Appetizers

The Beach House chicken Caesar salad
grilled chicken breast | romaine lettuce | turkey bacon | croutons | grana padano | dressing (contains anchovies)

Quinoa & baby spinach salad
cucumber | green beans | cherry tomatoes | red pepper | raspberry vinaigrette

Confit baby beetroot salad
heirloom tomato | assorted lettuce | shallots | beetroot vinaigrette

Burrata cheese & cherry tomato
fresh rocket leaves | balsamic reduction

Mediterranean grilled vegetable salad
zucchini | eggplant | feta cheese | tomato reduction | roasted peppers

Zesty shrimp cocktail
shrimps | quail eggs | iceberg lettuce | lemon zest | paprika | brandy

Tomato bruschetta & air dried beef
manchego cheese | sweet melon | feta stuffed green olives

Signature Appetizers

The Beach House calamari rings
deep fried baby squid | citrus chili dip

Gambas al ajillo
shrimps | garlic | guajillo chilli

Soup

Bouillabaisse
shrimps | baby squid | mussels | scallops | crouton | pernod | rouille

Wild mushroom
assorted mushroom | mushroom tortellini | truffle oil

Half board/Full board supplement
* AED 55 **AED 70

Menu Designations: Vegetarian Alcohol Dairy Seafood Nuts Gluten Chili

If you have any concerns regarding food allergies, please alert your server prior to ordering

All prices are in AED, inclusive of 10% Municipality fees and 10% service charge
### Risotto & Pasta

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternut squash risotto</td>
<td>115</td>
<td>Arborio rice, butternut squash, crispy sage, goats' cheese, aged balsamic</td>
</tr>
<tr>
<td>Spaghetti al ragu bolognese</td>
<td>95</td>
<td>Minced beef, fresh tomato, herbs</td>
</tr>
<tr>
<td>Handmade vegan pumpkin ravioli</td>
<td>115</td>
<td>Romesco sauce, rocket salad</td>
</tr>
<tr>
<td>Gluten-free beetroot gnocchi</td>
<td>120</td>
<td>Baby spinach, celeriac puree, beetroot chips, truffle shavings</td>
</tr>
</tbody>
</table>

### Signature Pasta

#### Linguine allo scoglio

- Price: 130
- Ingredients: Shrimps, baby squid, mussels, salmon, scallops, red snapper, garlic, sun dried tomato, chili, white wine

### Homemade Pizza

#### Pizza Margherita

- Price: 90
- Ingredients: Basilica oil, basil

#### Pizza Al Funghi

- Price: 95
- Ingredients: Forest mushroom, goats' cheese, onion, white sauce, rocket leaves

#### Pizza Don pollo

- Price: 99
- Ingredients: Roasted chicken, jalapeno, parsley

#### Pizza Diavola

- Price: 105
- Ingredients: Beef salami, chili oil

### Signature Pizza

#### Fresh seafood pizza

- Price: 130
- Ingredients: Lobster, prawns, calamari, mussel, scallop, red snapper, garlic, olive oil, lemon zest

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Menu Designations: [Vegetarian](#) [Alcohol](#) [Dairy](#) [Seafood](#) [Nuts](#) [Gluten](#) [Chili](#)

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Surf

Pan fried European sea bass
cauliflower emulsion | sautéed mushrooms | asparagus | truffle jus 185

Chili & garlic rubbed grilled tiger prawns
mesclun salad | tarragon butter 230

Roasted salmon steak
savoy cabbage | sunchoke | veal bacon | horseradish beurre blanc 165

Traditional battered fish and chips
cod fish fillet | mushy peas | tartar sauce 155

Grilled Dover sole on the bone
mesclun salad | caper butter 245

Signature Surf

Grilled seafood platter
Canadian lobster | sea bass fillet | prawns | scallops | mussels | calamari | steamed vegetables | lemon butter sauce 350

Turf

Oven roasted corn-fed chicken
wild mushrooms | buttered leeks | rosemary glaze 165

Braised lamb shoulder
creamed potato | baby carrots | brussel sprouts | lamb jus 160

Homemade wagyu beef burger
fresh tomato relish | fries | cheddar cheese 125

Signature Turf

Grass-fed beef tenderloin
fat chips | portobello mushroom | peppercorn jus or béarnaise sauce 195

Half board/Full board supplement
**AED 180 ***AED 250

Menu Designations:  V Vegetarian  A Alcohol  D Dairy  SSeafood  N Nuts  G Gluten  C Chili

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All prices are in AED, inclusive of 10% Municipality fees and 10% service charge
Dessert

Tiramisu
lady finger biscuit | mascarpone mousse | espresso

Seasonal fruit salad
fresh mint Greek yogurt (fat-free)

Sticky date pudding
caramel crunch | butterscotch sauce | vanilla ice cream

Ice cream & Sorbet (2 scoops)
vanilla or chocolate or strawberry ice cream
lime or passion fruit or mango sorbet

Blueberry cheesecake
blueberry compote | digestive biscuit | cream cheese

Seasonal strawberries platter *
popping candy | candied orange | hot white chocolate sauce | lime sorbet

Signature Dessert

Ice cream cake (good for four) **
strawberry cheesecake

Half board/Full board supplement
* AED 20  ** AED 185

Menu Designations:  Vegetarian  Alcohol  Dairy  Seafood  Nuts  Gluten  Chili

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All prices are in AED, inclusive of 10% Municipality fees and 10% service charge
Quinoa and baby spinach salad with pomegranate cucumber | green beans | cherry tomatoes | corn kernels | red pepper raspberry vinaigrette

Or
Burrata cheese & cherry tomato fresh rocket leaves | balsamic reduction

Or
Zesty shrimp cocktail shrimps | quail egg | iceberg lettuce | lemon zest | paprika | brandy

Roasted salmon steak Savoy cabbage | sunchoke | veal bacon | horseradish beurre blanc

Or
Oven roasted corn fed chicken Wild mushrooms | buttered leeks | rosemary glaze

Or
Handmade Vegan pumpkin ravioli romesco sauce | rocket salad

Tiramisu lady finger biscuit | mascarpone mousse | espresso syrup

Or
Blueberry cheesecake blueberry compote | digestive biscuit | cream cheese

AED 325 per person food only

Menu Designations: Vegetarian Alcohol Dairy Seafood Nuts Gluten Chili

If you have any concerns regarding food allergies, please alert your server prior to ordering

All prices are in AED, inclusive of 10% Municipality fees and 10% service charge
Favourites

Kids pizza margarita (D)(V) AED 35
Mozzarella cheese | basil

Kids pizza diavola (D) AED 45
Mozzarella cheese | beef salami

Kids beef burger (D) AED 45
French fries | tomato | salad leaves | mayonnaise

Grilled chicken breast AED 45
Roast potatoes | rucola

Mac and Gee’s (D) AED 40
Macaroni and cheese

Spaghetti Bolognaise AED 40
Beef mince | fresh tomatoes | herbs

The Beach House Sweets

Blondie brownie (N) AED 30
Our traditional fudge brownie served with raspberry sauce

Selection of ice-cream (2 scoops) AED 25
Strawberry | vanilla | chocolate

Seasonal fresh fruit salad AED 40

(D) - Dairy
(N) - Contains Nuts
(V) - Vegetarian
“I only drink Champagne when I’m happy, and when I’m sad. Sometimes I drink it when I’m alone. When I have company, I consider it obligatory. I trifle with it if I am not hungry and drink it when I am. Otherwise I never touch it unless I’m thirsty”

**Champagne**

Taittinger, Réserve, Brut, NV, Reims 880
Moët & Chandon, Impérial, Brut, NV, Épernay 995
Veuve Clicquot, Yellow Label, Brut, Reims, France 1,065
Veuve Clicquot, Yellow Label, Rosé Brut, Reims, France 1,240
Bollinger, Special Cuvee, Brut, Aÿ, France 1,430
Laurent-Perrier, Brut, NV, Reims 1,780
Dom Pérignon, Épernay, 2004 3,040
Cristal, Louis Roederer, Brut, Reims, 2005 5,430

**Sparkling wine**

Prosecco di Valdobbiadene, Marca Oro Rosé, Valdo, Brut, NV, Veneto, Italy 380
Prosecco Valdo Millesimato, Brut, 2014, Italy 380

All prices are in AED, inclusive of 10% Municipality fees and 10% service charge.
Zingy fruity
Refreshing wines offering crisp acidity and focused fruity flavour

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvignon Blanc, Argento, Mendoza, Argentina</td>
<td>215</td>
</tr>
<tr>
<td>Parellada/ Garnacha Blanca, Viña Sol, Miguel Torres, Catalunya, Spain</td>
<td>255</td>
</tr>
<tr>
<td>Sauvignon Blanc, Casa Lapostolle, Rapel Valley, Central Valley, Chile</td>
<td>270</td>
</tr>
<tr>
<td>Blanc de Blancs, Château Ksara, Bekaa Valley, Lebanon</td>
<td>395</td>
</tr>
<tr>
<td>Sauvignon Blanc, Matua Marlborough, New Zealand</td>
<td>380</td>
</tr>
<tr>
<td>Sancerre, Les Fondettes, Sauvion &amp; Fils, Liore Valley, France</td>
<td>495</td>
</tr>
<tr>
<td>Pouilly-Fumé, Les Ombelles, Sauvion &amp; Fils, Loire Valley, France</td>
<td>565</td>
</tr>
<tr>
<td>Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand</td>
<td>825</td>
</tr>
</tbody>
</table>

Big Bold
Rich, full mouth feel, round full bodied style

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chenin Blanc, Simonsig, Stellenbosch, South Africa</td>
<td>225</td>
</tr>
<tr>
<td>Chardonnay, Montes, Curico Valley, Chile</td>
<td>270</td>
</tr>
<tr>
<td>Insolia, Cusumano, IGT, Sicily, Italy</td>
<td>305</td>
</tr>
<tr>
<td>Viognier/ Roussanne/ Marsanne, Côte du Rhône Blanc, E.Guigal, Rhône, France</td>
<td>455</td>
</tr>
<tr>
<td>Chardonnay, Vintner's Reserve, Kendall-Jackson, California, USA</td>
<td>535</td>
</tr>
<tr>
<td>Pouilly-Fuissé, Louis L'atour, Mâconnais, Burgundy, France</td>
<td>735</td>
</tr>
<tr>
<td>Châteauneuf-du-Pape, Château mont-Redon, Rhône Valley, France</td>
<td>855</td>
</tr>
<tr>
<td>Meursault, Bouchard Père &amp; Fils, Burgundy France</td>
<td>1000</td>
</tr>
<tr>
<td>Puligny-Montrachet, Bouchard Père &amp; Fils, Cotes de Beaune, France</td>
<td>1205</td>
</tr>
</tbody>
</table>

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Red wine

Ripe Spicy
Defined by the ripe and spicy character with firm tannins, full bodied with personalities

Bila-Haut, M. Chapoutier, Côtes du Roussillon, Languedoc Roussillon, France 280
Pinotage/Cabernet/Merlot, Kadette, Kanonkop Estate, Stellenbosch, South Africa 345
Grenache/Syrah, Parallèle 45, Paul Jaboulet Aîné, Côtes du Rhône, France 410
Malbec, Ultra, Kaiken by Montes, Mendoza, Argentina 470
Cabernet Sauvignon/Merlot/Petit Verdot, Château Ksara, Bekaa Valley, Lebanon 670
Syrah/Cabernet Sauvignon/Mourvèdre, Château Kefraya, Bekaa Valley, Lebanon 830
Syrah/Cabernet, The Chocolate Block, Boekenhoutskloof, Franschhoek, South Africa 895

Rich Savory Age-worthy
Complexity, depth in full bodied style, balanced with firm tannins, acidity and concentration with depth of fruit evolving

Peter Lehmann, Weighbridge Shiraz, Barossa Valley, Australia 455
Schroder & Schyler Margaux Private Reserve, Margaux, France 755
Châteauneuf-du-Pape, La Bernardine, M. Chapoutier, Rhône, France 890
Château Teyssier, Saint-Émilion Grand Cru, Saint-Émilion, Bordeaux, France 900
Rosso di Montalcino, Tenute Silvio Nardi, DOCG, Montalcino, Tuscany, Italy 935
Barolo, Prunotto, Langhe, DOCG, Piedmont, Italy 980
Amarone della Valpolicella Classico, Allegrini, DOCG, Veneto, Italy 1,860
Sperss, Gaja, Langhe, DOC, Piedmont, Italy 5,195
Penfolds, Grange, South Australia

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White wine

**Light breezy**

Light bodied, easy drinking with lively citrus or mineral flavour with touches of herbal or floral notes and crisp fresh acidity.

- **Orvieto Classico, Campogrande, Antinori, DOC, Umbria, Italy** 285
- **Gavi, Beni di Batasiolo, DOCG, Piedmont, Italy** 395
- **Petit Chablis, La Chablisienne, Chablis, Burgundy, France** 435
- **Gewürztraminer, Hugel & Fils Alsace, France** 500
- **Chablis, J. Moreau & Fils, Chablis, Burgundy, France** 530
- **Soave Classico, Pieropan, Veneto, DOC, Italy** 535
- **Greco di Tufo, Mastroberardino, DOCG, Campania, Italy** 595
- **Pinot Grigio, Livio Felluga, Friuli-Venezia Giulia, Italy** 660

**Aromatic perfumed**

Ranges from medium to full bodied with intense delicate highly aromatic wines.

- **Riesling, Dr. L, Dr. Loosen, QbA, Mosel Saar Ruwer, Germany** 380
- **Vermentino di Sardegna, Costamolino, Argiolas, DOC, Sardinia, Italy** 385
- **Albariño, Martín Códax, Rías Baixas, Spain** 435

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Red wine

Light punchy
Young, vibrant red wines for casual enjoyment, lightly coloured, fresh red berry flavoured and punchy

Georges Duboeuf Brouilly, Beaujolais, France 400
Pinot Noir, Matua Valley, Marlborough, New Zealand 380
Bourgogne Pinot Noir, La Vigne, Bouchard Père et Fils, Burgundy, France 525

Medium bodied fruity
Vibrant fruit with soft tannins

Merlot, Casa Lapostolle, Rapel Valley, Central Valley, Chile 280
Cabernet Sauvignon Alamos, Mendoza, Argentina 330
Vergelegen, Cabernet-Merlot, Stellenbosch, South Africa 380
Merlot, Monkey Bay, Marlborough, New Zealand 390
Nero d’Avola, Cusumano, IGT, Sicily, Italy 355
Cabernet Sauvignon, Reserva, Gran Coronas, Miguel Torres, Penedès, Spain 410
Chianti Classico, Castello di Gabbiano, DOCG, Chianti, Tuscany, Italy 430

Poliziano, Vino Nobile di Montepulciano, Tuscany, Italy 680
Merlot, Vintner's Reserve, Kendall-Jackson, California, USA 715
Tempranillo, Reserva, Marqués de Cáceres, Rioja, Spain 740

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Promis Gaja Ca’marcanda, Tuscany, Italy  
Merlot/Sangiovese/Cabernet, Le Volte, Tenuta dell’Ornellaia, Tuscany, Italy  
Masi Valpolicella Classico, Bonacosta, DOC, Veneto, Italy  
Gevrey-Chambertin, Louis Jadot, Côte de Nuits, Burgundy, France  

855  
1,295  
440  
1,320

Rosé wine

De Casta Rosado, Miguel Torres, Catalunya, Spain  
Rosé d’Anjou, Chemin des Sables, Sauvion & Fils, Anjou-Saumur, Loire Valley, France  
Mateus The original Rose Sogrape Vinhos, Portugal  
Turkey Flat, Barossa Valley, Australia  
Tavel, E. Guigal, Rhône Valley, France  

250  
260  
280  
405  
525

Dessert wine

Late Harvest Sauvignon Blanc, Santa Carolina, Rapel Valley, Chile  
M. Chapoutier Terra Vinya, Banyuls, Languedoc-Roussillon, France, 2013 (Sweet Red)  
Domaine de Coyeux, Muscat de Beaumes-de-Venise, France  

230  
380  
425

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## The Beach House Signature Cocktails

<table>
<thead>
<tr>
<th>Cocktail</th>
<th>Glass</th>
<th>Shell</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Armada rum punch</strong></td>
<td>65</td>
<td>150</td>
</tr>
<tr>
<td>Havana club 3 años swizzled with fresh lime, triple sec and a whisp of pomgranade &amp; peach bitters</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Orion smash</strong></td>
<td>65</td>
<td>150</td>
</tr>
<tr>
<td>Havana club 3 años shaken with fresh mint, pineapple and honey with a whisp of lime juice served long over crushed ice</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Passion fruit cosmo</strong></td>
<td>65</td>
<td>190</td>
</tr>
<tr>
<td>Ketel one citron shaken with pomegranate liqueur, passion fruit and fresh lime juice with a touch of cranberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Calypso</strong></td>
<td>65</td>
<td>190</td>
</tr>
<tr>
<td>Smirnoff black vodka mixed with fresh raspberries, passion fruit and a touch of orange and cranberry</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Palm bellini</strong></td>
<td>65</td>
<td></td>
</tr>
<tr>
<td>A refreshing mix of peach, green tea &amp; ginger mixed with sparkling wine</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Royal strawberry fruit cup</strong></td>
<td>65</td>
<td></td>
</tr>
<tr>
<td>Pimm's no 1 shaken with London dry gin, fresh strawberries, cucumber and mint</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Oca oca fizz</strong></td>
<td>180</td>
<td>600</td>
</tr>
<tr>
<td>Absolut vodka shaken with fresh raspberries and topped with taittinger champagne</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Champagne

<table>
<thead>
<tr>
<th>Glass (150 ML)</th>
<th>180</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Taittinger, Réserve, Brut, NV, Reims</strong></td>
<td></td>
</tr>
<tr>
<td>Golden yellow, fine bubble, very open and expressive on the nose</td>
<td></td>
</tr>
</tbody>
</table>

All prices are in UAE Dirhams, inclusive of 10% Municipality fees and 10% service charge
Sparkling wine

Prosecco Valdo Rosé, Brut, NV, Italy 80
Fine and elegant blossom with a consistent presence of raspberry on the nose, pleasant round warm fruity flavor

Prosecco Valdo Millesimato, Brut, 2014, Italy 80
Intensely fruity with notes of apples, pears and citrus.

White wine

Monsoon Valley, classic white, Hua Hin Hills, Thailand 60
A light, dry, fruity white wine with delicate citrus and ripe melon aromas

Parellada /Garnacha Blanca, Viña Sol, Miguel Torres, Catalunya, Spain 55
Intensely fruity with notes of apples, pears and citrus.

Parellada /Garnacha Blanca, Viña Sol, Miguel Torres, Catalunya, Spain 55
Intensely fruity with notes of apples, pears and citrus combined with delightful touches of mandarin zest

Pinot Grigio, Corte Giara, Trentino – Alto Adige, Italy 60
Light and delicate on the nose, characterized by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes

Chardonnay, Penfolds, koonunga hills, South Australia 80
A light to medium bodied Chardonnay with distinctive primary fruit characters, sustained intensity and a subtle underlay of moderate oak.

Sauvignon Blanc, Matua, Marlborough, New Zealand 80
The lively nose shows tropical and citrus fruits with subtle herbaceous characters. Its crisp fresh palate offers classic Marlborough acidity, structure and length.

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<table>
<thead>
<tr>
<th>Spirit</th>
<th>Per shot (3 CL)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Single malt whisky</td>
<td></td>
</tr>
<tr>
<td>Glenmorangie original</td>
<td>55</td>
</tr>
<tr>
<td>Laphroaig 10 years old</td>
<td>55</td>
</tr>
<tr>
<td>Auchentoshan 12 years old</td>
<td>60</td>
</tr>
<tr>
<td>The Macallan 12 years old</td>
<td>70</td>
</tr>
<tr>
<td>Lagavulin 16 years old</td>
<td>145</td>
</tr>
<tr>
<td>Scotch whisky</td>
<td></td>
</tr>
<tr>
<td>Johnnie Walker Red Label</td>
<td>40</td>
</tr>
<tr>
<td>Johnnie Walker Black Label 12 years old</td>
<td>45</td>
</tr>
<tr>
<td>Chivas Regal 12 years old</td>
<td>45</td>
</tr>
<tr>
<td>Chivas Regal 18 years old</td>
<td>105</td>
</tr>
<tr>
<td>Irish whiskey</td>
<td></td>
</tr>
<tr>
<td>John Jameson</td>
<td>45</td>
</tr>
<tr>
<td>Tennessee whiskey</td>
<td></td>
</tr>
<tr>
<td>Jack Daniel's</td>
<td>50</td>
</tr>
<tr>
<td>Gentleman Jack</td>
<td>60</td>
</tr>
<tr>
<td>Jack Daniel's Single Barrel</td>
<td>65</td>
</tr>
<tr>
<td>Bourbon</td>
<td></td>
</tr>
<tr>
<td>Jim Beam Black Label</td>
<td>45</td>
</tr>
<tr>
<td>Marker's Mark</td>
<td>50</td>
</tr>
<tr>
<td>Vodka</td>
<td></td>
</tr>
<tr>
<td>Absolut Blue Label</td>
<td>40</td>
</tr>
<tr>
<td>Ketel One</td>
<td>60</td>
</tr>
<tr>
<td>Grey Goose</td>
<td>65</td>
</tr>
<tr>
<td>Gin</td>
<td></td>
</tr>
<tr>
<td>Bombay Sapphire</td>
<td>40</td>
</tr>
<tr>
<td>Hendrick's</td>
<td>55</td>
</tr>
<tr>
<td>Tanqueray No. 10</td>
<td>60</td>
</tr>
<tr>
<td>Diplome</td>
<td>60</td>
</tr>
<tr>
<td>Tequila</td>
<td></td>
</tr>
<tr>
<td>Patron XO Café</td>
<td>60</td>
</tr>
<tr>
<td>Patron Silver</td>
<td>60</td>
</tr>
<tr>
<td>Patron Reposado</td>
<td>65</td>
</tr>
<tr>
<td>Patron Añejo</td>
<td>70</td>
</tr>
<tr>
<td>Don Julio 1942</td>
<td>215</td>
</tr>
</tbody>
</table>

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All prices are in UAE Dirhams, inclusive of 10% Municipality fees and 10% service charge

**Beer / Cider**

Moussy beer (non-alcoholic) 20
Corona 40
Heineken 40
Almaza 40
Guinness 50
Peroni (draft) 55
Bulmers cider 55

**The Beach House sangria**

<table>
<thead>
<tr>
<th>Glass</th>
<th>Pitcher</th>
</tr>
</thead>
<tbody>
<tr>
<td>60</td>
<td>175</td>
</tr>
</tbody>
</table>

**The Spanish classic**
red or white wine, mixed fruits, topped with spirits

**Strawberry rosé**
rose wine, strawberries & ginger ale

**White lightning**
white wine, vodka, grapes & pineapple

**Anantara signature mocktails**

**Think pink**
pink grapefruit, orange, goji berry & passion fruit

**Green scene**
kiwi, apple, elderflower, coriander twist & soda water

**Red berry**
açai berry, raspberry, orange pineapple & pomegranate

**Dates colada**
fresh dates, milk, fresh cream, cinnamon, coconut cream, honey

**Oasis**
mint syrup, orange juice, topped with sprite

At beach house we just re-created a range of the greatest classical cocktails with a selection of our home infused rums.
Daiquiris reworked

Pomegranate daiquiri
pomegranate infused rum, pomegranate juice, cranberry juice

Passion daiquiri
passion infused rum, passion fruit flavored syrup, lemon juice

Raspberry daiquiri
raspberry rum, crème de mûre, cranberry juice

Mojitos revamped

Lychee Mojito
lychee infused rum, fresh lychee, brown sugar

Mango Mojito
mango infused rum, fresh mango, brown sugar, mango juice

Strawberry Mojito
strawberry infused rum, fresh strawberry, brown sugar

The rest remixed

Dark & Stormy
ginger infused rum, ginger ale, angostura bitters, beer foam

Cable car
citrus infused rum & dark rum, Cointreau

Cuba libre spiced
spice infused rum, coke
Rosé wine

Rosé d’Anjou, Sauvion & Fils, Loire Valley, France  55
Clear and bright brilliant pink, this wine exudes elusive aromas of sweet strawberries, over ripe lemon, rose petals

Sunset, Château Ksara, Bekaa Valley, Lebanon  75
An intense pink color with an aroma of red berries and a hint of spiciness, with an initial roundness in the mouth and vivid taste

Red wine

Cabernet Sauvignon Merlot, The Riddle, Hardy’s, Australia  55
Delicious medium-bodied wine that has plenty of rich blackcurrant flavors with a little hint of cinnamon. Soft and sweet finish with the merest suggestion of vanilla and oak

Shiraz Blend, Monsoon Valley, Hua Hin hills, Thailand  60
Wonderfully soft, textured red wine. Made from shiraz and indigenous grape. Light bodied, low tannin with light berry aroma.

Cabernet Sauvignon, Alamos, Mendoza, Argentina,  70
Soft, full of flavor with notes of red & black currants and rich finish with well integrated tannins

Pinot Noir, Matua, Marlborough, New Zealand  80
Smooth, mix of cherry, cranberry, spice and cedar flavors, which are well-integrated with accents of strawberry and red licorice

Chianti Classico, Castello di Gabbiano, DOCG, Chianti, Italy  90
Deep ruby red color, while the nose exhibits a ripe array of red wild berries, the dry full bodied palate is perfectly balance with flavor, tannins are sweet and smooth

Dessert wine

Late Harvest Sauvignon Blanc, Santa Carolina, Rapel Valley, Chile  50
Bright yellow color. In the nose elegant aromas of white peaches, citrus and honey suckles. Elegant and complex wine with a well-balanced acidity and a long lingering finish

All prices are in UAE Dirhams, inclusive of 10% Municipality fees and 10% service charge
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Rum</strong> Per shot (3 CL)</td>
<td></td>
</tr>
<tr>
<td>Malibu</td>
<td>40</td>
</tr>
<tr>
<td>Havana Club 3 Años</td>
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</tr>
<tr>
<td>Captain Morgan Black Label</td>
<td>40</td>
</tr>
<tr>
<td>Havana Club Especial</td>
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<tr>
<td>Ron Zacapa XO</td>
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<tr>
<td><strong>Aperitif</strong></td>
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<tr>
<td>Campari</td>
<td>35</td>
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<tr>
<td>Pimms No.1</td>
<td>35</td>
</tr>
<tr>
<td>Fernet-Branca</td>
<td>35</td>
</tr>
<tr>
<td>Martini Rosso</td>
<td>35</td>
</tr>
<tr>
<td>Noilly Prat</td>
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<tr>
<td>Pastis, Henri Bardouin</td>
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<tr>
<td><strong>Cognac</strong></td>
<td></td>
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<tr>
<td>Hennessy VS</td>
<td>50</td>
</tr>
<tr>
<td>Hennessy VSOP</td>
<td>60</td>
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<tr>
<td>Hennessy XO</td>
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<tr>
<td><strong>Port (6 CL)</strong></td>
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<tr>
<td>Taylor's fine white</td>
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<tr>
<td>Taylor's 10 years old tawny</td>
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<tr>
<td><strong>Sherry (6 CL)</strong></td>
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<tr>
<td>Harveys Bristol Cream</td>
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<tr>
<td>Tio Pepe Fino</td>
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<tr>
<td><strong>Liqueur</strong></td>
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<tr>
<td>Limoncello del sole</td>
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<tr>
<td>Jägermeister</td>
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<tr>
<td>Sambuca Isolabella</td>
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<tr>
<td>Bailey's Irish Cream</td>
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<tr>
<td>Disaronno Amaretto</td>
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<tr>
<td>Grand Marnier</td>
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<td>Kahlua</td>
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<tr>
<td>Tia Maria</td>
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<tr>
<td>Schladerer Williams Birne</td>
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<tr>
<td>Schladerer Mirabel</td>
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<tr>
<td>Grappa Ornellaia</td>
<td>90</td>
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</tbody>
</table>

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**Fresh juices**
Orange, watermelon, pineapple, carrot, green apple

**Soft drinks**
Coke, diet coke, coke zero, sprite, diet sprite, fanta
soda water, ginger ale, bitter lemon, tonic water

**Energy drinks**
Red Bull
Red Bull sugar free

<table>
<thead>
<tr>
<th>Still water</th>
<th>Small</th>
<th>Large</th>
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<tbody>
<tr>
<td>Acqua Panna, Italy</td>
<td>22</td>
<td>34</td>
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<tr>
<td>Al Ain, U.A.E</td>
<td>16</td>
<td>22</td>
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<table>
<thead>
<tr>
<th>Sparkling water</th>
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<tbody>
<tr>
<td>San Pellegrino, Italy</td>
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<td>34</td>
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<tr>
<td>Perrier, France</td>
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</table>

**Brewed beans**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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<tbody>
<tr>
<td>Espresso</td>
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</tr>
<tr>
<td>Turkish coffee</td>
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</tr>
<tr>
<td>Double espresso</td>
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<tr>
<td>Cappuccino</td>
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<tr>
<td>Café latte</td>
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<tr>
<td>Hot chocolate</td>
<td>30</td>
</tr>
</tbody>
</table>

**Dilmah tea / Infusion**

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