

escā
P L A Y A

OUR STORY

Nestled gracefully along the shoreline,
ESCĀ Playa embodies the delicate harmony
between nature's raw power & human creativity.

Inspired by the catenary geometries
found in the natural world, our space merges
functional performance with a striking aesthetic,
resulting in an environment that is efficient,
engaging, & truly inspiring.

Every visit is a sensory journey through materials.
Crafted from earthy elements like locally sourced earth,
bamboo, recycled timber, & organic plaster,
our design celebrates sustainability while
forging a profound connection to the environment.

Every texture invites touch;
every surface tells a story of respect for nature.

Here, dining becomes an immersive experience,
a moment to savor exquisite food and drink while being
enveloped by the natural beauty of the beach
& the timeless rhythm of the waves.

This isn't just a place;
it's a celebration of the elemental,
a sanctuary where design, craft,
& the environment come together in perfect harmony.

Welcome to our sanctuary.

SALADS

BEETROOT CARPACCIO

Arugula, Goat cheese, Caramelized walnuts
with Orange vinaigrette.
600

SMOKED SALMON & CRAB

Smoked salmon, shredded Crab, Avocado, Caper, Dill,
Lettuce, Heart of palm & Lemon Dijon dressing.
1050

BURRATA

Roasted bell pepper, Sun dried tomatoes, topped
with toasted Almond, fresh Basil, Mint & Pesto.
780

CHILI BEEF SALAD

Beef tenderloin, Glass noodles, Carrots, Tomatoes,
Chinese cabbage & Thai lime dressing.
1100

TROPICAL SEAFOOD

Marinated Octopus and Shrimp, Green apple, Orange,
Bell pepper, Lettuce, Coconut flakes & Lemon
Coriander infused oil.
910

RAW & MARINATED

BEEF CARPACCIO

Delicately sliced beef with our signature lime soy sauce,
Japanese truffle mayo, crisp leeks & pickled peppers.
1450

ZESTY SHRIMP AGUACHILE

Marinated shrimp, Avocado, pickled Cucumbers,
pickled Onion, Green pepper and Cilantro salsa.
715

STARTERS

CALAMARI FRITTI

Fried Squid with zucchini noodles & Tartar sauce.
920

GRILLED OCTOPUS

Grilled capsicum, Lemon butter sauce.
975

SHRIMP TEMPURA

Crispy fried spicy shrimps, Bang Bang sauce.
850

BROWN BUTTER TRUFFLE STEAK

Fillet with Brown butter truffle sauce served with
fried Wild chestnut mushrooms.
1800

SHRIMP ANDALOUSE

Glazed with Garlic Oyster sauce,
Asparagus, and Sesame.
780

CHILEAN TIGER SHRIMPS

Jumbo Shrimps with Chilean lime sauce.
1300

HONEY SRIRACHA SALMON

Glazed with Honey Sriracha sauce & Nori crisps.
1170

KOREAN CHICKEN

Fried chicken bites, Gochujang chili sauce,
pickled Cucumbers.
720

TRUFFLE FRIES

With Truffle paste & Parmesan.
500

EDAMAME

Edamame beans with Truffle oil.
600

(TO SHARE)

CHEESE PLATTER

Five artisanal kinds of Cheese, Red grapes,
Walnuts, Salted crackers.
1700

SUSHI

EBI TEMPURA - 8 PCS

Fried shrimp, Avocado, Crispy rice, topped
with Cream cheese, Teriyaki sauce.
700

SUNSET ROLL - 8 PCS

Shrimp tempura, Smoked salmon, Avocado, Cream cheese
topped with seared salmon, Hot sauce.
920

SALMON DOZO

Salmon, Fried shrimp, Crab tempura topped with avocado,
seared salmon, Black caviar & spicy Dozo sauce.
975

PHILADELPHIA ROLL - 8 PCS

Fresh Salmon, Cream cheese, Avocado, topped
with Smoked salmon, Teriyaki sauce.
810

CALIFORNIA ROLL - 8 PCS

Salmon, Crab, Avocado topped with Masago caviar.
720

LEMON ROLL - 6 PCS

Fresh Salmon, Crab, Cream cheese topped
with Spicy mayo and chives.
700

SHRIMP CRUNCHY ROLL - 4 PCS

Fried shrimp, Avocado, Cream cheese,
covered in Teriyaki sauce.
600

KRYPTONITE ROLL

Tuna Saku, Sriracha, Lemon, Shrimp,
Salmon, Orange.
975

TOBIKO SHRIMP ROLL

Shrimp, Cream cheese, Spicy mayo,
Teriyaki sauce, Caviar, Spring onion.
550

CHILLI PARMIGIANO

Parmesan Cheese, Smoked Salmon, Shrimp,
Salmon, Spicy mayo, Togarashi.
875

NIGIRI

SALMON - 520

SHRIMP - 470

SASHIMI

SALMON - 800

TUNA - 700

ALL PRICES ARE SUBJECTED TO 14% VAT & 12% SERVICE CHARGE.

MAINS

FILLET MIGNON

Premium imported Beef Fillet
Served with your choice of a side and sauce.
2800

MISO & SORREL SEA BASS

Sea Bass fillet, Miso, Sorrel, Ginger, Steamed rice.
1800

SALMON FILLET

Salmon Teriyaki: Ginger, Sesame, pickled Cucumbers.
OR, Grilled Salmon: Vierge Sauce.
Served with your choice of a side.
1600

TUSCAN CHICKEN

Pan seared chicken breast, sundried tomato,
Cream sauce. Served with your choice of a side.
900

RIBEYE STEAK

American Angus, five marble scores.
Served with your choice of a side & sauce.
3900

VEAL SCHNITZEL

Fried veal cutlet, sides of potato &
sweet potato wedges,
Hot Berry sauce, Cheese sauce.
1400

TRUFFLE PAPPARDELLE

Fresh Pappardelle pasta,
Smoked cheese, Black truffle,
Parmesan.
1200

LIME SEAFOOD SPAGHETTI

Shrimp, Octopus, Calamari,
Lime cream, grated Parmesan.
1600

MUSHROOM RISOTTO

Shiitake, Portobello,
White mushroom, Parmesan.
1050

SHRIMP RISOTTO

Shrimp bisque, Jumbo shrimp &
Parmesan cheese.
1300

TO SHARE

T - BONE

1kg T-Bone Angus steak,
served with your choice of 3 sides & 3 sauces.
7400

CHATEAUBRIAND

600g Premium Imported Beef tenderloin topped with herb butter,
served with your choice of 3 sides & 3 sauce.
6200

SIDES

HERBED POTATO WEDGES - 300

STEAMED JASMINE RICE - 300

MASHED POTATO - 300

HOUSE SALAD - 300

CREAMY BLACK RICE - 400

ASPARAGUS - 400

SAUCES

SMOKED PEPPERCORN

BLACK PEPPER

MUSHROOM

CREAMY GORGONZOLA

ARGENTINIAN CHIMICHURRI

DESSERTS

SNICKER BAR

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

520

CHOCOLATE FONDANT

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

520

TIRAMISU

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

520

TROPICAL MANGO COCONUT CAKE

Moist coconut sponge, fresh mango compote & coconut cream.

460

HONEYCOMB CHEESECAKE

Honey biscuit base, topped with crushed Honeycomb.

460

