

2BEACH
CLUB
BY 2futures

MENU

TO START YOUR FEAST

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| Australian beef carpaccio | Rs 650 |
| Fried capers, rocket, and parmesan salad with balsamic dressing | |
| Mediterranean mezze platter ✓ | Rs 590 |
| Chickpea hummus, baba ganoush, Kalamata olives, tzatziki, grilled artichoke, feta, English cucumber and pita bread | |
| Salmon/ Tuna tartare | Rs 620 |
| Onions, gherkins, capers, avocado, capsicum, orange dressing and seeded toasts | |
| Seared scallops | Rs 700 |
| Lemon garlic butter scallops, mushy peas, rocket, and pomegranate | |
| Foie gras parfait and brioche toasts | Rs 700 |
| Creamy foie gras parfait, pineapple chutney and brioche toasts | |
| Tuna tataki and Asian slaw | Rs 595 |
| Half-cooked tuna marinated in our signature teriyaki sauce | |
| Beetroot tartlet ✓ | Rs 450 |
| Roasted beetroot, homemade ricotta, romaine lettuce and balsamic reduction | |

TAPAS BY THE WATER

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| Shrimp burritos | Rs 440 | Bruschetta ✓ | Rs 380 |
| Orange dressing | | Vine-ripened tomatoes, onion, basil and balsamic vinaigrette | |
| Charcuterie board | Rs 1,200 | Island tapas ✓ | Rs 380 |
| Turkey ham, beef pepperoni sausage, smoked veal, foie gras parfait, mango compote, toasted bread | | Samosas, taro fritters, chilli bites, cheese croquette and local chutney | |
| Aged cheese ✓ | Rs 1,050 | Falafel bites ✓ | Rs 380 |
| Camembert, blue cheese, aged cheddar, papaya jam | | Tahini sauce | |
| Calamari fritters | Rs 480 | Tacos - served with lettuce, cabbage, guacamole and pineapple salsa | |
| Wasabi mayo, salad | | Chicken / fish | Rs 470 |
| | | Pulled beef | Rs 560 |
| | | Veg | Rs 380 |

FRESH GREENS

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| Greek ✓ | Rs 480 |
| Feta cheese, cucumber, tomatoes, capsicum, olives, onions and oregano | |
| Caesar | Rs 560 |
| Chicken, homemade croutons, anchovies, smoked chicken bacon and parmesan | |
| Farm-fresh heart of palm | Rs 850 |
| Grilled shrimps, rocket leaves, coriander salad, olive, lemon juice oil and mango salsa | |
| Grilled pepper octopus | Rs 690 |
| Rocket, sliced capsicum, onion, pineapple | |
| Smoked marlin salad | Rs 580 |
| Lettuce, cucumber, avocado, tomato, pickle onion | |
| Mexican bowl ✓ | Rs 530 |
| Crispy tortilla, brown rice, honey glazed carrots, guacamole, red kidney beans and crispy onions | |
| Buddha bowl ✓ | Rs 540 |
| Brown rice, quinoa, chickpeas, roasted sweet potatoes and grilled sesasonal vegetables | |
| Salmon teriyaki poke bowl | Rs 675 |
| Salmon, sushi rice, wakame, avocado, cucumber, pickled ginger and teriyaki sauce | |
| Tuna poke bowl | Rs 650 |
| Tuna, sushi rice, purple cabbage, pineapple, capsicum, avocado and mango dressing | |

BITES & BUNS

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| Signature burger | Rs 795 |
| Beef patty, caramelized onion, foie gras, gherkins, rocket and tomato with truffles fries | |
| Australian beef burger | Rs 700 |
| Tomatoes, gherkins, cheddar, lettuce, caramelized onion, beetroot and fried egg | |
| Chicken burger | Rs 595 |
| Buttermilk-battered chicken, lettuce, tomatoes, cucumber, guacamole, cheddar and smoked mayo | |
| Battered fish burger | Rs 595 |
| Lettuce, tomato, onion, tartare sauce | |
| Vegetarian burger ✓ | Rs 585 |
| Veg patty, lettuce, tomato and tzatziki sauce | |
| Panini | Rs 520 |
| Grilled farm-raised chicken, tomatoes, leafy greens and honey garlic mayonnaise | |
| Pita bread ✓ | Rs 480 |
| Chickpeas hummus, capsicum, crunchy vegetables, avocado slices, tomatoes and rocket leaves | |
| <i>Served with chips and salad</i> | |
| <i>Potato wedges or sweet potato chips</i> | |

THIRSTY HUNGRY TREATS

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| Crab soup | Rs 510 |
| Homemade spicy soup | |
| Creamy corn ✓ | Rs 410 |
| Broccoli, cream, corn | |
| Tom yum soup | Rs 490 |
| Thai fusion prawn, mushroom and coconut milk | |

PASTA BAR

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| Penne arrabbiata 🍀 | Rs 580 |
| Garlicky spicy tomato sauce, fresh basil and parmesan | |
| Truffled mushroom risotto ✓ | Rs 740 |
| Creamy mushroom risotto, truffle, crispy shitake, almonds, basil oil and parmesan | |
| Beef ragout tagliatelle | Rs 710 |
| Beef ragout slow-cooked for 8 hours, black olives, gremolata and parmesan | |
| Crustacean spaghetti | Rs 800 |
| Giant prawn and baby prawns, aglio e olio, cherry tomatoes | |
| Spinach and ricotta ravioli ✓ | Rs 650 |
| Spinach and ricotta ravioli, brown butter, raisins, rocket leaves | |
| <i>*Gluten-free option available</i> | |

PIZZA

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| Margherita Sugo, mozzarella cheese | Rs 520 |
| Quattro formaggi ✓ Provolone, blue cheese, parmesan and mozzarella | Rs 650 |
| Frutti di mare Mussel, shrimps, calamari and cheese | Rs 690 |
| Chicken Pesto Chicken, basil pesto and mozzarella | Rs 620 |
| Truffle Pizza ✓ Truffle paste, creamy truffle sauce, fresh basil and mozzarella | Rs 780 |
| Hawaiian Chicken ham, pineapple and mozzarella | Rs 675 |
| Meat lovers Beef salami, chicken ham, veal prosciutto, mozzarella and barbecue sauce | Rs 700 |

MAIN COURSE

SEAFOOD DELIGHTS

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| Catch of the day (500 g) Grilled mini fish, sautéed vegetables, beurre blanc, and greens | Rs 895 |
| Pan-fried local fish Creamed risotto, broccoli, almonds, beurre noisette | Rs 795 |
| Jumbo prawns Creole sauce, fragrant rice, chips and greens | Rs 950 |
| Lobster (500 g) Grilled lobster, baked potatoes, creamy mushroom sauce, seasonal vegetables, chips and greens | Rs 3,330 |
| Seafood gratin Calamar, fish, prawns, baked mozzarella and crusty garlic bread | Rs 785 |
| Seafood platter Giant prawns, local fish, baby octopus, calamari, mussels, roasted veggies served with garden salad, chips, and lemon butter sauce | Rs 2,150 |
| <i>Add lobster (300 g)</i> | Rs 575 |
| 2Beach Club - Fish 'n' Chips Crumbed fish, mashed peas, wedges, garden salad, tartare sauce | Rs 760 |

MEATY MARVELS

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| Australian Black Angus | |
| Tenderloin 220 g | Rs 2,100 |
| Rib-eye 400 g | Rs 2,280 |
| T-bone 350 g | Rs 1,700 |

Indulge in our premium Australian Black Angus steaks, cooked to perfection and served with your choice of two sides and a delectable sauce

SIDES:

Creamy truffle mash
Grilled seasonal vegetables
Gratin dauphinois
Garden salad
Foie gras (optional upgrade Rs 250)
Chips
Onion rings
Surf and turf (optional upgrade Rs 250)

SAUCES:

Mushroom sauce
Diane sauce
Mauritian green pepper sauce
Café de paris butter
Chimichurri sauce
Black pepper beef jus

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| Crumbled lamb cutlets Crumbled Australian lamb cutlets, minted peas, creamy mash, mushroom lamb jus | Rs 1,880 |
| Chicken Parmigiana Tenderised chicken, Napolitana sauce, mozzarella, chips and salad | Rs 900 |

LOCAL TASTES

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| Chicken and shrimp curry Dipped in local spices, basmati rice, shrimp chili paste, and tomato chutney | Rs 625 |
| Lamb kalia Homemade spices, steamed potato, fried egg, steamed rice, cucumber salad and raita sauce | Rs 695 |
| Octopus curry Octopus cooked in a homemade spice mix, served with steamed rice and green papaya salad | Rs 680 |
| Sweet and sour (seafood / chicken) Seafood or crispy chicken, sweet and sour sauce, capsicum, cucumber and pineapple dices with steamed rice and green salads | Rs 650 |
| Green curry ✓ Green curry paste, seasonal vegetables, coconut rice, pineapple salsa and coconut chutney | Rs 460 |

FOR THE SWEET TOOTH

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| Fresh fruit platter Seasonal tropical dices fruits and passion fruit sorbet | Rs 410 | Cardamom infused crème brûlée Vanilla ice cream | Rs 380 |
| Gourmet Coffee Mini cheesecake, crème brûlée, chocolate fondant, pistachio ice cream and espresso | Rs 455 | Chocolate fondant Vanilla ice cream | Rs 380 |
| Cheesecake Passion fruit coulis and crumble | Rs 380 | Panna cotta Mixed berry coulis | Rs 380 |
| | | Nutella pizza Nutella chocolate sauce, marshmallow and strawberry | Rs 450 |

ADD-ONS:

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| Chips | Rs 85 | Fried egg | Rs 25 |
| Sweet potato | Rs 120 | Onion rings | Rs 75 |
| Wedges | Rs 120 | Extra sauce | Rs 50 |
| Steamed rice | Rs 50 | Creamy mash | Rs 100 |
| Extra cheese | Rs 25 | Sautéed vegetables | Rs 120 |

Prices include 15% VAT

A 5% service fee (in lieu of a tip) is automatically charged on the bill but remains discretionary