

# THE beach HOUSE

## Nutritional Guide

While we are committed to providing accurate nutritional information, because our recipes are prepared fresh to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values are derived from standardised recipes and serving sizes. While we will do our best to accommodate special requests to prepare your meal the way you like it; modifications may alter the nutritional values. A rough consumption of 2,000 calories/day is generally advised for youth and adults (ages 13 and older) and 1,500 calories for children (ages 4 to 12), but individual needs may vary.

## SALADS & STARTERS

<b>Beach House Caesar</b> 🌾🥚🐟🍷🍷🍷 Chicken breast, turkey bacon, anchovy dressing	465 Cal	80
<b>Organic Quinoa Pomegranate Salad</b> 🌿🍷🍷 Pickled strawberry, feta, tomato	292 Cal	80
<b>Burrata &amp; Honey</b> 🌿🍷🍷 Walnut pesto, grilled pear, radicchio	495 Cal	85
<b>Zesty Shrimp Cocktail</b> 🍷🍷🍷🍷🍷 Quail egg, paprika, brandy	374 Cal	80
<b>Gambas Al Ajillo</b> 🌾🍷🍷 Shrimps, garlic, guajillo chili	289 Cal	90
<b>The Beach House Calamari Rings*</b> 🌾🍷🍷🍷🍷 Deep fried baby squid, citrus chilli dip	725 Cal	110
<b>Beach House Mezzah</b> 🌾🍷🍷🍷🍷 Hummus, fattoush, cheese rakakat	1714 Cal	70

## SOUPS

<b>Pesto Minestrone</b> 🌾🍷🍷🍷 White bean broth, pesto crostini	1012 Cal	55
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## FROM THE STONE

<b>Margherita</b> 🌿🍷🍷 Tomato, basil oil, basil	1296 Cal	80
<b>The Garden</b> 🌿🍷🍷 Zucchini, capsicum, onion, rocket	1328 Cal	80
<b>Four Seasons</b> 🌿🍷🍷 Artichoke, kalamata, turkey ham, mushroom	1525 Cal	90
<b>Wagyu</b> 🌾🍷🍷 Wagyu beef chorizo, spinach, chili oil	1476 Cal	90
<b>Seafood</b> 🌿🍷🍷🍷 Shrimps, squid, mussel, snapper, lemon	1362 Cal	110

## FROM THE GRILL

<b>Grass-fed Tenderloin</b> 🌿🍷🍷🍷 Chili spiced fat chips, rocket salad, peppercorn jus	1228 Cal	165
<b>Pan-seared Seabass</b> 🐟🍷 Roasted tomato, baby spinach, chimichurri	490 Cal	140
<b>Grilled Salmon</b> 🐟🍷🍷 Harissa, broccolini, coriander yogurt, romesco sauce	568 Cal	140
<b>Tiger Prawns**</b> 🍷🍷🍷 Squid, vermicelli, squid ink, chili garlic sauce	736 Cal	170
<b>Seafood Platter***</b> 🌿🍷🍷🍷🍷 Canadian lobster, seabass, prawns, salmon, scallops, fried calamari, mussels, roast potato, garden vegetables	3440 Cal	840
<b>Grilled Atlantic Lobster</b> 🍷🍷🍷 Choice of side, mixed green salad, lemon beurre blanc	657 Cal	Market Price

## BURGER

<b>Homemade Wagyu Beef Burger</b> 🌾🍷🍷🍷 Tomato relish, fries, cheddar cheese, gherkin aioli	1637 Cal	110
<b>Beyond Vegan Burger</b> 🌿🍷🍷 Tomato relish, vegan bun, vegan cheddar cheese, Dijon mustard	1128 Cal	110

## SIDES

<b>French Fries</b> 🍷🍷	562 Cal	30
<b>Steamed Rice</b>	548 Cal	
<b>Mixed Greens Salad</b> 🍷🍷	110 Cal	
<b>Roast Potato</b> 🍷	152 Cal	
<b>Garden Vegetables with Herb butter</b> 🍷	189 Cal	

## PASTA & RISOTTO

<b>Vegan Cheese Ravioli</b> 🌿🍷🍷 Pumpkin, fried onion, espelette sauce	334 Cal	95
<b>Spaghetti al ragu Bolognese</b> 🍷🍷 Minced beef ragu, parmesan, herbs	1126 Cal	80
<b>Linguini Allo Scoglio</b> 🍷🍷🍷🍷 Shrimp, squid, salmon, tomato, chili, white wine	1280 Cal	110
<b>Gluten-free Gnocchi</b> 🍷🍷 Tomato fondue, cherry tomato, parmesan tuile	686 Cal	105
<b>Braised Rabbit Risotto</b> 🍷 Rabbit leg, girolle mushroom, pickled shimeji	1218 Cal	125

## DESSERT

<b>Tiramisu</b> 🍷🍷 Lady finger biscuit, mascarpone mousse, espresso	462 Cal	45
<b>Blueberry Trifle</b> 🍷🍷 Blueberry compote, digestive biscuit, cream cheese	639 Cal	45
<b>Ice Cream &amp; Sorbet</b> (2 scoops) 🍷🍷 Vanilla <b>62 Cal</b> , chocolate <b>65 Cal</b> , strawberry <b>58 Cal</b> , raspberry sorbet <b>36 Cal</b> , mango sorbet <b>36 Cal</b>		30
<b>Seasonal Fruit Salad</b> 🍷 Fresh mint Greek yogurt (fat-free)	111 Cal	35

## Half board/Full board supplement

\*40 \*\*85 \*\*\*840

Menu Designations: Alcohol 🍷, Celery 🌿, Crustaceans 🍷, Eggs 🍷, Fish 🐟, Gluten 🌿, Lupin 🍷, Milk 🍷, Molluscs 🍷, Mustard 🍷, Nuts 🍷, Peanuts 🍷, Sesame Seeds 🍷, Soybeans 🍷, Sulphur Dioxide 🍷, Vegetarian 🌿, Healthy Option 🍷

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

All Prices are in UAE Dirhams inclusive of Municipality fee, service charge and VAT.



# BEVERAGES MENU

## FRENCH STYLE – RUM

Distilled from fresh-pressed rhum agricole. The purity of the juice imparts a special flavor combining floral and fruity.

		30 ml	60 ml
J. Bally Millésime 1998	Martinique	120	205
Clément 10 years	Martinique	120	205

## SPANISH STYLE – RUM

Traditional Rum made with molasses. Unctuous, it'll take you on a journey of caramel, sweetness and butter.

Facundo Eximo	Bahamas	120	205
Havana Club 3 Años	Cuba	55	90
Havana Club Especial	Cuba	60	100
Havana Club 7 Años	Cuba	65	105
Havana Club 15 Años	Cuba	385	685
Matusalem Gran Reserva	Dominican Republic	90	165
Brugal 1888	Dominican Republic	70	110
Bacardi Superior	Puerto Rico	55	90
Trader Vic's 151	Puerto Rico	55	90
Ron Zacapa 23 years	Guatemala	100	175
Ron Zacapa XO	Guatemala	110	195

## INFUSED RUM BOTTLED COCKTAIL

<b>LYCHEE &amp; CURACAO</b>	210ml
INFUSED W/FRESH LYCHEE	60
<b>SPARKLING RASPBERRY</b>	60
INFUSED W/FRESH RASPBERRIES	
<b>DARK POMEGRANATE</b>	60
INFUSED W/FRESH POMEGRANATE	
<b>FRUITY PASSION FRUIT</b>	60
INFUSED W/FRESH PASSION FRUIT	
<b>UNRIPE MANGO</b>	60
INFUSED W/FRESH UNRIPE MANGO	
<b>5 BOTTLES OF INFUSED RUM IN A BUCKET</b>	205

## THE BEACH HOUSE SIGNATURE COCKTAILS

### JW 16.3

This is The Beach House's special creation for Johnnie Walker Highball 2.0 Cocktail competition. Our Mixologist has perfectly blended the whisky to Apricot brandy and Pimm's No. 1. To make it more flavourful, we have added cardamom, cloves, star anise and topped off with soda to finish.

Glass 70 Shell

### Armada Rum Punch

Captain Morgan white swizzle with fresh lime, triple sec and a whisk of pomegranate & peach bitters.

70 160

### Orion Smash

Captain Morgan white shaken with fresh mint, pineapple and honey with a whisk of lime juice served long over crushed ice.

70 160

### Passion Fruit Cosmo

Vodka citron shaken with pomegranate liqueur, passion fruit and fresh lime juice with a touch of cranberry.

70 200

### Calypso

Vodka mixed with fresh raspberries, passion fruit and a touch of orange and cranberry.

70 200

### Palm Paradise

Fresh coconut water mixed with gin and Pinot Grigio white wine, and finished with passion fruit and orange juice.

70

### Royal Strawberry Fruit Cup

Pimm's No. 1 shaken with London dry gin, fresh strawberries, cucumber and mint, topped up with prosecco.

70

### Oca Oca Fizz

Vodka shaken with fresh raspberries and topped with Taittinger champagne.

190 630

At Beach House we just re-created a range of the greatest classical cocktails with a selection of our home infused rums.

## DAIQUIRIS REWORKED

Glass 70

### Pomegranate Daiquiri

Pomegranate infused rum, pomegranate juice, lemon juice.

### Passion Daiquiri

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

### Raspberry Daiquiri

Raspberry rum, crème de mûre, lemon juice.

## MOJITOS REVAMPED

70

### 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.

## THE REST REMIXED

70

### 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.



# BEVERAGES MENU

## SPARKLING WINE

	Glass 150 ml	Bottle 750 ml
<b>Prosecco Valdo Rosé, Brut, NV, Italy</b> Fine and elegant blossom with a consistent presence of raspberry on the nose, pleasant round warm fruity flavor.	85	395
<b>Prosecco Valdo Millesimato, Brut, 2014, Italy</b> Intensely fruity with notes of apples, pears and citrus.	85	420

## CHAMPAGNE

<b>Taittinger, Réserve, Brut, NV, Reims</b> Golden yellow, fine bubble, very open and expressive on the nose.	190	965
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## WHITE WINE

	Glass 150 ml	Carafe 450 ml	Bottle 750 ml
<b>Parellada/Garnacha Blanca, Viña Sol, Miguel Torres, Catalunya, Spain</b> Intense with outstanding notes of flowers and ripe banana, pear, apple and peach combined with delightful touches of mandarin zest.	60	150	265
<b>Pinot Grigio, Corte Giara, Trentino - Alto Adige, Italy</b> Light and delicate on the nose, characterized by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes.	65	160	305
<b>Chardonnay, Penfolds, Koonunga Hills, South Australia</b> A light to medium bodied Chardonnay with distinctive primary fruit characters, sustained intensity and a subtle underlay of moderate oak.	85	210	395
<b>Sauvignon Blanc, Matua, Marlborough, New Zealand</b> The lively nose shows tropical and citrus fruits with subtle herbaceous characters. Its crisp fresh palate offers classic Marlborough acidity, structure and length.	85	210	400
<b>Petit Chablis, La Chablisienne, Burgundy, France</b> A dry, medium body, that's light on fruitiness. Fresh bouquet of honeysuckle, anise, hints of grass and orange. Notes of lime dominate the taste, giving you an instant freshness.	90	225	455

## ROSÉ WINE

	Glass 150 ml	Carafe 450 ml	Bottle 750 ml
<b>Rosé d'Anjou, Sauvion &amp; Fils, Loire Valley, France</b> Clear and bright brilliant pink, this wine exudes elusive aromas of sweet strawberries, over ripe lemon, rose petals.	60	150	270
<b>Sunset, Château Ksara, Bekaa Valley, Lebanon</b> An intense pink color with an aroma of red berries and a hint of spice, with an initial roundness in the mouth and vivid taste.	80	200	390

## RED WINE

<b>Cabernet Sauvignon Merlot, The Riddle, Hardy's, Australia</b> 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.	60	150	210
<b>Montepulciano d'Abruzzo, Moncaro, Marche, Italy</b> Bold inviting aromas of cherries and spices that explode from the glass to offer a fine, fresh, and well-orchestrated palate.	55	135	265
<b>Cabernet Sauvignon, Alamos, Mendoza, Argentina</b> Soft, full of flavor with notes of red & black currants and rich finish with well integrated tannins.	75	180	330
<b>Pinot Noir, Matua, Marlborough, New Zealand</b> Smooth, mix of cherry, cranberry, spice and cedar flavors, which are well-integrated with accents of strawberry and red licorice.	85	210	410
<b>Chianti Classico, Castello di Gabbiano, DOCG, Chianti, Italy</b> 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.	95	235	445

## DESSERT WINE

	Glass 60 ml	Bottle 500 ml
<b>Late Harvest Sauvignon Blanc, Santa Carolina, Rapel Valley, Chile</b> Bright yellow color. In the nose elegant aromas of white peaches, citrus and honeysuckles. Elegant and complex wine with a well-balanced acidity and a long lingering finish.	55	280

## SPIRIT

	30 ml	60 ml
<b>VODKA</b>		
Absolut Blue Label	55	90
Absolut Vanilla	55	90
Absolut Kurant	55	90
Ketel One Citron	65	110
Ketel One	65	110
Grey Goose	70	120
Beluga Noble	75	130
<b>GIN</b>		
Bombay Sapphire	55	90
Bulldog	55	90
Hayman's Sloe Gin	55	90
Hendrick's	60	100
Tanqueray 10	65	100
Monkey 47	80	135
<b>TEQUILA</b>		
Patron Citronge	65	110
Patron Silver	65	110
Patron Reposado	70	120
Patron XO Café	65	110
Don Julio 1942	225	330
<b>SINGLE MALT WHISKEY</b>		
Glenfiddich 18 years	80	140
Talisker	60	100
Glenmorangie Original	60	105
Laphroaig 10 years old	60	105
Auchentoshan 12 years old	65	110
Glenlivet Founder's Reserve	65	110
The Macallan 12 years old	75	135
Lagavullin 16 years old	155	220
<b>BLENDED SCOTCH WHISKEY</b>		
Johnnie Walker Red Label	55	90
Johnnie Walker Black Label	60	105
Chivas 12 years old	60	105
Chivas 18 years old	110	190
<b>IRISH WHISKEY</b>		
John Jameson	55	90
<b>TENNESSEE WHISKEY</b>		
Jack Daniels	60	105
Gentleman Jack	65	110
Jack Daniel Single Barrel	70	120
<b>BOURBON WHISKEY</b>		
Jim Beam	55	90
Makers Mark	60	105



# BEVERAGES MENU

## SPIRIT

### APERITIF / AROMATIZED WINE

Aperol	60
Campari	60
Pimms No.1	60
Martini Bianco	60
Martini Rosso	60
Martini Rosato	60
Noilly Prat	60
Pastis, Henri Bardouin	60
Fernet Branca	60
Pernod	60

### PORT

Taylor's 10 Years Old TAWNY	75
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### SHERRY

Harveys Bristol Cream	40
Tio Pepe Fino	50

### LIQUEURS

Jagermeister	30 ml 35	60 ml 60
Sambuca Isolabella	35	60
Limoncello del sole	40	70
Bailey's Irish Cream	40	70
Disaronno Amaretto	40	70
Grand Marnier	40	70
Kahlua	40	70
Tia Maria	40	70

### COGNAC

Hennessy VS	60	105
Hennessy VSOP	65	110
Hennessy XO	180	310

### PISCO

Casa lapostolle Pisco	55	90
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### GRAPPA

Nonino Moscato	55	90
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## BEER / CIDER

Bavaria (non-alcoholic)	30
Corona	40
Heineken	40
Almaza	40
Guinness	55
Bulmers (cider)	60
Peroni (draft)	60
Brooklyn (draft)	65

## THE BEACH HOUSE SANGRIA

	Glass	Pitcher
The Spanish Classic	65	185
Red or white wine, mixed fruits, topped with spirits.		
Strawberry Rosé	65	185
Rose wine, strawberries & ginger ale.		
White Lightning	65	185
White wine, vodka, grapes & pineapple.		

## ANANTARA SIGNATURE MOCKTAILS

Ocean Intense 177 Cal	35
Green apple, peach, Goldberg ginger intense & blue curacao.	
Burgundy Meld 198 Cal	
Lychee, pineapple, mix berries, elderflower & lemon grass.	
Beach Delight 150 Cal	
Mint leaves, lime, passion fruit, grenadine, sprite.	
Dates Colada 392 Cal	
Fresh dates, milk, fresh cream, cinnamon, coconut cream, honey.	
Honey-Basil Mash 140 Cal	
Basil leaves, honey, pomegranate & orange.	

## FRESH JUICES

Orange 123 Cal   Watermelon 105 Cal   Pineapple 158 Cal	35
Carrot 123 Cal Green Apple 158 Cal   Mango 175 Cal	
Lemon Mint 182 Cal	

## SOFT DRINKS

Coke 126 Cal   Coke Light 3 Cal   Coke Zero	26
Sprite 141 Cal   Sprite Light 4 Cal	
Fanta 174 Cal   Soda Water   Ginger Ale 119 Cal	
Bitter Lemon 149 Cal   Goldberg Tonic 78 Cal	

## ENERGY DRINKS

Red Bull 115 Cal   Red Bull sugar free 8 Cal	50
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## STILL WATER

Acqua Panna, Italy	Small 25	Large 40
Al Ain, U.A.E	16	25

## SPARKLING WATER

San Pellegrino, Italy	25	40
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## BREWED BEANS

Anantara The Palm Dubai Resort serves only Coffee Planet, UTZ Certified

Espresso 1 Cal	25
Double Espresso 2 Cal	30
Cappuccino 70 Cal	30
Cafe latte 78 Cal	30
Hot chocolate 198 Cal	30

## DILMAH TEA / INFUSION

	30
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# KID'S FAVORITES

**PIZZA MARGARITA** 🌾 🥛  
Mozzarella cheese | basil

35

**PIZZA SUPREME** 🌾 🥛  
Beef chorizo | bell pepper | onion  
button mushroom | local ricotta

55

**BEEF BURGER** 🌾 🥛 🥚 🍷  
Tomato | salad leaves | mayonnaise | French fries

55

**GRILLED CHICKEN BREAST** 🥛 🍷  
Roast potatoes | rucola

55

**MAC AND GEE'S** 🌾 🥛  
Macaroni and cheese

40

**SPAGHETTI BOLOGNAISE** 🌾 🥛 🥚  
Beef mince | fresh tomatoes | herbs

40

## SWEET TREAT

**CHOCOLATE OREO POP** 🌾 🥛 30  
Milk chocolate | marshmallow

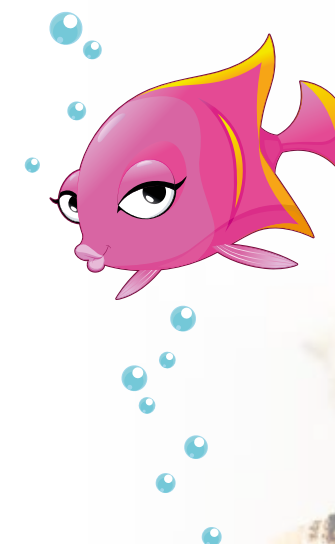
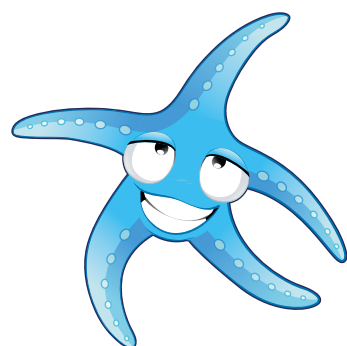
30

**ICE CREAM & SORBET** (2 scoops) 🥛 30  
Vanilla  
Chocolate  
Strawberry  
Raspberry sorbet  
Mango sorbet

30

**SEASONAL FRESH FRUIT SALAD** 🥛 35

35



Menu Designations: Celery 🌿, Eggs 🥚, Gluten 🌾, Milk 🥛, Mustard 🍷, Nuts 🥜

Please let us know if you have any other food preferences for your child

All Prices are in UAE Dirhams inclusive of Municipality fee, service charge and VAT.