

eva
BEACH RESTAURANT
Brunch
DRINKS MENU

Non-Alco Brunch Package

Chef's Signature Set Food Menu

Savor the finest flavors with our curated brunch menu.

Enjoy Selected Signature Mocktails and Cocktails

Soft Drinks

Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Ginger Ale, Tonic, Soda

Juices

Pineapple, Apple, Orange, Cranberry, Mango

Still and Sparkling Water

AED 350 per Person

Alco Brunch Package

Chef's Signature Set Food Menu

Savor the finest flavors with our curated brunch menu.

Enjoy selected signature mocktails and cocktails

House Bottle Beer

House Wine

White, Red, Rose

House Spirit Selection

Vodka, Gin, Rum, Whisky

Soft Drinks

Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Ginger Ale, Tonic, Soda

Juices

Pineapple, Apple, Orange, Cranberry, Mango

Still and Sparkling Water

AED 475 per Person

Bubbles Brunch Package

Chef's Signature Set Food Menu

Savor the finest flavors with our curated brunch menu.

Enjoy Selected Signature Mocktails and Cocktails

House Bottle Beer

Sparkling Wine

Brut, Rose

House Spirit Selection

Vodka, Gin, Rum, Whisky

Soft Drinks

Pepsi, Diet Pepsi, 7 Up, Diet 7 Up, Ginger Ale, Tonic, Soda

Juices

Pineapple, Apple, Orange, Cranberry, Mango

Still and Sparkling Water

AED 575 per Person

Cocktails

Cool Bramble

Lemon Peel Infused Gin
Raspberry Liqueur Chambord
Limoncello, Raspberry, Blackberry

Caramel Kiss

Salted Caramel Vodka, Cointreau
Fresh Pineapple, Ginger, Yuzu Juice, Ginger Beer

Sangria Rouge

Bergamot Infused Red Wine Vanilla Stick
Strawberry, Orange, Cranberry Juice, Cinnamon

Mocktails

Virgin Kapitalua

Pineapple Juice, Passion Fruit, Coconut, Orgeat

Revive

Green Apple Juice, Basil, Cucumber, Soda



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BEACH RESTAURANT
Brunch
FOOD MENU

Cold Starters (Sharing Style) _____

Oyster No 4 (SH)

Gillardeau oysters served with lemon wedge and mignonette

Salmon Tacos (G)

Cured salmon with avocado, herbs and salmon roe

Beef Carpaccio (D)

Pounded beef tenderloin with mustard dressing, arugula leaves and parmesan

Burrata (D) (V)

Burrata DOP with organic tomatoes and aged balsamic dressing

Duck Salad (G) (N)

Deep fried duck with baby spinach, lettuce and fresh herbs, cashew nuts and sesame dressing

Second Course (Sharing Style) _____

Truffle Pizza (G) (D) (V)

Mascarpone and parmesan cheese, fresh black truffle

Main Course (Sharing Style) _____

Wagyu Short Ribs (G) (D)

Braised short ribs with own juice

Wild Mushroom Risotto (D) (V)

Carnaroli rice with wild mushrooms and parmesan

Dessert _____

Premium Fruit Platter (V)

Sliced fresh fruits and wild berries

Passion Fruit Cheesecake (G) (D) (N) (V)

Philadelphia cheesecake with passion fruit compote

Pistachio Ice Cream (D) (N) (V)

Homemade pistachio ice cream with roasted pistachio

(G) Gluten, (D) Dairy, (N) Nuts, (SH) Shellfish, (V) Vegetarian

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.

