


(Served from 9:00 AM to 12:00 PM)



sanbeachdubai.com



!gi:
invisible energy

All prices are in UAE Dirham and inclusive of 7% Municipality Tax,
10% Service Gratuity & 5% VAT.

(N) Nuts (S) Seafood (SS) Sesame Seeds

Please ask your waiter for gluten-free & dairy-free options.
Consuming raw or undercooked meat, poultry, shellfish or eggs may increase
your risk of foodborne illness.

Freshly Baked Croissants

PLAIN	22
PAIN AU CHOCOLATE	28
ALMOND FRANGIPANE (N)	35

Muffins

BLUEBERRY	28
BELGIAN CHOCOLATE	30

Pastries

CINNAMON WHIRL	25
CUSTARD BERRY DANISH	28

SELECTION OF PASTRIES	75
<i>Freshly Baked Croissant / Pastries / Muffins Served with butter and jam</i>	

BAKER'S BASKET	35
<i>Selection of Breads / Homemade Jam / Butter</i>	

FRENCH TOAST	58
<i>Caramelised Banana / Vanilla Cream / Nutella Sauce / Cookie</i>	

PANCAKE	58
<i>Blueberry Pancake / Mascarpone Cream / Berry Compote or Lotus Sauce / Caramelised Banana</i>	

CLASSIC WAFFLES	60
<i>Strawberry / Blueberry / Raspberry / Greek Yoghurt / Honey</i>	

WAFFLE - BOSTOCK (N)	65
<i>Almond Frangipane / Toasted Almonds / Vanilla Ice Cream</i>	

PECAN PIE CROISSANT PUDDING (N)	55
<i>Caramel Sauce / Crème Anglaise / Cinnamon Ice Cream</i>	

TIPSY CAKE	55
<i>Nutella</i>	



Healthy

AÇAI BOWL (N) <i>Açaí Sorbet / Peanut Butter / Mixed Berries / Mango / Banana / Nuts / Chia Seeds</i>	68
HONEY ROASTED GRANOLA (N) <i>Oats / Rye / Pumpkin Seeds / Walnut / Wheat Bran / Almond / Dried Cranberry / Dried Coconut / Apricot / Toasted with Honey</i> <i>Options – Almond Milk or Soy Milk or Yoghurt</i>	58
OATMEAL PORRIDGE (N) <i>Toasted Almonds / Blueberry / Banana / Coconut / Dried Cranberry / Mango / Honey</i>	55
EXOTIC FRUIT PLATTER (SHARING) <i>A delicious blend of seasonal fruits artistically displayed with berries and garnish</i>	140

Eggs & More

SUPER GREEN <i>Poached Eggs / Kale / Spinach / Avocado / Sourdough Bread / Soft Herb Dressing / Pumpkin Seeds</i>	72
SALMON & AVOCADO (S) <i>Multigrain Bread / Poached Eggs / Smoked Salmon / Avocado / Omega Seeds</i>	78
RICOTTA <i>Poached Eggs / Sourdough Bread / Smashed Avocado / Ricotta / Mint / Sumac</i>	75
SUNRISE <i>2 Fried Eggs / Chicken Sausage / Hash Brown / Beef Bacon / Baked Beans / Toasted Bread</i>	80
TURKISH <i>Poached Eggs / Garlic Labneh / Aleppo Butter / Herb Oil / Toasted Bread</i>	78
ROYAL FEAST <i>2 Fried Eggs / 100g Mustard Crusted Beef Fillet / Baked Tomato and Sautéed Mushrooms / Toasted Bread</i>	120
OMELETTE KATSU SANDO <i>Toasted Brioche / Egg Omelette / Comté / Gruyère / Truffle Mayo / Fresh Truffle</i>	95
VEGAN (SS) <i>Scrambled Tofu / Tahini / Avocado / Almond Cream / Sourdough Bread</i>	75

Scrambled Eggs

TRUFFLE <i>Truffle / Chives</i>	85
CHEESE & CHILLI <i>Ricotta / Chives / Lemon Zest / Hint of Chilli</i>	65
SMOKED SALMON (S) <i>Caviar / Sourdough</i>	95

Omelettes

VEGETARIAN <i>Spinach / Mushrooms / Zucchini / Roasted Capsicum / Parsley</i>	68
CHEESY MUSHROOM <i>Wild Mushroom Mix / Comté / Gruyère / Chives</i>	78
PLAIN	45
<i>Add – Fresh Truffle</i>	35

Shakshuka

BACON & MUSHROOM <i>Baked Eggs / Beef Bacon / Braised Mushrooms / Asparagus</i>	78
MOROCCAN (N) <i>Baked Eggs / Spicy Harissa / Chickpea / Merguez Sausage / Dukkah Spiced Toast</i>	80
GO GREEN <i>Baked Eggs with Green Fava Beans / Edamame / Spinach / Asparagus / Cilantro</i>	75

Eggs Benedict

CLASSIC <i>English Muffins / Poached Eggs / Wilted Spinach / Asparagus / Hollandaise Sauce</i>	72
SMOKED SALMON (S) <i>English Muffins / Poached Eggs / Smoked Salmon / Rocket Leaves / Hollandaise Sauce</i>	75
SHORT RIBS <i>Pulled Short Rib / Mini Croissant / Poached Eggs / Hollandaise Sauce</i>	85

Breakfast Cocktails

MIMOSA	
<i>Prosecco</i>	49
<i>Champagne</i>	145
BELLINI	
<i>Prosecco</i>	49
<i>Champagne</i>	145
BLOODY MARY	65

100% Fruit Juices

ORANGE GRAPEFRUIT CARROT APPLE PINEAPPLE	32
THAI TENDER COCONUT	38

Smoothies

THE GREEN PLANET - URANUS	49
<i>Avocado Matcha Agave Nectar Kiwi Celery Lime Green Apple</i>	
THE RED PLANET - MARS	49
<i>Raspberries Blackberries Blueberries Cranberries Goji Berries</i>	
SHADES OF ORANGE - JUPITER	49
<i>Cacao Nibs Banana Almond Milk Apricot Coconut Passion Fruit</i>	

Cafe

SÂN SIGNATURE BLEND

100% Arabica, Specialty Grade coffee beans from Peru, Brazil and Colombia. Creamy with low acidity and the flavour of nuts and chocolate.

ESPRESSO - SINGLE DOUBLE	25/27
MACCHIATO	26
CAPPUCCINO	26
CAFE LATTE	26
AMERICANO LUNGO	26
FREDDO ESPRESSO	28
FREDDO CAPPUCCINO	30
FRAPPE	25
CREAMY WARM CHOCOLATE	45

Non-Dairy Latte

Prepared with almond milk and lightly sweetened agave

MATCHA LATTE | 55

Boutique Tea Culture

CEREMONIAL MATCHA GRADE - YAME | 65

A nutty and velvety ceremonial grade matcha with notes of white chocolate from Yame, Fukuoka, Japan

White Tea

BAMBOO SNOW WHITE | 35

Delicate snow white tea combined with sweet bamboo leaves and cranberries

Green Tea

ORGANIC GUNPOWDER TRADITIONAL | 35

Sharp and brisk with a mellow smokiness

JASMINE PHOENIX PEARLS | 40

Hand-rolled pearls of green tea leaves scented with jasmine flowers

TROPICAL GREEN | 35

Sweet strawberries and tropical pineapple combined with the finest green tea

Black Tea

ORGANIC MAJESTIC EARL GREY | 35

A classic tea made with the essence of bergamot orange and finest organic black tea

Soft Drinks

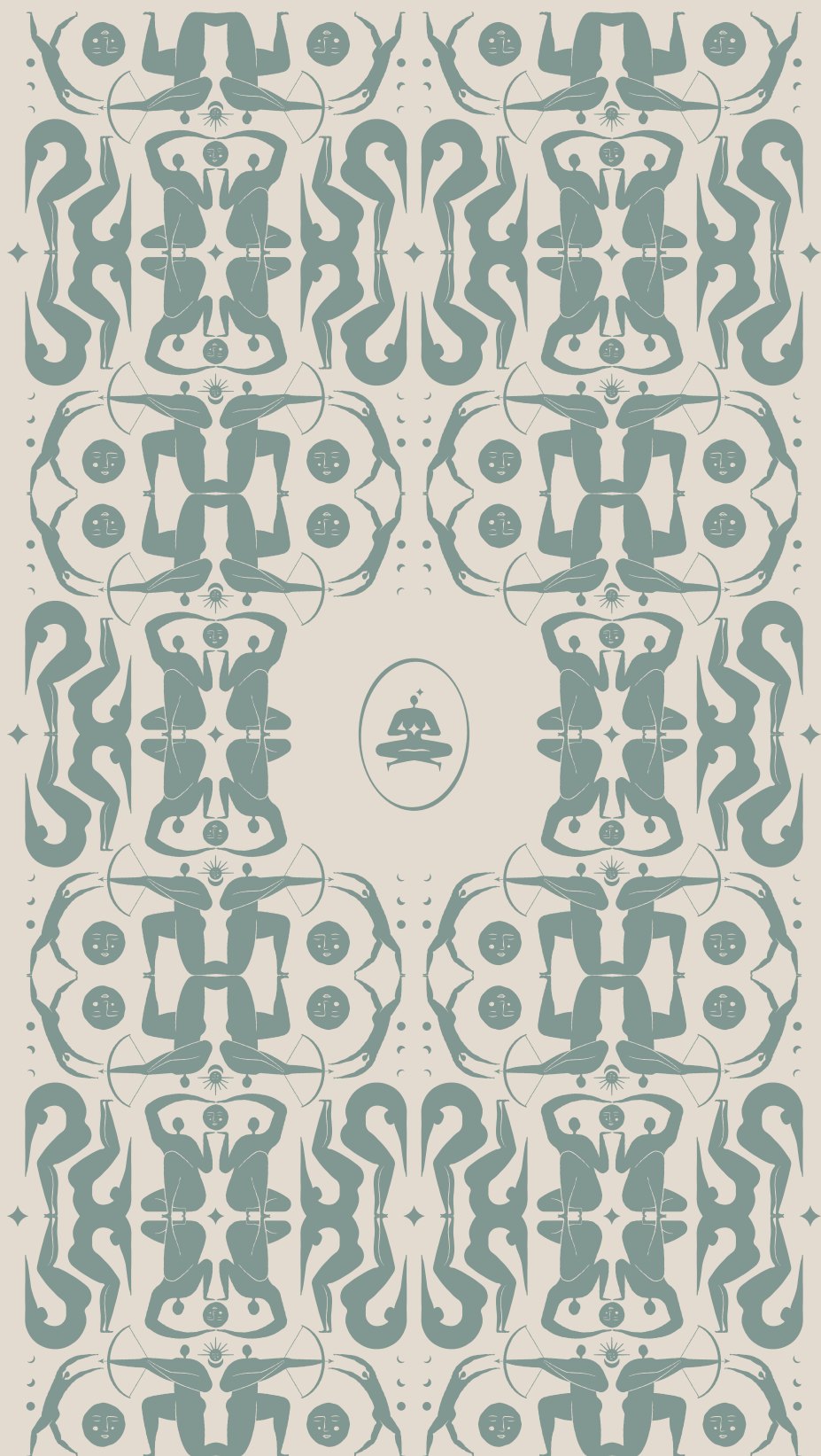
COCA-COLA PRODUCTS | 25

TONIC SELECTION | 35

H2O

ACQUA PANNA - Natural Mineral Water 250ml/750ml | 25/35

S. PELLEGRINO - Sparkling Mineral Water 250ml/750ml | 26/36



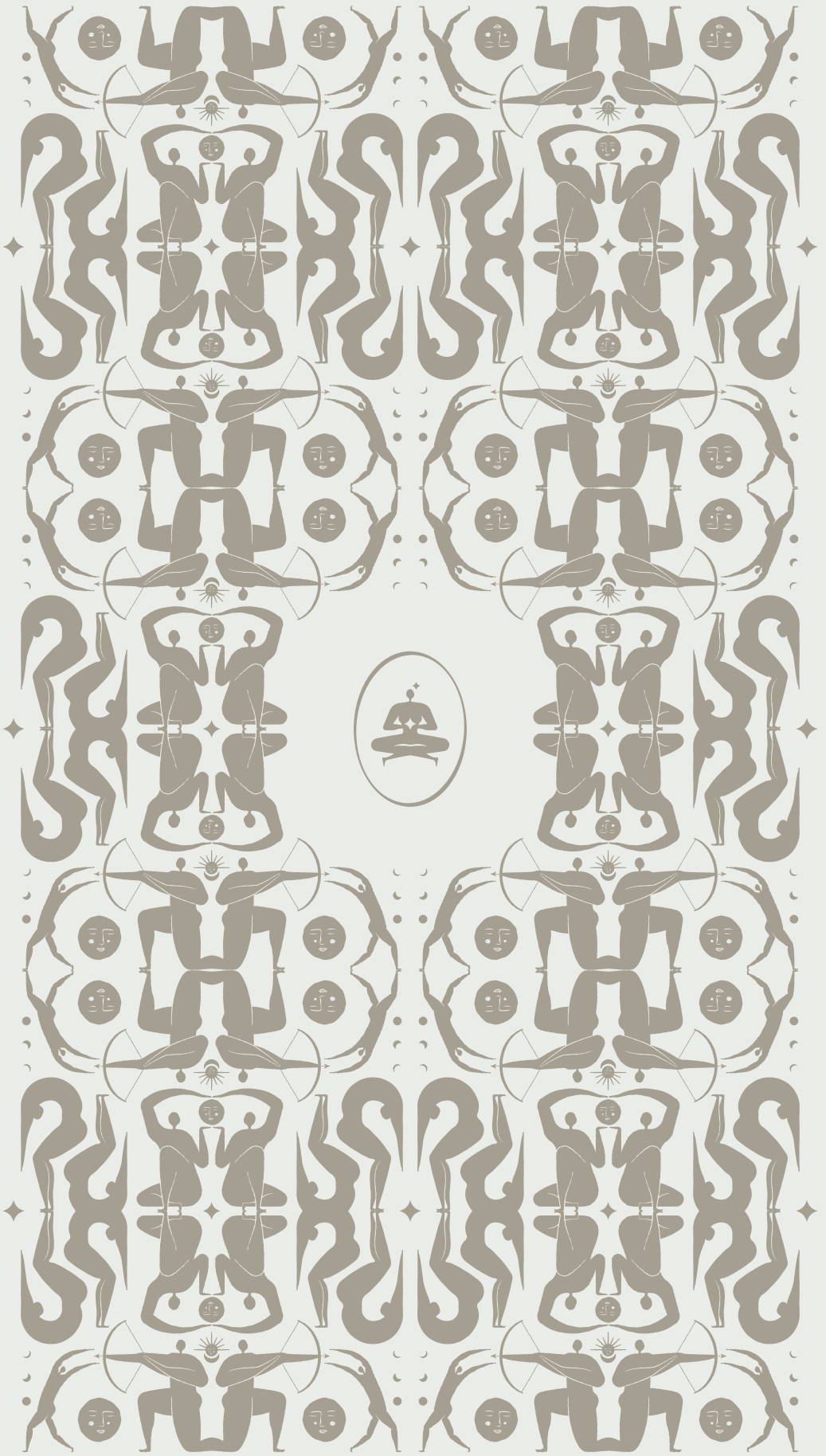
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Energy starts at the table.

(N) Nuts (S) Seafood (SS) Sesame Seeds

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 Vegetarian



The San, first people of Africa, believed in an invisible energy, accessed through ritual. As it entered their bodies the veil between this world and another would be lifted.

This energy, vibrational potency, or !gi: was alive.

It was used for healing of illness as well as divisions within society. It was always a force for good.





Come back to your senses, with our
internationally-inspired menu.



Cold Starters

WHOLE FISH CARPACCIO (S) <i>Line Caught Fish of the Day / Thin Slices Served in Ice Bowl / Kumquat / Ponzu / Green Yuzu Kosho</i>	150
FRESHLY SHUCKED OYSTERS (S) <i>Classic accompaniments</i>	
KELLY OYSTER 6 pcs / 12 pcs	125/195
DIBBA BAY 6 pcs / 12 pcs	115/185
CAVIAR (S) <i>Served With Blinis / Crème Fraiche / Condiments</i>	
OSCIETRA 30g / 50g	480/750
❖ AVOCADO TZATZIKI <i>Greek Yoghurt / Cucumber / Garlic / Avocado / Gold Olive Oil</i>	45
❖ OLIVES & DIPS (SS) <i>Giant Green Olives / Green Olive Tapenade / Crackers</i>	48
❖ BURRATA <i>Tomato Gazpacho / Heirloom Tomato / Sourdough Bread / Olive Powder</i>	89
TUNA & SALMON TACO (S) <i>Yellowfin Tuna / Yellow Chilli Mayo & Salmon / Passion Cream / Avocado</i>	78
BEEF CARPACCIO (S) <i>Thin Slices of Angus Beef / Tuna Mayonnaise / Capers / Fresh Truffle</i>	115
OCTOPUS CARPACCIO (S) <i>Thin Slices of Cooked Octopus / Citrus Fruit Salad / Aji Herb Sauce</i>	95
RED PRAWNS CARPACCIO (S) <i>Carabinero Prawns / Oscietra Caviar / Lime / Gold Olive Oil / Black Salt</i>	185
WAGYU BEEF TARTARE <i>Hand Chopped Wagyu Beef / Chimichurri Aioli / Potato Pillows</i>	125
OTORO TARTARE (S) <i>Bluefin Otoro / Caviar / Thick Ponzu / Miso Bun</i>	180
TRIO OF TARTARE (S) (SS) <i>Yellowfin Tuna / Avocado / Yuzu Ponzu - Salmon / Kumquat Aji Sauce - Hamachi / Ginger Sesame / Pickle Radish / Crackers</i>	155

Tataki

SALMON (S) (SS) <i>Seared Salmon / Sesame Crust / Yuzu Sauce / Yuzu Caviar / Crispy Skin</i>	85
WAGYU <i>Wagyu Striploin / Lomo Sauce / Cassava / Chimichurri / Shiso Leaves</i>	95
YELLOWTAIL (S) <i>Hamachi / Squid Ink Tiger's Milk / Orange Gel / Mint Cream / Kumquat</i>	90

Ceviches

TUNA YUZU (S) <i>Homemade Yuzu / Sweet Potato Gel / Cucumber / Kumquat / Yuzu Pearls / Coriander Leaves</i>	85
SALMON PASSION (S) <i>Passion Sauce / Tiger's Milk / Green Oil / Mango Cream / Dragon Fruit / Mint Caviar / Coriander / Coconut Cream / Coconut Cracker</i>	88
YELLOWTAIL POMEGRANATE (S) <i>Pomegranate Tiger's Milk / Lime Juice / Beetroot Jicama / Green Oil / Tapioca Cracker / Black Powder / Lime Zest / Mint Cream</i>	90
SEABREAM TRUFFLE (S) <i>Truffle Sauce / Caviar / Basil Oil / Truffle Carpaccio / Cherry Tomato / Lime & Lemon Zest / Coriander Emulsion / Cassava Cracker</i>	85
SEABASS AJI (S) <i>Red Chilli Paste / Tiger's Milk / Choclo / Chulpi Corn / Burnt Crispy Cassava / Black Oil</i>	88

Seafood Platter (S) (SS)

<i>Selection of Ceviches / Tartares / Oysters / Prawns / Cocktail Sauce / Crackers</i>	480
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Hot Starters

❖ ZUCCHINI CROQUETTES <i>Deep Fried Zucchini Balls with Feta and Quinoa / Feta Mousse / Tzatziki</i>	68
CLAMS (S) <i>Steamed Clams with Garlic / Chilli / Oyster Sauce / Bread Crumbs / Seaweed Butter</i>	95
GRILLED OCTOPUS (S) <i>Chargrilled Octopus Tentacles / White Bean Purée / Grilled Corn and Fondant Potatoes</i>	95
TIGER PRAWNS TEMPURA (S) (SS) <i>Battered Fried Giant Prawns / Tentsuyu / Spicy Mayo / Togarashi</i>	92
LANGOSTINOS PRAWNS (S) <i>Olive Oil / Garlic / Lemon / Thyme / Florina Pepper Aioli</i>	120
BONE MARROW BRUSCHETTA <i>Roasted Marrow / Sourdough / Tomato / Pickled Onion / Parsley Salsa</i>	85
GRILLED BABY SQUID (S) <i>Roasted Yellow Pepper Sauce / Fried Capers / Dill</i>	82
LOBSTER KARAAGE (S) (SS) <i>Fresh Maine Lobster / Tempura Cracker / Yuzu Kosho Mayo / Togarashi</i>	195

CRISPY CALAMARI (SS) (S) <i>Tobanjan Mayo / Jalapeño / Togarashi</i>	88
KOREAN SHORT RIB SLIDERS <i>Braised Short Rib / Kimchi Aioli / Pickled Cucumber / Marble Buns</i>	95
CHICKEN GYOZA (SS) <i>Sesame Chicken / Ginger / Citrus / Chilli Sauce</i>	75
❖ TRUFFLE PIZZA <i>Sourdough Thin Crust / Burrata / Sour Cream / Fresh Truffle</i>	120
❖ EDAMAME <i>Steamed or Grilled / Kimchi Sauce</i>	35

Soups

GREEN GAZPACHO <i>Basil / Cucumber / Melon / Granny Smith Apple / Baby Spinach / Garlic / Burrata</i>	55
SEAFOOD CHOWDER (S) (C) <i>Seafood Velouté / Clams / Salmon / Prawns / Croutons / Lemon</i>	65
CLASSIC LOBSTER BISQUE (C) <i>Lobster Ravioli / Espelette Pepper</i>	65

Salads

❖ TOMATO & BEETROOT <i>Coal Roasted Beets / Baby Tomatoes / Goat's Cheese / Spicy Tomato Jam / Quinoa</i>	72
❖ LITTLE GEM LETTUCE (N) <i>Italian Vinaigrette / Pecorino Romano / Oregano / Breadcrumbs / Pine Nuts</i>	68
❖ CRETAN VILLAGE <i>Vine Ripened Tomatoes / Cucumbers / Olives / Onions / Peppers / Greek Barrel-Aged Feta / Extra Virgin Olive Oil</i>	78
ALASKAN KING CRAB (S) <i>Fresh Crab Meat / Avocado / Mixed Greens / Honeydew Melon / Cucumber / Light Mayo Dressing</i>	160
❖ QUINOA & LENTIL (N) <i>Organic Red & White Quinoa / Puy Lentil / Hazelnut / Baby Spinach / Balsamic Dressing</i>	72
❖ SUPER GREEN (N) <i>Romaine Lettuce / Kale / Edamame / Dill / Pumpkin Seeds / Hazelnut / Spring Onion</i>	75

Maki

SĀN (S) <i>Yellowtail / Tuna / Salmon / Avocado / Lemon Gel / Gold Leaf / Caviar</i>	160
○ – TORO (S) <i>Bluefin Belly Tuna / Black Quinoa Pop / Orange Gel / Ikura / Caviar</i>	150
WAGYU <i>Wagyu Striploin / Ginger Lemongrass Sauce / Chimichurri / Crispy Ginger / Onion Tempura / Grilled Spring Onion / Asparagus</i>	120
TUNA (S) <i>Yellowfin Tuna / Mango / Mint Cream / Spicy Mayo / Cucumber / Ponzu Caviar</i>	90
PRAWNS (C) (S) <i>Panko Fried Tiger Prawns / Yellow Sauce / Yellowfin Tuna / Sweet Potato Purée / Onion Tempura</i>	95
SALMON (S) <i>Cured Salmon / Dill Leaves / Cream Cheese / Lemon & Lime Zest / Eel Sauce / Orange Gel / Black Tobiko</i>	88
✦ VEGGIE <i>Shiso Leaves / Avocado / Carrot / Cucumber / Orange Gel / Asparagus / Kumquat / Mango Chutney / Green Radish</i>	75
CRISPY SALMON & TUNA (S) <i>Crispy Sushi Rice / Mango Salsa / Truffle Oil / Spicy Mayo / Truffle Carpaccio / Chives</i>	90

New Style Nigiri

(2 pcs)

○ – TORO (S) <i>Bluefin Belly Tuna / Black Powder / Orange Caviar / Oscietra Caviar / Gold Leaf / Shiso Leaves / Lemon Zest</i>	130
YELLOWTAIL (S) <i>Passion Sauce / Raspberry / Pecans / Dill / Maldon Salt</i>	65
SALMON (S) <i>Mango Sauce / Mint Caviar / Dry Kumquat / Korean Chilli Powder / Lime Zest</i>	65
TUNA (S) <i>Ponzu Gel / Mango Salsa / Orange Zest / Lime Zest / Chives / Olive Oil</i>	60
WAGYU <i>Wagyu Striploin / Chimichurri / Ikura / Chives / Lemon Zest / Maldon Salt</i>	75

Traditional Nigiri And Sashimi (S)

	<u>SASHIMI 4PCS</u>	<u>NIGIRI 2PCS</u>
TUNA	65	55
SALMON	65	55
YELLOWTAIL	65	55
SEA BASS	60	50
PRAWNS	60	50
SCALLOPS	65	55
TUNA AND SALMON	65	55
UNI	120	100
O TORO	160	120
UNAGI	80	70

SĀN Ocean Platters

SASHIMI & NIGIRI PLATTER (S) (C) <i>Chef's selection of our signature sashimi and nigiri, served on SĀN boat</i>	490
MAKI PLATTER (S) (C) <i>5 different selections of signature maki / pickled ginger / wasabi</i>	450

Seafood

SEAFOOD DISPLAY We are happy to guide you through our fish market explaining the varieties, origin and taste of today's fresh fish and seafood selection All fish will be served with lemon garlic sauce and caper berries	MP
SEA BASS FILLET (N) <i>Pan Fried Sea Bass / Artichokes / Potato / Romesco Sauce</i>	185
GRILLED TIGER PRAWNS <i>Kombu Butter / Black Lentil / Tomato Ragout</i>	260
SALMON FILLET (N) <i>Cauliflower Almond Purée / Baby Prawns / Crushed Potatoes / Olives / Edamame</i>	180
ROASTED OOD <i>Scallop Velouté / Caviar / Scallop / Black Garlic / Parisienne Potato / Chives</i>	210

Meat

Connoisseur's Selection

JAPANESE MIYAZAKI A5 WAGYU

Marble Score of 11+

Striploin **250g**

950

MAYURA STATION SIGNATURE FULL BLOOD WAGYU

Marble Score of 10+

Ribeye **300g**

680

KIWAMI WAGYU

Marble Score of 9+

Ribeye **300g**

550

RANGERS VALLEY WAGYU

Marble Score of 7+

Fillet **250g**

480

USDA PRIME

Fillet **250g/350g**

350/450

Ribeye **300g**

350

Prime Rib **500g**

480

T-BONE **700g**

Chargrilled T-Bone steak, carved and served on sizzling lava rock

550

WAGYU TOMAHAWK **1200g**

Charcoal-grilled tomahawk steak, then roasted in the oven to create the perfect meat lover's steak

950

ENHANCE YOUR STEAK EXPERIENCE...

Alaskan King Crab Leg

180

Half Maine Lobster

180

Grilled Jumbo Prawns

160

Bone Marrow Butter

50

Fresh Truffle

100

Scallops

80

◆ Sauces

Please choose one of our Chef's classic style sauces

BÉARNAISE

20

GREEN PEPPERCORN

20

JALAPEÑO CHILLI SAUCE

20

LEMON BUTTER SAUCE

20

MUSHROOM SAUCE

20

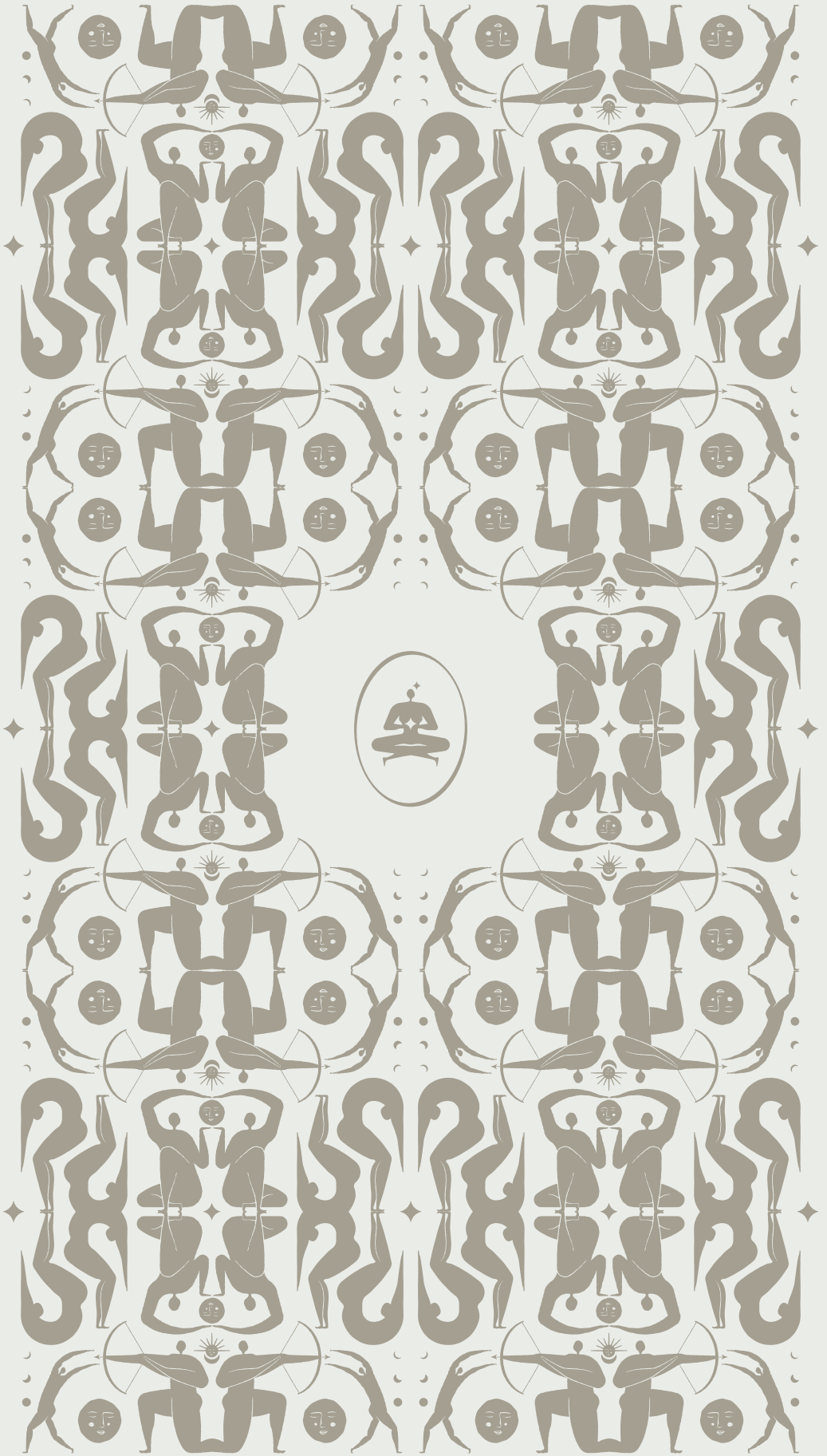
Mains

ROASTED FREE-RANGE BABY CHICKEN <i>Corn Purée / Grilled Corn / Glazed Shallots / Sage</i>	185
BEEF SHORT RIBS <i>Slow Braised Short Rib / Quinoa Pops / Polenta Purée / Jus</i>	250
LAMB CHOPS <i>Chargilled Lamb Racks / Sweet Potato Purée / Bean Cassoulet</i>	220
SEAFOOD RISOTTO (S) <i>Acquerello Carnaroli Rice / Tomatoes / Clams / Calamari / Baby Prawns / Langoustine</i>	180
LOBSTER PASTA (S) <i>Whole Maine Lobster / Linguine / Amalfi Lemon Zest / Tomato Flavoured Lobster Bisque</i>	350
SPAGHETTI WITH CLAMS (S) <i>Clams / White Wine / Fresh Herbs / Bottarga / Amalfi Lemon</i>	190
◆ TRUFFLE RISOTTO <i>Acquerello Carnaroli Rice / Butter / Parmesan / Fresh Truffle</i>	180

Side Dishes

◆ SAUTEED BROCCOLINI	40
GRILLED BABY GEM WEDGES, ANCHOVY AIOLI (N) (S)	40
◆ SAUTEED GREEN BEANS, SHALLOTS, GARLIC, CHILLI	35
◆ GRILLED LONG ZUCCHINI	38
◆ FRESH FRIES	35
◆ TRUFFLE FRIES	55
◆ TRUFFLE MASH	55
◆ PARISIENNE BABY POTATOES	45
◆ ASPARAGUS, SEAWEED HOLLANDAISE	45





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Dessert

Taste born out of
respect for nature.



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🌙 Dessert

CLASSIC CRÈME BRÛLÉE <i>Vanilla Custard / Mango Ice Cream</i>	68
MILLEFEUILLE (SINGLE / DOUBLE) <i>Vanilla Cream / Freshly Baked Puff Pastry</i>	75/120
CHOCOLATE & PISTACHIO FONDANT (N) <i>Pistachio Praline / Vanilla Ice Cream</i>	75
CHOCOLATE SPHERE <i>Coconut Milk Cake / Caramelised Pineapple / Coconut Lemongrass Foam</i>	68
BANOFFEE <i>Caramelised Banana / Chocolate Fudge Cookies / Dulce de Leche Mousse / Banana Ice Cream</i>	70
CHEESECAKE <i>Vanilla / Fresh Berries</i>	70
CHOCOLATE MOUSSE <i>Tonka Bean Ice Cream / Feuilletine Crisp</i>	68
TIRAMISU <i>Mascarpone Cream / Coffee</i>	65
GELATO (N) <i>Pistachio</i>	95
SĀN DESSERT SHARING PLATTER (N) <i>Cheesecake / Chocolate Mousse / Crème Brûlée / Banoffee Pistachio Fondant / Gelato / Mochi / Fruits / Berries</i>	180

🌙 Sorbet, Ice Cream, Mochi and Fruit

ICE CREAM SORBET PLATTER <i>Ask your server for the daily selection</i>	45
MOCHI PLATTER <i>Ask your server for the daily selection</i>	75
EXOTIC FRUIT PLATTER (SHARING) <i>A delicious blend of seasonal fruits artistically displayed with berries and garnish</i>	140

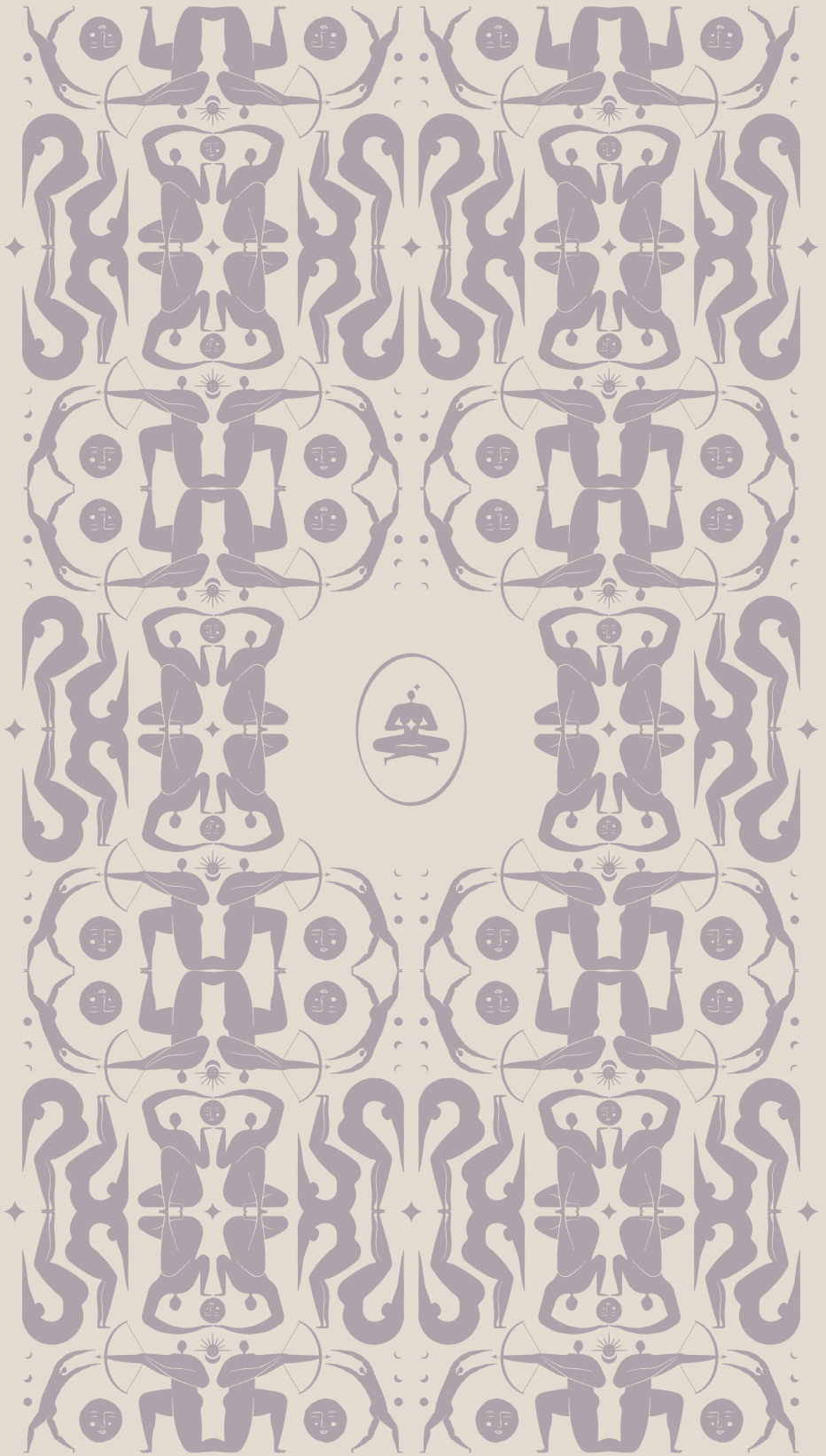
● Dessert and Fortified Wines

Served at 60ml

FAMILIA TORRES <i>Floralis Moscatel Oro / Penedes – Spain</i>	55
CHATEAU LA TOUR <i>Emotions De La Tour – Sauternes – France</i>	75
LUSTAU PX <i>SÂN Emilio Fine Sherry – Spain</i>	85
TAYLOR'S TAWNY 10 YO <i>Portugal</i>	95



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Drink

Naos

Nosaxa

Vega

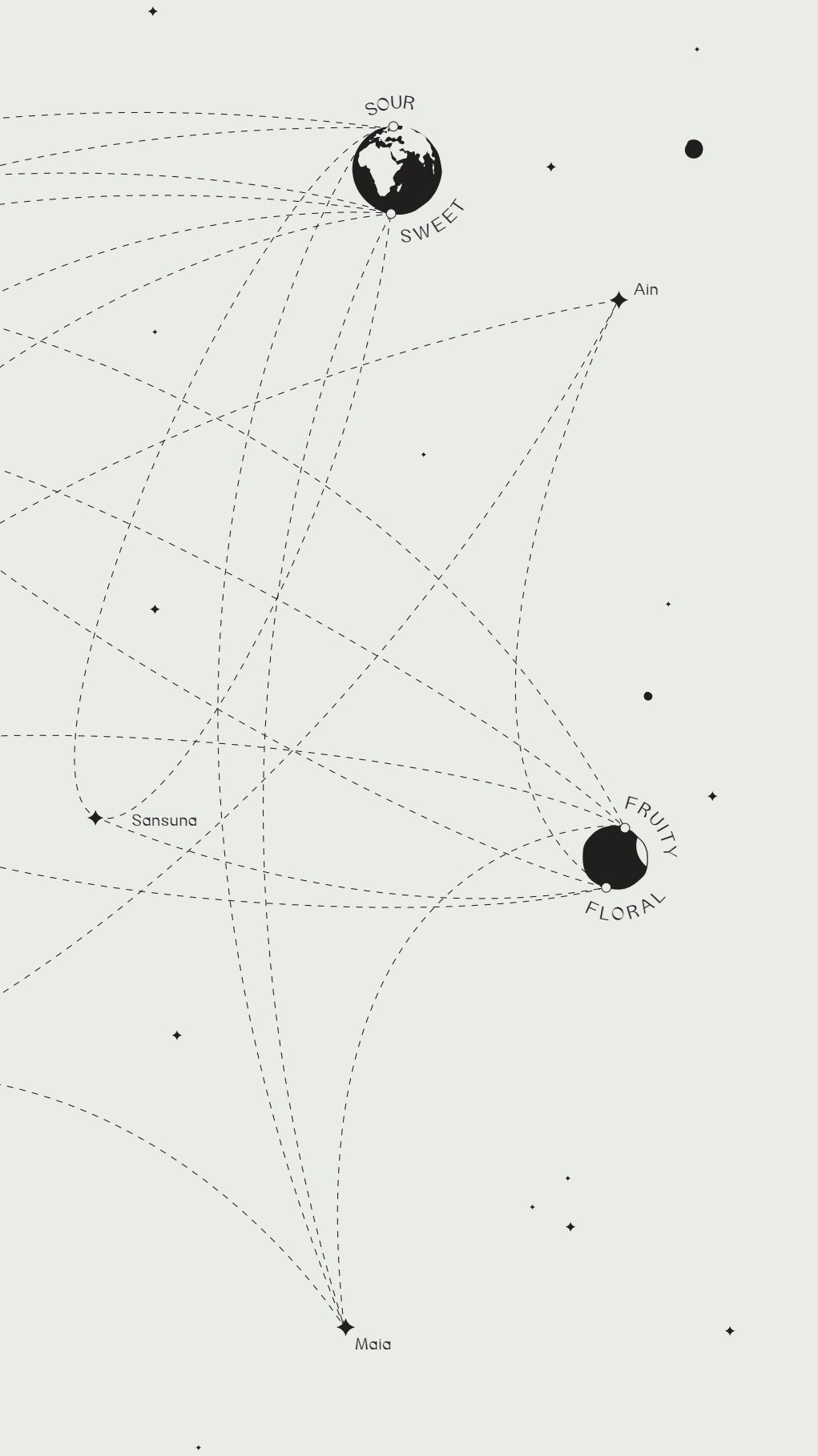
Dombay

Imia

BITTER

SPICED







The centre is everywhere

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Cocktails

NAOS <i>Aromatic Pisco Melon Passion Fruit Banana Pineapple Coconut</i>	68
AIN <i>Bamboo Vodka Ginger Cordial Rose Pineapple Aromatic Bitters</i>	65
SANSUNA <i>Gin Figs Elderflower Mastiha Mint</i>	72
IMAI <i>Campari White Peach St. Germain Prosecco Dragon Fruit</i>	68
MAIA <i>Dark Rum Pineapple Lemon Vanilla Cinnamon Apple Cider</i>	65
VEGA <i>Jasmine Mancino Blanco Bramble Gin Campari Clase Azul Pomegranate</i>	65
DOMBAY <i>Date Bourbon Cherry Liqueur Saline Solution Aromatic Bitters</i>	64
NOSAXA <i>Rooibos Tequila Grapefruit Agave Nectar Mastiha Sea Salt Foam</i>	68

SĀN - Gria



WHITE <i>Sauvignon Blanc Jasmine Vermouth Hendrick's Gin Green Apple Cucumber Mint</i>	165
ROSÉ <i>Provence Rosé Pink Gin Watermelon Strawberry Blueberry Red Currant Pink Grapefruit Soda</i>	175
RED <i>Merlot Metaxa 12* Cassis Liqueur Cointreau Orange Apple Berries Cider</i>	165



**Classic cocktails are where we start, with the aim of adding our personal touches.
Available upon request.*

**You won't find plastic straws here. We replaced them for obvious environmental reasons.
Ask yourself, is it a necessary? Your drink is going to taste good just as without.*

Vodka

/ Single // Double  Bottle

Wheat

ABSOLUT - Sweden	52/	99//	1,105
GREY GOOSE - France	85/	165//	1,805
CRISTAL HEAD - Canada	89/	169//	1,890
BELUGA GOLD LINE - Russia	185/	352//	3,670

Corn

TITO'S - Texas	55/	105//	1,170
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Rye

BELVEDERE - Poland	85/	162//	1,805
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Rice

HAKU - Japan	65/	124//	1,290
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Larger Formats

GREY GOOSE - France	Magnum	3,700
BELUGA GOLD LINE - Russia	Magnum	7,450
CIROC - France	Jeroboam	6,600
GREY GOOSE - France	Jeroboam	6,800

Gininformation

/ Single // Double  Bottle

Light & Floral

TANQUERAY - London Dry Gin	58/	110//	1,150
HENDRICK'S - Scottish Gin	72/	137//	1,450

Citrusy & Fresh

TANQUERAY 10 - London Dry Gin	72/	137//	1,530
THE BOTANIST - Islay	78/	148//	1,547
ROKU - Japan	75/	143//	1,480

Sweet & Savoury

MONKEY 47 - Schwarzwald Dry Gin	95/	181//	1,345
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Larger Formats

HENDRICK'S - Scottish Gin	Magnum	2,950
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*All our Gins are accompanied with choice of tonic water

Ron, Rum

/ Single // Double  Bottle

Blanco

BACARDI CARTA BLANCA - Cuba 55/ 105// 1,160

Spiced

KRAKEN SPICED RUM - Trinidad & Tobago 55/ 105// 1,090

Gold, Aged And Dark Rum

MATUSALEM GRAN RESERVA 15 - Dominican Republic 67/ 127// 1,425

DIPLOMATICO RESERVA EXCLUSIVE - Venezuela 65/ 124// 1,290

Solera

ZACAPA 23 - Guatemala 105/ 200// 2,230

El Tequila / Mezcal

/ Single // Double  Bottle

Blanco

EL JIMADOR - Mexico 50/ 95// 990

1800 BLANCO RESERVA - Mexico 60/ 114// 1,275

DON JULIO BLANCO - Mexico 85/ 162// 1,806

Reposado

PATRON - Mexico 75/ 143// 1,590

CLASE AZUL - Mexico 195/ 371// 3,868

Añejo

PATRON - Mexico 79/ 150// 1,680

DON JULIO - Mexico 95/ 181// 2,020

Extra Añejo

DON JULIO REAL - Mexico 365/ 694// 7,750

Flavoured Tequila

/ Single // Double  Bottle

JOSE CUERVO 1800 COCONUT - Mexico	68/	129//	1,445
CLASE AZUL, LA PINTA - POMEGRANATE - Mexico	85/	162//	1,685

Mezcal

CLASE AZUL - Mexico	385/	732//	7,640
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Larger Formats

CLASE AZUL REPOSADO - Mexico	Magnum		9,200
DON JULIO 1942 ANEJO - Mexico	Magnum		19,500

Whisk(e)y

Single Malt

/ Single // Double  Bottle

Light & Delicate

GLENFIDDICH 12 YO - Speyside	75/	143//	1,490
GLENMORANGIE ORIGINAL - Highlands	75/	143//	1,490
MACALLAN 12 YO - Highlands	87/	165//	1,725

Rich And Complex

AUCHENTOSHAN THREE WOOD - Lowland	105/	200//	2,080
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Smoky, Peated, Intence

LAPHROAIG, 10 YO - Islay	75/	143//	1,490
LAGAVULIN, 16YO - Islay	155/	295//	3,075

Blended Whiskies

FAMOUS GROUSE - Highlands	55/	105//	1,170
JAMESON - Ireland	60/	114//	1,275
CHIVAS REGAL 12 YO - Scotland	75/	143//	1,545
JOHNNIE WALKER, BLACK LABEL - Scotland	75/	143//	1,490
JOHNNIE WALKER, BLUE LABEL - Scotland	215/	409//	4,570

American

	/ Single	// Double	 Bottle
BULLEIT - <i>Kentucky</i>	55/	105//	
JACK DANIELS - <i>Tennessee</i>	58/	110//	
BULLEIT RYE - <i>Kentucky</i>	58/	110//	
WOODFORD RESERVE - <i>Kentucky</i>	65/	124//	

Japan

NIKKA FROM THE BARREL BLENDED WHISKY	73/	139//	1,035
UMIKI OCEAN FUSED, MALT & GRAIN BLEND, PINE BARRELS	75/	143//	1,595
CHITA, SINGLE GRAIN	95/	181//	1,885
HIBIKI HARMONY, MALT & GRAIN BLEND	95/	181//	1,885

Larger Formats

JOHNNIE WALKER, BLACK LABEL - <i>Scotland</i>	Magnum	2,995
CHIVAS REGAL 12 YO - <i>Scotland</i>	Magnum	3,250



We are all foreigners
and locals somewhere.

Cognac & Stars *

/
Single

//
Double


Bottle

METAXA 12* - <i>Greece</i>	60/	114//	1,190
HENNESSY VSOP - <i>France</i>	85/	162//	1,685
HENNESSY XO - <i>France</i>	225/	428//	4,460
LOUIS XIII DE REMY MARTIN, GRANDE CHAMPAGNE - <i>France</i>	2,850/	5,415//	56,525

Port & Sherry

Served at 60ml

TAYLOR'S TAWNY 10 YO - <i>Portugal</i>			95
LUSTAU PX, SAN EMILIO FINE SHERRY WINE - <i>Spain</i>			85

Liqueurs/Aperitif/Digestif

/
Single

//
Double


Bottle

ABSENTE 69 - <i>France</i>			
ARAK, MASSAYA - <i>Lebanon</i>			
AMARETTO DI SARONNO - <i>Italy</i>			
BAILEYS, IRISH CREAM			
BRANCA MENTA - <i>Italy</i>			
GRAPPA ALEXANDER - <i>Italy</i>			
JÄGERMEISTER - <i>Germany</i>			
KAHLUA - <i>Mexico</i>			
LIMONCELLO DEL SOLE - <i>Italy</i>			
OUZO PLOMARI - <i>Greece</i>			
OTTO'S VERMOUTH - <i>Greece</i>			
SAMBUCA - <i>Italy</i>			
SKINNOS MASTIHA - <i>Greece</i>			

50/

95//

960

Hops

HEINEKEN 33CL - *Netherlands*

ALMAZA 33CL - *Lebanon*

ASAHI SUPER DRY 33CL - *Japan*

CORONA EXTRA 35.5CL - *Mexico*

BIRRA MORETTI - *Italy*

GUINNESS STOUT - *Ireland*



Bottle

46

48

55

52

Draught

55

62

Cider

STRONGBOW 33CL - *England*

THATCHERS GOLD 50CL - *England*

52

68

Spirit Frees

ROSSA - LINI <i>White Peach Pureé Italian Sparkling Blood Orange Grapefruit</i>	52
MO'SQUITO <i>Figs Lime Mint Mastiha Sparkling Water</i>	49
COCCO <i>Passion Fruit Pineapple Juice Coconut Pureé Agave Nectar</i>	49
SASAYA <i>Bamboo Snow White Tea Coconut Water Litchi Mastiha Sea Salt Foam</i>	49

100% Fruit Juices

Please ask your waiter for our freshly squeezed juice selection	32
THAI TENDER COCONUT	38

Smoothies

THE GREEN PLANET - URANUS <i>Avocado Matcha Agave Nectar Kiwi Celery Lime Green Apple</i>	49
THE RED PLANET - MARS <i>Raspberries Blackberries Blueberries Cranberries Goji Berries</i>	
SHADES OF ORANGE - JUPITER <i>Cacao Nibs Banana Almond Milk Apricot Coconut Passion Fruit</i>	

Lemonades

MINT & SHISO LEMONADE FOUR BERRIES	44
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Iced Teas

GREEN MATCHA & PASSION FRUIT FOREST BERRIES & KOMBUCHA INFUSION	44
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Soft Drinks

COCA-COLA PRODUCTS	25
TONIC SELECTION	35

H2O

ACQUA PANNA - <i>Natural Mineral Water</i>	250ml/750ml	25/35
S. PELLEGRINO - <i>Sparkling Mineral Water</i>	250ml/750ml	26/36
ACQUA PANNA - <i>Natural Mineral Water PET Bottle</i>	330ml/l	25/35
S.PELLEGRINO - <i>Sparkling Mineral Water PET Bottle</i>	330ml/l	26/36

Infused Water

Fresh Figs | Lime Leaves | Peppermint 750ml



Energy explored.
Energy created.

Café

SÂN Signature blend

100% Arabica, Specialty Grade coffee beans from Peru, Brazil and Colombia. Creamy with low acidity and the flavours of nuts and chocolate.

ESPRESSO – <i>Single / Double</i>	25 27
MACCHIATO	26
CAPPUCCINO	26
CAFÉ LATTE	26
AMERICANO / LUNGO	26
FREDDO ESPRESSO	28
FREDDO CAPPUCCINO	30
FRAPPÉ	25
CREAMY WARM CHOCOLATE	45

Non-Dairy Latte

Prepared with almond milk and lightly sweetened agave

MATCHA LATTE	55
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Boutique tea culture

CEREMONIAL MATCHA GRADE – YAME <i>A nutty and velvety Ceremonial Grade Matcha with notes of white chocolate – Yame, Fukuoka, Japan</i>	65
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White Tea 35

BAMBOO SNOW WHITE <i>Delicate snow white tea combined with sweet bamboo leaves and cranberries</i>	
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Green Tea

ORGANIC GUNPOWDER TRADITIONAL <i>Sharp and brisk with a mellow smokiness</i>	35
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JASMINE PHOENIX PEARLS <i>Hand rolled pearls of green tea leaves scented with jasmine flowers</i>	40
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TROPICAL GREEN <i>Sweet strawberries and tropical pineapple combined with the finest green tea</i>	35
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Black Tea 35

ORGANIC MAJESTIC EARL GREY

A classic tea, made with the essence of bergamot orange and the finest organic black tea

Herbal And Fruit Infusions

TROPICAL ROOIBOS 35

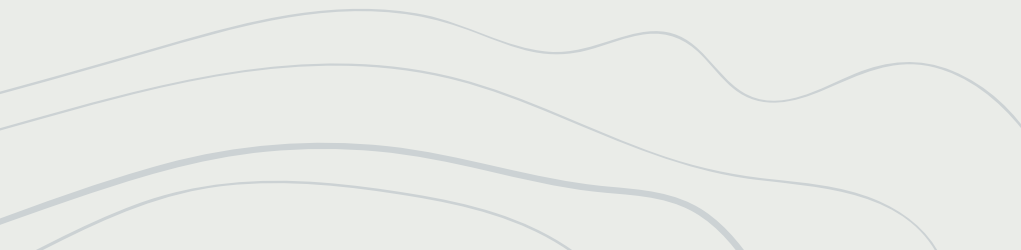
Sweet South African rooibos enhanced with playful exotic passion fruit

RUSH HOUR BERRY 35

Mouthwatering combination of flavourful garden and luscious forest berries



We're here because of
what came before us.





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The Club Palm West Beach, The Palm, Dubai

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Wine / Sake




Energy explored.
Energy created.



sanbeachdubai.com



All prices are in UAE Dirham and inclusive of 7% Municipality Tax, 10% Service Gratuity & 5% VAT.



◆
Indulge in simplicity.
Energy starts at the table.
◆

Sparkling Wines



Bottle

CASA DEFRA, PROSECCO - Veneto, Italy	320
VALDO ORO PURO, EXTRA DRY PROSECCO ROSÉ - Veneto, Italy	330
FIGUIERÈ, ATMOSPHERE EXTRA BRUT ROSÉ - Côtes de Provence, France	580
FERRARI BRUT NV - Trentino-Alto Adige, Italy	675
LAURENT-PERRIER LA CUVÉE NV - Champagne, France	775
MOËT & CHANDON ICE IMPÉRIAL - Champagne, France	850
MOËT & CHANDON ICE IMPÉRIAL ROSE - Champagne, France	1,050
VEUVE CLICQUOT ROSÉ - Champagne, France	1,130
LAURENT-PERRIER LA CUVÉE ROSÉ NV - Champagne, France	1,450
POL ROGER, BLANC DE BLANCS BRUT VINTAGE - Champagne, France	1,550
DOM PERIGNON NV - Champagne, France	4,550
DOM PERIGNON ROSÉ - Champagne, France	7,350

Magnum Formats

LAURENT-PERRIER LA CUVÉE NV - Champagne, France	1,650
LOUIS ROEDERER CRISTAL BRUT - Champagne, France	8,550
LOUIS ROEDERER CRISTAL BRUT ROSÉ - Champagne, France	16,500

Rosé Wines

SEA CHANGE ROSÉ - Languedoc, France	275
CHÂTEAU KEFRAYA MYST ROSÉ - Bekaa Valley, Lebanon	375
PLANETA WINERY - Sicily, Italy	380
CHÂTEAU MINUTY - Côtes de Provence, France	395
CHÂTEAU DE BERNE ULTIMATE - Côtes de Provence, France	565
CHÂTEAU D'ESCLANS, WHISPERING ANGEL - Côtes de Provence, France	580
DOMAINES OTT* - Côtes de Provence, France	725
ÒBÉLO ROSÉ - Côtes de Provence, France	780

Magnum Formats

CHÂTEAU DE BERNE ULTIMATE - Côtes de Provence, France	1,150
CHATEAU D'ESCLANS, WHISPERING ANGEL - Côtes de Provence, France	1,150
AIX ROSE - Côtes de Provence, France	1,200
CHATEAU D'ESCLANS, ROCK ANGEL - Côtes de Provence, France	1,350
CHATEAU MINUTY 281 - Côtes de Provence, France	2,330

Served by Glass



Sparkling Wines

CASA DEFRÀ, PROSECCO - <i>Veneto, Italy</i>	64
LAURENT-PERRIER LA CUVÉE NV - <i>Champagne, France</i>	155

White

CASTELLO DI GABBIANO, PINOT GRIGIO - <i>Veneto, Italy</i>	58
DOMAINE LAROCHE, MAS LA CHEVALIERE CHARDONNAY - <i>France</i>	69
BABYDOLL, SAUVIGNON BLANC - <i>Marlborough, New Zealand</i>	74
KEN FORRESTER, OLD VINE RESERVE CHENIN BLANC - <i>Stellenbosch, South Africa</i>	82
VILLA SPARINA, GAVI DI GAVI - <i>Piedmont, Italy</i>	125

Rosé

CHÂTEAU MINUTY - <i>Côtes de Provence, France</i>	79
DOMAINES OTT* - <i>Côtes de Provence, France</i>	145

Red

BODEGA CATENA, ALAMOS - <i>Mendoza, Argentina</i>	65
YALUMBA Y SERIES MERLOT - <i>Australia</i>	66
CARNIVOR, CABERNET SAUVIGNON - <i>California, USA</i>	70
D'ARENBERG, THE FOOTBOLT SHIRAZ - <i>McLaren Vale, Australia</i>	86
MATUA, PINOT NOIR - <i>Marlborough, New Zealand</i>	96

Sweet


FAMILIA TORRES, FLORALIS MOSCATEL ORO - <i>Catalunya, Spain</i>	55
CHATEAU LA TOUR, EMOTIONS DE LA TOUR - <i>Sauternes, France</i>	75

White Wines

CASTELLO DI GABBIANO, PINOT GRIGIO - Veneto, Italy	290
CATENA ALAMOS, VIOGNIER - Mendoza, Argentina	335
FAMILIA ZUCCARDI SERIE A TORRONTÉS - Salta, Argentina	345
DOMAINE LAROCHE, MAS LA CHEVALIÈRE, CHARDONNAY - France	345
BABYDOLL, SAUVIGNON BLANC - Marlborough, New Zealand	370
KEN FORRESTER, OLD VINE RESERVE CHENIN BLANC - Stellenbosch, South Africa	410
CAVE DE LUIGNY, MAÇON-VILLAGES, FLORIÈRES - Burgundy, France	445
CHÂTEAU PEYRAT, GRAVES BLANC - Bordeaux, France	495
VILLA MARIA PRIVATE BIN RIESLING - Marlborough, New Zealand	560
MARC BRÉDIF, VOUVRAY - Loire, France	575
YALUMBA, CHARDONNAY - Eden Valley, Australia	620
VILLA SPARINA, GAVI DI GAVI - Piedmont, Italy	625
BANFI LA PETTECOLA, VERMENTINO - Tuscany, Italy	635
CHATEAU MINUTY, PRESTIGE BLANC - Côtes de Provence, France	665
LA CHABLISIENNE CHABLIS, LA PIERRELÉE - Burgundy, France	670
ATTEMS, PINOT GRIGIO - Friuli, Italy	690
DOG POINT, SAUVIGNON BLANC - Marlborough, New Zealand	725
GAIA THALASSITIS - Santorini, Greece	775
DOMAINE CHANSON CHABLIS - Burgundy, France	820
CHÂTEAU DE SANCERRE BLANC - Loire Valley, France	890
PLANETA CHARDONNAY - Sicily, Italy	980
CHÂTEAU DU TETRE BLANC - Bordeaux, France	1,050
THE PRISONER WINE COMPANY, THE SNITCH - Napa Valley, US	1,450
LA CHABLISIENNE CHABLIS GRAND CRU 'BOUGROS' - Burgundy, France	1,650

Magnum Formats

VILLA SPARINA, GAVI DI GAVI - Piedmont, Italy - Magnum	1,260
LAROCHE LES VAUDEVÉY, CHABLIS 1ER CRU - Burgundy, France - Magnum	2,150
VILLA SPARINA, GAVI DI GAVI - Piedmont, Italy - Double Magnum	2,600

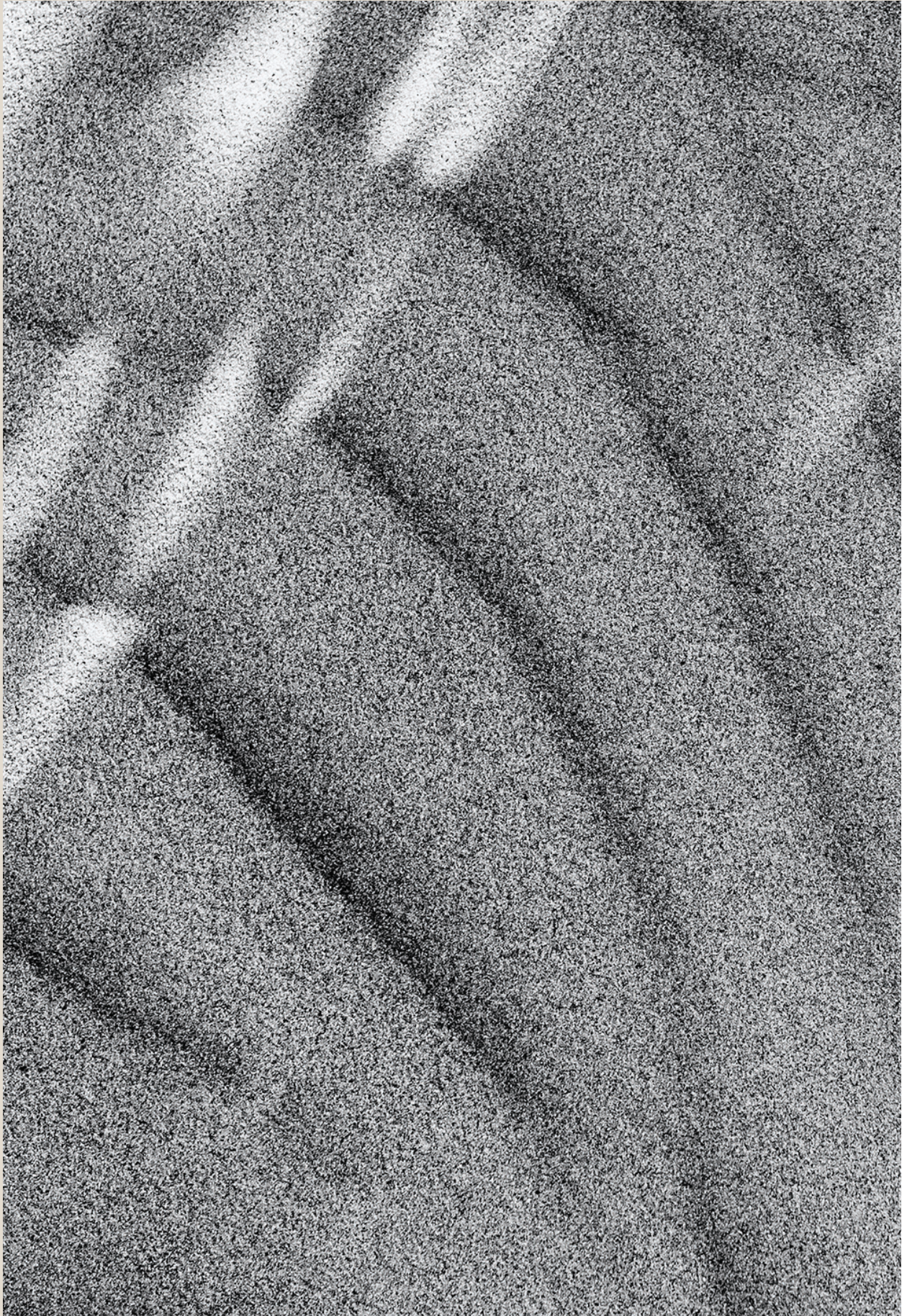


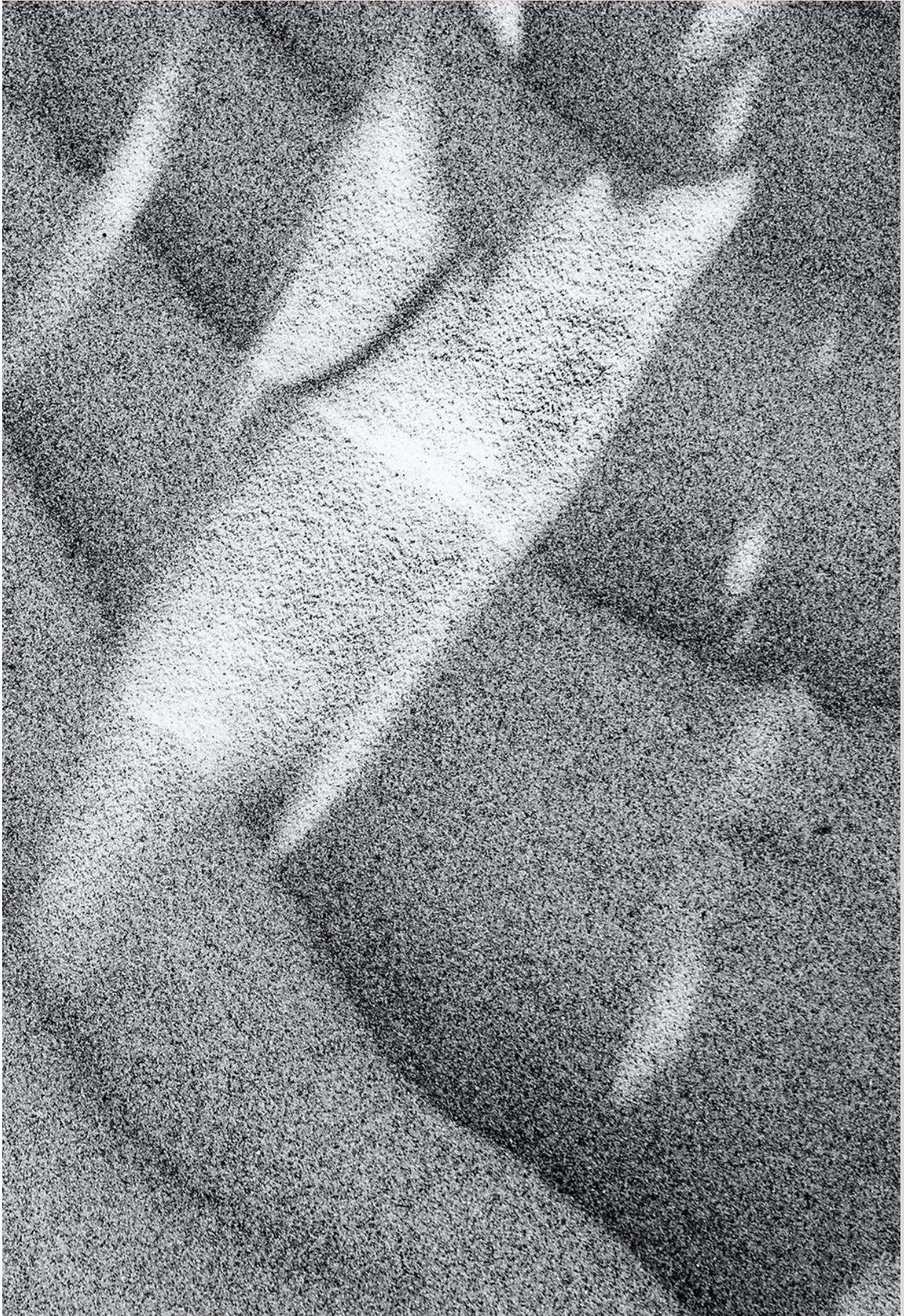
Red Wines

BARON DE LESTAC - <i>Bordeaux, France</i>	325
BODEGA CATENA, ALAMOS - <i>Mendoza, Argentina</i>	325
YALUMBA, Y SERIES MERLOT - <i>Australia</i>	330
CARNIVOR, CABERNET SAUVIGNON - <i>California, USA</i>	350
DOMAINE LAROCHE, MAS LA CHEVALIÈRE, PINOT NOIR - <i>France</i>	385
VILLA SPARINA, BARBERA DEL MONFERRATO - <i>Piemonte, Italy</i>	420
D'ARENBERG, THE FOOTBOLT SHIRAZ - <i>McLaren Vale, Australia</i>	430
MIGUEL TORRES, CORDILLERA, SYRAH - <i>Chile</i>	435
MATUA, PINOT NOIR - <i>Marlborough, New Zealand</i>	480
PENFOLDS, KOONUNGA HILL, SHIRAZ-CABERNET - <i>Australia</i>	485
TWO HANDS, ANGELS' SHARE SHIRAZ - <i>McLaren Valley, Australia</i>	520
FAMILIA TORRES, CELESTE - <i>Ribera del Duero, Spain</i>	575
SANTA MARCHERITA, CHIANTI CLASSICO - <i>Tuscany, Italy</i>	615
STELLENRUST, CORNERSTONE PINOTAGE - <i>Stellenbosch, South Africa</i>	660
LUIGI RIGHETTI, AMARONE DELLA VALPOLICELLA - <i>Veneto, Italy</i>	725
FAMILIA ZUCCARDI, JOSÉ ZUCCARDI MALBEC - <i>Uco Valley, Argentina</i>	790
LOUIS JADOT, CÔTE DE NUITS VILLAGES LE VAUCRAIN - <i>Burgundy, France</i>	865
KLEIN CONSTANTIA, ANWILKA - <i>Stellenbosch, South Africa</i>	870
CLOUDY BAY, PINOT NOIR - <i>Marlborough, New Zealand</i>	890
M. CHAPOUTIER CÔTE-RÔTIE LES BECASSES - <i>Rhone Valley, France</i>	1,230
ORIN SWIFT, PAPILLON - <i>Napa Valley, US</i>	1,640
GAJA, DAGROMIS BAROLO - <i>Piedmont, Italy</i>	1,760
CHÂTEAU PALMER, ALTER EGO - <i>Margaux, France</i>	1,830
LUCE DELLA VITE, BRUNELLO DI MONTALCINO - <i>Tuscany, Italy</i>	2,520
CHÂTEAU BAHANS, HAUT-BRION - <i>Pessac-Léognan, France</i>	2,700
CHÂTEAU LÉOVILLE LAS CASES CLOS DU MARQUIS - <i>Saint Julien, France</i>	3,460
CHÂTEAU FIGEAC, PREMIER GRAND CRU CLASSE - <i>Saint-Émilion, France</i>	5,450
PAVILLON ROUGE DU CHÂTEAU MARGAUX - <i>Bordeaux, France</i>	10,250
PÉTRUS GRAND VIN 2011 - <i>Pomerol, France</i>	66,000



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Sake



Bottle

Sparkling

DASSAI 45, JUNMAI DAIGINJO, YAMADA-NISHIKI - Yamaguchi, Japan 360ml 535
Pleasant fruitiness and fragrant with a refreshing finish

Junmai Daiginjo / Daiginjo

DASSAI 45, JUNMAI DAIGINJO,
YAMADA-NISHIKI - Yamaguchi, Japan 300ml 480
Full-flavoured with intense earthy flavours and aromas

DASSAI 23, JUNMAI DAIGINJO, YAMADA-NISHIKI 720ml 1,950
Rich and sweet. The fragrance is that of a bouquet of flowers, delicate and loving

HEAVEN SAKE, JUNMAI DAIGINJO - Yamaguchi, Japan 720ml 1,750
Light and dry, luxurious pairing of delicate floral aromas and light muscat grape notes

Junmai Ginjo / Ginjo

GEKKEIKAN, KYOTO FOUNTAIN GINJO,
GOHYAKUMANGOKU - Kyoto, Japan 300ml 325
Full-flavoured with intense earthy flavours and aromas

BRIDE OF THE FOX, JUNMAI GINJO,
GOHYAKUMANGOKU - Niigata, Japan 720ml 665
Intense aromas of grilled nuts, pistachio and a hint of white chocolate

HEAVEN SAKE, JUNMAI GINJO - Yamaguchi, Japan 720ml 815
Crisp, light and refreshing. Honeycomb, nougat and white raisin

Junmai / Tokubetsu Junmai

HAWK IN THE HEAVEN, TOKUBETSU JUNMAI,
GOHYAKUMANGOKU - Tochigi, Japan 720ml 515
Rich and dry. Nuts, grass, floral and earth notes

HEAVEN SAKE, JUNMAI - Yamaguchi, Japan 720ml 545
Pleasant pastry notes with a bright, fresh finish

Tokubetsu / Tokubetsu Honjozo

GEKKEIKAN, TOKUSEN HONJOZO,
GOHYAKUMANGOKU - Kyoto, Japan 720ml 425
Smooth flavour and aroma sitting between sweet and dry. Plenty of umami and satisfying body



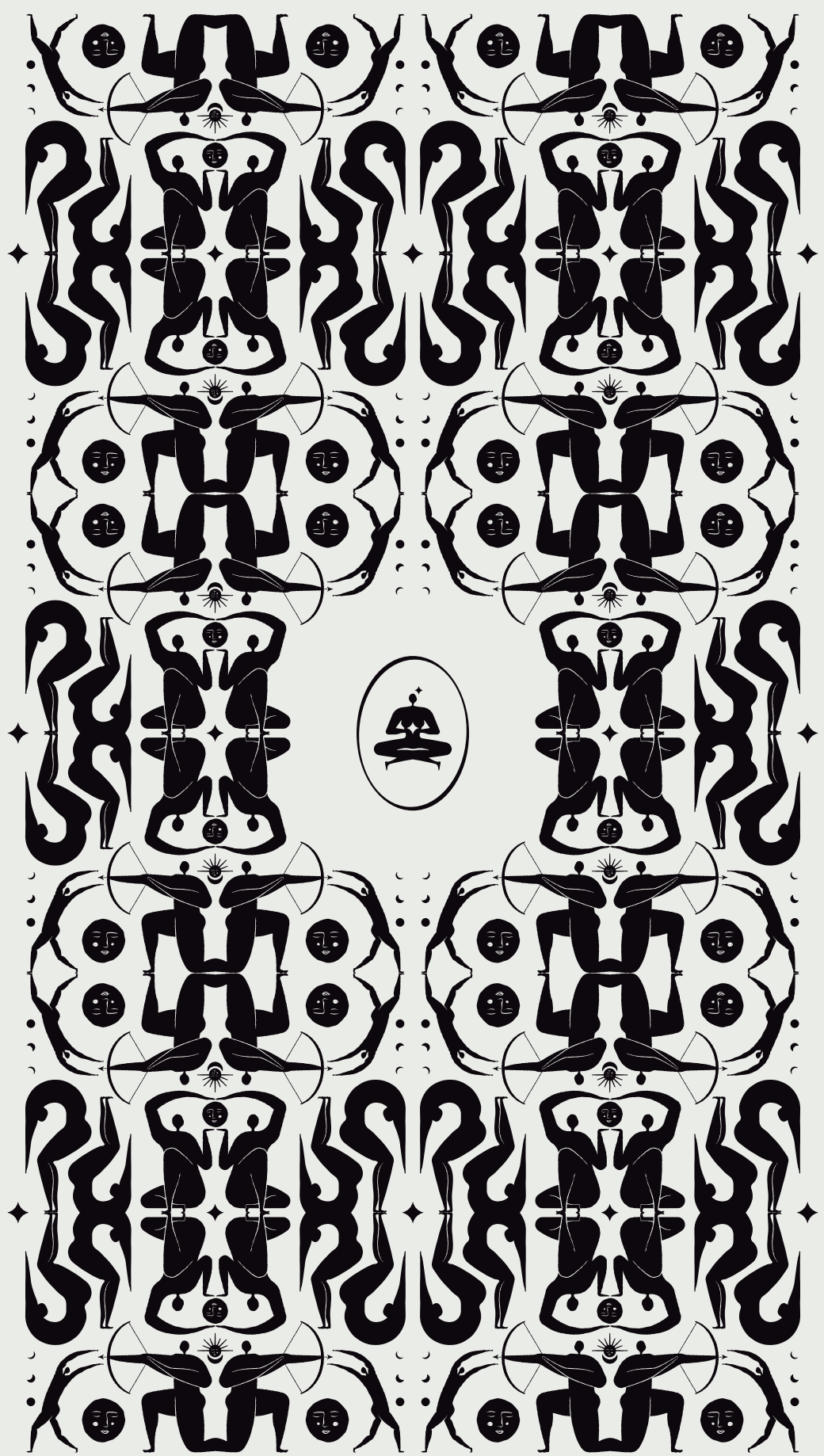
The centre is everywhere.



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—

sanbeachdubai.com





Bazhookah Premium Tobacco



Combines the finest quality Virginia tobacco with organic honey and innovative natural flavours to give you a memorable and superior Shisha experience.



Single & Double Flavours

180 AED

DOUBLE APPLE
MINT
GUM
GRAPE
LEMON MINT

FUZZY ORANGE
WATERMELON SLUSH
WHITE PEACH
CINNAMON GUM



Limited Edition

Golden Sands

300 AED

The ultimate fusion of Brazilian passion fruit maracuja, Greek wild flowers and fresh delightful Menthol Joy.





Bazhookah Premium Blends

220 AED



SAN EXCLUSIVE

A premium handcrafted fruity blend of grapefruit, fuzzy orange and peach sunny vibes

BLUE TORNADO

Sweet blueberry breeze with a hint of a fresh mint kiss

OCEAN DRIVE

An exotic blend with the perfect combination of mango, coconut, vanilla and pineapple

CALYPSO

A seductive combination of watermelon slush and a deep taste of blueberries with a slight hint of mint

WILD BERRY FREEZE

The crispy zesty character of wild berry ice fusion with an instantly uplifting effect

PASSION POP

A brew of icy blended passion fruit, mango and tropical pineapple that will indulge your senses

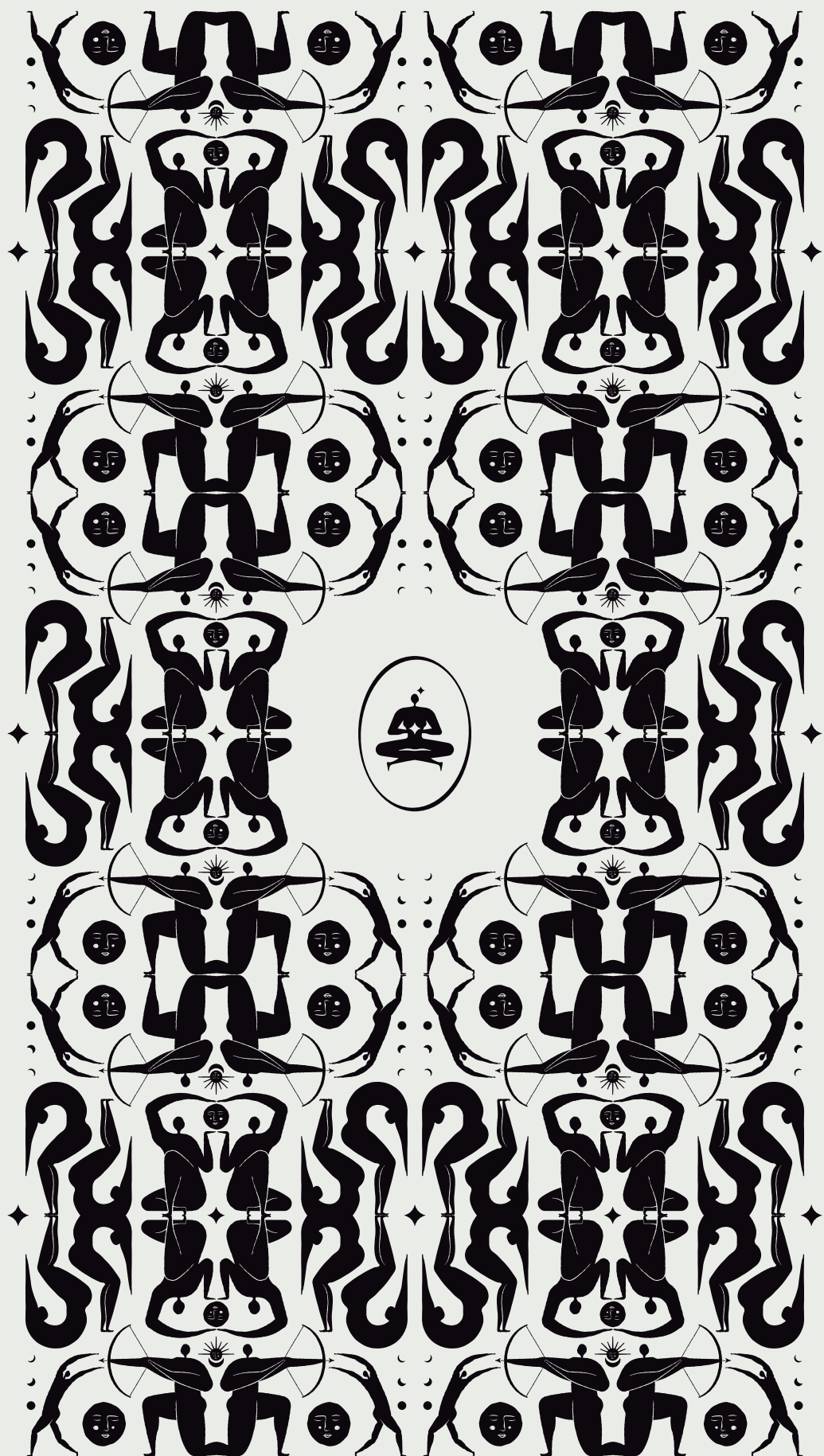
JELLY RANCHER

A taste of a refreshing tropical fruit kick with a delightful and unique tropical cherry base

INDIGO

A smooth combination of honey-infused mango and fresh cream with a hint of peach

BAZHOOKAH
PREMIUM TOBACCO



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-

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SĀN
BEACH



Aesop Menu



Reverance Aromatique Handwash - 190

Petite Reviving Body Gel - 180

Protective Body Lotion SPF - 180

Reverance Aromatique Hand Balm - 165

Resolute hydrating Body Balm - 175

Immediate Moisture Facial Hydrosol - 120

Lightweight Facial Hydrating Serum - 285

Ginger Flight Therapy - 165

Protective Lip Balm - 95

Deodorant - 155

Geranium Leaf Body Cleanser - 210

Rejuvenate Intensive Body Balm - 165

Primrose Facial Hydrating Cream - 255

Aēsop®



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