


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



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

# Eggs & More

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

## Scrambled Eggs

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

## Omelettes

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

## Shakshuka

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

## Eggs Benedict

|  |    |
|--|----|
| CLASSIC<br><i>English Muffins / Poached Eggs / Wilted Spinach /<br/>Asparagus / Hollandaise Sauce</i>              | 72 |
| SMOKED SALMON (S)<br><i>English Muffins / Poached Eggs / Smoked Salmon /<br/>Rocket Leaves / Hollandaise Sauce</i> | 75 |
| SHORT RIBS<br><i>Pulled Short Rib / Mini Croissant / Poached Eggs /<br/>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  <br>APPLE   PINEAPPLE | 32 |
| THAI TENDER COCONUT                                 | 38 |

## Smoothies

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

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

65

## White Tea

BAMBOO SNOW WHITE

*Delicate snow white tea combined with sweet bamboo leaves and cranberries*

35

## Green Tea

ORGANIC GUNPOWDER TRADITIONAL

*Sharp and brisk with a mellow smokiness*

35

JASMINE PHOENIX PEARLS

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

40

TROPICAL GREEN

*Sweet strawberries and tropical pineapple combined with the finest green tea*

35

## Black Tea

ORGANIC MAJESTIC EARL GREY

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

35

## Soft Drinks

COCA-COLA PRODUCTS

25

TONIC SELECTION

35

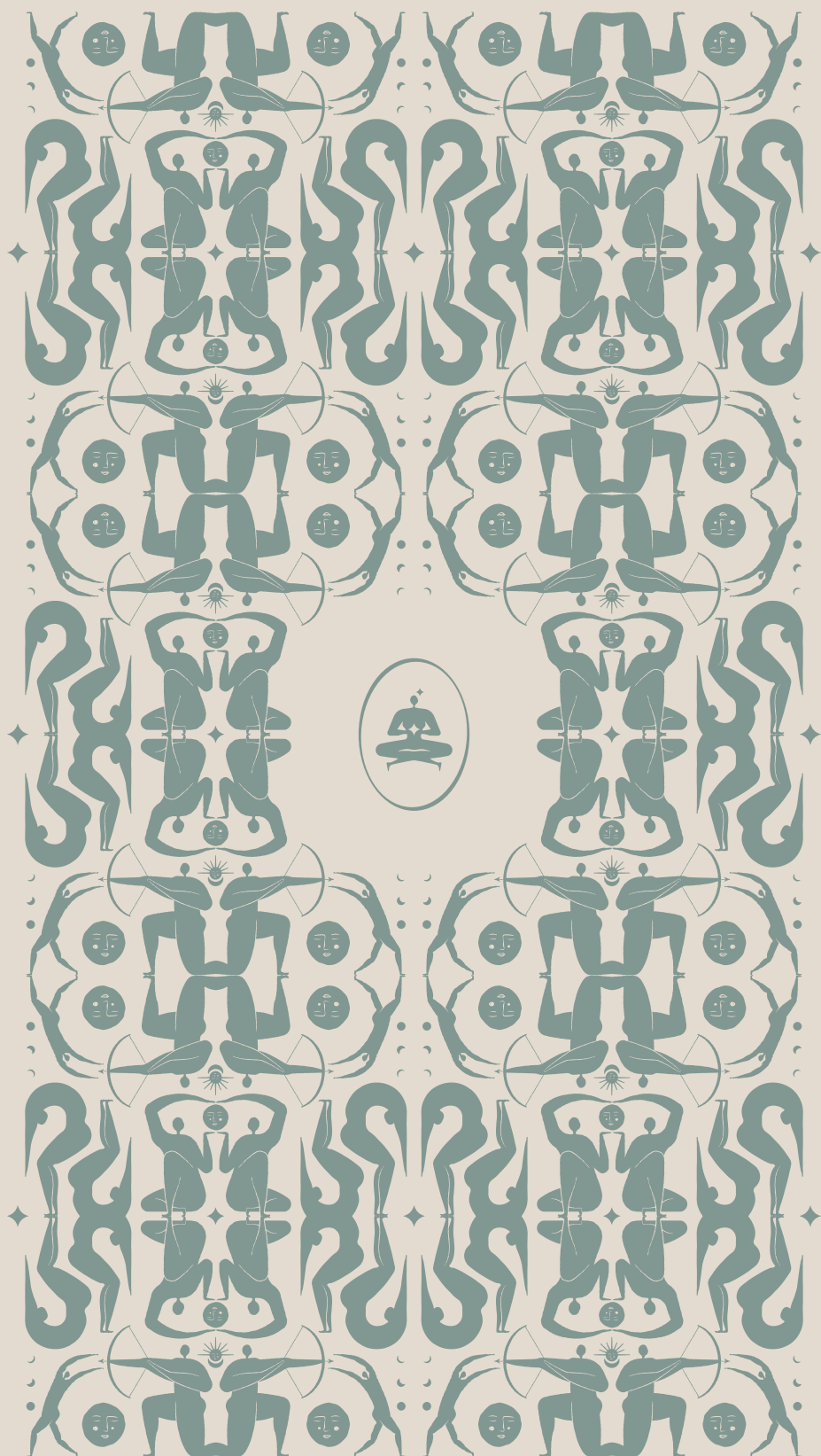
## H2O

ACQUA PANNA - Natural Mineral Water 250ml/750ml

25/35

S. PELLEGRINO - Sparkling Mineral Water 250ml/750ml

26/36



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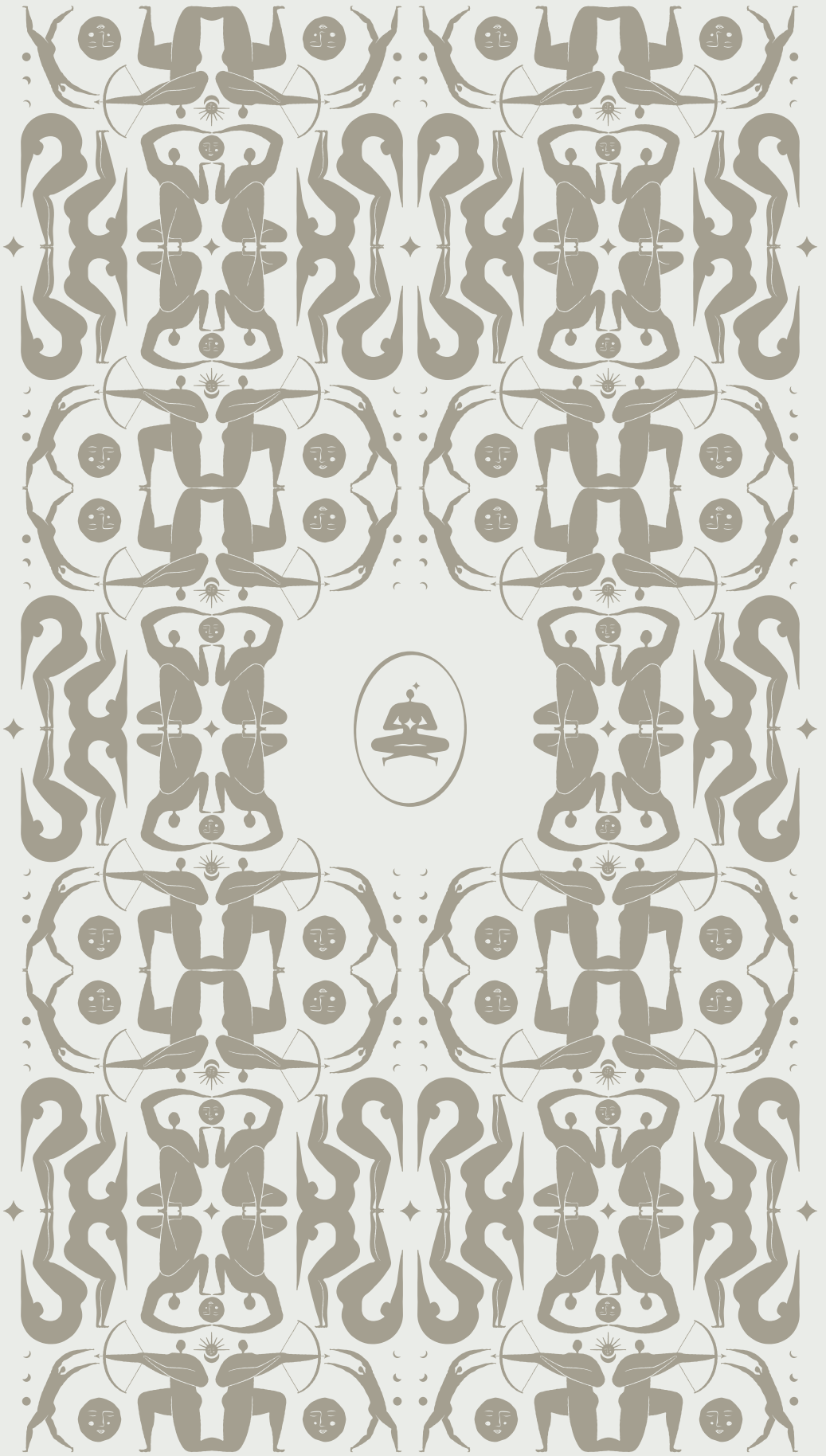


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Energy starts at the table.

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

## Tataki

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

## Ceviches

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

## Seafood Platter (S) (SS)

|  |     |
|--|-----|
| <i>Selection of Ceviches / Tartares / Oysters / Prawns /<br/>Cocktail Sauce / Crackers</i> | 480 |
|--|-----|

## Hot Starters

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

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

## Soups

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

## Salads

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

# Maki

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

# New Style Nigiri

(2 pcs)

|  |     |
|--|-----|
| ○ – TORO (S)<br><i>Bluefin Belly Tuna / Black Powder / Orange Caviar / Oscietra Caviar / Gold Leaf / Shiso Leaves / Lemon Zest</i> | 130 |
| YELLOWTAIL (S)<br><i>Passion Sauce / Raspberry / Pecans / Dill / Maldon Salt</i>   | 65  |
| SALMON (S)<br><i>Mango Sauce / Mint Caviar / Dry Kumquat / Korean Chilli Powder / Lime Zest</i>                                    | 65  |
| TUNA (S)<br><i>Ponzu Gel / Mango Salsa / Orange Zest / Lime Zest / Chives / Olive Oil</i>  | 60  |
| WAGYU<br><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)<br><i>Chef's selection of our signature sashimi and nigiri,<br/>served on SĀN boat</i> | 490 |
| MAKI PLATTER (S) (C)<br><i>5 different selections of signature maki / pickled ginger / wasabi</i>                       | 450 |

## Seafood

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

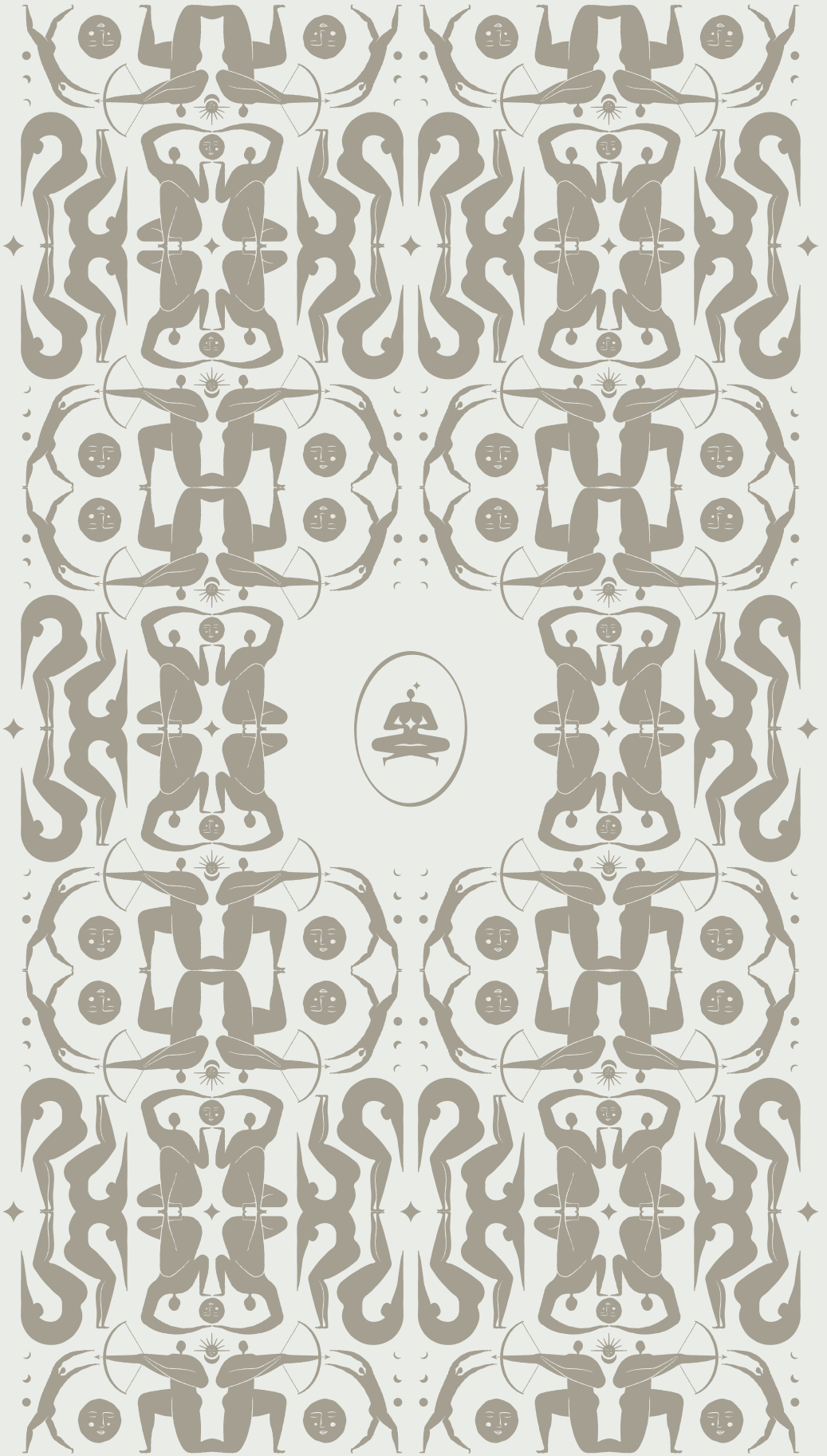
## Mains

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



[sanbeachdubai.com](http://sanbeachdubai.com)

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10% Service Cratuity & 5% VAT.

## 🌙 Dessert

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

## 🌙 Sorbet, Ice Cream, Mochi and Fruit

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

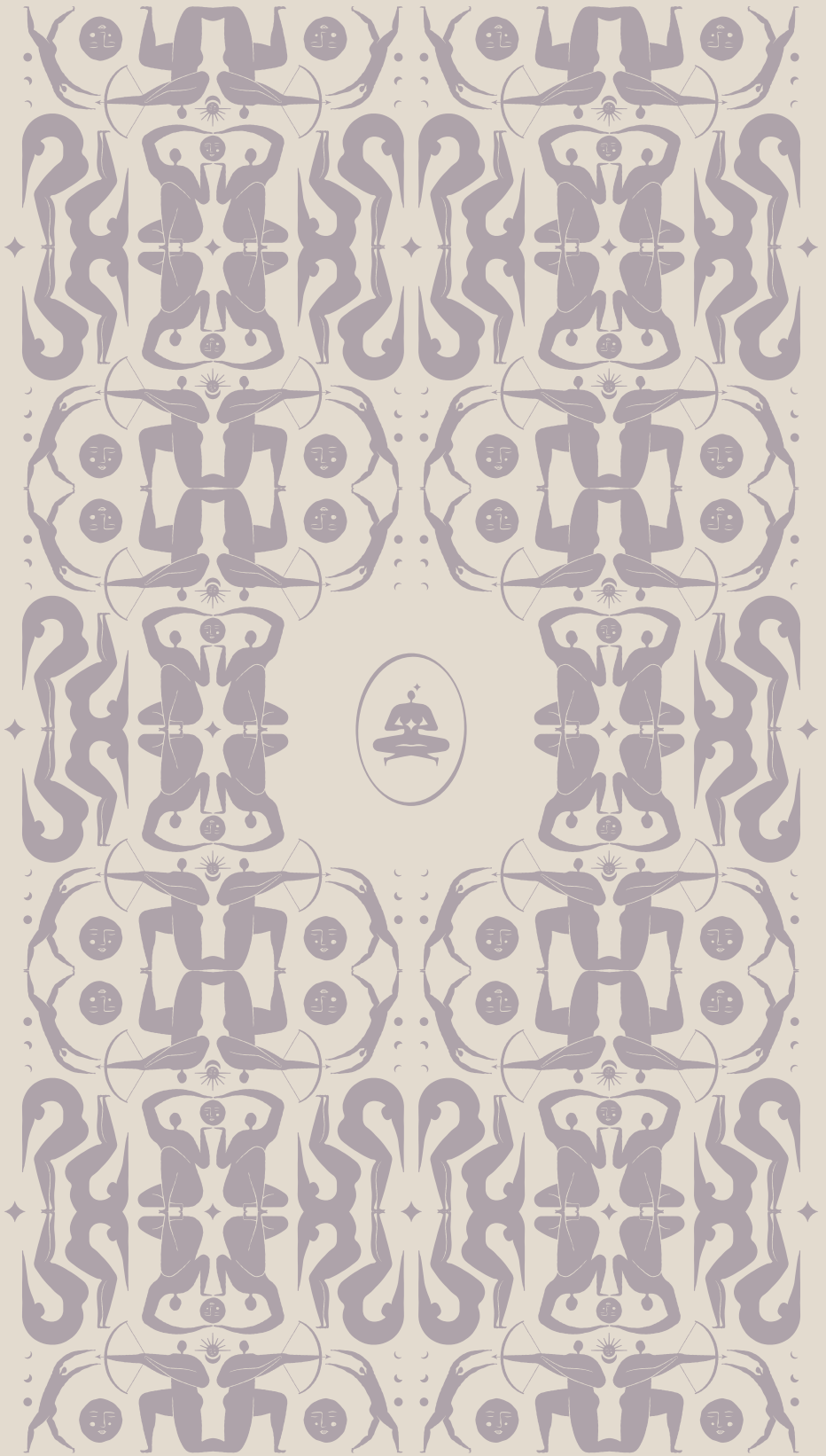
## ● Dessert and Fortified Wines

Served at 60ml

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



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