

eva
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

Endive Salad (D) (N) (V)

Tamarind and mustard dressing, gorgonzola cheese, almond, apple

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 (Sharing Style)

Watermelon Platter (V)

Sliced seedless watermelon

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.

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DRINKS MENU

Non - Alco Package

Soft Drinks
Mocktails
Juices
Water

Wine & Spirit Package

House wines
Spirits
Soft Drink

Premium Package

Beer
Prosecco & Wine
Spirits
Cocktails
Soft Drinks

Cocktails

Cool Bramble

Lemon Peel Infused Vodka
Raspberry Liquor Chamboard
Limoncello, Raspberry, Blackberry

Evatea

Earl Grey Tea Infused Gin
Plum Wine Umeshu, Passion Fruit

Mocktails

Virgin Kapalua

Pineapple Juice, Passion Fruit
Coconut, Orgeat

Revive

Green Apple Juice, Basil
Cucumber, Soda