DINNER

17.00 HRS - 21.30 HRS

SHARE DINING MENU

Sharing makes everything more special. If you don't like to choose or are you come with a larger group? Then our share dining menu is really something for you! You're not only sharing our dishes, you also share the moment's, the experience and the memory's. Let us surprise you and enjoy a tasting with the best dishes that Blu Beach has to offer! These menus can only be ordered for the whole group.

3-COURSE 24.5 P.P. STARTER – MAIN – DESSERT

4-COURSE 27.5 P.P.

STARTER - SOUP - MAIN - DESSERT

SMALL DISHES

BREAD AÏOLI — DAIRY BUTTER — SEASALT		6
OYSTER FINES DE CLAIRES — LEMON — RED WINEA VINEGAR	ST.	3
SATEH CHICKEN – KIMCHI – SPICY PEANUT SAUCE		10
SALMON SUSHI STACK SALMON – SUSHIRICE – MANGO – TERIYAKI		9
CARROT SOUP COCONUT – GINGER – FETA CHEESE – ALMOND		6
MUSSEL MADRAS CURRY – COCONUT – CORIANDER		9
BEEF TATAKI TENDERLOIN – ENOKI – PONZU		12
SASHIMI TUNA – SALICORNIA – COCONUT – TRUFFLE		11
STEAK TARTARE TENDERLOIN – TOAST – TRUFFLE MAYONNAISE		11

SEAFOOD TOWER P.P. 45 (VANAF 2 PERS.)

LOBSTER - PRAWNS - LANGOUSTINES - SALMON SUSHI STACK - SCALLOPS - CLAMS - SMOKED SALMON - SHRIMPS -SALMON & TUNA SASHIMI - OYSTERS

FRIES - BREAD - DIPS

HOT DISHES (SERVED WITH FRIES)

SEABASS WILD — SPINACH — CHILI BUTTER	19
PRAWNS BBQ STYLE – GARLIC – BASIL	19
SCALLOPS RISOTTO – CHANTERELLES – TRUFFLE	20
SALMON 'TERIYAKI' BIMI – NOODLES – SESAME	17
TENDERLOIN SLICES WOK – BEEF – AVOCADO – SHIITAKE	18
SLOW BRAISED VEAL BAKED – SWEET POTATO – MADERA GRAVY	22
LIVAR RIB-EYE PORC – SPINACH – TRUFFLE GRAVY – 250 GR.	19
PANENG CURRY CHICKEN – COCONUT – ONION – PEPPER – RICE	17
VEGETARIAN DISH ASK THE WAITER FOR MORE INFORMATION	15

BUTCHER'S CHOICE DAILY PRICE

WEEKLY CHANGING MEAT DISH – FRESH VEGETABLES – FRIES – SAUCE

ASK THE WAITER FOR MORE INFORMATION

DESSERT

DAILY DESSERT WEEKLY CHANGING DESSERT	5.5
BROWNY STRACCIATELLA ICE CREAM – SALTED CARAMEL	6
CRÈME BRÛLÉE TONKA BEAN – VANILA ICE CREAM	5.5
EUROPEAN CHEESE PLATTER 3 P. 5 P.	9 14

