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BEACH CLUB

# FOOD MENU

# SALADS

## BEETROOT CARPACCIO

Arugula, Goat cheese, Caramelized walnuts  
with Orange vinaigrette.

550

## SMOKED SALMON & CRAB

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

780

## CHILI BEEF SALAD

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

925

## TROPICAL SEAFOOD

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

730

# STARTERS

## CALAMARI FRITTI

Fried Squid with zucchini noodles & Tartar sauce.  
735

## GRILLED OCTOPUS

Grilled capsicum, Lemon butter sauce.  
845

## SHRIMP TEMPURA

Crispy fried spicy shrimps, Bang Bang sauce.  
650

## BROWN BUTTER TRUFFLE STEAK

Fillet with Brown butter truffle sauce served with  
fried Wild chestnut mushrooms.  
1300

## CRISPY FISH TACOS

Mojo Verde, Pickled onions, Sour cream  
dressing in a soft tortilla.  
450

## KOREAN CHICKEN

Fried chicken bites, Gochujang chili sauce,  
pickled Cucumbers.  
520

## TRUFFLE FRIES

With Truffle paste & Parmesan.  
325

# SUSHI

## EBI TEMPURA - 8 PCS

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

500

## SUNSET ROLL - 8 PCS

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

675

## SALMON DOZO

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

775

## PHILADELPHIA ROLL - 8 PCS

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

645

## CALIFORNIA ROLL - 8 PCS

Salmon, Crab, Avocado topped with Masago caviar.

575

## LEMON ROLL - 6 PCS

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

500

## NIGIRI

SALMON - 465

SHRIMP - 400

## SASHIMI

SALMON - 620

TUNA - 575

# MAINS

## FILLET MIGNON

Premium imported Beef Fillet  
Served with your choice of a side and sauce.  
1875

## SEA BASS FILLET

Grilled sea bass with lemon butter sauce  
& served with your choice of side.  
1100

## SALMON FILLET

Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.  
OR, Grilled Salmon: Vierge Sauce with your choice of a side.  
1050

## TUSCAN CHICKEN

Pan seared chicken breast, sundried tomato,  
Cream sauce. Served with your choice of a side.  
730

## VEAL SCHNITZEL

Fried veal cutlet, sides of potato & sweet potato  
wedges, Hot Berry sauce, Cheese sauce.  
1000

## PISTACHIO TROFIE PASTA

Pistachio pesto, Cream,  
Parmesan cheese, roasted pistachio.  
860

## LIME SEAFOOD SPAGHETTI

Shrimp, Octopus, Calamari, Lime cream, grated Parmesan.  
1000

## MUSHROOM RISOTTO

Shiitake, Portobello,  
White mushroom, Parmesan.  
800

## CHATEAUBRIAND

600g Premium imported sliced beef tenderloin  
topped with herb butter, & your choice of 3 sides & 3 sauce.  
4200

## SIDES

HERBED POTATO WEDGES - 175  
STEAMED JASMINE RICE - 175  
MASHED POTATO - 175  
HOUSE SALAD - 175  
CREAMY BLACK RICE - 250  
ASPARAGUS - 250

## SAUCES

SMOKED PEPPERCORN  
BLACK PEPPER  
MUSHROOM  
CREAMY GORGONZOLA  
ARGENTINIAN CHIMICHURRI

# DESSERTS

## SNICKER BAR

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

330

## CHOCOLATE FONDANT

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

330

## TIRAMISU

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

330

## TROPICAL MANGO COCONUT CAKE

Moist coconut sponge, fresh mango compote & coconut cream.

300

## HONEYCOMB CHEESECAKE

Honey biscuit base, topped with crushed Honeycomb.

290



