

The Pink Beach Club Dinner Menu

FOR THE TABLE

Mezze Platter
Choice of two or four with homemade naan & crudité | 19/25 **V**
Hummus, Baba Ghanoush, Tzatziki, Whipped Feta, Marinated Artichokes

Fresh Oysters – Lemon, Red Wine Mignonette, Cocktail Sauce | 36 **GF**

Bianca Flatbread – Mushroom, Onion, Goat Cheese, Truffle | 34 **V**

Preservation Plate – Chef's Selection of Cured Meats & Cheeses | 34

Fried Mozzarella Bruschetta – Tomato, Basil, Parmesan | 20 **V**

Jumbo Lump Crab Gratin – Sourdough, Hollandaise | 25

MAREE SUSHI SELECTIONS

Dynamite – Shrimp Tempura, Tuna, Avocado, Teriyaki | 26

Stormy – Hamachi, Crab, Cucumber, Smoked Eel, Barbeque | 24

Kakiage – Tempura Vegetables, Avocado, Cucumber | 22

Chef's Choice Daily Special | MP

STARTERS

Mediterranean Fish Soup – Grilled Sourdough, Saffron Aioli | 23

Delicata Squash Salad – Arugula, Dried Cranberries, Dukkha Almonds, Balsamic | 20 **VG, N**

Beetroot Ravioli – Goat Cheese, Orange, Crispy Brussels Sprout, Pomegranate | 20 **V**

Chili Lime Prawn – Arugula, Fennel, Romesco Sauce, Piri Piri Butter | 26 **GF, N**

Crispy Pork Belly – Apple Mostarda, Braised Cabbage, Butternut Puree | 24 **GF**

ENTREES

Field-to-Fork Feast - Roasted Sweet Potato, Braised Puy Lentil, Parsnip Puree, Carrots | 32 **VG, GF**

Seafood Agnolotti - Smoked Tomato Sauce, Black Truffle | 45

Saffron Risotto – Scallop, Edamame, Tomato, Parmesan, Orange | 46 **GF**

Poached Lobster – Fondant Potato, Melted Leeks, Truffle, Hollandaise | 59 **GF**

Fisherman's Catch – Orange Glazed Endives, Pea Puree, Meunière Sauce | 44 **GF**

Grilled Rock Fish – Celeriac, Broad Beans, Dill Marble Potato | 46 **GF**

Frenched Chicken – Pearl Onions, Bacon, Baby Mushroom, Burgundy Reduction | 42 **GF, N**

Lamb Duo – Grilled Lamb Rack, Lamb Kofta, Pepperonata, Mint Pesto | 60 **GF**

Land & Sea – Filet Mignon, Creamed Lobster, Spinach, Peppers, Red Wine Jus | 65

Daily Butcher's Cut – Pepper Corn Sauce | MP **GF**

SIDES

Roasted Brussels & Butternut Squash – Cranberries, Pomegranate, Cashew | 14 **VG, GF, N**

Braised Greens – Garlic, Edamame | 14 **VG, GF**

Glazed Beetroot – Balsamic | 14 **VG**

Mash Potato – Chives | 18 **V**

Boursin Mac & Cheese | 16 **V**

Papas Fritas – Chipotle Aioli, Parmesan | 14 **V**



*The Loren Roots Initiative is a reforestation non-profit created to help us give back to the world more than we take from it.
We'll achieve this by acquiring over 50,000 biodiverse acres and planting 10 million hardwood trees consuming over ten times the carbon dioxide we produce.
A **voluntary 2% contribution** will be added to your bill - a small amount towards helping make a very big difference.*

All prices are subject to 17% Gratuities

V – Vegetarian
VG – Vegan
GF – Gluten Free
N – Contains Nuts