

LUNCH MENU


Nutritional guide

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Salads & Starters


The Beach House chicken Caesar salad  465 Cal 85
Chicken breast, turkey bacon, croutons, dressing (contains anchovies)

Flat-top Seared watermelon  376 Cal 80
Feta, pickled cucumber, Arugula

Vegan Avocado tartare  904 Cal 80
Avocado, quinoa, seasonal vegetable brunoise

Burrata & artichoke  664 Cal 95
Artichoke cream, sundried tomatoes, focaccia chips

Buffalo mozzarella & heirloom tomatoes  674 Cal 85
Tomatoes, basil



Mix Seafood Salad  484 Cal 95
Mix seafood, carrot, celery, fennel, candy tomatoes and olives

Greek Salad  714 Cal 80
Cucumber, onion, Feta Cheese tomatoes, and olives

Beach House Mezzah  1714 Cal 75
Hummus, fattoush, cheese rakakat

Nicoise Salad  342 Cal 90
Tuna sako, green beans, potatoes, boiled egg, candy tomatoes

 **The Beach House calamari rings ***  725 Cal (serves 2) 110
Deep fried baby squid, citrus chilli dip

 **Gambas al ajillo**  289 Cal 90
Shrimps, garlic, guajillo chilli

Half board/Full board supplement

* AED 40

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

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Soup

- Heirloom Tomato Gazpacho**  182 Cal 55
Sherry vinegar, tomato & basil crostini
- Mussels and Clams ragout ***  463 Cal 105
Garlic, white Wine, black pepper and parsley

Homemade Pizza

Our pizza dough at The Beach House Restaurant made by cold fermentation for 48Hours because the dough gains more flavor through the chemical process of resting in cool conditions between 2c-5c. The yeast consumes sugars in the dough so obtaining a lighter and crisper finished pizza!

- Margherita**  1135Cal 85
Tomato, mozzarella, basil
- Bufalina**  1312 Cal 90
Tomato, buffalo mozzarella, candy tomatoes, basil
- Ortolana**  1157 Cal 85
Tomato, mozzarella, eggplant, zucchini, bell pepper, candy tomatoes
- Capricciosa**  1476 Cal 90
Tomato, mozzarella, turkey ham, mushroom, olives, artichoke
- Diavola**  1278 Cal 85
Tomato, mozzarella, and spicy salami
- Quattro Formaggi**  1392 Cal 90
Gorgonzola, parmesan, fontina, mozzarella
- Prosciutto e funghi**  1186 Cal 85
Tomato, mozzarella, turkey ham, mushroom
-  **Frutti di mare**  804 Cal 90
Tomato, mix seafood, anchovies, candy tomatoes, parsley

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Pasta & Risotto

Spaghetti Bolognese     1126 Cal 85

Beef Bolognese sauce

Penne all'arrabiata   762 Cal 80

Tomato sauce, garlic, chili, parsley

Cuttlefish Risotto     924 Cal 105

Carnaroli rice, sweet peas, cuttlefish, black tapioca chips

Pumpkin Risotto and almond    786 Cal 95

Carnaroli rice, pumpkin, almond, almond butter

Tagliatelle, shrimps and zucchini    450 Cal 95

Tagliatelle pasta, shrimps, zucchini, candy tomatoes and bisque

Spaghetti alle Vongole e bottarga      565 Cal 110

Clams, white Wine, garlic, Mullet Roe




Linguini allo scoglio      1280Cal 110

Mix seafood, lobster bisque, tomatoes and parsley

Surf

Seabass "alla Ligure"    377 Cal 150




Potatoes, candy tomato, olives, fish broth

Grilled Salmon     568 Cal 140

Harissa marination, broccolini, coriander yoghurt, romesco sauce

Grilled Tiger Prawns *     784 Cal 175

Fregola salad, basil sauce and confit tomatoes

Grilled Atlantic Lobster ***    657 Cal Market Price

Choice of side dish, mixed green salad, Spicy lobster jus



Beach House Seafood platter ***         3440 Cal

(serves 3-4)

840

Canadian lobster, seabass, grilled prawns, scallops, mussels, fried calamari, fish goujons, salmon, roast potatoes, garden vegetables with herb emulsion, selection of sauces and condiments

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Our Meat Degree of Doneness

Rare 40°C- 47°C The outside is grey-brown, & the middle of the steak is red & slightly warm.

Medium Rare 45°C-53°C The steak will have a fully red, warm center, & slightly brown toward the exterior portion.

Medium 53°C-62°C The middle of the steak is hot and red, pink surrounding the center. Outer portion is brown.

Medium Well 62°C-68°C Brown from edge to edge with slight pink center.

Well Done 68°C-75°C Very firm, little juice & brown throughout.

Turf

Beyond Vegan Burger     	1128 Cal	95
Tomato relish, vegan bun, vegan cheddar cheese, Dijon mustard		
Homemade Wagyu beef burger       	1637 Cal	110
Tomato relish, fries, cheddar cheese, gherkin aioli		
Milk-fed Veal Milanese    	715 Cal	130
Breaded veal, rocket salad, candy tomatoes, parmesan shaved		

Side dishes

30

French fries   562 Cal

Steamed rice 548 Cal

Eggplant garlic and mint  243 Cal

Mashed potatoes 479 Cal 



Roast potato 152 Cal

Mixed greens salad   110 Cal

Garlic bread  809 Cal

Grilled vegetables  284 Cal















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LUNCH MENU

Dessert

- Tiramisu**    462 Cal 45
Lady finger biscuit, mascarpone mousse, espresso
- Cheesecake**    1782 Cal 45
Passionfruit coulis, graham cracker
- Matcha White Chocolate Cake**     1366 Cal 45
Rich moist Matcha roll, Valrhona white chocolate cremeux served with Red fruit Consommé
- Ice Cream & Sorbet (2 scoops)** 30
- Vanilla  62 Cal
Chocolate  65 Cal
Strawberry  58 Cal
Raspberry sorbet 36 Cal
Mango sorbet 36 Cal
- Fruit & Berries**  124 Cal 35
Pineapple, melons, strawberry, low-fat honey mint yoghurt

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DINNER MENU

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Feta, pickled cucumber, Arugula


Burrata & artichoke  664 Cal 95
Artichoke cream, sundried tomatoes, focaccia chips

Mix Seafood Salad  484 Cal 95
Mix seafood, carrot, celery, fennel, candy tomatoes and olives

Beach House Mezzah  1714 Cal 75
Hummus, fattoush, cheese rakakat

Smoked Salmon  429 Cal 90
Horseradish aioli, pickled shallot, multigrain bread

 **The Beach House Calamari rings ***  725 Cal (serves 2) 110
Deep fried baby squid, citrus chilli dip

Gambas al ajillo  289 Cal 90
Shrimps, garlic, guajillo chilli

Soup

Heirloom Tomato Gazpacho  182 Cal 55
Sherry vinegar, tomato & basil crostini

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Carnaroli rice, sweet peas, cuttlefish, black tapioca chips
- Pumpkin Risotto and almond**    786 Cal 95
Carnaroli rice, pumpkin, almond, almond butter
- Tagliatelle, shrimps, and zucchini**     450 Cal 95
Tagliatelle pasta, shrimps, zucchini, candy tomatoes and bisque
-  **Linguine allo scoglio**       1280 Cal 110
Mixed seafood, lobster bisque, tomatoes, and parsley
-  **Linguine all' astice ****      1280 Cal 275
Lobster, Lobster bisque sauce, chilli, white wine

Turf

- Grilled Spatchcock Chicken**    721 Cal 130
Mustard, Mediterranean marination, chickpeas salad
- Australian Lamb rump**    930 Cal 150
Tzatziki sauce, Tomatoes gratin
- Grain-fed Beef Striploin**   829 Cal 165
Grilled asparagus, roasted potatoes, veal jus

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Milk       
Sulphur Dioxide   

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Surf

- Seabass "alla Ligure"**  377 Cal 150
Potatoes, candy tomato, olives, fish broth
- Grilled Salmon**  568 Cal 140
Harissa marination, broccolini, coriander yoghurt, romesco sauce
- Grilled Tiger Prawns ***  784 Cal 175
Fregola salad, basil sauce and confit tomatoes
- Grilled Cuttlefish**  416 Cal 130
Roasted eggplant, mint and garlic
- Seared Tuna**  354 Cal 140
Herbs crust, asparagus, gazpacho sauce
- Grilled Octopus**  449 Cal 140
Black ink sauce, broccolini and tomatoes
- Grilled Atlantic Lobster *****  657 Cal Market Price
Choice of side dish, mixed green salad, Salmoriglio sauce
- Beach House Seafood platter *****  3440 Cal (serves 3-4) 840
Canadian lobster, seabass, grilled prawns, scallops, mussels, fried calamari, fish goujons, salmon
roast potatoes, garden vegetables with herb emulsion , selection of sauces and condiments

Side dishes

30

- | | |
|--|---|
| French fries  562 Cal | Roast potato  152 Cal |
| Steamed rice 548 Cal | Mixed greens salad  110 Cal |
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Wine By The Glass

	Glass (150ml)	Bottle
Sparkling Wine		
Prosecco Valdo Rosé, Brut, NV, Italy	85	395
Prosecco Valdo Millesimato, Brut, 2014, Italy	85	420
Champagne		
Laurent-Perrier Brut "La Cuvée", Reims Demi - 375ml	165	410
	Glass (150ml)	Carafe (450ml)
White Wine		
Parellada /Garnacha Blanca, Viña Sol, Miguel Torres, Catalunya, Spain	60	150
Pinot Grigio, Castello di Gabbiano, Trentino-Alto Adige & Friuli, Italy	65	160
Chardonnay, Penfolds, Koonunga Hills, South Australia	85	210
Sauvignon Blanc, Matua, Marlborough, New Zealand	85	210
Petit Chablis, La Chablisienne, Burgundy, France	90	225
Rosé wine		
Rosé d'Anjou, Sauvion & Fils, Loire Valley, France	60	150
Sunset Rosé, Château Ksara, Bekaa Valley, Lebanon	80	200
Red Wine		
Cabernet Sauvignon Merlot, The Riddle, Hardy's, Australia	60	150
Montepulciano d'Abruzzo, Moncaro, Marche, Italy	55	135
Cabernet Sauvignon, Alamos Estate, Mendoza, Argentina	75	180
Pinot Noir, Matua Valley, Marlborough, New Zealand	85	210
Chianti Classico, Castello di Gabbiano, DOCG, Chianti, Italy	95	235
Dessert wine		
Late Harvest Sauvignon Blanc, Santa Carolina, Rapel Valley, Chile	55	280



The Beach House Signature Cocktail

	Glass	Shell
JW 16.3  The Beach House special creation for Johnnie Walker Highball 2.0 Cocktail competition. Our Mixologist perfectly blend the whisky to Apricot brandy and Pimm's No.1, and to make it more flavorful, we add some spices like Cardamom, Cloves and Star Anise, and topped with Soda	70	160
Armada rum punch Captain Morgan white swizzle with fresh lime, triple sec and a whisp of pomegranate & peach bitters	70	160
Orion smash Captain Morgan white shaken with fresh mint, pineapple and honey with a whisp 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
Oca oca fizz Vodka shaken with fresh raspberries and topped with Taittinger champagne	190	630
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	
<h2>The Beach House Signature Tiki remix</h2>		
Tiki killer Combination of spice infused rum, dark rum, trader vics, cinnamon syrup, pineapple juice, sour mix.		75
Ol hiyo Spice rum, apricot brandy, pineapple juice, mango juice, lemon juice, hazelnut syrup		75
Little Cayman Mango infused rum, mango juice, fresh basil, almond syrup, lemon juice		75



The Beach House Craft Cocktail

75

The last word

Blend of whiskey, southern comfort, sour mix, fresh orange juice.

Naked Island

pisco, coconut infused rum, almond, lemon juice, pineapple foam.

Rhon la wahn

A Thai inspired cocktail, combination of vodka, togarashi spice mix, plum schnapps, almond & iced cranberry

Koko fantasy

Midori melon, vodka, Malibu, pineapple, fresh mint.

Will you be my date?

Khalas date infused rum. Cointreau, sour mix, smoked rosemary

Daiquiri's reworked

70

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

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



The Beach House sangria

Glass Pitcher

The Spanish classic

65 185

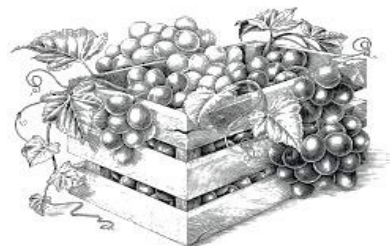
Red or white wine, mixed fruits, topped with spirits

Strawberry rosé

rose wine, strawberries & ginger ale

White lightning

white wine, vodka, grapes & pineapple



Mojitos revamped

70

Lychee Mojito

Lychee infused rum, fresh lychee, brown sugar

Mango Mojito

Mango infused rum, fresh mango, brown sugar

Ginger Pineapple mojito

Ginger infused rum, pineapple fresh, brown sugar

Passionfruit mojito

Passion infused rum, fresh passion fruit, brown sugar

Strawberry Mojito

Strawberry infused rum, fresh strawberry, brown sugar

Infused Rum Cocktails

60

LYCHEE & CURACAO

Infused with fresh Lychee

SPARKLING RASPBERRY

Infused with fresh raspberry

DARK POMEGRANATE

Infused with fresh Pomegranate

FRUITY PASSION FRUIT

Infused with fresh passion fruit

UNRIPE MANGO

Infused with fresh unripe mango

Artisanal Spinash Style Rum

30ml

60ml

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 yrs

Guatemala

100

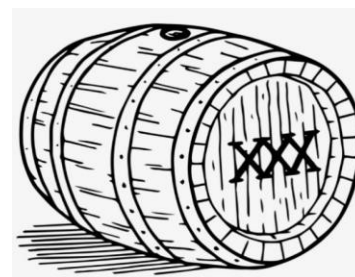
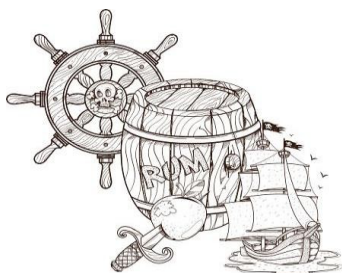
175

Ron Zacapa XO

Guatemala

110

195



Spirits

Vodka	30ml	60ml	Irish whiskey	30ml	60ml
Absolut Blue Label	55	90	John Jameson	55	90
Absolut Vanilla	55	90	Tennessee whiskey		
Absolut Kurant	55	90	Jack Daniels	60	105
Ketel One Citron	65	110	Gentleman Jack	65	110
Ketel One	65	110	Jack Daniel Single Barrel	70	120
Grey Goose	70	120	Bourbon whiskey		
Beluga Noble	75	130	Makers Mark	60	105
Gin			Cognac		
Bombay Sapphire	55	90	Hennessy VS	60	105
Bull Dog	55	90	Hennessy VSOP	65	110
Hayman's Sloe Gin	55	90	Hennessy XO	180	310
Hendrick's	60	100	Liqueurs		
Tanqueray 10	65	100	Jagermeister	35	60
Monkey 47	80	135	Sambuca Isolabella	35	60
Tequila			Limoncello del sole	40	70
Patron Citronge	65	110	Bailey's Irish Cream, Kahlua	40	70
Patron Silver	65	110	Disaronno Amaretto	40	70
Patron Reposado	70	120	Grand Marnier, Tia Maria	40	70
Patron XO Café	65	110	Pisco		
Don Julio 1942	225	330	Casa lapostolle Pisco	55	90
Single malt whiskey			Grappa		
Glenfiddich 18 years	80	140	Nonino Moscato	55	90
Talisker, Glenmorangie	60	100	Aperitif / Aromatized Wine		
Laphroaig 10 years old	60	105	Aperol, Campari, Pimms No.1		60
Auchentoshan 12 years old	65	110	Martini Bianco, Martini Rosso		60
Glenlivet Founder's	65	110	Noilly Prat, Fernet Branca		60
The Macallan 12 years old	75	135	Pernod, Ricard		60
Lagavullin 16 years old	155	220	Beer / Cider		
Oban 14 years old	130	200	Bavaria (non-alcoholic) 80 Cal		30
Blended Scotch whiskey			Corona, Heineken, Almaza		40
Johnnie Walker Red Label	55	90	Guinness can		55
Johnnie Walker Black Label	60	105	Bulmers (cider)		60
Chivas 12 years old	60	105	Peroni (draft)		60
Chivas 18 years old	110	190	Brooklyn (draft)		65

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Anantara signature mocktails

35

Ocean intense 177 Cal

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, and 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

35

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

Soft Drinks

26

Coke 126 Cal | Coke Light 3 Cal | Coke Zero | Sprite 141 Cal Sprite Light 4 Cal | Fanta 174 Cal | Soda Water | Ginger
Ale 119 Cal Bitter Lemon 149 Cal | tonic water 78 Cal

Still Water

Small Large

Acqua Panna, Italy

25 40

Al Ain, U.A.E

16 25

Sparkling Water

San Pellegrino, Italy

25 40

Brewed beans

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

Espresso 1 Cal | Double Espresso 2 Cal

25 30

Cappuccino 70 Cal | Cafe latte 78 Cal

30

Hot chocolate 198 Cal

30

Dilmah tea / Infusion

30