



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	65
<i>Charcoal grilled, sprinkled with Maldon salt</i>	
Croquetas D, G	65
<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>	

FLATBREADS

Margherita D, G	95
<i>Classic tomato, Mozzarella di Bufala and basil</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

Salmon Tataki G	110
<i>Slices of fresh Norwegian salmon served with a ponzu sauce</i>	
Salmon Crispy Rice D	105
<i>Tender fresh salmon topped with spicy Japanese mayonnaise, on a bed of crispy rice</i>	
Octopus Carpaccio	100
<i>Thinly sliced octopus served with lemon zest and jalapeño</i>	
Firecracker Prawns G, S	95
<i>Tender-coated prawns with Romesco sauce</i>	
Breaded Sole G	95
<i>Sole, served with jalapeño tartar sauce</i>	
Patagonian Calamari	90
<i>Grilled calamari with green chilli, fresh parsley, coriander and a drizzle of olive oil</i>	
Crispy Squid G	90
<i>Crispy Patagonian calamari served with tartar sauce</i>	
Beef Tataki G	135
<i>Slices of tender Black Angus beef served with a ponzu sauce</i>	
Honey-Glazed Short Ribs	125
<i>12-hour slow-braised short ribs with honey</i>	
Baked Feta D	80
<i>Served with honeycomb and roasted cherry tomatoes</i>	
Summer Tart D, G	75
<i>Creamy Stracciatella, sliced peaches, and cherry tomatoes served in a flaky pastry tart served with onion jam</i>	
Tomato Carpaccio D	75
<i>Slices of heirloom tomatoes, sweet nectarine, creamy feta, Kalamata olives and apple balsamic purée</i>	
Gazpacho G	65
<i>Traditional cold Spanish soup made with fresh tomatoes and cucumbers</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*

Royal Oscietra Caviar | D, G

495

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

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

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>	
Farro D, G, N	95
<i>Whole wheat grain from Tuscany, creamy crumbled goat's cheese, figs, Italian chicory and pistachios served with a fig vinaigrette</i>	
Greek D	85
<i>Diced cherry tomatoes, cucumber, red onion and Kalamata olives topped with Greek feta</i>	
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>	

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SUSHI BAR

Nigiri 2 pcs

Otoro	115
Akami Tuna	100
Yellowfin Tuna	75
Sea Bass	75
Salmon	65
Prawn	65

Sashimi 3 pcs

Otoro	115
Akami Tuna	100
Yellowfin Tuna	75
Sea Bass	75
Salmon	65

Rolls 8 pcs

Surf 'n' Turf G, S <i>Prawn tempura, crab, Wagyu beef</i>	135
Prawn and Mango G, S <i>Prawns, mango, jalapeño salsa</i>	125
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
Cucumber and Avocado <i>Avocado, asparagus, cucumber, crispy sweet potato, herbs mayonnaise</i>	75

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MAINS

'Ugly' Fish G To share <i>Whole crispy Scorpion fish served with a side of soft tortillas and salsa fresca</i>	695
Paella S To share <i>Traditional seafood Paella, with mussels, prawns, langoustines, clams, Patagonian calamari, fish of the day and saffron-infused rice</i>	425
Miso-Glazed Salmon G <i>Roasted Norwegian salmon, served with a selection of grilled vegetables</i>	165
Catch of the Day <i>Ask your waiter for the catch of the day, filleted and cooked to your liking, served with grilled vegetables and Provençal sauce</i>	155
Moules S <i>Sautéed mussels, with your choice of sauce</i> <i>Marinière A, D Saffron D Garlic-chilli</i>	125
Chicken with Foie Gras D To share <i>Tender marinated whole chicken, served with seared foie gras and mushroom sauce</i>	295
Saffron Risotto D <i>Saffron-infused rice, mixed with Mascarpone and topped with Parmesan</i> <i>Add Langoustine S + 40</i>	115

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	150
<i>Grilled Palamós octopus with chimichurri sauce</i>	
King Prawns s	250
<i>Grilled U5 prawns served with a lemon-herb dressing</i>	
Japanese Wagyu	
<i>Unparalleled beef quality: tender, rich and flavourful</i>	
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Tomahawk	2495
To share	
<i>A5 grade, Hokkaido Prefecture 1.3kg</i>	
Striploin	795
<i>A5 grade, Hokkaido Prefecture 300gr</i>	
Australian Black Angus	
<i>150-day Grain-fed</i>	
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Tomahawk	845
To share	
<i>1.3kg</i>	
Ribeye	265
<i>300gr</i>	
Striploin	265
<i>300gr</i>	
Filet Mignon	255
<i>220gr</i>	
Australian Lamb Chops	215

Accompaniments

All our meat items are served with grilled vegetables and a side of peppercorn sauce | D

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PASTA

Lobster Linguine G, S	595
<i>To share</i> Whole lobster served over linguine pasta with our house-special tomato sauce and fresh basil	
Linguine al Caviar A, D, G	595
Linguine cooked in a rich lemon butter sauce topped with caviar	
Spaghetti al Tartufo D, G	195
Spaghetti with fresh black truffle and parmesan	
Spaghetti alle Vongole A, G, S	135
Spaghetti with local clams in white wine sauce	

Pasta Your Way | D, G

Customise your pasta with daily fresh seafood from our display, served over spaghetti with a tomato or cream sauce

65 + MP

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	Sautéed Mushrooms D	45

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DESSERTS

Pineapple Carpaccio A, D, G	75
<i>Delicate slices of fresh pineapple, coconut crumble served with rum sauce and coconut ice-cream</i>	
Eton Mess D	75
<i>Mixed berries, meringue, white chocolate, whipped cream, strawberry coulis</i>	
Profiteroles D, G, N	75
<i>Choux pastry filled with velvety crème diplomate, coated in a praline chocolate sauce, served with vanilla ice-cream</i>	
Chocolate Fondant D, G	75
<i>Warm chocolate fondant served with vanilla ice-cream</i>	
Ice-Cream D	20
Scoop	
<i>Vanilla Chocolate Coconut</i>	
Sorbet	20
Scoop	
<i>Lime Mango Raspberry</i>	

Seasonal Fruit Platter	185
<i>A selection of seasonal fresh fruits</i>	
Watermelon Platter	125
<i>In season</i>	

DESSERT WINE

Lustau 'Sofera Reserva', PX Emilio Lustau	90
Biña-Haut Banyuls, M. Chapoutier	75

DIGESTIF

Wanderer With No Past	80
<i>Bourbon, coconut, corn and salted caramel</i>	
Irish Coffee	85
<i>Irish whiskey, Espresso, topped with cream</i>	
Espresso Martini	80
<i>Vodka, Kahlúa, and Espresso</i>	

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