



## BEACH GRILL DINNER

### APPETISERS & SALADS

<b>SEARED SCALLOP</b> 🍷 <i>Signature</i> 🍴 GF NF	<b>380</b>
Seared USA scallop with pumpkin puree, rocket salad, lemon confit and parmesan	
<b>GRILLED CHICKEN MALA</b> DF	<b>320</b>
Three grilled chicken skewers with Mala spicy sauce, grilled vegetable and fries	
<b>CRISPY CALAMARI</b> NF	<b>320</b>
Deep fried calamari with herb mayonnaise served with fresh salad	
<b>QUESADILLA</b> NF V	<b>280</b>
Tortilla with capsicum, mushroom, onion, sundried tomatoes and cheddar cheese	
<b>DEVASOM CITRUS SALAD</b> 🍷 <i>Signature</i> 🍴 DF NF V	<b>300</b>
Blood orange, salad, shallots, avocado, cherry tomato and mixed salad	
<b>GRILLED VEGETABLE QUINOA SALAD</b> 🍷 <i>Signature</i> 🍴 NF V	<b>320</b>
Grilled zucchini, grilled shallots, tomato puree, yellow pepper, cayenne pepper and coriander	
<b>SMOKED SALMON SALAD</b> GF NF	<b>340</b>
Green salad, crispy rocket asparagus, avocado, artichoke, lemon on extra virgin olive oil	
<b>FRESH TOMATO BOCCONCINI CHEESE</b> V	<b>340</b>
Tomato & bocconcini cheese with balsamic dressing and pesto sauce	
<b>CAESAR SALAD</b> NF	<b>300</b>
Romaine lettuce, crispy bacon, crouton, boiled egg and parmesan cheese	
<b>GREEK SALAD</b> GF NF V	<b>300</b>
Feta cheese, cherry tomato, cucumber, olives, shallots served with vinaigrette dressing	
<b>MEDITERRANEAN PLATTER (MEDIUM)</b>	<b>480</b>
Parma ham, Italian coppa, salami, Emmental cheese, cheddar cheese, Dried fruit, nut, horseradish, focaccia, cracker, fresh fruit	
<b>MEDITERRANEAN PLATTER (LARGE)</b> 🍷 <i>Signature</i> 🍴	<b>780</b>
Parma ham, Italian coppa, salami, beef pastrami, Camembert cheese, Emmental cheese, cheddar cheese, dried fruit, nut, green olives, horseradish, focaccia, pannini bread, cracker, fresh fruit	

DF Dairy-free GF Gluten-free NF Nut-free V Vegetarian

Prices are subject to additional VAT and 10% service charge.



## SOUP

<b>ANDAMAN LOBSTER BISQUE</b> 🍷 <i>Signature</i> 🍷	<b>260</b>
Our signature lobster bisque brandy soup	
<b>WILD TOMATO SOUP</b> :V:	<b>200</b>
Fresh and sun-dried tomato soup with fresh basil and pesto oil on top	
<b>MUSHROOM CAPPUCCINO</b> 🍷 <i>Signature</i> 🍷 :V:	<b>200</b>
Mushroom cream soup served with cream cappuccino, extra virgin olive oil	
<b>MINISTRONE A LA MILANESE</b> :V:	<b>180</b>
Vegetable soup Milanese style with pesto sauce on top	

## PASTA

Enjoy your selection of pasta with your favourite sauce:

**Spaghetti / Linguini / Fettuccini / Penne / or Squid ink spaghetti**

<b>PRAWN ARRABIATA &amp; BACON</b> :NF: 🌶️	<b>420</b>
Prawn and bacon with garlic, olive oil, basil leaves, spicy fresh chilli and tomato sauce	
<b>MARINARA</b> :NF:	<b>420</b>
Seafood with tomato sauce, olive oil and sweet basil	
<b>SEAFOOD AGLIO E OLIO / BACON AGLIO E OLIO</b> :NF:	<b>420 / 340</b>
Seafood [/ or bacon] with garlic, black olive, dried chili and basil leaves	
<b>SCALLOP PESTO</b> 🍷 <i>Signature</i> 🍷	<b>480</b>
US scallop, garlic, olive oil, basil leaves, pine nut, and parmesan	
<b>VONGOLE</b> 🍷 <i>Signature</i> 🍷 :NF:	<b>420</b>
Clams, basil leaves and white wine sauce	
<b>CARBONARA</b> :NF:	<b>360</b>
Cream sauce with bacon	
<b>BOLOGNESE</b> :NF:	<b>340</b>
Meat sauce with parmesan cheese	
<b>POMODORO</b> :V: :NF:	<b>300</b>
Tomato sauce and basil leaves	
<b>LOBSTER AGLIO E OLIO</b> 🍷 <i>Signature</i> 🍷 :NF:	<b>850</b>
LOBSTER, black olive, garlic, dried chilli and basil leaves	

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## STEAK

**ANGUS TENDERLOIN** 950

Grilled Australian black angus beef tenderloin †200 gm †

**ANGUS RIBEYE STEAK** 950

Grilled Australian black angus beef ribeye †250 gm †

**ANGUS SIRLOIN STEAK** 950

Grilled Australian black angus beef sirloin †250 gm †

**KUROBUTA PORK CHOP** 680

Grilled flavourful Kurobuta pork chop †300 gm †

*Served with a selected side dish of your choice:*

**Traditional Baked Potatoes / Mashed Potatoes / Home-cut Fries /  
Grilled Corn on the Cob / Grilled Vegetable / French Fries**

**\*An additional side dish** 120

*Served with a selected sauce of your choices:*

**Peppercorn Brandy Sauce / Rosemary Red Wine Sauce / Red Wine Mushroom Sauce /  
Barbecues Sauce / Spicy Northeastern Thai Style Sauce**

## SEAFOOD GRILL

**TIGER PRAWNS BASKET** 780

Grilled tiger prawns

**SEAFOOD BASKET (MEDIUM)** {recommended serving 1+ person} 1,100

Grilled tiger prawns, fish fillet, squid, blue crab

**SEAFOOD PLATTER (LARGE)** {recommended serving 2+ persons} 1,800

Grilled tiger prawns, oysters, fish fillet, squid, blue crabs

*Served with a selected side dish of your choice:*

**Mashed Potatoes / Green Salad / Home-cut Fries /  
Grilled Corn on the Cob / Grilled Vegetable / French Fries / Curly Fries**

**\*An additional side dish** 120

*Served with a selected sauce of your choices:*

**Spicy Lime Chilli Sauce / Barbecue Sauce / Lemon Butter Sauce /  
Tamarind and Chilli Sauce / Spicy Northeastern Thai Style Sauce**

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## GRILL & CHILL

<b>SEA BASS WITH TAPENADE</b> <i>Signature</i> <i>DF</i> <i>NF</i>	<b>480</b>
Grilled Sea bass steak with tapenade served with cherry tomatoes and rocket salad	
<b>SEA BASS WITH MATSUTAKE MUSHROOMS</b> <i>GF</i> <i>NF</i>	<b>480</b>
Grilled sea bass with Matsutake mushrooms & buttered rosemary	
<b>CHARGRILLED TUNA WITH AVOCADO SALSA</b> <i>DF</i> <i>GF</i> <i>NF</i>	<b>500</b>
Chargrilled tuna chunk with sautéed vegetable and avocado salsa	
<b>POACHED SALMON IN OLIVE OIL WHITE WINE SAUCE</b>	<b>500</b>
Poached Norwegian salmon in refreshing olive oil white wine sauce with parshley, lemon juice and raisins, pine nut serve with sautéed vegetable	
<b>GRILLED YELLOWFIN TUNA &amp; TRUFFLE CREAM SAUCE</b> <i>Signature</i> <i>NF</i>	<b>520</b>
Southern yellowfin tuna steak with grilled vegetable balsamico and truffle cream sauce	
<b>SALMON PORCINO</b> <i>NF</i>	<b>520</b>
Salmon steak with porcini mushroom sauce, grilled vegetable and mashed potato	
<b>PORK CHOP WITH MANGO BASIL SAUCE</b> <i>Signature</i> <i>DF</i> <i>GF</i> <i>NF</i>	<b>550</b>
Grilled pork chop with mango basil sauce	
<b>GRILLED TUSCAN CHICKEN</b> <i>GF</i> <i>NF</i>	<b>450</b>
Grilled marinated chicken served with rosemary lemon sauce	
<b>MOROCCAN SPICED CHICKEN</b> <i>Signature</i>	<b>450</b>
Grilled chicken rubbed with warming Moroccan spices	
<b>DUCK CONFIT</b> <i>GF</i> <i>NF</i>	<b>550</b>
Roasted and fried duck in butter and herbs with mango salsa and orange sauce	
<b>LOBSTER MANGO &amp; PAPAYA SALSA</b> <i>Signature</i> <i>DF</i> <i>GF</i> <i>NF</i>	<b>850</b>
Grilled lobster with mango and papaya salsa sauce	
<b>MARINATED CHARGRILLED VEGETABLES</b> <i>DF</i> <i>NF</i> <i>V</i>	<b>380</b>
Roasted seasonal vegetable on a bed of couscous	

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## PIZZA

<b>FRUTTI DE MARE</b> <i>Signature</i>	<b>520</b>
Prawn, squid, mussel, onion, garlic, tomato, basil and mozzarella cheese	
<b>PROSCIUTTO DI PARMA</b> <i>Signature</i> <i>NF</i>	<b>480</b>
Parma ham, rocket leaves, parmesan, feta and mozzarella	
<b>QUATTRO STAGIONI</b> <i>NF</i>	<b>450</b>
Ham, mushroom, artichokes, olives and mozzarella	
<b>PROSCIUTTO COTTO E FUNGHI</b> <i>NF</i>	<b>450</b>
Cooked ham, mushrooms and mozzarella	
<b>HAWAIIAN</b> <i>NF</i>	<b>450</b>
Grilled chicken, cooked ham and pineapple chunks with mozzarella	
<b>SALAMI</b> <i>NF</i>	<b>450</b>
Salami, tomato sauce and mozzarella	
<b>POTATOES PIZZA</b> <i>NF</i> <i>V</i>	<b>420</b>
Thin potato slices with rosemary and garlic olive oil, arugula leaves, parmesan, sour cream and chives	
<b>MARGHERITA</b> <i>V</i> <i>NF</i>	<b>390</b>
Tomato, basil leaves and mozzarella	

## KIDS MENU

<b>CHICKEN NUGGETS</b> <i>NF</i>	<b>180</b>
Deep fried chicken in breadcrumbs served with french fries and tartar sauce	
<b>FISH FINGERS</b> <i>NF</i>	<b>180</b>
Deep fried fish fingers served with french fries and tartar sauce	
<b>SPAGHETTI WITH HAM</b> <i>NF</i>	<b>180</b>
Served with a choice of your sauce: tomato, carbonara or olive oil	
<b>GRILLED CHICKEN BURGER</b> <i>NF</i>	<b>220</b>
Grilled chicken burger served with mixed salad & French fries	



## DESSERT & ICE CREAM

<b>BANANA FRITTERS WITH ICE CREAM</b> :NF: :V:	<b>240</b>
Deep fried banana fritters with chocolate syrup and vanilla gelato	
<b>CHOCOLATE LAVA WITH ICE CREAM</b> :V:	<b>240</b>
Chocolate lava served with vanilla gelato	
<b>CREAM TIRAMISU</b> :V:	<b>220</b>
Tiramisu soft cake and coffee sauce	
<b>CRÈAM BRULÉE</b> :V:	<b>200</b>
Crème brulé served with buttered banana and crispy banana	
<b>FRESH MANGO WITH STICKY RICE (SEASONAL)</b> :DF: :GF: :V:	<b>200</b>
Fresh mango and sticky rice topped with coconut milk	
<b>AFFOGATO</b> :V:	<b>200</b>
Vanilla gelato topped with espresso	
<b>GRILLED MANGO GELATO</b> <i>Signature</i> :V:	<b>220</b>
Mango gelato served with grilled mango	
<b>FRESH FRUITS OF THE SEASON (MEDIUM/ OR LARGE)</b> :DF: :GF: :NF: :V:	<b>140/200</b>
<b>VANILLA GELATO</b> :V:	<b>100/ scoop</b>
<b>CHOCOLATE FUDGE GELATO</b> :V:	<b>100/ scoop</b>
<b>RUM RAISIN GELATO</b> :V:	<b>100/ scoop</b>
<b>COCONUT GELATO</b> :V:	<b>100/ scoop</b>
<b>STRAWBERRY SHERBET</b> :V:	<b>100/ scoop</b>
<b>LEMON SHERBET</b> :V:	<b>100/ scoop</b>