



BEACH GRILL MENU



COCKTAIL

SPICY COCO PUNCH

BREAD ●

SOUR DOUGH – GARLIC  
BAKED APPLE – BALSAMIC DIP

SMALL PLATE ● ●

CORIANDER CURED TUNA – SALMON BELLY - SNAPPER  
POMELO – MANGO - WASABI

MAINS

GRILLED REEF FISH

MUSSEL BROTH - TOFU - MISO BRAISED EGGPLANT – GARLIC GREEN – GARLIC TERIYAKI RICE

OR

SEAFOOD RAVIOLI ● ● ●

LOBSTER BISQUE - SWEET CORN PUREE – SWEET CORN CHERRY TOMATO PICKLE

OR

PEPPER SEARED TUNA ● ●

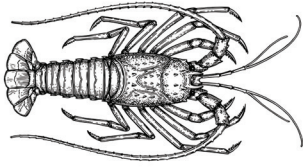
CHERRY TOMATO – BEANS - OLIVES – PONZU – LEMONGRASS CREAM

● GLUTEN ● SPICY ● VEGAN ● VEGETARIAN ● PORK ● NUTS ● DAIRY ● ALCOHOL



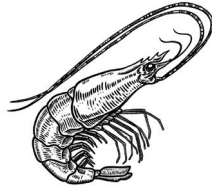
# GINIFATI

## BEACH GRILL MENU



FLAME GRILLED LAGOON  
LOBSTER  
(500-600g)

/ USD \$80 NET SUPPLEMENT /



GRILLED JUMBO PRAWN

/ USD - \$45 NET SUPPLEMENT /



MIXED GRILLED SEAFOOD  
LOBSTER — SCALLOPS - GIANT PRAWN  
- CALAMARI  
MUSSELS OCTOPUS - SNAPPER

/ USD - \$150 NET SUPPLEMENT /

## DESSERTS

DECONSTRUCTED BANOFFEE PIE  
PASSION FRUIT GEL - CARDAMOM ICE CREAM

OR

SEASONAL FRUIT PLATTER

GLUTEN FREE OPTIONS AVAILABLE!  
KINDLY LET US KNOW IN ADVANCE, WE WILL BE PLEASED TO PREPARE A SUITABLE MENU TO MEET YOUR NEEDS.

● GLUTEN ● SPICY ● VEGAN ● VEGETARIAN ● PORK ● NUTS ● DAIRY ● ALCOHOL