



Surf CLUB

COCKTAILS

BEACH SIGNATURE COCKTAILS / 80

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-Germain 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

	<i>Glass / Bottle</i>
Moët & Chandon Brut NV	250 / 1500
Moët & Chandon Ice Impérial	1700
Moët & Chandon Ice Impérial Rosé	1950
Ruinart Blanc de Blancs	2550
Laurent-Perrier Rosé	2850
Perrier Jouët Belle Époque Brut	4950
Dom Pérignon Brut	5100
Armand de Brignac Ace of Spades Brut	7750
Louis Roederer Cristal Brut	9500
Dom Pérignon Rosé	10750
Louis Roederer Cristal Rosé	12000
Dom Pérignon Blanc <i>Magnum</i>	12000
Louis Roederer Cristal Brut <i>Magnum</i>	15000
Dom Pérignon Rosé <i>Magnum</i>	25000
Dom Pérignon Blanc <i>Jeroboam</i>	46000
Louis Roederer Cristal Brut <i>Jeroboam</i>	68000
Dom Pérignon Blanc <i>Methuselah</i>	125000

SPARKLING

	<i>Glass / Bottle</i>
Casa Defrà, Prosecco	70 / 395
Freixenet Cordon Negro, Cava	80 / 475
Oyster Bay Sparkling Brut	550
Luc Belaire Luxe Rosé	1250

RED WINE

	<i>Glass / Bottle</i>
Catena Alamos	70 / 320
Georges Duboeuf, Beaujolais	80 / 380
Vergelegen, Merlot	490
Achaval Ferrer, Malbec	750
Luigi Righetti, Amarone della Valpolicella Classico	850
Boekenhoutskloof, The Chocolate Block	850
Cloudy Bay, Pinot Noir	995
Banfi, 'Poggio Alle Mura', Brunello di Montalcino	1950
Tenuta San Guido, Sassicaia	3750
Overture by Opus One	4950

ROSÉ WINE

	<i>Glass / Bottle</i>
Oh! By Omérade	75 / 380
Château Minuty, M de Minuty	95 / 480
Miraval	620
Ultimate Provence	710
Château d'Esclans, Whispering Angel	760
Château de Selle, Domaines Ott	1400
Château Minuty, 281	1750
Château Minuty, M de Minuty <i>Magnum</i>	1250
Château d'Esclans, Whispering Angel <i>Magnum</i>	1750
Château Minuty, Rosé et Or <i>Magnum</i>	1850
Château Minuty, 281 <i>Magnum</i>	3300
Château d'Esclans, Garrus <i>Magnum</i>	5950
Château d'Esclans, Whispering Angel <i>Jeroboam</i>	3950
Château Minuty, Rosé et Or <i>Jeroboam</i>	4750
Château d'Esclans, Whispering Angel <i>Methuselah</i>	7750

WHITE WINE

	<i>Glass / Bottle</i>
Emotivo	60 / 295
Yalumba, Chardonnay	75 / 350
Mud House, Sauvignon Blanc	85 / 400
Beni di Batasiolo, Gavi DOCG	420
La Cave de Lugny Mâcon- Villages, Les Florieres	450
Marco Felluga, Mongris	595
Chablis 'La Pierrelée', La Chablisienne	615
Château de Tracy, Pouilly-Fumé	850
Cloudy Bay, Sauvignon Blanc	950
Jermann, Pinot Grigio	1000
Comte Lafond, Sancerre	1200
Louis Latour, Pouilly-Fuissé	1250
Joseph Drouhin, Meursault	1700
Vistamare, Gaja	1750
Bader-Mimeur, Château de Chassagne-Montrachet	2250
Baron de L, Ladoucette, Pouilly-Fumé	2950

VODKA

	<i>Shot / Bottle</i>
Ketel One	55 / 1350
Tito's Handmade	70 / 1550
Cîroc	85 / 2100
Grey Goose	85 / 2100
Belvedere	85 / 2100
Beluga Noble	90 / 2200
Beluga Gold	195 / 4500
Belvedere 10	5950
Grey Goose <i>Magnum</i>	4500
Belvedere <i>Magnum</i>	4600
Beluga Noble <i>Magnum</i>	4950
Beluga Gold <i>Magnum</i>	9500
Grey Goose <i>Jeroboam</i>	8250
Belvedere <i>Jeroboam</i>	8250
Grey Goose <i>Methuselah</i>	19500
Belvedere <i>Methuselah</i>	19500

TEQUILA

	<i>Shot / Bottle</i>
Se Busca Mezcal Joven	70 / 1750
Patrón Silver	75 / 1850
Patrón Reposado	95 / 2350
Casamigos Reposado	95 / 2550
Don Julio Blanco	100 / 2650
Patrón Añejo	110 / 2800
Don Julio Reposado	120 / 2950
Don Julio Añejo	140 / 3200
Komos Reposado Rosa	210 / 4850
Volcan X.A	290 / 6850
Clase Azul Reposado	295 / 6950
Avión 44 Cristalino	380 / 9250
Avión 44 Reserva	380 / 9250
Don Julio 1942	395 / 9750
Gran Patrón Burdeos Añejo	650 / 16000
Clase Azul Mezcal	15000
Komos Extra Añejo	18750
Clase Azul Añejo	19000
Clase Azul Ultra Añejo	85000
Clase Azul Reposado <i>Magnum</i>	14000
Don Julio 1942 <i>Magnum</i>	19420

RUM

	<i>Shot / Bottle</i>
Sailor Jerry	55 / 1250
Havana Club Añejo 3 Años	55 / 1250
Takamaka Koko	55 / 1250
Bacardí Black	60 / 1400
Kraken	65 / 1450
Angostura 7	65 / 1550
Rhum St. Barth Agricole	65 / 1550
Havana Club Añejo 7 Años	65 / 1500
Ron Zacapa No. 23	110 / 2500
Ron Zacapa XO	135 / 3200

GIN

	<i>Shot / Bottle</i>
Beefeater Pink	55 / 1250
Nikka Coffey	65 / 1450
Tanqueray N° Ten	65 / 1600
Roku	65 / 1600
The Botanist	75 / 1650
Hendrick's	75 / 1650
Monkey 47	90 / 1800
Hendrick's <i>Magnum</i>	3500

WHISKEY

	<i>Shot / Bottle</i>
Jack Daniel's	60 / 1350
Jameson	65 / 1450
Woodford Reserve	65 / 1550
Johnnie Walker Black Label	65 / 1550
Maker's Mark	65 / 1550
Chivas Regal 12	70 / 1650
Glenfiddich 12	80 / 1750
Glenlivet 15 FO	90 / 2000
Johnnie Walker Gold Reserve	90 / 2000
The Macallan 12 TC	95 / 2250
The Macallan 12 SC	120 / 2850
Chivas Regal 18	130 / 3250
Yamazaki 12	175 / 3950

COGNAC

	<i>Shot / Bottle</i>
Hennessy V.S	75 / 1750
Hennessy V.S.O.P	90 / 2150
Rémy Martin V.S.O.P	100 / 2350
Hennessy X.O	190 / 4500
Rémy Martin XO	200 / 4750

BEER

Almaza <i>Bottle</i>	50
Asahi <i>Bottle</i>	55
Corona <i>Bottle</i>	60
Peroni <i>Bottle</i>	60
Stella Artois <i>Draught</i>	70
Guinness <i>Can</i>	70
Heineken <i>Draught</i>	75

CIDER

Strongbow <i>Bottle</i>	55
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LIQUEURS

	<i>Shot / Bottle</i>
Plomari Ouzo	50 / 1150
Ksarak Arak	50 / 1150
Baileys	50 / 1150
Amarula	50 / 1150
Limoncello	55 / 1265
Sambuca Isolabella	55 / 1265
Fernet-Branca	55 / 1265
Jägermeister	65 / 1550
Skinos Mastiha	60 / 1380

SAKE

	<i>Bottle</i>
Isake Classic	595

NON-ALCOHOLICS

Soda Water	25
Tonic Water	25
Pepsi	25
Diet Pepsi	25
7Up	25
Diet 7Up	25
Still Water <i>Small</i>	28
Still Water <i>Large</i>	40
Sparkling Water <i>Small</i>	28
Sparkling Water <i>Large</i>	40
Fresh Juices <i>(Orange, Apple, Pineapple, Watermelon, Carrot, Coconut)</i>	35
Surf Club's Fresh Chilled Coconut	45
Non-Alcoholic Beer	45
Red Bull Original	50
Red Bull Sugar Free	50
Red Bull Red Edition	50
Red Bull Blue Edition	50

ICE TEA JUGS

Glass / Jug

Lemon Ice Tea	35 / 95
Peach & Raspberry Ice Tea	35 / 95
Mango Ice Tea	35 / 95
Fresh Lemonade	35 / 95
Ginger & Apple	35 / 95

COFFEE & TEA

Espresso	20
Double Espresso	30
Americano	30
Cappuccino	30
Macchiato	30
Latte	30
Avantcha Tea <i>(Chamomile Cooler, English Breakfast, Earl Grey, Japanese Sencha)</i>	35



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A Little Indulgence.

BEACH BITES

Pitas and Dips D, G, N	95
<i>A selection of Mediterranean-inspired dips served with warm pita bread</i>	
<i>Basil - Houmous Creamy spicy feta Sundried tomatoes</i>	
Pimientos de Padrón	65
<i>Charcoal grilled, sprinkled with Maldon salt</i>	
Croquetas D, G	65
<i>Truffle, smoked turkey ham, Manchego with paprika aioli</i>	
Patatas Bravas D, G	55
<i>Crispy potatoes served with our authentic home-made bravas sauce and a sprinkle of paprika</i>	
Steamed Edamame	55
<i>Sprinkled with Maldon salt</i>	

FLATBREADS

Margherita D, G	95
<i>Classic tomato, Mozzarella di Bufala and basil</i>	
Bresaola D, G, N	135
<i>Air-dried beef, Mozzarella di Bufala, arugula, basil pesto</i>	
Truffle D, G	185
<i>Shaved fresh truffle, Provolone, Mozzarella di Bufala and Burrata Pugliese</i>	

(A) Alcohol, (D) Dairy, (G) Gluten, (N) Nuts, (S) Shellfish

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STARTERS

Salmon Crispy Rice D	105
<i>Tender fresh salmon topped with spicy Japanese mayonnaise, on a bed of crispy rice</i>	
Firecracker Prawns G, S	95
<i>Tender-coated prawns with Romesco sauce</i>	
Breaded Sole G	95
<i>Sole, served with jalapeño tartar sauce</i>	
Crispy Squid G	90
<i>Crispy Patagonian calamari served with tartar sauce</i>	
Beef Tataki G	135
<i>Slices of tender Black Angus beef served with a ponzu sauce</i>	
Honey-Glazed Short Ribs	125
<i>12-hour slow-braised short ribs in a honey glaze</i>	
Summer Tart D, G	75
<i>Creamy Stracciatella, sliced peaches, and cherry tomatoes served on a flaky pastry with onion jam</i>	
Tomato Carpaccio D	75
<i>Slices of heirloom tomatoes, sweet nectarine, creamy feta, Kalamata olives and apple balsamic purée</i>	
Gazpacho G	65
<i>Traditional cold Spanish soup made with fresh tomatoes and cucumbers</i>	

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SALADS

Burrata D, N	105
<i>Burrata Pugliese served on a bed of heirloom tomatoes and arugula drizzled with a basil balsamic reduction</i>	
Shrimp and Avocado S	105
<i>Grilled shrimps and avocado served on a medley of mixed leaves with orange dressing</i>	
Watermelon and Feta D, N	95
<i>Fresh watermelon, Greek feta and fresh spinach drizzled with pesto sauce</i>	
Farro D, G, N	95
<i>Whole wheat grain from Tuscany, creamy crumbled goat's cheese, figs, Italian chicory and pistachios served with a fig vinaigrette</i>	
Greek D	85
<i>Diced cherry tomatoes, cucumber, red onion and Kalamata olives topped with Greek feta</i>	
Caesar D, G	70
<i>Romaine lettuce and crunchy croutons, tossed in our home-made Caesar dressing</i>	
<i>Add Chicken + 25 Add Prawns + 35</i>	

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SUSHI BAR

Nigiri 2 pcs

Otoro	115
Akami Tuna	100
Yellowfin Tuna	75
Sea Bass	75
Salmon	65
Prawn	65

Sashimi 3 pcs

Otoro	115
Akami Tuna	100
Yellowfin Tuna	75
Sea Bass	75
Salmon	65

Rolls 8 pcs

Surf 'n' Turf G, S <i>Prawn tempura, crab, Wagyu beef</i>	135
Prawn and Mango G, S <i>Prawns, mango, jalapeño salsa</i>	125
Prawn Tempura G, S <i>Prawns, crab, avocado, chilli mayonnaise</i>	105
Spicy Tuna <i>Yellowfin tuna, cucumber, jalapeño, chilli mayonnaise</i>	105
Salmon and Avocado D <i>Salmon, avocado, cream cheese, wasabi</i>	105
California D, S <i>Crab, mango, cucumber, saffron Hollandaise sauce</i>	95
Cucumber and Avocado <i>Avocado, asparagus, cucumber, crispy sweet potato, herbs mayonnaise</i>	75

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SANDWICHES

Crispy Cod and Caviar Burger G	250
<i>Crispy battered cod served with caviar tartare sauce in a home-made brioche bun. Served with a side of French fries</i>	
Lobster Roll D, G, S	195
<i>Canadian lobster, romaine lettuce, home-made brioche roll with melted butter. Served with a side of French fries</i>	
Tuna Tacos G	95
<i>Fresh yellowfin tuna, with creamy avocado smash, romaine lettuce and zesty tomato salsa, wrapped in a crispy tortilla shell</i>	
Wagyu Beef Sliders D, G	115
<i>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</i>	
Chicken Sliders D, G	105
<i>Tender breaded chicken breast, topped with sriracha aioli and aged cheddar, baby gem lettuce and ripe tomatoes. Served with a side of French fries</i>	

SIDES

French Fries G	45	Steamed Rice	45
Truffle Parmesan French Fries D, G	65	Mixed Leaves Salad	45
Mashed Potato D	45	Grilled Vegetables	45
Truffle Mashed Potato D	65	Sautéed Mushrooms D	45

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DESSERTS

Pineapple Carpaccio A, D, G	75
<i>Delicate slices of fresh pineapple, coconut crumble served with rum sauce and coconut ice-cream</i>	
Eton Mess D	75
<i>Mixed berries, meringue, white chocolate, whipped cream, strawberry coulis</i>	
Profiteroles D, G, N	75
<i>Choux pastry filled with velvety crème diplomate, coated in a praline chocolate sauce, served with vanilla ice-cream</i>	
Chocolate Fondant D, G	75
<i>Warm chocolate fondant served with vanilla ice-cream</i>	
Ice-Cream D	20
Scoop	
<i>Vanilla Chocolate Coconut</i>	
Sorbet	20
Scoop	
<i>Lime Mango Raspberry</i>	

Seasonal Fruit Platter	185
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A selection of seasonal fresh fruits

Watermelon Platter	125
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In season

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