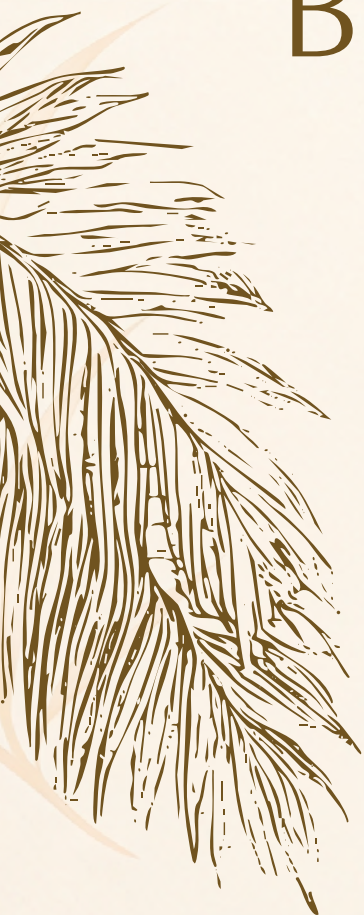


BEACH *Bar*



SEASIDE

Sundowner

AED 29

**SUNDAY TO WEDNESDAY
FROM 6 PM - 8 PM**

Sparkling Wine
Conte Fosco Cuvée Brut

White Wine
Chardonnay, Argento

Red Wine
Malbec, Argento

Rosé Wine
Pink as Flamingos

Gin
Tanqueray

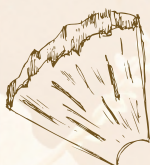
Vodka
Stolichnaya

Tequila
Jose Cuervo Silver

Rum
Cabana White Rum

Beers
Peroni
Hoegaarden Rosée
Corona

Cocktails
Aperol Spritz
Beer Sangria
Watermelon Gin



THE VIOLET

Hour

**DAILY
FROM 6 PM - 10 PM**

As the sun descends and the sky blooms with shades of lavender, we invite you into the Violet Hour—a time of transformation, hush, and wonder. Let this be your ritual: a moment between day and night, where stories unfold over exquisite cocktails and beverages, while the ordinary dissolves into magic.



DRINKS

Menu

SANGRIAS

Beer Sangria

Gordon's Pink Gin, watermelon liqueur
& Hoegaarden Rosée Beer

Glass 45 Bottle 160

Tropical White Sangria

White wine, peach liqueur, pineapple,
mango, citrus, mint

45 160

Rosé Sangria

Rosé wine, strawberry, raspberry,
orange liqueur, soda splash

45 160

Classic Red Sangria

Red wine, brandy, orange juice, apple,
orange, cinnamon stick

45 160

SUMMER COCKTAILS

Beach Bliss

Vodka, elderflower, lemon juice, mint, soda

45

Frozen Mango Daiquiri

White rum, mango purée, lime, sugar syrup, crushed ice

45

Sunset Spritz

Aperol, rosé Prosecco, orange slice, soda

45

Pineapple Jalapeño Margarita

Tequila, lime, pineapple juice, jalapeño syrup, Tajín rim

45

Coconut Caipirinha

Cachaça, coconut water, lime, sugar

45

Habano

St-Germain, lemon juice & Prosecco

45

SUMMER MOCKTAILS

Citrus Cooler

Orange, lime, soda, agave, fresh mint

30

Berry Lemonade Fizz

Mixed berries, lemon juice, soda, basil

30

Tropical Smash

Mango, passionfruit, pineapple, lime, crushed ice

30

WINES

Rosé

Wine of the day

Glass 45 Bottle 210

White

Wine of the day

45 210

Red

Wine of the day

45 210

ROSÉ PROSECCO & SPARKLING

Wine of the day

45 210

SUMMER BEERS

Hoegaarden Rosée

45

FOOD

Menu

EVENING MENU

FROM 6 PM - 10 PM

Fresh Dibba Bay Oysters (Half dozen) (S) Served with shallot vinaigrette, fresh lemon	120
Octopus Alla Plancha (S, D) Served with ratte potato, olives dust, piquillo mayo	90
Lobster Roll (S, M, E, G, D) Served with soft roll, salmon roe, spicy dip, chives	85
Spicy Shrimp Tacos (S, G, D) Served with garlic cilantro lime slaw, cabbage, sour cream, avocado	70
Dynamite Shrimp (S, M, E, G) Served with crispy prawn crackers	75
California Maki Roll (S, G, SB, SS) Served with crab, avocado, cucumber, tobiko	75
Beef Cheek Bao (G, SP) Served with yellow takuwan, crunchy vegetable, sriracha dip	75
Vegetable Fritto Misto (G, D, V) Served with avocado dip	55
Marinated Mixed Olives (V) Served with garlic, fresh za'atar, lemon zest	35
Crispy Fries (D, V) Served with truffle cheese fondue	45

Our vegetables and microgreens are sourced locally, farmed, and fresh.
Local (L) / Farmed (F) / Sustainable (S)

Signature Dish (SD) / Nuts (N) / Seafood (S) / Egg (E) / Dairy (D)
Gluten (G) / Celery (C) / Mustard (M) / Sulphur dioxide (SP)
Soybeans (SB) / Sesame seed (SS) / Vegetarian (V) / Vegan (VE) / Gluten free (GF)

SHISHA

Menu

CLASSIC 150
Al Fakher / Sherbetli

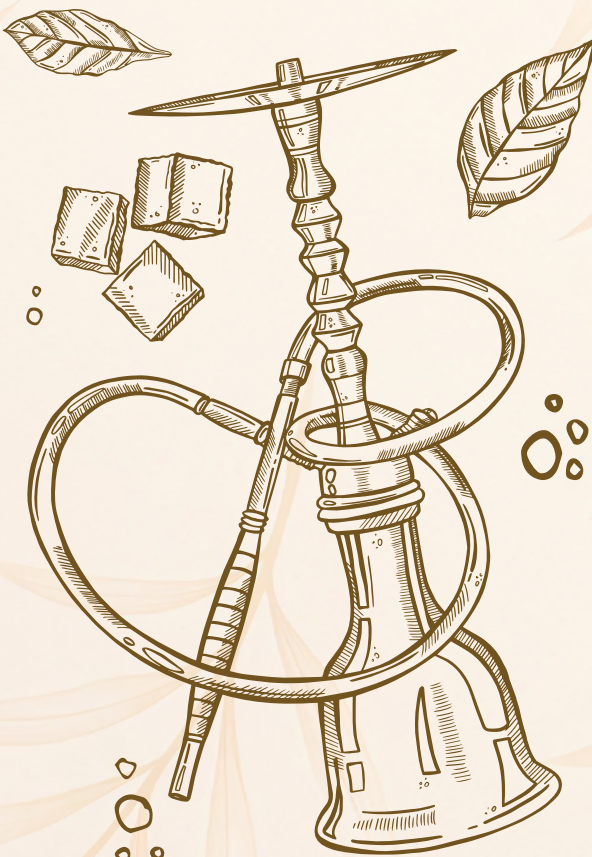
PREMIUM 180
Must have / Starline

EXCLUSIVE 220
Darkside / Burn

SEA BREEZE 280
Special Mix
A refreshingly cool mix with hints of citrus and mint like a gentle winf off the ocean on a summer evening.

DUBAI 310
Special Mix
A smooth and elegant blend of warm vanilla and soft sweetness-evoking the luxury and allure of a golden desert evening.

SAADIYAT 320
Special Mix
A serene fusion of smooth mint and subtle fruit notes a taste of luxury inspired by the calm shores of Saadiyat Island.



SAADIYAT BEACH CLUB

