

COAST

BEACH CLUB & BISTRO

MENU

TOSSED

Blue swimmer crab, avocado and pomelo segments – 380 / (l&d)
in light lemon zesty mayonnaise

Asian influenced grilled chicken – 290 / spa (l)
seasonal lettuce with cherry tomato, snap peas, celery,
carrots and roasted almonds, tossed with honey sesame dressing

Tasmanian salmon – 360 / spa (l)
grilled to pink core
shaved fennel, arugula, green apple, radish

Spicy seared shrimp tostada – 380 / (l&d)
avocado, tomato – mango salsa with re-fried beans, coriander on crispy tortilla

Crispy snow fish and cauliflower – 380 / (l)
watercress with spanish onions, jalapenos, cherry tomato, cilantro,
fresh squeezes lime and extra virgin olive oil

Coast Caesar / plain – 240 / (l&d)
heart of romaine, spanish anchovy, parmigiano reggiano, bacon,
french baguette crisps

Add your favorite:

lime and basil rubbed grilled chicken breast – 280

flash cooked sea prawns – 320

home smoked tasmanian salmon – 320

Grilled tiger prawn on succotash – 320 / spa (l&d)
summer salad with broad beans, cherry tomatoes and grilled sweet corn
drizzled with lime

Hua Hin buffalo mozzarella, cherry tomato and avocado – 310 / spa (l&d)
mixture of fresh and semi-dried tomatoes tossed in classic pesto

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hagi @ coast (I&d)

Sushi cubes domino – 250
mini sushi topped with salmon, tuna, cucumber and wakame
soy and wasabi

sashimi mikado – 250
salmon, tuna and crab stick
soy and wasabi

pasta and risotto

penne with smoked chorizo and chicken breast – 340 / (I&d)
tossed in extra virgin olive oil, garlic, wild mushrooms,
espelette chili and dash of cream

fettuccine with artichokes & sundried tomatoes – 320 / spa (I&d)
zucchini and olive oil

coast tagliatelle – 390 / (I&d)
hand - picked seafood, flash fried cherry tomatoes,
broad beans and saffron dill beurre blanc

black ink lobster spaghetti – 610 / (d)
garlic, sun dried tomato, dried chili, boston lobster and extra virgin olive oil

spaghetti carbonara – 290 / (I&d)
crispy bacon, egg yolk and parmesan

tom yum flavored seafood risotto – 360 / (I&d)
clams and local seafood

black truffle and mushroom risotto – 370 / (I&d)
enriched with french butter
green asparagus tips

bruschettas (I)

garlic with parsley – 85
butcher ham and mozzarella cheese – 140
smoked salmon, olives and sour crème – 170
parma ham and rocket – 170
mixed mushrooms and parmesan – 130

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burgers & more

served with steak cut fries or wedges

down under burger – 320 / (l)

angus beef pattie with fried egg,
smoked bacon, cheddar and beetroot relish

mexican style burger – 360 / (l)

angus beef pattie, jalapeno, corn, cheddar cheese
in a bun with taco sauce, avocado, tomato and ice berg

italian style burger – 360 / (l)

angus beef pattie, mozzarella, black olives
in a bun with tomato shallots salsa, pesto and romaine lettuce

the coast burger – 320 / (l&d)

angus beef pattie, melted cheddar cheese,
onion jam, chopped ice berg, bloody mary bbq sauce
house pickled cucumber

burger lovers (2 per) - 600

angus beef pattie, emental cheese with crispy bacon, shitake mushrooms, onion and onion confit,
tartar sauce, rocket leaves and truffle oil.

three coast sliders – 380 / (l)

bbq beef pattie with blt
thai spiced chicken with creamy siracha
lamb laced with aioli and topped with feta cheese crumbs

andaman prawn and avocado wrap – 290 / spa (l)

poached sea prawns, tomato coriander salsa, yellow mango and wasabi cream

thai satay wrap – 230 / (l)

mixed lettuce, char grilled chicken satay, pickled and peanut sauce

the coast club – 250 / (l)

triple layers of toasted bread, mayonnaise,
lettuce, tomato, cheddar cheese, egg, crisp bacon and chicken breast

siam at coast (I)

sea prawn phad thai – 280

classic wok fried rice noodles with sea prawns

grilled tiger prawn in red curry – 280 / spa

aromatic thai herbs, tropical fruit and coconut milk

cashews and pork – 240

wok fried with capsicum, mushrooms, spring onions and dried chili

thai garlic and black pepper crisp fish – 260

snap peas, baby corn, red chili and spring onions

wok chicken noodle – 210

flat rice noodle, soy sauce, broccoli, carrots, baby kale and lime

coastal fried rice – 280

curried fried rice with pineapple and sea prawns

thai hot basil chicken kaprao – 250

wok fried minced chicken with chili, hot basil leaves and fried egg

malaysian chicken satay – 200

48 hours marinated grilled chicken skewers

slow cooked peanut sauce

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pizza (I&d)

parma with rocket – 350

tomato, mozzarella, prosciutto di parma and rocket

pugliese – 390

tomato, parma ham, rocket and creamy burrata cheese

360 degree – 310

tomato, mozzarella, prosciutto di parma, artichokes, olives and mushrooms

margherita – 220

tomato, mozzarella and basil

woodsman – 380

mozzarella, chorizo, ground wagyu beef, spicy italian sausage,
sun dried tomato, red onion, parsley and bbq sauce

tuscany – 290

tomato, mozzarella, goat cheese, semi dried tomato and crispy bacon

thai seafood pizza – 370

spicy tomato sauce, prawns, scallop, squid, mussels, shallots,
cherry tomato and herb mix

krapao gai – 320

spicy fried chicken with hot basil leave, tomato, mozzarella,
fried egg and thai jalapenos

vegipatch – 250

tomato, mozzarella, roasted capsicm, shallots, olives,
cherry tomato and mushrooms

hawaii – 260

tomato, mozarella, local pineapple, butcher ham

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boards (I&d)

coast board - selection of fine imported meats - 510

prosciutto di parma – parma ham

salami milano – milanese salami

saucisse perche – french dried pork sausage

chorizo – spanish cold smoked spicy pork sausage

coppa di parma – cured pork neck

rilette de porc – slow cooked pork spread

olives, mixed pickles, semi dry tomato

coast cheese board - selection of imported cheese - 510

brie – from the town of meaux in france

goat cheese – saint maure from loire valley in the centre of france

parmigiano reggiano – italian 9 months ripened parmesan cheese

gorgonzola – blue cheese from piedmont in italy

and one international premium cheese in season,

please check with your waiter for the offering

grapes, dried fruits and walnuts

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coastal seafood

tasmanian salmon steak – 590 / spa (d)
roasted corn, cherry tomato salsa
shallots and basil infused extra virgin olive oil

char grilled akami tuna steak – 520 / (l)
warm nicoise salad and quail eggs

oven baked alaskan cod on baby spinach – 620 / (d)
local clams and white wine reduction

coastal snapper fillet – 390 / (d)
pan fried in chili infused extra virgin olive oil
green beans, spanish chorizo, garlic and parsley

coast fish n' chips – 340 / (l&d)
battered sea bass, fries
malt vinegar and tartar sauce

thai herb rubbed seared white snapper – 390 / (l)
heart of palm salad, fresh lime and thai seafood dressing

tiger shrimp pil pil – 410 (d)
spicy seared with garlic and cherry tomato, oven fresh focaccia

meat (d)

all meat dishes include 1 side dish and 1 sauce

australian angus grass fed sirloin steak 250gr - 950
australian angus grass fed beef tenderloin steak 200 gr – 1,200
australian angus grass fed beef rib eye steak 250 gr – 1,050
australian lamb rack 360gr – 1,200
crispy skin chicken breast– 350

choice side dishes – 90
mashed potato
sautéed seasonal vegetable
country potato wedges
shaved fennel salad
sautéed wild mushroom with herbs

sauces – 40

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jack daniels bacon sauce

peppercorn sauce

forest mushroom sauce

lemon butter sauce

thai spicy seafood sauce

chimichurri

tomato salsa

thai e-sarn sauce

COAST Promotions

Asado Argentina – 950

Crazyyy Lobster - 950

Let's Sea - 950

B.B.B. - 950

Oyster Night - 550

Wild Wild West - 950

Tipples & Tapas - 950