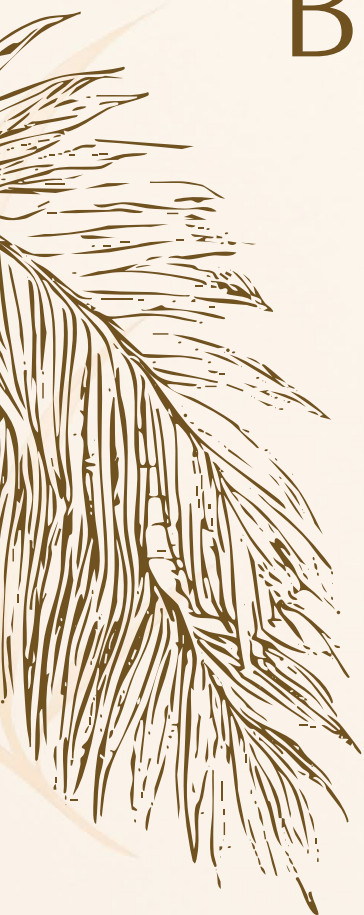


# BEACH *Bar*



# 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

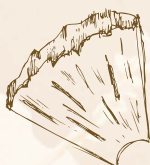
**Vodka**  
Stolichnaya

**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

	Glass	Bottle
<b>Beer Sangria</b> Gordon's Pink Gin, watermelon liqueur & Hoegaarden Rosée Beer	45	160
<b>Tropical White Sangria</b> White wine, peach liqueur, pineapple, mango, citrus, mint	45	160
<b>Rosé Sangria</b> Rosé wine, strawberry, raspberry, orange liqueur, soda splash	45	160
<b>Classic Red Sangria</b> Red wine, brandy, orange juice, apple, orange, cinnamon stick	45	160

### SUMMER COCKTAILS

<b>Beach Bliss</b> Vodka, elderflower, lemon juice, mint, soda	45
<b>Frozen Mango Daiquiri</b> White rum, mango purée, lime, sugar syrup, crushed ice	45
<b>Sunset Spritz</b> Aperol, rosé Prosecco, orange slice, soda	45
<b>Pineapple Jalapeño Margarita</b> Tequila, lime, pineapple juice, jalapeño syrup, Tajín rim	45
<b>Coconut Caipirinha</b> Cachaça, coconut water, lime, sugar	45
<b>Habano</b> St-Germain, lemon juice & Prosecco	45

### SUMMER MOCKTAILS

<b>Citrus Cooler</b> Orange, lime, soda, agave, fresh mint	30
<b>Berry Lemonade Fizz</b> Mixed berries, lemon juice, soda, basil	30
<b>Tropical Smash</b> Mango, passionfruit, pineapple, lime, crushed ice	30

### WINES

	Glass	Bottle
<b>Rosé</b> Wine of the day	45	210
<b>White</b> Wine of the day	45	210
<b>Red</b> Wine of the day	45	210

### ROSÉ PROSECCO & SPARKLING

Wine of the day	45	210
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### SUMMER BEERS

Hoegaarden Rosée	45
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# FOOD

## Menu

### EVENING MENU

FROM 6 PM - 10 PM

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

### Traditional

120

Apple Nakhla  
Apple Fakher  
Grape  
Mint  
Rose  
Strawberry  
Mango  
Cherry  
Blueberry  
Lemon  
Orange  
Watermelon  
Sweet Melon  
Gum  
Peach  
Salloum

### House Mixes

140

Grape Mint  
Lemon Mint  
Orange Mint  
Watermelon Mint

### Saadiyat Beach Club Special

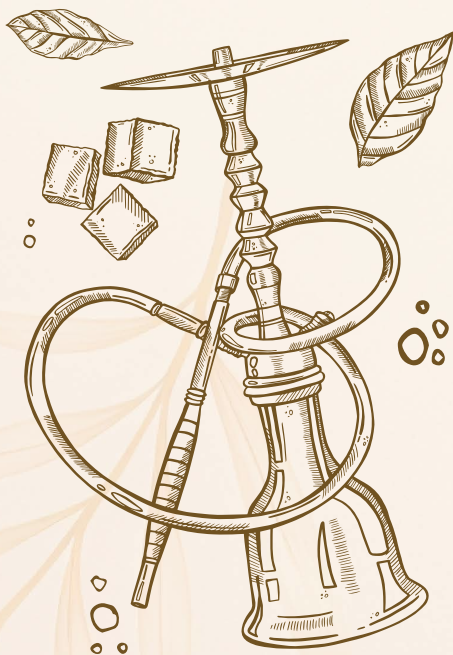
160

Special Mixed Fruit

### Exotica

185

Blue Mist  
Pina Colada  
Classic Mojito  
X on the Beach



SAADIYAT BEACH CLUB

