



Energy starts at the table.

(N) Nuts (S) Seafood (SS) Sesame Seeds

Please ask your waiter for gluten-free & dairy-free options.

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of foodborne illness.

All prices are in UAE Dirham and inclusive of 7% Municipality Tax, 10% Service Gratuity & 5% VAT.

 Vegetarian



The San, first people of Africa, believed in an invisible energy, accessed through ritual. As it entered their bodies the veil between this world and another would be lifted.

This energy, vibrational potency, or !gi: was alive.

It was used for healing of illness as well as divisions within society. It was always a force for good.





Come back to your senses, with our  
internationally-inspired menu.



## Cold Starters

WHOLE FISH CARPACCIO (S) <i>Line Caught Fish of the Day / Thin Slices Served in Ice Bowl / Kumquat / Ponzu / Green Yuzu Kosho</i>	150
FRESHLY SHUCKED OYSTERS (S) <i>Classic accompaniments</i>	
KELLY OYSTER 6 pcs / 12 pcs	125/195
DIBBA BAY 6 pcs / 12 pcs	115/185
CAVIAR (S) <i>Served With Blinis / Crème Fraiche / Condiments</i>	
OSCIETRA 30g / 50g	480/750
❖ AVOCADO TZATZIKI <i>Greek Yoghurt / Cucumber / Garlic / Avocado / Gold Olive Oil</i>	45
❖ OLIVES & DIPS (SS) <i>Giant Green Olives / Green Olive Tapenade / Crackers</i>	48
❖ BURRATA <i>Tomato Gazpacho / Heirloom Tomato / Sourdough Bread / Olive Powder</i>	89
TUNA & SALMON TACO (S) <i>Yellowfin Tuna / Yellow Chilli Mayo &amp; Salmon / Passion Cream / Avocado</i>	78
BEEF CARPACCIO (S) <i>Thin Slices of Angus Beef / Tuna Mayonnaise / Capers / Fresh Truffle</i>	115
OCTOPUS CARPACCIO (S) <i>Thin Slices of Cooked Octopus / Citrus Fruit Salad / Aji Herb Sauce</i>	95
RED PRAWNS CARPACCIO (S) <i>Carabinero Prawns / Oscietra Caviar / Lime / Gold Olive Oil / Black Salt</i>	185
WAGYU BEEF TARTARE <i>Hand Chopped Wagyu Beef / Chimichurri Aioli / Potato Pillows</i>	125
OTORO TARTARE (S) <i>Bluefin Otoro / Caviar / Thick Ponzu / Miso Bun</i>	180
TRIO OF TARTARE (S) (SS) <i>Yellowfin Tuna / Avocado / Yuzu Ponzu - Salmon / Kumquat Aji Sauce - Hamachi / Ginger Sesame / Pickle Radish / Crackers</i>	155

## Tataki

SALMON (S) (SS) <i>Seared Salmon / Sesame Crust / Yuzu Sauce / Yuzu Caviar / Crispy Skin</i>	85
WAGYU <i>Wagyu Striploin / Lomo Sauce / Cassava / Chimichurri / Shiso Leaves</i>	95
YELLOWTAIL (S) <i>Hamachi / Squid Ink Tiger's Milk / Orange Gel / Mint Cream / Kumquat</i>	90

## Ceviches

TUNA YUZU (S) <i>Homemade Yuzu / Sweet Potato Gel / Cucumber / Kumquat / Yuzu Pearls / Coriander Leaves</i>	85
SALMON PASSION (S) <i>Passion Sauce / Tiger's Milk / Green Oil / Mango Cream / Dragon Fruit / Mint Caviar / Coriander / Coconut Cream / Coconut Cracker</i>	88
YELLOWTAIL POMEGRANATE (S) <i>Pomegranate Tiger's Milk / Lime Juice / Beetroot Jicama / Green Oil / Tapioca Cracker / Black Powder / Lime Zest / Mint Cream</i>	90
SEABREAM TRUFFLE (S) <i>Truffle Sauce / Caviar / Basil Oil / Truffle Carpaccio / Cherry Tomato / Lime &amp; Lemon Zest / Coriander Emulsion / Cassava Cracker</i>	85
SEABASS AJI (S) <i>Red Chilli Paste / Tiger's Milk / Choclo / Chulpi Corn / Burnt Crispy Cassava / Black Oil</i>	88

## Seafood Platter (S) (SS)

<i>Selection of Ceviches / Tartares / Oysters / Prawns / Cocktail Sauce / Crackers</i>	480
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## Hot Starters

❖ ZUCCHINI CROQUETTES <i>Deep Fried Zucchini Balls with Feta and Quinoa / Feta Mousse / Tzatziki</i>	68
CLAMS (S) <i>Steamed Clams with Garlic / Chilli / Oyster Sauce / Bread Crumbs / Seaweed Butter</i>	95
GRILLED OCTOPUS (S) <i>Chargrilled Octopus Tentacles / White Bean Purée / Grilled Corn and Fondant Potatoes</i>	95
TIGER PRAWNS TEMPURA (S) (SS) <i>Battered Fried Giant Prawns / Tentsuyu / Spicy Mayo / Togarashi</i>	92
LANGOSTINOS PRAWNS (S) <i>Olive Oil / Garlic / Lemon / Thyme / Florina Pepper Aioli</i>	120
BONE MARROW BRUSCHETTA <i>Roasted Marrow / Sourdough / Tomato / Pickled Onion / Parsley Salsa</i>	85
GRILLED BABY SQUID (S) <i>Roasted Yellow Pepper Sauce / Fried Capers / Dill</i>	82
LOBSTER KARAAGE (S) (SS) <i>Fresh Maine Lobster / Tempura Cracker / Yuzu Kosho Mayo / Togarashi</i>	195

CRISPY CALAMARI (SS) (S) <i>Tobanjan Mayo / Jalapeño / Togarashi</i>	88
KOREAN SHORT RIB SLIDERS <i>Braised Short Rib / Kimchi Aioli / Pickled Cucumber / Marble Buns</i>	95
CHICKEN GYOZA (SS) <i>Sesame Chicken / Ginger / Citrus / Chilli Sauce</i>	75
❖ TRUFFLE PIZZA <i>Sourdough Thin Crust / Burrata / Sour Cream / Fresh Truffle</i>	120
❖ EDAMAME <i>Steamed or Grilled / Kimchi Sauce</i>	35

## Soups

GREEN GAZPACHO <i>Basil / Cucumber / Melon / Granny Smith Apple / Baby Spinach / Garlic / Burrata</i>	55
SEAFOOD CHOWDER (S) (C) <i>Seafood Velouté / Clams / Salmon / Prawns / Croutons / Lemon</i>	65
CLASSIC LOBSTER BISQUE (C) <i>Lobster Ravioli / Espelette Pepper</i>	65

## Salads

❖ TOMATO & BEETROOT <i>Coal Roasted Beets / Baby Tomatoes / Goat's Cheese / Spicy Tomato Jam / Quinoa</i>	72
❖ LITTLE GEM LETTUCE (N) <i>Italian Vinaigrette / Pecorino Romano / Oregano / Breadcrumbs / Pine Nuts</i>	68
❖ CRETAN VILLAGE <i>Vine Ripened Tomatoes / Cucumbers / Olives / Onions / Peppers / Greek Barrel-Aged Feta / Extra Virgin Olive Oil</i>	78
ALASKAN KING CRAB (S) <i>Fresh Crab Meat / Avocado / Mixed Greens / Honeydew Melon / Cucumber / Light Mayo Dressing</i>	160
❖ QUINOA & LENTIL (N) <i>Organic Red &amp; White Quinoa / Puy Lentil / Hazelnut / Baby Spinach / Balsamic Dressing</i>	72
❖ SUPER GREEN (N) <i>Romaine Lettuce / Kale / Edamame / Dill / Pumpkin Seeds / Hazelnut / Spring Onion</i>	75

# Maki

SĀN (S) <i>Yellowtail / Tuna / Salmon / Avocado / Lemon Gel / Gold Leaf / Caviar</i>	160
○ – TORO (S) <i>Bluefin Belly Tuna / Black Quinoa Pop / Orange Gel / Ikura / Caviar</i>	150
WAGYU <i>Wagyu Striploin / Ginger Lemongrass Sauce / Chimichurri / Crispy Ginger / Onion Tempura / Grilled Spring Onion / Asparagus</i>	120
TUNA (S) <i>Yellowfin Tuna / Mango / Mint Cream / Spicy Mayo / Cucumber / Ponzu Caviar</i>	90
PRAWNS (C) (S) <i>Panko Fried Tiger Prawns / Yellow Sauce / Yellowfin Tuna / Sweet Potato Purée / Onion Tempura</i>	95
SALMON (S) <i>Cured Salmon / Dill Leaves / Cream Cheese / Lemon &amp; Lime Zest / Eel Sauce / Orange Gel / Black Tobiko</i>	88
✦ VEGGIE <i>Shiso Leaves / Avocado / Carrot / Cucumber / Orange Gel / Asparagus / Kumquat / Mango Chutney / Green Radish</i>	75
CRISPY SALMON & TUNA (S) <i>Crispy Sushi Rice / Mango Salsa / Truffle Oil / Spicy Mayo / Truffle Carpaccio / Chives</i>	90

# New Style Nigiri

(2 pcs)

○ – TORO (S) <i>Bluefin Belly Tuna / Black Powder / Orange Caviar / Oscietra Caviar / Gold Leaf / Shiso Leaves / Lemon Zest</i>	130
YELLOWTAIL (S) <i>Passion Sauce / Raspberry / Pecans / Dill / Maldon Salt</i>	65
SALMON (S) <i>Mango Sauce / Mint Caviar / Dry Kumquat / Korean Chilli Powder / Lime Zest</i>	65
TUNA (S) <i>Ponzu Gel / Mango Salsa / Orange Zest / Lime Zest / Chives / Olive Oil</i>	60
WAGYU <i>Wagyu Striploin / Chimichurri / Ikura / Chives / Lemon Zest / Maldon Salt</i>	75



## Traditional Nigiri And Sashimi (S)

	<u>SASHIMI 4PCS</u>	<u>NIGIRI 2PCS</u>
TUNA	65	55
SALMON	65	55
YELLOWTAIL	65	55
SEA BASS	60	50
PRAWNS	60	50
SCALLOPS	65	55
TUNA AND SALMON	65	55
UNI	120	100
O TORO	160	120
UNAGI	80	70

## SĀN Ocean Platters

SASHIMI & NIGIRI PLATTER (S) (C) <i>Chef's selection of our signature sashimi and nigiri, served on SĀN boat</i>	490
MAKI PLATTER (S) (C) <i>5 different selections of signature maki / pickled ginger / wasabi</i>	450

## Seafood

SEAFOOD DISPLAY  We are happy to guide you through our fish market explaining the varieties, origin and taste of today's fresh fish and seafood selection  All fish will be served with lemon garlic sauce and caper berries	MP
SEA BASS FILLET (N) <i>Pan Fried Sea Bass / Artichokes / Potato / Romesco Sauce</i>	185
GRILLED TIGER PRAWNS <i>Kombu Butter / Black Lentil / Tomato Ragout</i>	260
SALMON FILLET (N) <i>Cauliflower Almond Purée / Baby Prawns / Crushed Potatoes / Olives / Edamame</i>	180
ROASTED OOD <i>Scallop Velouté / Caviar / Scallop / Black Garlic / Parisienne Potato / Chives</i>	210

# Meat

Connoisseur's Selection

## JAPANESE MIYAZAKI A5 WAGYU

*Marble Score of 11+*

*Striploin 250g*

950

## MAYURA STATION SIGNATURE FULL BLOOD WAGYU

*Marble Score of 10+*

*Ribeye 300g*

680

## KIWAMI WAGYU

*Marble Score of 9+*

*Ribeye 300g*

550

## RANGERS VALLEY WAGYU

*Marble Score of 7+*

*Fillet 250g*

480

## USDA PRIME

*Fillet 250g/350g*

350/450

*Ribeye 300g*

350

*Prime Rib 500g*

480

## T-BONE 700g

*Chargrilled T-Bone steak, carved and served on sizzling lava rock*

550

## WAGYU TOMAHAWK 1200g

*Charcoal-grilled tomahawk steak, then roasted in the oven to create the perfect meat lover's steak*

950

## ENHANCE YOUR STEAK EXPERIENCE...

*Alaskan King Crab Leg*

180

*Half Maine Lobster*

180

*Grilled Jumbo Prawns*

160

*Bone Marrow Butter*

50

*Fresh Truffle*

100

*Scallops*

80

## ◆ Sauces

Please choose one of our Chef's classic style sauces

BÉARNAISE

20

GREEN PEPPERCORN

20

JALAPEÑO CHILLI SAUCE

20

LEMON BUTTER SAUCE

20

MUSHROOM SAUCE

20

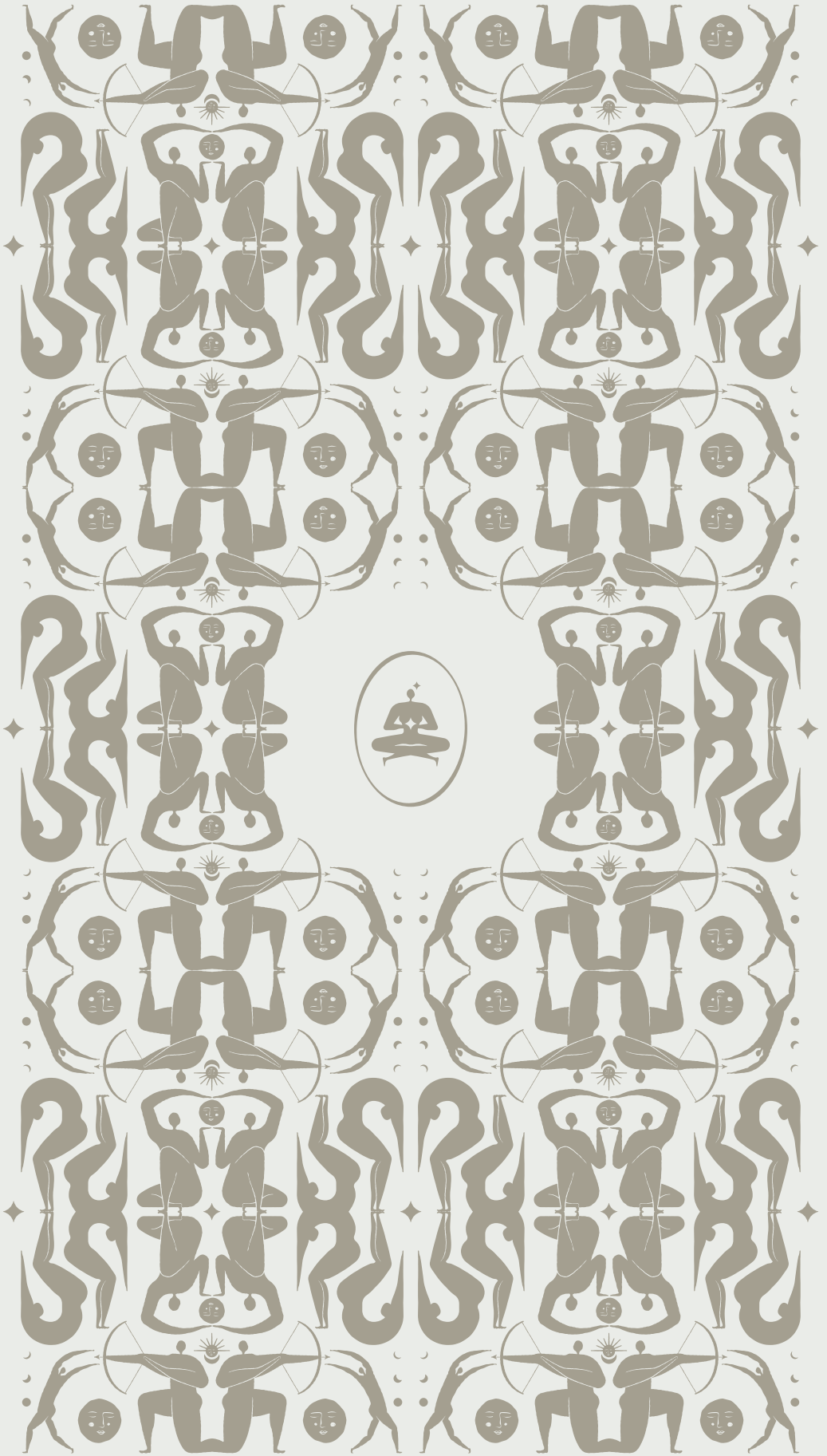
## Mains

ROASTED FREE-RANGE BABY CHICKEN <i>Corn Purée / Grilled Corn / Glazed Shallots / Sage</i>	185
BEEF SHORT RIBS <i>Slow Braised Short Rib / Quinoa Pops / Polenta Purée / Jus</i>	250
LAMB CHOPS <i>Chargilled Lamb Racks / Sweet Potato Purée / Bean Cassoulet</i>	220
SEAFOOD RISOTTO (S) <i>Acquerello Carnaroli Rice / Tomatoes / Clams / Calamari / Baby Prawns / Langoustine</i>	180
LOBSTER PASTA (S) <i>Whole Maine Lobster / Linguine / Amalfi Lemon Zest / Tomato Flavoured Lobster Bisque</i>	350
SPAGHETTI WITH CLAMS (S) <i>Clams / White Wine / Fresh Herbs / Bottarga / Amalfi Lemon</i>	190
◆ TRUFFLE RISOTTO <i>Acquerello Carnaroli Rice / Butter / Parmesan / Fresh Truffle</i>	180

## Side Dishes

◆ SAUTEED BROCCOLINI	40
GRILLED BABY GEM WEDGES, ANCHOVY AIOLI (N) (S)	40
◆ SAUTEED GREEN BEANS, SHALLOTS, GARLIC, CHILLI	35
◆ GRILLED LONG ZUCCHINI	38
◆ FRESH FRIES	35
◆ TRUFFLE FRIES	55
◆ TRUFFLE MASH	55
◆ PARISIENNE BABY POTATOES	45
◆ ASPARAGUS, SEAWEED HOLLANDAISE	45





Return . Connect . Awaken



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