

PRICES IN BZD

SYMBOLS STATE:

D - CONTAINS DAIRY
N - CONTAINS NUTS
G - CONTAINS GLUTEN
F - CONTAINS FISH
E - CONTAINS EGG
V - VEGAN

T O S T A R T

Tortilla Bread with Garlic, Lime Butter - G,D
\$10

*Flat Bread loaded with Carrot Puree, Roasted
Tomatoes, Crispy Onions and Gremolata - G,V*
\$15- add chicken, lamb, shrimp or beef \$25

S M A L L P L A T E S

Corn Ribs with Hot Honey Sauce and Cilantro, Mint Yoghurt Dip - D \$18

Ceviche with Tortilla Chips – F,G

Fish or shrimp \$26 Lobster \$35

Thai Shrimp with Nam Pla Prik - F \$24

**Slow Roasted Tomatoes with Cherry Tomatoes, Tajin Pineapple, Cilantro Pesto and
Arugula -V \$16**

Add Tofu, Shrimp or Chicken \$25

Caribbean Soy Pork Belly Bites with Apple Puree and Pickled Jicama \$20

**Shoulder of Lamb with Spiced Carrot Puree, Gremolata, Crispy Onions, Pomegranate and
Mint Yoghurt - D \$26**

**Yakitori Chicken with Coconut Lemongrass Cauliflower Puree, Mojo Verde and Toasted
Sesame Seeds \$25**

Asian Spiced Beef Short Ribs with Picked White Cabbage Salad \$26

**Japanese Sticky Chicken Wings with Lime Yoghurt, Crispy Onions, and Sesame Seeds -
D,G \$18**

**Crispy Salt and Pepper Shrimp (Yan Su Ji) with Cucumber Salad and Sticky Chili Sauce -
D \$25**

Tempura Snapper with Sriracha Aioli and Salsa Verde - G,E \$25

Cheesy Corn and Jalapeno Fritters with Chipotle Mayonnaise - G,D,E \$18

Chipotle and Lime Cauliflower with Sweet Chili Dipping Sauce - G V \$16

F I L L E D B A O B U N S

**Pork Belly Bao with Aji Amarillo and Pickled
Vegetables and Toasted Peanuts and Sesame - G,N
\$23**

**Slow roasted Lamb Shoulder Bao with Cabbage
Slaw, Gochujang Mayonnaise and Scallions - G,E
\$25**

**Beef Short Rib Bao with Red Onion Marmalade,
Miso Mayonnaise, Pickled Watermelon and
Toasted Sesame - G,E \$24**

**Crispy Cauliflower Bao with Cucumber, Fried
Onions, Spicy Coconut Sauce and Toasted Sesame
– V, G \$20**

ALL PRICES EXCLUSIVE OF GST AND 10% SERVICE CHARGE

The Beach

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SALADS

Avocado, Charred Pineapple & Chicken Salad with Almonds, Tajín, and Cilantro \$26
Goats Cheese Salad with Roasted Beets, Pickled Watermelon, Toasted Chickpeas and Sweet Chili Dressing -D \$30
Spicy Shrimp and Noodle Salad with Papaya, Cucumber, Peanuts, and Toasted Coconut -N \$28
Chickpea, Avocado, Cherry Tomato, Pineapple, Cilantro, Lime, Pickled Radish, and Chili Jam Salad -Vegan\$20
Add chicken, shrimp or fried tofu \$29

MAINS

Poached Lobster with Cilantro Rice and Corn on the Cob-D \$90
Choose your butter:
Chimichurri, Garlic and Basil or Orange, Ginger and Jalapeno

Miso Chili Lime Chicken with Basil Chimichurri and Coconut Black Bean Puree \$45
Snapper with Char-Grilled Pineapple, Chili & Ginger Butter, Pickled Jicama and Mango Coconut Sauce-D \$50
Catch of the Day with Basil Lemon Garlic Butter, Sesame Steamed Vegetables and Potato Wedges-D \$50
Crispy Fried Chicken with Red Onion Marmalade, Miso Mayonnaise, Pikliz, Rice and Beans – D,G,E \$40
Fresh Snapper with Herbed Potato Cake, Warm Asian Salad & Wasabi Cream-D \$50
Spiced Beef Short Ribs with Chimichurri, Roasted Potato Wedges & Sesame Chili Brussels Sprouts \$50
Sweet Potato Steak with Crispy Cauliflower, Charred Corn, Salsa Verde & Black Bean Miso Purée -V \$35

DESSERTS - ALL \$15

Lime Tart with Chocolate Soil-D,G
Tropical Pavlova -D,E
Salted Caramel Banoffee Ice Cream Pie -D,G
Belizean Chocolate, Chili, and Sea Salt Brownie with Vanilla Ice Cream-D,G,E
Fried Jacks with Dark Chocolate and Orange Liqueur Sauce-Vegan,G

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COCKTAILS

CLASSICS

Classic, Spicy or Watermelon Margarita - \$20

Tequila, Simple Syrup, Lime, frozen or on the rocks – *add Grand*

Marnier for a Cadillac - \$28

Mudslide - \$25

Vodka, Baileys, Kahlua

Frozen Pina Colada - \$20

Pineapple, White Rum, Cream of Coconut

Painkiller - \$20

Dark Rum, Pineapple, Orange Juice, Cream of Coconut, Nutmeg

Cosmopolitan -\$22

Vodka, Orange Liqueur, Cranberry Juice, Lime Juice

Lime, Dragon Fruit or Watermelon Daiquiri -\$20

Gold Rum, Lime, Simple Syrup

Manhattan -\$25

Bourbon, Sweet Vermouth, Angostura

Classic Mint or Ginger Mojito -\$20

Rum, Fresh Lime, Sugar, Soda

SPRITZ

Aperol Spritz - \$28

Aperol, Prosecco, Soda

Hugo Spritz - \$28

Gin, St Germain Liqueur, Mint, Prosecco, Soda

Watermelon, Basil Spritz -\$20

Watermelon, White Rum, Basil, Lime, Simple Syrup,
Soda

MARTINI

Classic Gin or Vodka Martini -\$22

Dry Vermouth

Tiramisu Martini -\$25

Vodka, Baileys, Chocolate Liqueur, Coffee Liqueur,
Espresso

Espresso Martini -\$22

Vodka, Coffee Liqueur, Espresso

Strawberry Shortcake Martini -\$25

Vodka, Baileys, Amaretto, Strawberry Syrup

Frozen Oreo Martini -\$22

Oreo, Vodka, Coffee Liqueur, Ice Cream

CRAFT

Bakewell Tart -\$25

Dark Rum, Amaretto, Cherry Syrup, Lime, Egg White

Wicked Behaviour-\$30

Bourbon, Aperol, St Germain, Pineapple, Lime, Honey
Syrup

Beach Kool Aid -\$25

Coconut Rum, Pineapple, Absinthe

Campari Margarita Soda -\$25

Campari, Tequila, Cointreau, Lime

Paper Air Plane -\$28

Bourbon, Aperol, Lime, Simple Syrup

Vintage Cola Old Fashioned -\$25

Bourbon, Angostura Bitters, Cola Syrup

Rosemary Negroni -\$25

Rosemary infused Gin, Campari Sweet Vermouth

Jungle Bird -\$25

White Rum, Campari, Pineapple, Lime

Papaya Spice Symphony -\$25

Gold Tequila, Lime, Pineapple, Triple Sec, Hot Sauce

SOURS

Aperol Sour - \$25

Aperol, Gin, Lime, Simple Syrup,
Egg White

Tropical Rum Sour - \$20

Gold Rum, Pineapple, Lime, Egg
White, Simple Syrup, Cherry Juice

Strawberry Negroni Sour- \$25

Fresh Strawberry, Gin, Sweet
Vermouth, Campari, Lime, Simple
Syrup, Egg White

Olive Elderflower Sour - \$25

Gin, St Germain, Olive Brine, Lime,
Egg White

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