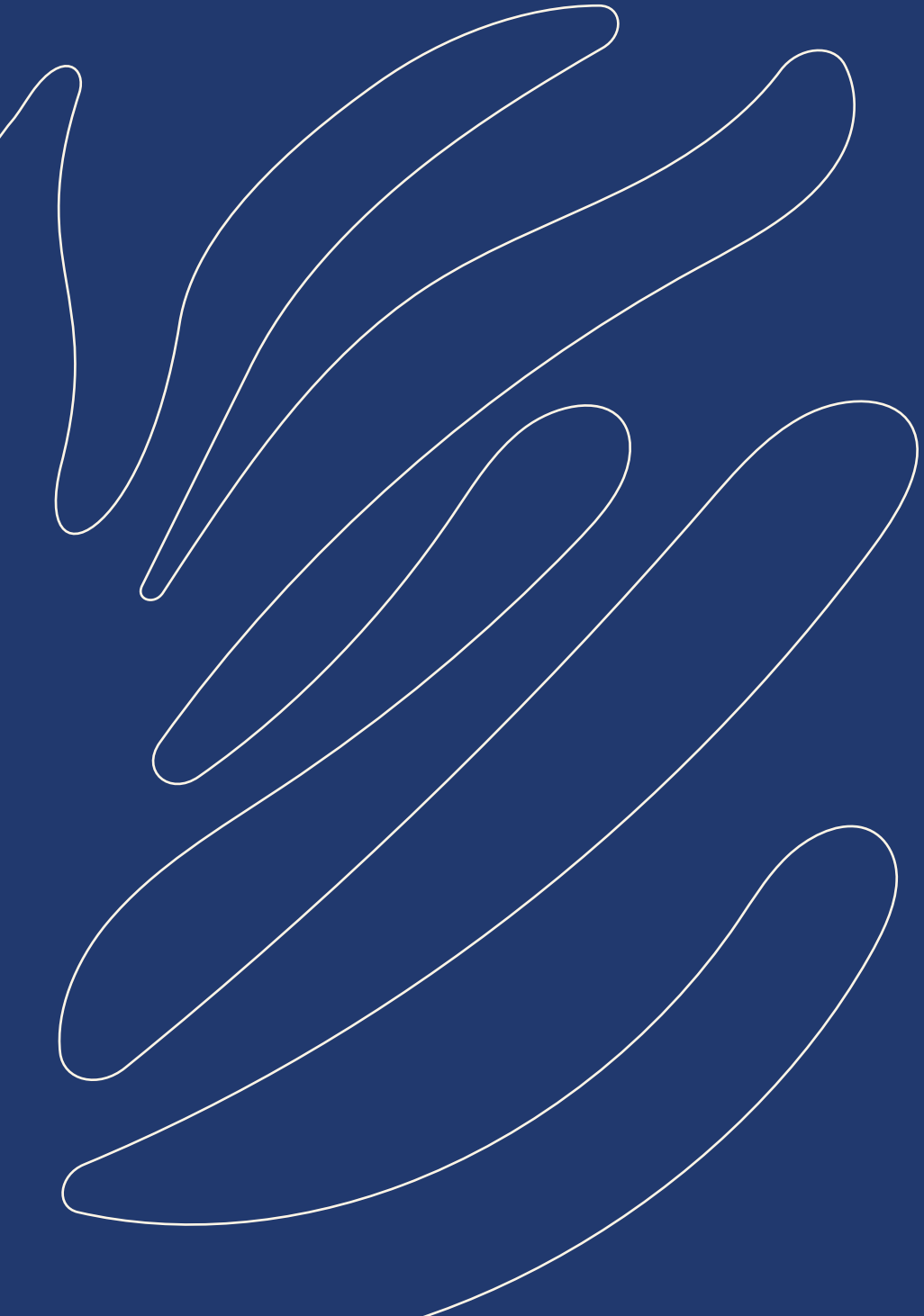
Fried chicken bites, Gochujang chili sauce, pickled Cucumbers.

GRILLED BABY SQUID - 580

With Taro Garlic mousse, Bottarga bits, Charcoal tapioca and Lemon grass caviar.

SHRIMP ORANGE BISQUE - 600

Jumbo shrimp, Orange bisque, Charcoal crisps, and Dried orange flakes.



IHSNS
SUSHI

Rolls

EBI TEMPURA - 390

Fried shrimp, Avocado, Crispy rice, topped with Cream cheese, Teriyaki sauce.

SUNSET ROLL - 490

Shrimp tempura, Smoked salmon, Avocado, Cream cheese topped with seared salmon, Hot sauce.

SALMON DOZO - 500

Salmon, Fried shrimp, Crab tempura topped with avocado, seared salmon, Black caviar and spicy Dozo sauce.

PHILADELPHIA ROLL - 530

Fresh Salmon, Cream cheese, Avocado, topped with Smoked salmon, Teriyaki sauce.

CALIFORNIA ROLL - 460

Salmon, Crab, Avocado topped with Masago caviar.

SPICY LEMON ROLL - 6 PCS - 400

Fresh Salmon, Crab, Cream cheese topped with Spicy mayo and chives.

SHRIMP CRUNCHY ROLL - 4 PCS - 320

Fried shrimp, Avocado, Cream cheese, covered in Teriyaki sauce.

ESCARolls

KRYPTONITE ROLL - 520

Tuna Saku, Sriracha, Lemon, Shrimp, Salmon, Orange.

TOBIKO SHRIMP ROLL - 370

Shrimp, Cream cheese, Spicy mayo, Teriyaki sauce, Caviar, Spring onion.

CHILLI PARMIGIANO- 520

Parmesan Cheese, Smoked Salmon, Shrimp, Salmon, Spicy mayo, Togarashi.

Nigiri

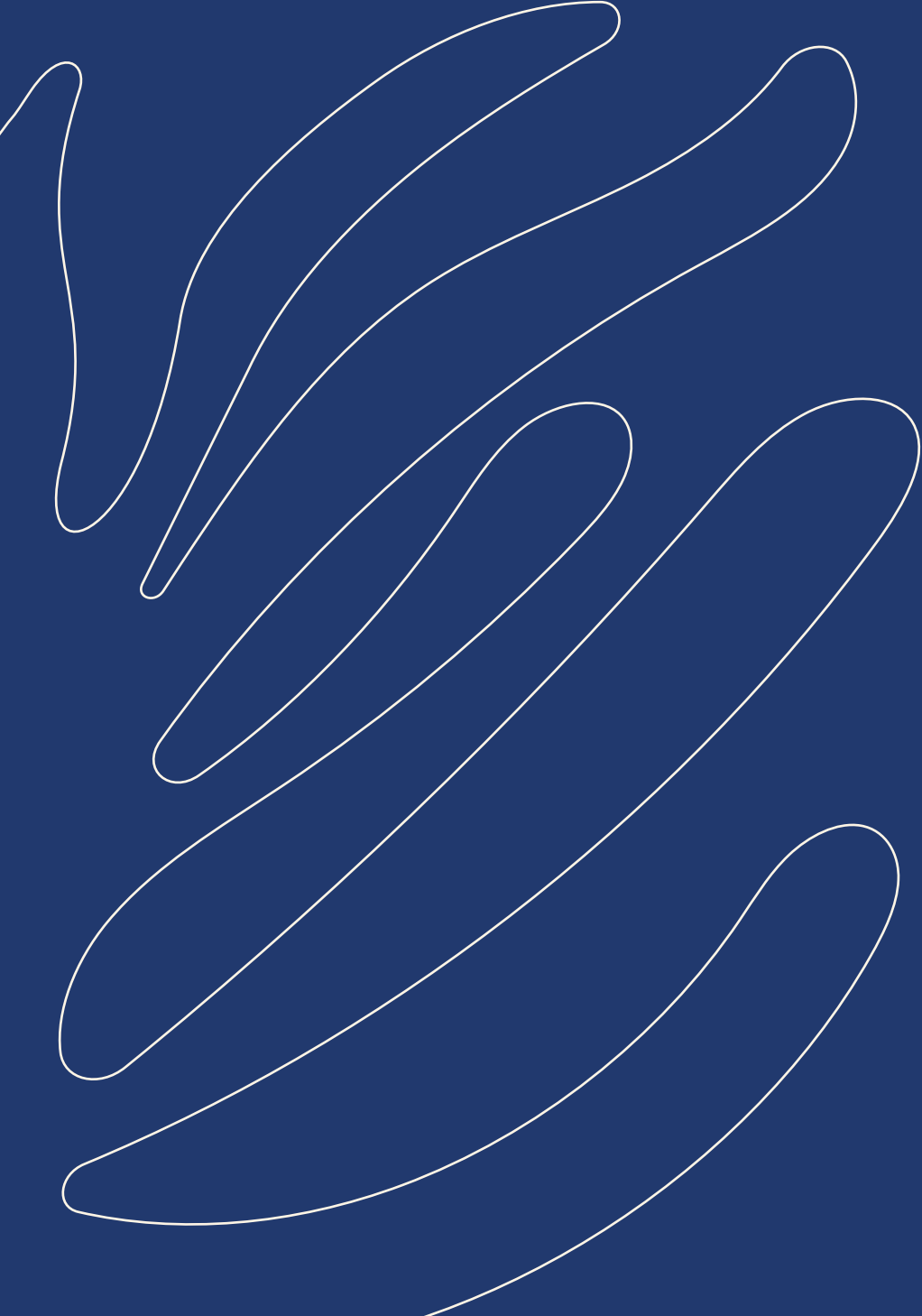
SALMON - 370

SHRIMP - 320

Sashimi

SALMON - 440

TUNA - 420



MAINS

FILLET MIGNON - 1,600

South African Veal Tenderloin.

Served with your choice of a side and sauce.

BOTTARGA PASTA - 660

Home made green pasta, Bottarga sauce, Bottarga bits & fried bottarga slices, Black caviar.

MISO AND SORREL SEA BASS - 860

Sea Bass fillet, Miso, Sorrel, Ginger, Steamed rice.

TRUFFLE PAPPARDELLE - 690

Fresh Pappardelle pasta, smoked Cheese, Black truffle, Parmesan.

To share

T-BONE - 4,200

1kg T-Bone Angus steak / 3 sides and 3 sauces.

CHATEAUBRIAND - 3,500

600g South African sliced beef tenderloin topped with herb butter / 3 sides and 3 sauces.

SEA BASS WITH

NAM PRIK PAO - 3,100

Baked Fresh Sea Bass marinated in Thai green curry served with Thai Chilli jam / 2 sides.

SINGAPOREAN CHILLI

SHRIMP BUCKET - 2,500

Bucket of jumbo shrimps with crispy corn served with Singaporean shrimp sauce.

VEAL SCHNITZEL - 820

Fried veal cutlet, sides of potato and sweet potato wedges, Hot Berry sauce, Cheese sauce.

TUSCAN CHICKEN - 680

Pan seared chicken breast, sundried tomato, Cream sauce / your choice of a side.

RIBEYE STEAK - 3,100

American Angus (marble score 5). Served with your choice of a side and sauce.

LIME SEAFOOD SPAGHETTI - 820

Shrimp, Octopus, Calamari, Lime cream, grated Parmesan.

SALMON FILLET - 1,100

Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.

OR,

Grilled Salmon: Vierge Sauce.

Served with your choice of a side.

BLOODY MARY PASTA - 740

Jumbo shrimp glazed with lemon garlic butter and spaghetti with our signature Beetroot Tabasco sauce.

PISTACHIO TROFIE PASTA - 690

Pistachio pesto, Cream, Parmesan cheese, roasted pistachio.

MUSHROOM RISOTTO - 650

Shiitake, Portobello, White mushroom, Parmesan.

SHRIMP RISOTTO - 750

Shrimp biscue, jumbo shrimp, and Parmesan cheese.

Sauces

Smoked Peppercorn
Black Pepper
Mushroom
Creamy Gorgonzola
Argentinian Chimichurri

Sides

Herbed Potato Wedges - 120
Steamed Jasmine Rice - 120
Mashed Potato - 120
House Salad - 120
Creamy Black Rice - 210
Asparagus - 210



DESSERTS

Desserts

SNICKER BAR - 320

Chocolate sponge cake with nougat caramel,
Peanuts covered in chocolate ganache.

CHOCOLATE FONDANT - 320

Belgian chocolate served on chocolate butter crumble
and vanilla ice cream.

TIRAMISU - 380

Made with rich creamy Mascarpone cheese,
savoiardi biscuits dipped in Coffee, Cocoa powder.

HONEYCOMB CHEESECAKE - 300

Honey biscuit base, topped with crushed Honeycomb.

SELECTED MINI DESSERT PLATTER - 350

Chocolate Truffles, Lemon Mochi, Pistachio Mousse.

FRUIT PLATTER - 480

Assortment of seasonal fresh fruits to share.

LEMON SORBET - 120

MANGO SORBET - 140

Please inform our staff if you have any allergies or dietary restriction, as some dishes may contain any of the below allergens:

Nuts - Peanuts - Dairy - Seafood - Soy - Eggs



BEVERAGE

Red Wine

BAILA - 1600

Tempranillo.

NALA - 1550

Pinotage - Shiraz .

CHÂTEAU DE GRANVILLE - 400/1500

Merlot - Cabernet Sauvignon.

CHATEAU BYBLOS - 400/1500

Cabernet Sauvignon & Syrah.

CAPE BAY - 350/1300

Merlot.

CASTELLO DI TREVÌ - 300/1200

Nero d'Avola.

JARDIN DU NIL - 1100

Cabernet Sauvignon - Petit Verdot - Syrah.

BEAUSOLEIL - 300/900

Cabernet Sauvignon.

White Wine

BAILA - 1600

Verdejo.

NALA - 1550

Chardonnay and Sauvignon-Blanc

CHÂTEAU DE GRANVILLE - 400/1500

Semillon.

CHATEAU BYBLOS - 400/1500

Chardonnay & Sauvignon Blanc.

CAPE BAY - 350/1300

Chardonnay.

CASTELLO DI TREVÌ - 300/1200

Grillo.

JARDIN DU NIL - 1100

Viognier – Vermentino.

BEAUSOLEIL - 300/900

Bannati

Rosé

BAILA - 1600

Tempranillo.

CASTELLO DI TREVÌ - 300/1200

Grillo.

BEAUSOLEIL - 300/900

Merlot.

Sparkling Wine

LE BARON SIGNATURE - 2200

CHATEAU DE GRANVILLE - 1700

VALMONT - 1200

Sangria

RED - 300/900

Wine, Seasonal Fruit, Orange Liqueur, Berry Mix.

WHITE - 300/900

Wine, Seasonal Fruit, Rum, Passion Fruit.

ROSE - 300/900

Wine, Seasonal Fruit, Rum, Passion Fruit.

Whisky

SINGLE MALT - 1000

PREMIUM - 900

REGULAR - 600

Vodka

PREMIUM - 800

REGULAR - 700

Rum

BLANCO - 700

GOLD - 700

DARK - 700

Shots

MASTIKA - 600

TEQUILA - 600

JAGERMEISTER - 600

SAMBUCA - 600

Gin

PREMIUM - 800

REGULAR - 600

Cognac

VSOP - 1000

VS - 900

Beer

HEINEKEN - 170
Bottle.

STELLA - 170

SAKARA - 180

DESPERADOS - 180

Hot & Soft Drinks

FRESH JUICES - 120

SOFT DRINKS - 85

ESPRESSO - 90

ESPRESSO DOUBLE - 110

CUPPAUCCINO - 130

LATTE - 130

TEA SELECTION - 75

WATER

| Small - Large | 65 - 90

Sparkling - 90

Red Bull



- 130

RED BULL ENERGY DRINK

RED BULL SUGAR FREE

RED BULL WHITE EDITION



★ THOMAS HENRY ★

PREMIUM MIXER - 130

Premium Tonic

Botanical Tonic

Ginger Ale

Grapefruit Soda

Cherry Blossom

