

THE beach HOUSE

Nutritional Guide

While we are committed to providing accurate nutritional information, because our recipes are prepared fresh to order, there may be differences between the actual nutritional content of your order and the nutritional values provided. The values are derived from standardised recipes and serving sizes. While we will do our best to accommodate special requests to prepare your meal the way you like it; modifications may alter the nutritional values. A rough consumption of 2,000 calories/day is generally advised for youth and adults (ages 13 and older) and 1,500 calories for children (ages 4 to 12), but individual needs may vary.

SALADS & STARTERS

Beach House Caesar 🌾🥚🐟🍷🍷🍷	465 Cal	80
Chicken breast, turkey bacon, anchovy dressing		
Tomato Infused Quinoa 🍷🍷🍷	671 Cal	80
Grilled chicory, ricotta, citrus vinaigrette		
Burrata & Lemon 🍷🍷🍷🍷	821 Cal	85
Candied lemon supreme, roasted capsicum, truffle vinaigrette		
Zesty Shrimp Cocktail 🍷🍷🍷🍷🍷	374 Cal	80
Quail egg, paprika, brandy		
Gambas Al Ajillo 🍷🍷🍷	289 Cal	90
Shrimps, garlic, guajillo chili		
The Beach House Calamari Rings* 🍷🍷🍷🍷🍷🍷	725 Cal	110
Deep fried baby squid, citrus chilli dip		
Beach House Mezzah 🍷🍷🍷🍷🍷🍷	1714 Cal	70
Hummus, fattoush, cheese rakakat		
Sunchoke & Chickpea Salad 🍷🍷🍷🍷	843 Cal	80
Tomato tapenade, macadamia ricotta, pomegranate vinaigrette		

SOUPS

Vegan Carrot & Ginger 🍷🍷🍷🍷	232 Cal	55
Green pea pesto, vegan crème fraiche		

FROM THE STONE

Margherita 🍷🍷🍷	1296 Cal	80
Tomato, basil oil, basil		
Vegan Pomodoro 🍷🍷🍷	1536 Cal	80
Heirloom tomato, baby portabella, balsamic reduction		
Primavera 🍷🍷🍷	1351 Cal	80
Pesto, grilled asparagus, snap peas, leeks		
Morel & Egg 🍷🍷🍷🍷	1592 Cal	90
Morel mushrooms, egg yolk, truffle oil		
Wagyu 🍷🍷🍷	1476 Cal	90
Wagyu beef chorizo, spinach, chili oil		
Green Chili Prawn 🍷🍷🍷	1366 Cal	110
Chili garlic marination, shaved fennel		

MAINS

Corn-fed Chicken 🍷🍷	1352 Cal	140
Roasted cauliflower, puy lentils, braised veal bacon		
Grass-fed Beef Tenderloin 🍷🍷🍷	1524 Cal	155
Baby zucchini, balsamic onion, pomme boulangere		
Australian Lamb Chops 🍷🍷	772 Cal	150
Potato fondant, romanesco, parsnip puree		
Pan-seared Seabass 🍷🍷	490 Cal	140
Roasted tomato, baby spinach, chimichurri		
Grilled Salmon 🍷🍷🍷🍷	568 Cal	140
Harissa, broccolini, coriander yogurt, romesco sauce		
Grilled Tiger Prawns** 🍷🍷🍷🍷	728 Cal	170
Kipfler potato, garden green salad, salsa verde		
Seafood Platter*** 🍷🍷🍷🍷🍷🍷	3440 Cal	840
Canadian lobster, seabass, prawns, salmon, scallops, fried calamari, mussels, roast potato, garden vegetables		
Grilled Atlantic Lobster*** 🍷🍷🍷🍷	657 Cal	Market Price
Choice of side, mixed green salad, lemon beurre blanc		
Milk-fed Veal Milanese 🍷🍷🍷🍷🍷	1054 Cal	120
Breaded veal, herb pasta, tomato garlic fondue, white wine		
Angus Beef Burger 🍷🍷🍷🍷🍷	1637 Cal	110
Tomato relish, fries, cheddar cheese, gherkin aioli		
Beyond Vegan Burger 🍷🍷🍷🍷	1128 Cal	110
Tomato relish, vegan bun, vegan cheddar cheese, Dijon mustard		

If you have any concerns regarding food allergies, please alert your server prior to ordering.

All Prices are in UAE Dirhams inclusive of Municipality fee, service charge and VAT.

Half board/Full board supplement

*40 **85 ***N/A for HB/FB

PASTA & RISOTTO

Vegan Cheese Ravioli 🍷🍷🍷🍷	1247 Cal	95
Heritage cherry tomato, black garlic aioli, white wine		
Spaghetti al ragu Bolognese 🍷🍷🍷	1126 Cal	80
Minced beef ragu, parmesan, herbs		
Linguini Allo Scoglio 🍷🍷🍷🍷🍷🍷	1280 Cal	110
Shrimp, squid, salmon, tomato, chili, white wine		
Gluten-free Gnocchi 🍷🍷🍷🍷	1012 Cal	105
Gorgonzola cheese, shaved pear, walnut pesto		
Ceps Risotto 🍷🍷🍷	728 Cal	115
Wild mushrooms, porcini dust, parmesan crisp		
Vegan Garden Risotto 🍷🍷🍷	853 Cal	100
Grilled courgette, roasted eggplant, cherry tomato, cashew cream		

SIDES

French Fries 🍷🍷	562 Cal	30
Steamed Rice	548 Cal	
Mixed Greens Salad 🍷🍷	110 Cal	
Roast Potato 🍷	152 Cal	
Garden Vegetables with Herb butter 🍷	189 Cal	

DESSERT

Tiramisu 🍷🍷🍷	462 Cal	45
Lady finger biscuit, mascarpone mousse, espresso		
Cheesecake 🍷	1782 Cal	45
Passionfruit coulis, graham cracker		
Chocolate Caramel Decadence	1771 Cal	45
Valrhona mousse, salted caramel ganache, chocolate cake		
Ice Cream & Sorbet (2 scoops) 🍷🍷		30
Vanilla 62 Cal , chocolate 65 Cal , strawberry 58 Cal , raspberry sorbet 36 Cal , mango sorbet 36 Cal		
Fruit & Berries 🍷	124 Cal	35
Pineapple, melons, strawberry, low-fat honey mint yoghurt		

Menu Designations: Alcohol 🍷, Celery 🍷, Crustaceans 🍷, Eggs 🍷, Fish 🍷, Gluten 🍷, Lupin 🍷, Milk 🍷, Molluscs 🍷, Mustard 🍷, Nuts 🍷, Peanuts 🍷, Sesame Seeds 🍷, Soybeans 🍷, Sulphur Dioxide 🍷, Vegetarian 🍷, Healthy Option 🍷

BEVERAGES MENU

FRENCH STYLE – RUM

Distilled from fresh-pressed rhum agricole. The purity of the juice imparts a special flavor combining floral and fruity.

		30 ml	60 ml
J. Bally Millésime 1998	Martinique	120	205
Clément 10 years	Martinique	120	205

SPANISH STYLE – RUM

Traditional Rum made with molasses. Unctuous, it'll take you on a journey of caramel, sweetness and butter.

Facundo Eximo	Bahamas	120	205
Havana Club 3 Años	Cuba	55	90
Havana Club Especial	Cuba	60	100
Havana Club 7 Años	Cuba	65	105
Havana Club 15 Años	Cuba	385	685
Matusalem Gran Reserva	Dominican Republic	90	165
Brugal 1888	Dominican Republic	70	110
Bacardi Superior	Puerto Rico	55	90
Trader Vic's 151	Puerto Rico	55	90
Ron Zacapa 23 years	Guatemala	100	175
Ron Zacapa XO	Guatemala	110	195

INFUSED RUM BOTTLED COCKTAIL

LYCHEE & CURACAO	210ml
INFUSED W/FRESH LYCHEE	60
SPARKLING RASPBERRY	60
INFUSED W/FRESH RASPBERRIES	
DARK POMEGRANATE	60
INFUSED W/FRESH POMEGRANATE	
FRUITY PASSION FRUIT	60
INFUSED W/FRESH PASSION FRUIT	
UNRIPE MANGO	60
INFUSED W/FRESH UNRIPE MANGO	
5 BOTTLES OF INFUSED RUM IN A BUCKET	205

THE BEACH HOUSE SIGNATURE COCKTAILS

JW 16.3

This is The Beach House's special creation for Johnnie Walker Highball 2.0 Cocktail competition. Our Mixologist has perfectly blended the whisky to Apricot brandy and Pimm's No. 1. To make it more flavourful, we have added cardamom, cloves, star anise and topped off with soda to finish.

Glass 70 Shell

Armada Rum Punch

Captain Morgan white swizzle with fresh lime, triple sec and a whisk of pomegranate & peach bitters.

70 160

Orion Smash

Captain Morgan white shaken with fresh mint, pineapple and honey with a whisk of lime juice served long over crushed ice.

70 160

Passion Fruit Cosmo

Vodka citron shaken with pomegranate liqueur, passion fruit and fresh lime juice with a touch of cranberry.

70 200

Calypso

Vodka mixed with fresh raspberries, passion fruit and a touch of orange and cranberry.

70 200

Palm Paradise

Fresh coconut water mixed with gin and Pinot Grigio white wine, and finished with passion fruit and orange juice.

70

Royal Strawberry Fruit Cup

Pimm's No. 1 shaken with London dry gin, fresh strawberries, cucumber and mint, topped up with prosecco.

70

Oca Oca Fizz

Vodka shaken with fresh raspberries and topped with Taittinger champagne.

190 630

At Beach House we just re-created a range of the greatest classical cocktails with a selection of our home infused rums.

DAIQUIRIS REWORKED

Glass 70

Pomegranate Daiquiri

Pomegranate infused rum, pomegranate juice, lemon juice.

Passion Daiquiri

Passion infused rum, passion fruit flavored syrup, lemon juice.

Raspberry Daiquiri

Raspberry rum, crème de mûre, lemon juice.

MOJITOS REVAMPED

70

Lychee Mojito

Lychee infused rum, fresh lychee, brown sugar.

Mango Mojito

Mango infused rum, fresh mango, brown sugar, mango juice.

Strawberry Mojito

Strawberry infused rum, fresh strawberry.

THE REST REMIXED

70

Dark & Stormy

Ginger infused rum, ginger ale, angostura bitters, beer foam.

Cable Car

Citrus infused rum & dark rum, Cointreau.

Cuba libre spiced

Spice infused rum, coke.

BEVERAGES MENU

SPARKLING WINE

	Glass 150 ml	Bottle 750 ml
Prosecco Valdo Rosé, Brut, NV, Italy Fine and elegant blossom with a consistent presence of raspberry on the nose, pleasant round warm fruity flavor.	85	395
Prosecco Valdo Millesimato, Brut, 2014, Italy Intensely fruity with notes of apples, pears and citrus.	85	420

CHAMPAGNE

Taittinger, Réserve, Brut, NV, Reims Golden yellow, fine bubble, very open and expressive on the nose.	190	965
--	-----	-----

WHITE WINE

	Glass 150 ml	Carafe 450 ml	Bottle 750 ml
Parellada/Garnacha Blanca, Viña Sol, Miguel Torres, Catalunya, Spain Intense with outstanding notes of flowers and ripe banana, pear, apple and peach combined with delightful touches of mandarin zest.	60	150	265
Pinot Grigio, Corte Giara, Trentino - Alto Adige, Italy Light and delicate on the nose, characterized by a subtle elegant floral nuance followed by hints of golden delicious apples and distinctive vegetal notes.	65	160	305
Chardonnay, Penfolds, Koonunga Hills, South Australia A light to medium bodied Chardonnay with distinctive primary fruit characters, sustained intensity and a subtle underlay of moderate oak.	85	210	395
Sauvignon Blanc, Matua, Marlborough, New Zealand The lively nose shows tropical and citrus fruits with subtle herbaceous characters. Its crisp fresh palate offers classic Marlborough acidity, structure and length.	85	210	400
Petit Chablis, La Chablisienne, Burgundy, France A dry, medium body, that's light on fruitiness. Fresh bouquet of honeysuckle, anise, hints of grass and orange. Notes of lime dominate the taste, giving you an instant freshness.	90	225	455

ROSÉ WINE

	Glass 150 ml	Carafe 450 ml	Bottle 750 ml
Rosé d'Anjou, Sauvion & Fils, Loire Valley, France Clear and bright brilliant pink, this wine exudes elusive aromas of sweet strawberries, over ripe lemon, rose petals.	60	150	270
Sunset, Château Ksara, Bekaa Valley, Lebanon An intense pink color with an aroma of red berries and a hint of spice, with an initial roundness in the mouth and vivid taste.	80	200	390

RED WINE

Cabernet Sauvignon Merlot, The Riddle, Hardy's, Australia Delicious medium-bodied wine that has plenty of rich blackcurrant flavors with a little hint of cinnamon. Soft and sweet finish with the merest suggestion of vanilla and oak.	60	150	210
Montepulciano d'Abruzzo, Moncaro, Marche, Italy Bold inviting aromas of cherries and spices that explode from the glass to offer a fine, fresh, and well-orchestrated palate.	55	135	265
Cabernet Sauvignon, Alamos, Mendoza, Argentina Soft, full of flavor with notes of red & black currants and rich finish with well integrated tannins.	75	180	330
Pinot Noir, Matua, Marlborough, New Zealand Smooth, mix of cherry, cranberry, spice and cedar flavors, which are well-integrated with accents of strawberry and red licorice.	85	210	410
Chianti Classico, Castello di Gabbiano, DOCG, Chianti, Italy Deep ruby red color, while the nose exhibits a ripe array of red wild berries, the dry full bodied palate is perfectly balance with flavor, tannins are sweet and smooth.	95	235	445

DESSERT WINE

	Glass 60 ml	Bottle 500 ml
Late Harvest Sauvignon Blanc, Santa Carolina, Rapel Valley, Chile Bright yellow color. In the nose elegant aromas of white peaches, citrus and honeysuckles. Elegant and complex wine with a well-balanced acidity and a long lingering finish.	55	280

SPIRIT

	30 ml	60 ml
VODKA		
Absolut Blue Label	55	90
Absolut Vanilla	55	90
Absolut Kurant	55	90
Ketel One Citron	65	110
Ketel One	65	110
Grey Goose	70	120
Beluga Noble	75	130
GIN		
Bombay Sapphire	55	90
Bulldog	55	90
Hayman's Sloe Gin	55	90
Hendrick's	60	100
Tanqueray 10	65	100
Monkey 47	80	135
TEQUILA		
Patron Citronge	65	110
Patron Silver	65	110
Patron Reposado	70	120
Patron XO Café	65	110
Don Julio 1942	225	330
SINGLE MALT WHISKEY		
Glenfiddich 18 years	80	140
Talisker	60	100
Glenmorangie Original	60	105
Laphroaig 10 years old	60	105
Auchentoshan 12 years old	65	110
Glenlivet Founder's Reserve	65	110
The Macallan 12 years old	75	135
Lagavullin 16 years old	155	220
BLENDED SCOTCH WHISKEY		
Johnnie Walker Red Label	55	90
Johnnie Walker Black Label	60	105
Chivas 12 years old	60	105
Chivas 18 years old	110	190
IRISH WHISKEY		
John Jameson	55	90
TENNESSEE WHISKEY		
Jack Daniels	60	105
Gentleman Jack	65	110
Jack Daniel Single Barrel	70	120
BOURBON WHISKEY		
Jim Beam	55	90
Makers Mark	60	105

BEVERAGES MENU

SPIRIT

APERITIF / AROMATIZED WINE

Aperol	60
Campari	60
Pimms No.1	60
Martini Bianco	60
Martini Rosso	60
Martini Rosato	60
Noilly Prat	60
Pastis, Henri Bardouin	60
Fernet Branca	60
Pernod	60

PORT

Taylor's 10 Years Old TAWNY	75
-----------------------------	----

SHERRY

Harveys Bristol Cream	40
Tio Pepe Fino	50

LIQUEURS

Jagermeister	30 ml 35	60 ml 60
Sambuca Isolabella	35	60
Limoncello del sole	40	70
Bailey's Irish Cream	40	70
Disaronno Amaretto	40	70
Grand Marnier	40	70
Kahlua	40	70
Tia Maria	40	70

COGNAC

Hennessy VS	60	105
Hennessy VSOP	65	110
Hennessy XO	180	310

PISCO

Casa lapostolle Pisco	55	90
-----------------------	----	----

GRAPPA

Nonino Moscato	55	90
----------------	----	----

BEER / CIDER

Bavaria (non-alcoholic)	30
Corona	40
Heineken	40
Almaza	40
Guinness	55
Bulmers (cider)	60
Peroni (draft)	60
Brooklyn (draft)	65

THE BEACH HOUSE SANGRIA

	Glass	Pitcher
The Spanish Classic	65	185
Red or white wine, mixed fruits, topped with spirits.		
Strawberry Rosé	65	185
Rose wine, strawberries & ginger ale.		
White Lightning	65	185
White wine, vodka, grapes & pineapple.		

ANANTARA SIGNATURE MOCKTAILS

Ocean Intense 177 Cal	35
Green apple, peach, Goldberg ginger intense & blue curacao.	
Burgundy Meld 198 Cal	
Lychee, pineapple, mix berries, elderflower & lemon grass.	
Beach Delight 150 Cal	
Mint leaves, lime, passion fruit, grenadine, sprite.	
Dates Colada 392 Cal	
Fresh dates, milk, fresh cream, cinnamon, coconut cream, honey.	
Honey-Basil Mash 140 Cal	
Basil leaves, honey, pomegranate & orange.	

FRESH JUICES

Orange 123 Cal Watermelon 105 Cal Pineapple 158 Cal	35
Carrot 123 Cal Green Apple 158 Cal Mango 175 Cal	
Lemon Mint 182 Cal	

SOFT DRINKS

Coke 126 Cal Coke Light 3 Cal Coke Zero	26
Sprite 141 Cal Sprite Light 4 Cal	
Fanta 174 Cal Soda Water Ginger Ale 119 Cal	
Bitter Lemon 149 Cal Goldberg Tonic 78 Cal	

ENERGY DRINKS

Red Bull 115 Cal Red Bull sugar free 8 Cal	50
--	----

STILL WATER

Acqua Panna, Italy	Small 25	Large 40
Al Ain, U.A.E	16	25

SPARKLING WATER

San Pellegrino, Italy	25	40
-----------------------	----	----

BREWED BEANS

Anantara The Palm Dubai Resort serves only Coffee Planet, UTZ Certified

Espresso 1 Cal	25
Double Espresso 2 Cal	30
Cappuccino 70 Cal	30
Cafe latte 78 Cal	30
Hot chocolate 198 Cal	30

DILMAH TEA / INFUSION

	30
--	----

KID'S FAVORITES

PIZZA MARGARITA 🌾 🥛
Mozzarella cheese | basil

35

PIZZA SUPREME 🌾 🥛
Beef chorizo | bell pepper | onion
button mushroom | local ricotta

55

BEEF BURGER 🌾 🥛 🥚 🍷
Tomato | salad leaves | mayonnaise | French fries

55

GRILLED CHICKEN BREAST 🥛 🍷
Roast potatoes | rucola

55

MAC AND GEE'S 🌾 🥛
Macaroni and cheese

40

SPAGHETTI BOLOGNAISE 🌾 🥛 🥚
Beef mince | fresh tomatoes | herbs

40

SWEET TREAT

CHOCOLATE OREO POP 🌾 🥛 30
Milk chocolate | marshmallow

30

ICE CREAM & SORBET (2 scoops) 🥛 30
Vanilla
Chocolate
Strawberry
Raspberry sorbet
Mango sorbet

30

SEASONAL FRESH FRUIT SALAD 🥛 35

35



Menu Designations: Celery 🌿, Eggs 🥚, Gluten 🌾, Milk 🥛, Mustard 🍷, Nuts 🥜

Please let us know if you have any other food preferences for your child

All Prices are in UAE Dirhams inclusive of Municipality fee, service charge and VAT.