



Surf CLUB

A Little Indulgence.

Wanderers are the essence of free-spirited exploration and adventure. A wanderer is a person who embodies the spirit of roaming or travelling in search of new experiences, wanderers are international, exposed, cultured, always willing to try new things.

FOR THE TABLE

Pitas and Dips | D, G, N

A selection of Mediterranean-inspired dips served with warm pita bread

Basil - Houmous | Creamy spicy feta | Sundried tomatoes

Pimientos de Padrón

Charcoal grilled, sprinkled with Maldon salt

Croquetas | D, G

Truffle, smoked turkey ham, manchego with paprika aioli

Patatas Bravas | D, G

Crispy potatoes served with our authentic home-made bravas sauce and a sprinkle of paprika

Steamed Edamame

Sprinkled with Maldon salt

Summer Tomato Tart | D, G, N

Juicy mozzarella di bufala, cherry tomatoes, pesto sauce, and pine seeds in a flaky pastry tart

FLATBREADS

Margherita | D, G

Classic tomato, mozzarella di bufala and basil

Diavola | D, G

Thinly sliced spicy salami, pickled garlic and jalapeños

Bresaola | D, G, N

Air-dried beef, mozzarella di bufala, arugula, basil pesto

Truffle | D, G

Shaved fresh truffle, provolone, mozzarella di bufala and burrata pugliese

STARTERS

Gambas Piñ Piñ | S

Sizzling shrimps cooked in a rich chilli pepper olive oil

Salmon Crispy Rice | D

Tender fresh salmon topped with spicy Japanese mayonnaise, on a bed of crispy rice

Octopus Carpaccio

Thinly sliced octopus served with lemon zest and jalapeño

Firecracker Prawns | G, S

Tender-coated prawns with Romesco sauce

Patagonian Calamari

Grilled calamari with green chilli, fresh parsley, coriander and a drizzle of olive oil

Crispy Squid | G

Crispy Patagonian calamari served with tartar sauce

Beef Tataki | G

Slices of tender Black Angus beef served with a ponzu sauce

Honey-Glazed Short Ribs

12-hour slow-braised short ribs with honey

Beef Souvlaki | D, G

Tender Wagyu beef skewers served with citrus cucumber tzatziki

Baked Feta | D

Served with honeycomb and roasted cherry tomatoes

Tomato Carpaccio | D

Thinly sliced beef tomatoes sprinkled with spicy pickled salsa, topped with arugula and old parmesan

Gazpacho | G

Traditional cold Spanish soup made with fresh tomatoes and cucumbers

Spanakopita | D, G

Sautéed spinach, dill, mint, Greek feta, manchego, and provolone wrapped in a crispy filo pastry

RAW BAR

Oysters

Fine de Claire | s

6 pcs | 12 pcs

*French oysters, renowned for their exquisite blend of salty and nutty flavours
Served with traditional condiments*

Royal Oscietra Caviar | D, G

Royal Oscietra Caviar (30gr), served with mini-blinis and condiments

Yellowfin Tuna Tartare | G

*Fresh Yellowfin tuna, smashed avocado and a drizzle of lemon dressing
Served with crispy sourdough*

Sea Bass Ceviche

Slices of fresh sea bass marinated in lime juice, with a jalapeño coriander dressing

Salmon Tataki | G

Slices of fresh Norwegian salmon served with a ponzu sauce

Seafood Tower | s

An exquisite selection from the ocean

½ Canadian Lobster

12 Red Prawns

6 Yellowfin Tuna Sashimi

12 Fine de Claire Oysters

½ King Crab

SALADS

Caesar | D, G

Romaine lettuce and crunchy croutons tossed in our home-made Caesar dressing

Add Chicken / Add Prawns

Greek | D

Diced cherry tomatoes, cucumber, red onion and Kalamata olives topped with Greek feta

Burrata | D, N

Burrata pugliese served on a bed of heirloom tomatoes and arugula drizzled with a basil balsamic reduction

Shrimp and Avocado | S

Grilled shrimps and avocado served on a medley of mixed leaves with orange dressing

Watermelon and Feta | D, N

Fresh watermelon, Greek feta and fresh spinach drizzled with pesto sauce

Red King Crab | D, S

Alaskan king crab, baby gem lettuce, and diced mango dressed with a buttery citrus Cajun dressing

SUSHI BAR

Nigiri 2 pcs

Otoro

Akami Tuna

Yellowfin Tuna

Salmon

Prawn

Sashimi 3 pcs

Otoro

Akami Tuna

Yellowfin Tuna

Salmon

Rolls 8 pcs

Surf 'n' Turf | G, S

Prawn tempura, crab, Wagyu beef

Prawn Tempura | G, S

Prawns, crab, avocado, chilli mayonnaise

Spicy Tuna

Yellowfin tuna, cucumber, jalapeño, chilli mayonnaise

Salmon and Avocado | D

Salmon, avocado, cream cheese, wasabi

California | D, S

Crab, mango, cucumber, saffron Hollandaise sauce

Tofu and Avocado | G

Savoury tofu, avocado, Takuan, cucumber, carrots, herb mayonnaise

MAINS

Paella | S

To share

Traditional seafood Paella, with mussels, prawns, langoustines, clams, Patagonian calamari and fish of the day

Chicken with Foie Gras | D

To share

Tender marinated whole chicken served with seared foie gras and mushroom sauce

Patagonian Sea Bass

Glacier 51 Chilean sea bass in a Basquaise sauce topped with caper berries, fresh basil, and anchovies

Miso-Glazed Salmon | G

Roasted Norwegian salmon, served with a selection of grilled vegetables

Catch of the Day

Ask your waiter for the catch of the day, filleted and cooked to your liking, served with grilled vegetables and Provençal sauce

Moules | S

Sautéed mussels, with your choice of sauce

Marinière | A, D | Saffron | D | Garlic-chilli

Saffron Risotto | D

Saffron-infused rice, mixed with Mascarpone and topped with parmesan

Add Argentinian Prawns | S

FROM THE FISH DISPLAY

Fresh Mediterranean and local seafood available at market price



Grilled
Over natural charcoal

Crudo
The finest way

FROM THE JOSPER OVEN

Discover the distinctive charcoal-grilled flavours of our expertly prepared selection

Spanish Octopus Skewers

Grilled Palamós octopus with chimichurri sauce

King Prawns | s

Grilled U5 prawns served with a lemon-herb dressing

Japanese Wagyu

Unparalleled beef quality: tender, rich and flavourful

Tomahawk

To share

A5 grade, Hokkaido Prefecture 1.3kg

Australian Black Angus

150-day Grain-fed

Tomahawk

To share

1.3kg

Ribeye

300gr

Filet Mignon

250gr

Australian Lamb Chops

Accompaniments

All our meat items are served with grilled vegetables and a side of peppercorn sauce | D

PASTA

Lobster Linguine | D, G, S

To share

Whole lobster served over linguine pasta with our house-special tomato sauce and fresh basil

Rigatoni al Caviar | A, D, G

Linguine cooked in a rich lemon butter sauce topped with caviar

Spaghetti all'aragosta | A, D, G, S

Spaghetti with Australian rock lobster served with a rich seafood sauce

Burrata Linguine | D, G

To share

Linguine with creamy burrata mixed with Datterino tomatoes and roasted garlic

Spaghetti al Tartufo | D, G

Spaghetti with fresh black truffle and parmesan

Spaghetti alle Vongole | A, D, G, S

Spaghetti with local clams in white wine sauce

Pasta Your Way | D, G

Customise your pasta with daily fresh seafood from our display, served over spaghetti with a tomato or cream sauce

SIDES

French Fries | G

Truffle Parmesan French Fries | D, G

Mashed Potato | D

Truffle Mashed Potato | D

Steamed Rice

Mixed Leaves Salad

Grilled Vegetables

Grilled Asparagus | D

DESSERTS

Pineapple Coconut Duo | A, D, G

Marinated pineapple, homemade choco bounty and crumble served with coconut ice-cream

Profiteroles | D, G, N

Choux pastry filled with velvety crème diplomate, coated in a praline chocolate sauce, served with vanilla ice-cream

Baklava Cheesecake | D, G, N

Baklava cheesecake topped with crispy honey pecan served with vanilla ice-cream

Chocolate Fondant | D, G

Warm chocolate fondant served with vanilla ice-cream

Ice-Cream | D

Scoop

Vanilla | Chocolate | Coconut | Pistachio | White Chocolate

Sorbet

Scoop

Lime | Mango | Raspberry | Passionfruit | Pomegranate

Seasonal Fruit Platter

A selection of seasonal fresh fruits

Watermelon Platter

In season

