



Surf CLUB

A Little Indulgence.

Wanderers are the essence of free-spirited exploration and adventure. A wanderer is a person who embodies the spirit of roaming or travelling in search of new experiences, wanderers are international, exposed, cultured, always willing to try new things.

FOR THE TABLE

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	70
<i>Charcoal grilled, sprinkled with Maldon salt</i>	
Croquetas D, G	70
<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>	
Summer Tomato Tart D, G, N	100
<i>Juicy mozzarella di bufala, cherry tomatoes, pesto sauce, and pine seeds in a flaky pastry tart</i>	
Beef Souvlaki D, G	150
<i>Tender Wagyu beef skewers served with citrus cucumber tzatziki</i>	

FLATBREADS

Margherita D, G	95
<i>Classic tomato, mozzarella di bufala and basil</i>	
Diavola D, G	95
<i>Thinly sliced spicy salami, pickled garlic and jalapeños</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

Gambas Piñ Piñ S	115
<i>Sizzling shrimps cooked in a rich chilli pepper olive oil</i>	
Salmon Crispy Rice D	105
<i>Tender fresh salmon topped with spicy Japanese mayonnaise, on a bed of crispy rice</i>	
Octopus Carpaccio	110
<i>Thinly sliced octopus served with lemon zest and jalapeño</i>	
Firecracker Prawns G, S	100
<i>Tender-coated prawns with Romesco sauce</i>	
Patagonian Calamari	95
<i>Grilled calamari with green chilli, fresh parsley, coriander and a drizzle of olive oil</i>	
Crispy Squid G	95
<i>Crispy Patagonian calamari served with tartar sauce</i>	
Beef Tataki G	140
<i>Slices of tender Black Angus beef served with a ponzu sauce</i>	
Honey-Glazed Short Ribs	155
<i>12-hour slow-braised short ribs with honey</i>	
Baked Feta D	90
<i>Served with honeycomb and roasted cherry tomatoes</i>	
Tomato Carpaccio D	85
<i>Thinly sliced beef tomatoes sprinkled with spicy pickled salsa, topped with arugula and old parmesan</i>	
Gazpacho G	65
<i>Traditional cold Spanish soup made with fresh tomatoes and cucumbers</i>	
Spanakopita D, G	75
<i>Sautéed spinach, dill, mint, Greek feta, manchego, and provolone wrapped in a crispy filo pastry</i>	

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RAW BAR

Oysters

Fine de Claire | s

6 pcs | 12 pcs

160 | 310

*French oysters, renowned for their exquisite blend of salty and nutty flavours
Served with traditional condiments*

Royal Oscietra Caviar | D, G

500

Royal Oscietra Caviar (30gr), served with mini-blinis and condiments

Yellowfin Tuna Tartare | G

140

*Fresh Yellowfin tuna, smashed avocado and a drizzle of lemon dressing
Served with crispy sourdough*

Sea Bass Ceviche

120

Slices of fresh sea bass marinated in lime juice, with a jalapeño coriander dressing

Salmon Tataki | G

110

Slices of fresh Norwegian salmon served with a ponzu sauce

Seafood Tower | s

750

An exquisite selection from the ocean

½ Canadian Lobster

12 Red Prawns

6 Yellowfin Tuna Sashimi

12 Fine de Claire Oysters

½ King Crab

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SALADS

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>	
Greek D	85
<i>Diced cherry tomatoes, cucumber, red onion and Kalamata olives topped with Greek feta</i>	
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>	
Red King Crab D, S	160
<i>Alaskan king crab, baby gem lettuce, and diced mango dressed with a buttery citrus Cajun dressing</i>	

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SUSHI BAR

Nigiri 2 pcs

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

Sashimi 3 pcs

Otoro	115
Akami Tuna	100
Yellowfin Tuna	75
Salmon	65

Rolls 8 pcs

Surf 'n' Turf G, S <i>Prawn tempura, crab, Wagyu beef</i>	135
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
Tofu and Avocado G <i>Savoury tofu, avocado, Takuan, cucumber, carrots, herb mayonnaise</i>	80

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MAINS

Paella S	425
<i>To share</i>	
<i>Traditional seafood Paella, with mussels, prawns, langoustines, clams, Patagonian calamari and fish of the day</i>	
Chicken with Foie Gras D	295
<i>To share</i>	
<i>Tender marinated whole chicken served with seared foie gras and mushroom sauce</i>	
Chilean Sea Bass	165
<i>Patagonian Chilean sea bass in a Basquaise sauce topped with caper berries, fresh basil, and anchovies</i>	
Miso-Glazed Salmon G	165
<i>Roasted Norwegian salmon, served with a selection of grilled vegetables</i>	
Catch of the Day	155
<i>Ask your waiter for the catch of the day, filleted and cooked to your liking, served with grilled vegetables and Provençal sauce</i>	
Moules S	130
<i>Sautéed mussels, with your choice of sauce</i>	
<i>Marinière A, D Saffron D Garlic-chilli</i>	
Saffron Risotto D	115
<i>Saffron-infused rice, mixed with Mascarpone and topped with parmesan</i>	
<i>Add Argentinian Prawns S + 40</i>	

FROM THE FISH DISPLAY

Fresh Mediterranean and local seafood available at market price



Grilled
Over natural charcoal

Crudo
The finest way

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FROM THE JOSPER OVEN

Discover the distinctive charcoal-grilled flavours of our expertly prepared selection

Spanish Octopus Skewers 150
Grilled Palamós octopus with chimichurri sauce

King Prawns 1 s 275
Grilled U5 prawns served with a lemon-herb dressing

Japanese Wagyu
Unparalleled beef quality: tender, rich and flavourful

Tomahawk 2550
To share
A5 grade, Hokkaido Prefecture 1.3kg

Australian Black Angus
150-day Grain-fed

Tomahawk 875
To share
1.3kg

Ribeye 265
300gr

Filet Mignon 265
250gr

Australian Lamb Chops 225

Accompaniments

All our meat items are served with grilled vegetables and a side of peppercorn sauce ^(D)

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PASTA

Lobster Linguine D, G, S	595
To share <i>Whole lobster served over linguine pasta with our house-special tomato sauce and fresh basil</i>	
Rigatoni al Caviar A, D, G	595
<i>Linguine cooked in a rich lemon butter sauce topped with caviar</i>	
Spaghetti all'aragosta A, D, G, S	415
<i>Spaghetti with Australian rock lobster served with a rich seafood sauce</i>	
Burrata Linguine D, G	225
To share <i>Linguine with creamy burrata mixed with Datterino tomatoes and roasted garlic</i>	
Spaghetti al Tartufo D, G	195
<i>Spaghetti with fresh black truffle and parmesan</i>	
Spaghetti alle Vongole A, D, G, S	135
<i>Spaghetti with local clams in white wine sauce</i>	
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Pasta Your Way D, G	70
<i>Customise your pasta with daily fresh seafood from our display, served over spaghetti with a tomato or cream sauce</i>	+ MP
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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	Grilled Asparagus D	45

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DESSERTS

Pineapple Coconut Duo A, D, G <i>Marinated pineapple, homemade choco bounty and crumble served with coconut ice-cream</i>	75
Profiteroles D, G, N <i>Choux pastry filled with velvety crème diplomate, coated in a praline chocolate sauce, served with vanilla ice-cream</i>	75
Baklava Cheesecake D, G, N <i>Baklava cheesecake topped with crispy honey pecan served with vanilla ice-cream</i>	75
Chocolate Fondant D, G <i>Warm chocolate fondant served with vanilla ice-cream</i>	75
Ice-Cream D Scoop <i>Vanilla Chocolate Coconut Pistachio White Chocolate</i>	20
Sorbet Scoop <i>Lime Mango Raspberry Passionfruit Pomegranate</i>	20
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Seasonal Fruit Platter <i>A selection of seasonal fresh fruits</i>	185
Watermelon Platter <i>In season</i>	125
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