



*Surf* CLUB

COCKTAILS

# BEACH SIGNATURE COCKTAILS

## Love Potion No. 9

*Cupid's magical formula consists of Beefeater pink gin & Aperol, combined with deep forest berries, topped with a light touch of Prosecco.*

## Secret Garden

*An invigorating, light-hearted sip of botanical bliss. Hendrick's gin, cucumber, mint, St-Germaine elderflower, and a whisper of rose.*

## Barefoot Gypsy

*The finest selection of tropical fruits come together and present this marvellous drink. Vodka-based with a delicate red wine float.*

## Bora-Bora Babe

*Savour the refreshing blend of Cachaça, mango, and basil — a unique elixir that cools you down, transporting you to a beachside escape in every sip.*

## Good Vibrations

*For the Mezcal lovers! A vibrant symphony of fresh summer berries, cinnamon, and passion fruit — a harmonious trio that creates a delightful, flavourful experience with every sip.*

## Sahara Sunset

*Takamaka Koko rum, infused with golden fruits, captures the essence of Sahara's sunsets. Served in a freshly opened coconut, this majestic blend transports you to the heart of the desert.*

## Wipeout

*This creation features tequila, grapefruit, and a touch of vanilla, enhanced by the warming kick of our homemade chilli bitters — a delightful blend for a bold taste sensation.*





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BEVERAGES

## CHAMPAGNE

Moët & Chandon  
Brut NV

Moët & Chandon  
Ice Impérial

Moët & Chandon  
Ice Impérial Rosé

Ruinart Blanc de Blancs

Laurent-Perrier Rosé

Moët & Chandon  
Ice Impérial | *Magnum*

Dom Pérignon Blanc

Armand de Brignac Brut

Louis Roederer Cristal Brut

Dom Pérignon Rosé

Armand de Brignac  
Ace of Spades Rosé

Dom Pérignon Blanc  
*Magnum*

Louis Roederer Cristal Brut  
*Magnum*

Dom Pérignon Rosé  
*Magnum*

Dom Pérignon Blanc  
*Jeroboam*

Louis Roederer Cristal Brut  
*Jeroboam*

Dom Pérignon Blanc  
*Methuselah*

## SPARKLING

Casa Defrà, Prosecco

Freixenet Cordon  
Negro, Cava

Oyster Bay Sparkling Brut

## RED WINE

Dark Horse Pinot Noir

Catena Alamos, Malbec

Passori Rosso

Vergelegen, Merlot,  
Cabernet Sauvignon

Georges Duboeuf,  
Beaujolais

Luigi Righetti, Amarone della  
Valpolicella Classico

Cloudy Bay, Pinot Noir

## ROSÉ WINE

Sea Change

Oh! By Omérade

Château Minuty,  
M de Minuty

Miraval

Ultimate Provence

Château d'Escalans  
Rock Angel

Château Minuty, M de Minuty  
*Magnum*

Alie Ammiraglia Frescobaldi  
di Castiglioni  
*Magnum*

Château d'Esclans,  
Whispering Angel  
*Magnum*

Château Minuty, Rosé et Or  
*Magnum*

Château Minuty, 281

Château Minuty, 281  
*Magnum*

Château Minuty, Prestige Rosé  
*Jeroboam*

Château d'Esclans,  
Whispering Angel  
*Jeroboam*

Château d'Esclans,  
Whispering Angel  
*Methuselah*

## WHITE WINE

Arcadian, Sauvignon Blanc

Emotivo, Pinot Grigio

Journey's End, Haystack  
Chardonnay

Mud House,  
Sauvignon Blanc

Beni di Batasiolo,  
Gavi DOCG

Marco Felluga, Mongris  
Pinot Grigio

Chablis 'La Pierrelée',  
La Chablisienne

Château de Tracy,  
Pouilly-Fumé

Cloudy Bay, Sauvignon Blanc

The Mothership  
Chenin Blanc

Planeta, Chardonnay

Konrad Oud 50/50

Baron de L, Ladoucette,  
Pouilly-Fumé

## VODKA

Ketel One

Tito's Handmade

Círoc

Grey Goose

Belvedere

Beluga Noble

Beluga Gold

Grey Goose

*Magnum*

Belvedere

*Magnum*

Beluga Noble

*Magnum*

Belvedere 10

Grey Goose

*Jeroboam*

Belvedere

*Jeroboam*

Beluga Gold

*Magnum*

Belvedere 10

*Magnum*

Grey Goose

*Methuselah*

Belvedere

*Methuselah*

## TEQUILA

Se Busca Mezcal Joven

Patrón Silver

Patrón Reposado

Don Julio Blanco

Casamigos Reposado

Patrón Añejo

Don Julio Reposado

Don Julio Añejo

Komos Reposado Rosa

Volcan X.A

Clase Azul Reposado

Avión 44 Cristalino

Don Julio 1942

Clase Azul Mezcal

Clase Azul Añejo

Clase Azul Ultra Añejo

Clase Azul Reposado

*Magnum*

Don Julio 1942

*Magnum*



## RUM

Bacardí Superior

Sailor Jerry

Bacardí Black

Kraken

Angostura 7

Havana Club Añejo 7 Años

Bumbu

Ron Zacapa No. 23

Ron Zacapa XO

## GIN

Beefeater Pink

Roku

Tanqueray N° Ten

The Botanist

Hendrick's

Monkey 47

KI NO BI

Hendrick's  
*Magnum*

## WHISKEY

Jameson

Jack Daniel's

Maker's Mark

Johnnie Walker Black Label

Chivas Regal 12

Glenfiddich 12

Woodford Reserve

Johnnie Walker Gold Reserve

Glenlivet 15 FO

The Macallan 12 TC

Chivas Regal 18

Yamazaki 12

Chivas 25

## COGNAC

Hennessy V.S

Hennessy V.S.O.P

Rémy Martin V.S.O.P

Hennessy X.O

Rémy Martin XO

## BEER

Almaza  
*Bottle*

Asahi  
*Bottle*

Corona  
*Bottle*

Peroni  
*Bottle*

Stella Artois  
*Draught*

Guinness Surger  
*Can*

Heineken  
*Draught*

## CIDER

Strongbow  
*Bottle*

## NON-ALCOHOLICS

Soda Water

Tonic Water

Pepsi

Diet Pepsi

7Up

Diet 7Up

Still Water

*Small*

Still Water

*Large*

Sparkling Water

*Small*

Sparkling Water

*Large*

Fresh Juices

*(Orange, Apple, Pineapple,  
Watermelon, Carrot, Coconut)*

Surf Club's

Fresh Chilled Coconut

Non-Alcoholic Beer

Red Bull Original

Red Bull Sugar Free

Red Bull Red Edition

## ICE TEA JUGS

Lemon Ice Tea

Peach & Raspberry Ice Tea

Mango Ice Tea

Fresh Lemonade

Ginger & Apple

## COFFEE & TEA

Espresso

Double Espresso

Americano

Cappuccino

Macchiato

Latte

Avantcha Tea

*(Chamomile Cooler,  
English Breakfast, Earl Grey,  
Japanese Sencha)*





# Surf CLUB

A Little Indulgence.

# BEACH BITES

## Pitas and Dips | D, G, N

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

*Basil - Houmous | Creamy spicy feta | Sundried tomatoes*

## Summer Tomato Tart | D, G, N

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

## Beef Souvlaki | D, G

*Tender Wagyu beef skewers served with citrus cucumber tzatziki*

## 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*

# 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*

## Baked Feta | D

*Served with honeycomb and roasted cherry tomatoes*

## Honey-Glazed Short Ribs

*12-hour slow-braised short ribs in a honey glaze*

## 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*

# SALADS

## **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*

## **Greek** | D

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

## **Caesar** | D, G

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

*Add Chicken | Add Prawns*



# 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

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

# SANDWICHES

## Crispy Cod and Caviar Burger | G

*Crispy battered cod served with caviar tartare sauce in a home-made brioche bun. Served with a side of French fries*

## Lobster Roll | D, G, S

*Canadian lobster, romaine lettuce, home-made brioche roll with melted butter. Served with a side of French fries*

## Tuna Tacos | G

*Fresh yellowfin tuna, with creamy avocado smash, romaine lettuce and zesty tomato salsa, wrapped in a crispy tortilla shell*

## Wagyu Beef Sliders | D, G

*Wagyu beef patty with truffle aioli and aged cheddar, baby gem lettuce, tomatoes, sautéed mushrooms and caramelized onions. Served with a side of French fries*

## Chicken Sliders | D, G

*Tender breaded chicken breast, topped with sriracha aioli and aged cheddar, baby gem lettuce and ripe tomatoes. Served with a side of French fries*

# 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*

## Pineapple Carpaccio | A, D, G

*Delicate slices of fresh pineapple, coconut crumble served with rum sauce and coconut ice-cream*

## Baklava Cheesecake | D, G, N

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

## Profiteroles | D, G, N

*Choux pastry filled with velvety crème diplomate, coated in a praline chocolate sauce, 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*

