

POOL & BEACH MENU

TO SHARE

EDAMAME Steamed soybeans with sea salt flakes.	35	CHICKEN SOUVLAKI (D) Wood-grilled chicken skewers with creamy Greek yogurt, pickled cucumber & roasted lemon.	65
GAZPACHO (V, G) Chilled tomato & sweet pepper soup	50		
TZATZIKI (V, G) Creamy Greek yogurt with cucumber, dill, garlic & lemon, served with toasted bread.	40	BURRATA DI PUGLIA (D,N) Creamy burrata with Sicilian datterini tomatoes, basil pesto & fig vinegar. BEEFTACOS (2 PCS)	half 95 full 180
CRUDITÉS (V, D) Seasonal vegetables with chive crème fraîche & mustard vinaigrette.	50	Black Angus beef with guacamole, sour cream, tomato salsa, cheese & lime. (D) Choice of soft tortilla or crispy shell.	85
LUXURY BITE (G, F, D) Smoked salmon flatbread with dill, crème fraîche & Oscietra caviar.	195	CB BURGER (G,N, D) Wagyu beef, veal bacon & cheese with signature CB sauce, brioche bun & fries.	120
OYSTERS FINE DE NORMANDY (6/12) Oysters size N4, served on ice with cherry vinegar, lemon & tabasco. (SF)	120 / 240	SMASH BURGER (G, D) Double smashed Wagyu patties with American cheese, pickles & caramelized onion.	75
STICKY WINGS (G, N) Chicken wings, sweet & spicy soy glaze, sesame seeds, lime	60	CLUB SANDWICH (G,D) Roast chicken, cheddar, avocado, egg mayo, veal bacon & tomato on toasted bread, served with fries.	95
CALAMARI (SF, G) Crispy fried squid with lemon & spicy limo mayo.	60		

SIGNATURES

COVEBEACH SALAD (SF) King crab, avocado & pomelo with honey mustard dressing	180	GOLDEN KOFTA (D,N) Lamb kofta with walnut hummus, sumac, yogurt & fresh bread.	70
OCTOPUS A LA BRASA (SF) Chargrilled octopus with new potatoes, fennel & saffron aioli.	90	GRILLED SEA BASS Whole deboned fish with light spices, cherry tomatoes, capers, garlic & fresh herbs.	245
FIRE ROASTED PRAWN (SF,D) Wood-oven roasted, with brown butter harissa, fresh herbs & bread	75		

RAW & FRESH

TUNA CRUDO (G) Bluefin tuna with yuzu honey, garlic chips & olive oil. (Add caviar +25)	90	CRISPY TUNA RICE (G, N) Tuna tartare on crispy sushi rice with seasonal truffle, yuzu ponzu & honey-wasabi mayo.	75
SEABASS CARPACCIO Thin slices of seabass with ají amarillo, lime & sweet potato. (Add caviar +25)	50	BEEF CARPACCIO (D) Thinly sliced Black Angus tenderloin with truffle sauce, artichoke, parmesan & capers. (Add seasonal truffle +40)	75
SALMON CARPACCIO (G, N) Thin slices of salmon with ponzu, lime & wild herbs. (Add caviar +25)	55	HAMACHI (RAW) Fresh yellowtail sashimi with jalapeño, yuzu, wakame & pickled cucumber	65

All Prices Inclusive of 5% Vat, 10% Service Charge and 7% Municipality fee

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SALAD

GOAT CHEESE & BEETROOT (D, V) Goat cheese with roasted heritage beetroot, walnuts & cherry tomatoes	60	GREEK SALAD (D, V) Classic feta, cucumber, tomato & Kalamata olives with aged olive oil.	65
SUMMER SALAD (D) Chicken breast with Cos lettuce, avocado, green asparagus, black quinoa, parmesan cheese & avocado dressing	80	AVOCADO MIZUNA SALAD (N, V) Fresh mizuna leaves with snap peas, cucumber, avocado & Granny Smith apple, tossed in apple miso dressing with sesame. <i>(Add prawns +50)</i>	45

PIZZA

MARGHERITA (V, G, D) Classic tomato sauce, mozzarella, basil & oregano.	75	CECINA BEEF BRESAOLA (G, D) Spanish air-dried beef with mozzarella, dried tomatoes, rocket leaves & parmesan.	85
BURRATINA (D, G, V) Burrata, tomato sauce, Basil & oregano	98	SALAMI (G, D) Italian salami with tomato sauce, mozzarella & oregano.	80
STRACCIATELLA & SPINACH (V, G, D) Spinach & basil pesto with creamy stracciatella, green asparagus & pine nuts.	80	FOUR CHEESE (V, G, D) Mozzarella, pecorino, gorgonzola & parmesan.	75
TRUFFLE & MUSHROOM (V, G, D) Seasonal truffle with mushrooms, ricotta, mozzarella, parmesan & truffle cream.	120		

THE GRILL

WAGYU TOMAHAWK 1200G Marbled Wagyu Tomahawk, cooked to perfection. MB +7	1200	COVE BEACH LAMB FEAST (D, N - FOR 2+) Slow-cooked lamb shoulder with yogurt, mint, tahina, red cabbage salad, flatbread & jarjeel leaves	450
BLACK ANGUS STRIPLOIN 300G Tender, juicy striploin with marbling. +5MB	280	SPRING CHICKEN (G) Grilled deboned chicken with miso harissa, smoked barley, carrot & corn nage, finished with chicken jus.	130
BLACK ANGUS RIBEYE 300G Richly marbled ribeye, full of flavor. +5MB	300	LAMB CHOPS (D) Wood-grilled lamb chops paired with slow-cooked eggplant-tomato compote & tangy labneh.	135
PRIME RIBEYE 600G 45-day dry-aged full blood Black Angus ribeye.	600	SEA BREAM Wood-grilled farmed sea-bream with Ezme, sumac, harissa & lemon.	195
WAGYU PICANHA 300G Succulent Wagyu picanha, grilled to perfection. MB +5	195		

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SIDES

PINK TOMATO SALAD Tomatoeswithcapers,shallots, basil & olive oil.	45	GRILLED CORN Chimichurri&Smoked paprika.	38
GRILLED SWEET RED PEPPERS Char-grilled peppers with olive oil.	40	SLICED AVOCADO With flaky salt & olive oil.	30
WOOD-FIRE SWEET POTATOES (D) Served with lebnah & smoked salt.	30	HAND-CUT FRIES	40
PADRON PEPPERS - 40 Tossed with aoli.	40	SWEET POTATO FRIES	45
TRUFFLE & CHEESE FRIES (D) Goldenfrieswithtrufflemayo&melted cheese.	95	BROCCOLINI	50

SUSHI MENU

MAKI ROLLS	--	BAKED KING CRAB (SF, G) Kingerabwith prawn tempura, avocado, chives, tempura flakes & sweet soy sauce.	95
CALIFORNIA ROLL (SF) Kingcrab,avocado&tobikowith Japanese mayo.	80	SPICY TUNA (G, N) Spiced tuna withtakuan, cucumber, chives, spicy mayo & tempura flakes.	70
SALMON AVOCADO Freshsalmonwithavocado& yuzukosho mayo.	55	SOFT SHELL CRAB (SF, N) Softshell crabwithavocado,cucumber, chives, tobiko & wasabi mayo.	80
PRAWN TEMPURA (SF, G) Tempuraprawnswithorangetobiko & spiced mayo.	70	DRAGON ROLL Salmon, asparagus,cucumber & avocado with yuzu & tobiko.	70
TUNA & AVOCADO Bluefin tunawithcucumber, takwan, avocado, chives, Korean sauce and wasabi cress.	70	UNAGI MAKI (G) Marinated eel, prawn tempura, mango & cucumber with unagi sauce.	90
CHU-TORO Semi-fattybluefin tuna with chives & fresh wasabi.	80	THE VEGAN (G, N) Avocado,cucumber, asparagus, red pepper & chukawakame with sesame sauce.	45
SEARED SALMON (D, N) Blowtorchedsalmon withcream cheese, avocado, cucumber & sweet-spicy sauce.	70		

SUSHI PLATTERS

MINI SUSHI PLATTER (S, G, N, D) 2 types of maki rolls & 3 types of sashimi.	300	THECOVEBEACH PLATTER (SF, G, N, D) Chef's selection: 5 maki rolls, 3 sashimi & 3 nigiri.	650
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SASHIMI (3 PCS)

SCALLOP	80
SALMON	50
TUNA	80
YELLOWTAIL	55
SEABASS	60
CHU-TORO	85
PRAWN	55
EEL	65
WAGYU / TRUFFLE / CAVIAR	125

NIGIRI (2 PCS)

SCALLOP	70
SALMON	45
TUNA	65
YELLOWTAIL	50
SEABASS	40
CHU-TORO	80
PRAWN	55
EEL	60

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DESSERTS

Taco Triple (D,N,G) 70

A playful trio of sweet tacos—fresh fruits, and rich chocolate truffle.

Manjar Flan (D,N) 60

Silky cream caramel topped with caramelized banana, crunchy nuts & banana ice cream.

Pineapple Crème Brûlée (D) 75

Catalan-style custard with caramelized top, paired with pineapple sorbet & fresh pineapple.

Chocolate Fondant (D,G) 85

Warm Valrhona chocolate cake with molten center, caramel, chocolate soil & vanilla cream.

Strawberry Tartlets (G,N,D) 75

Pistachio praline tart with lemon cream, chamomile ice cream & fresh strawberries.

Kunafa Cheesecake (G,N,D) 80

Creamy cheesecake with crispy kunafa, date gel, pistachio ganache & baklava ice cream.

Mango & Passion Fruit (D,N) 70

Exotic dessert with mango chutney, passion fruit gel, coconut cream, caramelized banana,

CB Dessert Platter (D,N,G) 580

A grand sharing platter of signature desserts, ice creams & seasonal fruits.

Seasonal Fruit Platter 145

Freshly cut seasonal fruits.

Watermelon Platter 125

Chilled watermelon slices, beautifully presented.

Ice Cream & Sorbet (D) 19 each

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