BEACH HOUSE + SPORTS CLUB

LUMARE

DESARU COAST

Seafood

Raw	Half dozen oysters, lemon, mignonette	150
Raw	Whole fresh spiny lobster on ice, lemon	630
Raw	Seafood tower, half spiny lobster, prawns, mussels, clams, crab, oysters	388
Raw	20g T'lur caviar on toast, citrus crème fraîche	930

Flatbreads

Baked	Tomato, basil, buffalo mozzarella, balsamic	85
Baked	Burrata, fresh tomato, shallots, basil pesto	85
Baked	Wood roasted white peach, goat's cheese, radicchio	85
Baked	Smoked roasted red pepper, balsamic, arugula, parmesan	85

For the table

Raw	Seabass carpaccio, crispy capers, citrus oil	80
Salad	Seared yellowfin tuna niçoise, quail egg, red onion, potato, beans	65
Salad	King crab salad, avocado, pink grapefruit	85
Salad	Seasonal leaves, watermelon, feta, radish, cucumber	75
Salad	Whole burrata, heirloom tomato, basil, extra virgin olive oil	75
Baked	Roasted cauliflower, chilli & garlic aioli	70
Grill	Charred asparagus, red pepper, tomato, red onion, feta, pine nuts	42
Grill	Chargrilled prawn pil pil, garlic, paprika, chilli	108
Fried	Crispy whole squid with smoked pepper aioli	80
Sauté	Escargot, garlic, red onion, chilli, charred baguette	95
Pasta	Aglio e Olio pepperoncino, spaghetti, garlic, chilli, parmesan	85
Pasta	Lobster ravioli, lobster bisque, tomatoes, parmesan	120
Pasta	Linguini alle Vongole, white wine, garlic, parsley, thyme	95
Pasta	Beef short rib tagliatelle, tomato, parmesan	110

From sea

Roast	Roasted fresh line caught fish of the day	180
Grill	Whole XXL prawns, garlic & herbs	160
Grill	Whole spiny lobster, curry leaf butter	688
Grill	Charred whole squid, sea salt, lemon	150
Grill	Whole sea-salt-baked sea bass, citrus & herbs	175

From land

Roast	Coal-roasted whole celeriac, black garlic butter, wild leaves	78
Grill	Charred beef short rib, green pepper sauce	228
Grill	Chargrilled entrecôte steak, charred onion, citrus salsa verde	488
Grill	Grilled lamb rack in garlic & herb butter	258
Grill	Chargrilled marinated chicken provençal, black garlic aioli	85

To accompany

Fried	Truffle fries, parmesan & parsley	30
Roast	15-hour crisp pomme gratin, fresh thyme	30
Roast	Crushed potato salad, Dijon mustard	30
Salad	Heirloom tomatoes, olive oil, red onion, balsamic	30
Grill	Grilled asparagus, lemon zest, bottarga	30
Grill	Chargrilled peppers, aubergine, courgettes in black garlic	30
Roast	Blackened aubergine, garlic & thyme	30

All prices are in Ringgit Malaysia and are inclusive of prevailing taxes.
Please highlight any specific food allergies or intolerances to our colleagues before ordering.