

TO START

EDAMAME (V) Steamed Soybeans / Sea Salt Flakes	38	MUSSELS (A) (D) Moules mariniere / cream / garlic / saffron / herbs / lemon / fries	135
SPICY EDAMAME (N) Steamed Soybeans / garlic chili sauce / Togarashi / Sesame Oil	45	GRILLED SCALLOP (SF) (D) Wood grilled hand dive scallops / miso butter sauce / caviar / micro herbs	EACH 95
OYSTER N4 (SF) (R) Fine de claire brittany / cherry vinegar / tabasco / lemon / herbs	6 PCS 135 12 PCS 265	CB BURGER (D) (G) (N) Wagyu beef / bacon / cheese / CB sauce / brioche bun / baby gem / fries	120
GAZPACHO SOUP (G) (V) Cold Tomato sweet pepper Soup / Focaccia bread	55	CLUB SANDWICH (N) (G) Roast chicken / cheddar cheese / avocado / egg mayo / veal bacon / tomato / multigrain bread / fries	95
STICKY CHICKEN WINGS (G) (N) Glazed with sweet & spicy soy / sesame / lime	75	BEYOND BURGER (G) (V) Vegan patty / vegan cheese / tomato / lettuce / vegan mayo	105
KING CRAB DUMPLING (SF) (G) Steamed king crab dumpling / mustard & ponzu sauce / herbs	105	BURRATA (D) (V) (N) Burrata pugliese / detterini sicilian tomatoes / pesto / basil / aged olive oil / fig vinegar	HALF 98 FULL 195
CHICKEN SKEWERS (D) (N) Marinated chicken / sweet soy sauce / pickles / lime	65	BEEF CARPACCIO	95
WAGYU BEEF SKEWERS (N) (G) Wagyu beef MB5 / sweet soy sauce / pickles / ime	105	Seared black angus beef / black truffle / pickled girolles mushroom / parmesan cheese / watercress / olive oil	95
VEGETABLE EMPANADAS (V) (G) (N) Selection of seasonal veggies / sriracha sauce / herb	60	TUNA NEW STYLE (R) (G) Bluefin tuna sashimi style / confit shallots / lemon / dill / black truffle / olive oil	135
CRISPY TUNA RICE (G) (N) Tuna tartare / crispy sushi rice / seasonal truffle / yuzu ponzu / honey wasabi mayo	95	SALMON NEW STYLE (G) (N) (R) Thin slices of salmon / ponzu / lime / sesame seed / wild herbs	75
CRISPY SALMON RICE (G) (N) Salmon tartare / crispy sushi rice / yuzu miso / honey wasabi mayo / kizami wasabi	80	YELLOW TAIL NEW STYLE	85
ROCK SHRIMP TEMPURA Fried wild shrimps / sweet wasabi sauce / lemon	95	Thin slices of yellow tail / jalapeno sauce / yuzu / truffle dressing	85
WAGYU BEEF TACOS (2 pcs) Wagyu rump beef / crispy corn tacos / guacamole / sour cream / tomato salsa / cheese / lime	95	SEABASS CEVICHE	75
SHRIMP TACOS (2 pcs) Sautéed shrimps / crispy corn tacos / guacamole / sour cream / tomato salsa / coriander leaves / lime	85	Tiger milk / sweet potato / aji amarillo / chulpi corn / avocado / red onion / chili / coriander / lime	75

SALADS

COVEBEACH SIGNATURE (D) King crab / baby gem / avocado / pomelo / honey mustard	195	GOAT CHEESE & BEETROOT (D) (V) Goat cheese marais poitevin / roasted heritage beetroot / infused Greek yoghurt / roasted walnuts / cherry tomatoes / lemon balsamic vinegar	70
OCTOPUS SALAD Grilled octopus / seasonal mixed leaves / fennel / avocado and carrot / mustard yuzu dressing	130	GREEK SALAD (D) (V) Greek feta cheese / cherry tomato / cucumber / Mix greek peppers / Kalamata olives / caper leaves / Oregano / aged olive oil	85
SUMMER CHICKEN SALAD Grilled chicken breast / cos lettuce / avocado / palm heart / green asparagus / black quinoa / feta cheese / parmesan cheese / avocado dressing	90		

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PIZZA

MARGARITA (D) (G) (V) Tomato sauce / basil / mozzarella / oregano	85	SALAMI (D) (G) Italian salami / tomato sauce / mozzarella / oregano	95
BURRATINA (D) (G) (V) Burrata/ tomato sauce / basil / oregano	110	CHICKEN PESTO (D) (G) (N) Grilled chicken / pesto / mozzarella / tomato sauce / cherry tomato / basil	95
TRUFFLE & MUSHROOM (D) (G) (V) Mushrooms / ricotta / mozzarella / parmigiano reggiano / truffle cream / seasonal truffle	125	NAPOLITANA Anchovies / capers / olives / garlic / tomato sauce	80
WAGYU BEEF BRESOALA (D) (G) Beef bresaola / rocket leaves / mozzarella / Dried tomatoes / parmigiano reggiano	130		

THE GRILL

PRIME RIBEYE 600G 45 days dry aged full blood black angus	650	BLUE SHRIMPS Homemade harissa / lemon / garlic / herbs	530 PER KG
LOBSTER Whole Canadian / black pepper sauce / shiso better sauce / lemon	650 PER KG	SCOTTISH SALMON Marinated with harissa / lemon / herbs / new potatoes	550 PER KG
WAGYU TOMAHAWK +7MB 1500			

BLACK ANGUS STRIPLOIN 300g +5MB	325	All the cuts are cooked in our open wood grill served with a choice of two sauces:
BLACK ANGUS RIBEYE 300g +5MB	350	Béarnaise (D)
WAGYU PICANHA 280G MB+5	195	Chimichurri
LAMB CUTLETS	245	Green Peppercorn Sauce (D)
SIERRA SIGNATURE SEABASS (D) Whole deboned fish / lightly spiced /garlic / lemon / herbs	245	Mushroom Sauce (D)
		Wafu Sauce (G)

SIDE DISHES

TOMATO CARPACCIO & FENNEL, AGED OLIVE OIL	55	GREEN ASPARAGUS	55
PADRON PEPPERS & POTATOES	50	CHEESE TRUFFLE FRIES (D)	105
MASHED POTATOES	50	HAND CUT FRIES	40
BROCCOLINI	55	SWEET POTATO FRIES	48

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SUSHI MENU

MODERN MAKI

BAKED KING CRAB	120	TUNA & CAVIAR ROLL	150
Baked king crab / prawn tempura / avocado / chive / tempura flakes / sweet soy sauce		Bluefin tuna / takawan / cucumber / chives / avocado / oscietra caviar	
SPICY TUNA (G) (N)	90	YELLOW TAIL MAKI	105
Bluefin / takawan / cucumber / chives / avocado / spicy mayo / tempura flakes / sweet soya sauce		Yellow tail / blue crab meat / cucumber / takawan / kizami wasabi / chives	
SPIDER (G) (N)	105	THE VEGAN (G) (V) (N)	60
Softshell crab / avocado / cucumber / chives / Tobiko / wasabi mayo		Avocado / cucumber / asparagus / red pepper / chukawakame / sesame sauce	
DRAGON ROLL (G)	95	WAKAME (N) (V)	60
Salmon / asparagus / cucumber / avocado / yuzu mayo / tobiko		Broccolini / asparagus / takawan / zucchini / chukawakame / sesame sauce	
UNAGI MAKI	95		
Marinated eel / prawn tempura / mango / cucumber / unagi sauce			

CLASSIC MAKI ROLL

CALIFORNIA (G)	80	OTORO	95
Jumbo Crab / Avocado / Tempura / Tobiko / Japanese Mayo		Chives / Fresh Wasabi	
SALMON AVOCADO	70	SEARED SALMON (D) (G)	85
Salmon / avocado / Yuzukocho Mayo		Blowtorched salmon / Cream Cheese / Avocado / Cucumber / sweet & spicy sauce	
PRAWN TEMPURA (G)	90		
Fresh prawns / Orange Tobiko / shiso leaf / Spiced Mayo			

SASHIMI (3 PCS) & NIGIRI (2 PCS)

SCALLOPS	90	SEABASS	55
SCALLOP & TRUFFLE GUNKAN (Caviar)	105	OTORO	110
SALMON	60	PRAWN	75
TUNA	90	EEL	75
YELLOWTAIL	75	WAGYU & TRUFFLE CAVIAR	140
		& 24 KARAT GOLD	

SUSHI PLATTERS

MINI SASHIMI PLATTER (D) (N) (G)	250	MINI SUSHI PLATTER (D) (N) (G)	350
3 types of the season's best, Chef's choice		2 types of maki roll & 3 types of sashimi	
SASHIMI PLATTER (D) (N) (G)	325	THE COVE BEACH PLATTER (D) (N) (G)	850
6 types of the season's best, Chef's choice		5 of the Chef's most special maki selection / 3 types of sashimi / 3 types of nigiri	

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DESSERTS

COVE BAMBOO (D) (G) Passion fruit cremieux / coconut financier / coconut mousse / lime sorbet	75
PINEAPPLE CREAM BRULEE (D) (G) Crema catalana / pineapple sorbet / pineapple	85
CHOCOLATE FONDANT (D) (G) Ice valrhona dolce chocolate / caramel / chocolate soil / vanilla cream	95
RHUBARB CRUMBLE (D) (G) Infused rhubarb / vanilla custard / oat crumble / apple sorbet	75
STRAWBERRY TARTELS (G) (N) (D) Pistachio praline filling / lemon cream / chamomile ice cream / strawberry cocktail	85
KUNAFI CHESSECAKE (G) (N) (D) Date gel / topping pistachio ganache / baklava ice cream	75
GLUTEN FREE (D) (N) Rich chocolate brownies / hot milk chocolate sauce / praline ice cream	75
MANGO & PASSION FRUIT (D) (N) Flexi ganache / white chocolate snow / coconut cream / passion gel / mango chutney / caramelized banana / passion mango sorbet	80
CB DESSERT PLATTER (D) (N) (G) Selection of dessert / ice cream / seasonal fruit	650
SEASONAL FRUIT PLATTER	165
WATERMELON PLATTER	125
ICE CREAM (D) Homemade ice cream & sorbet Vanilla ice cream / chocolate / mix berry / coconut sorbet / raspberry / pineapple / lemon	EACH 17

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