

BEACH HOUSE DINNER MENU

Simplicity

Serving simple yet innovative Mediterranean food, this marvellous menu focuses on the freshness and quality of ingredients such as locally caught seafood and freshly prepared salads. Contemporary and easy-going with a concept reminiscent of the best Pampelonne beach bars in Saint Tropez; enjoy this perfect beach-side experience.


PURITY

Tuna tartare

Wild tuna, ponzu, crispy seaweed, yuzu mayo 24

Truffle ceviche 

Hazelnut lemon dressing, smoked mayo, summer truffles 24

Beach House ceviche 

Sea bass, sweet potato, corn, leche de tigre 23

A HOT START

Octopus 

escabeche, potato, herb salad, aji amarillo 25

Squid

Onion-Butter-Miso, fried tempura 21

Sea jewel

Scallops sauté, Granny Smith cream, consommé bacon, crispy nori 24

THE GARDEN

Green salad 

Green beans, broccoli, vinegar dressing, aged cheese, smoked almond 19

Heirloom tomatoes 

Burrata, grapes, basil, grilled sourdough bread 17

Quinoa  

Snow peas, avocado, grilled corn, lettuce, lime dressing 18

SO SIMPLE

Fisherman's pasta

Homemade tagliatelle, clams, prawns, bouillabaisse sauce 28

Risotto 

Lemon, parmesan, grilled artichoke, cream cracker 24

Rigatoni 

Mushrooms consommé, fresh truffle, reduce cream 24

THE LAND

Chicken

Grilled baby chicken, buttered corn, crispy potatoes, lime 31

Rib eye

300gr us prime steak, smoked mayo, mashed potatoes, pickled onion 39

Lamb cutled

Lamb chops, eggplant cream, chimichurri, homemade grilled bread 36

THE SEA

Sea bream in crust 

Seabream in crust, potatoes and green bean salad 37

King salmon

Baked salmon fricassee, lemon hollandaise, fried quinoa 34

Tuna steak

Hummus, herb salad, ponzu sauce, dill mayo 34

TO FINISH ✓

Mrs Pavlova

Meringues, yogurt mousse, red berries sorbet 12

Choco pudding

Choco cubes, noisette ice cream, crispy milk, burned honey 12

Exotic

Coconut cream, passion fruit, caramel wafer 12

Fresh Fruit

Sliced seasonal fruit 12

Sorbet

Lime, Mango, Strawberry and berries 12

Please advise us of any allergies or dietary requirements

 Gluten free option ✓ Vegetarian option

The Food & Beverage Department will make every effort to comply with the dietary requirements of our guests and wherever possible will exclude requested food items, ingredients and allergens from the dishes that we serve. However, all food is prepared in centralized kitchens and allergen-based meals are prepared in the same area as allergen-free meals. We cannot therefore guarantee absolute separation, and cannot take responsibility for any adverse reactions that may occur.

KIDS MENU BY ANNABEL KARMEL

An Exclusive Menu for Young Food Explorers
Annabel Karmel, the leading global food expert in baby and children's food, is now pioneering the way youngsters refuel whilst on vacation.



Our new world-class baby and children's menu at Sani Resort, specially designed by Annabel Karmel, introduces a world of flavour and fun. With lots of super-tasty, balanced meals to choose from - including vegetarian and vegan options - even the pickiest eaters will transform into young food explorers!

Bring your family together over the table this holiday and enjoy Annabel's Exclusive Menu across the resort's restaurants.

Soups

Chicken soup 

Potato, celery and carrot 11

Mediterranean & veggie soup  

Tomato, vegetables and cream 12

Salads

Greek salad 

Tomato, cucumber, peppers, pita bread and feta 9

Giant cous cous salad 

Rainbow veggies sweet corn and chicken 11

Annabel's favorite salad 

Avocado, cheese, tomato and bacon 13

Main Courses

Mini burger 

Parmesan cheese, tomato, ketchup and French fries 12

Chicken nuggets

French fries and mayonnaise sauce 11

Fish fillet 

Steamed rice and vegetables 12

Chicken with mozzarella 

Gratinated chicken with tomato and mozzarella 13

5 vegetables spaghetti  

Carrot, onion zucchini, pepper, tomato 10

Pizza margarita 

tomato sauce, mozzarella and basil 11

Spaghetti Bolognese

Bolognese sause and parmesan 10

Penne Napoli 

Napoli sause and parmesan

Toddlers

Tod chicken

Chicken, carrot and potato 7

Tod beef

Beef, Potato, carrot and celery 7

Tod fish

Rice, carrot and broccoli 7

Tod vegetable ✓

Rice, potato, carrot and broccoli

Desserts

Banana strawberries ice cream  ✓

With maple syrup and and Choco crumble 6

Chocolate cake ✓

With vanilla ice cream 6

Fruit salad ✓

With seasonal fruit 6

Ice cream /scoop ✓

Chocolate, vanilla, caramel, strawberry 3 (per scoop)

VEGAN MENU

Starters

Gazpacho 

Pickled peppers, basil and grilled bread 15€

Super food salad 

Quinoa, cabbage, kale, goji berries, avocado and edamame 17€

Grilled lettuce 

Soultanina raisins chutney and daikon 16€

Main Courses

Vegan risotto 

Olive oil risotto, hazelnut and green apple salad 18€

Gratinated veggies

Sliced grilled vegies with bean pure bechamel 18€

Truffle pizza

Mix mushrooms, Holomontas truffle and escarole salad 24€

Desserts

Fresh fruit

Sliced seasonal fruits 12€

Sorbet

Lime, strawberry 12€

Berries coconut

Mixed berries with mint, lime and coconut sorbet 12€

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 Gluten free option  Vegetarian option  Annabel Karmel Signature dishes

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