



# *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>	

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# 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>	

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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>	
Beef Souvlaki   D, G	150
<i>Tender Wagyu beef skewers served with citrus cucumber tzatziki</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*

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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*

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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>	
Patagonian Sea Bass	165
<i>Glacier 51 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*

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Tomahawk 2550  
**To share**  
*A5 grade, Hokkaido Prefecture 1.3kg*

Australian Black Angus  
*150-day Grain-fed*

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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 <sup>(D)</sup>*

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# PASTA

Lobster Linguine   D, G, S	595
<b>To share</b> <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
<b>To share</b> <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 <b>Scoop</b> <i>Vanilla   Chocolate   Coconut   Pistachio   White Chocolate</i>	20
Sorbet <b>Scoop</b> <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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