



SOUTH BANK  
GRACE BAY RESORTS

# Lua BEACH HOUSE

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

## LUNCH MENU

<b>CAESAR SALAD</b> <sup>V</sup>	<b>\$19</b>	<b>LOCAL RED SNAPPER CEVICHE</b>	<b>\$21</b>
Romaine Hearts, white anchovies, Free-range egg, parmesan vinaigrette		Cucumber, tomato, onion, Calamansi dressing, crispy lotus stem	
<b>SOUTH BANK TRUFFLE BURRATA</b> <sup>N, V</sup>	<b>\$26</b>	<b>PACIFIC OYSTERS</b> <sup>GF</sup>	<b>\$32</b>
Pickled field mushrooms, toasted pistachio, black truffle and shallot dressing, sourdough toast		Mignonette, lemon, Tabasco	
<b>NIGIRI PLATTER</b>	<b>\$29</b>	<b>SALMON TERIYAKI BOWL</b>	<b>\$25</b>
Yellowfin tuna, snapper, Ora King salmon		Sesame, wild rice, cucumber pickle, furikake, heirloom tomatoes, edamame	
<b>WHIPPED FETA WITH DOMINICAN WILD HONEY</b> <sup>N, V</sup>	<b>\$18</b>	<b>CHILI GARLIC PAPPARDELLE</b> <sup>N, V</sup>	<b>\$27</b>
Smoked Harissa oil, Homemade grilled flat bread, toasted pistachio		Semi-dried tomatoes, goat cheese, toasted pine nuts	
<b>CRUNCHY SESAME SALAD</b> <sup>V</sup>	<b>\$20</b>	<b>MISO TOFU BOWL</b> <sup>V</sup>	<b>\$20</b>
Mixed greens, avocado, navel orange, cherry tomato, carrots, sesame dressing, crispy wonton		Organic Black rice, radish, eggplant, carrot, Gochujang Sauce	
<b>FLAT IRON CHICKEN</b> <sup>GF, N</sup>	<b>\$28</b>	<b>WAGYU BURGER</b>	<b>\$25</b>
Green kale, heritage apple, semi-dried cranberries, spicy-glazed pecan nut, Apple Cider dressing		Romaine, tomatoes, bacon, aged cheddar cheese, truffle fries	
<b>GAZPACHO</b> <sup>GF, V</sup>	<b>\$17</b>	<b>LUA SASHIMI PLATTER</b>	<b>\$32</b>
Marinated tomatoes, micro basil, herb oil		Salmon, Hamachi, tuna	
<b>CHICKEN NOODLE SOUP</b>	<b>\$21</b>	<b>CRUNCHY MAITAKE BURGER</b> <sup>V</sup>	<b>\$25</b>
Free-range Local Chicken, bok choy, Asian greens, mushrooms, egg noodles		Gochujang mayonnaise, Pickled cucumber, Sumac onion, House fries	
<b>FRIED WHOLE SNAPPER</b>	<b>\$55</b>	<b>STEAK SANDWICH</b>	<b>\$25</b>
Local Yellowtail snapper, chopped herb salad, garlic lemon aioli, pickled onions		Ciabatta, caramelized onion, tomato, baby gem, Horseradish Cream, aged cheddar, Fries	
<b>STEAK FRITES</b>	<b>\$55</b>	<b>GRILLED LOCAL TUNA</b>	<b>\$39</b>
10 oz Prime Rib-eye steak, chimichurri, garlic spinach		Green apple, citrus and fennel salad, Lemon Ponzu	

V - Vegetarian | GF - Gluten Free | N - Nuts

Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at risk if the seafoods are consumed raw or uncooked. Prices are quoted in US Dollars and are subject to 12% Government Tax and 10% Service charge.





*Lua*  
BEACH HOUSE



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BEACH HOUSE



## BAR MENU

AVAILABLE ONLY FROM  
5:00PM TO 9:30 PM

### *small plates*

<b>POLENTA PARMESAN FRIES</b> <sup>V, GF</sup>	<b>\$16</b>
Truffle Aioli, Aged Parmesan, Truffle Salt	
<b>BAKED BRIE</b> <sup>V, N</sup>	<b>\$19</b>
Homemade Jam, Thyme, Chili Honey, Pistachio, Aged Balsamic	
<b>PERI PERI CONCH CROQUETTES</b>	<b>\$19</b>
Local Turks Conch, Pickled Pineapple Purée, Lime Chive Aioli	
<b>CRISPY CHICKEN 65</b>	<b>\$20</b>
Gunpowder Spice, Coriander Stems, Mint Aioli	
<b>GOLDEN CRAB TOAST</b>	<b>\$21</b>
Seaweed Butter, Avocado Mousse, Chives, Tobiko	
<b>PEAR AND BURRATA</b> <sup>V, N, GF</sup>	<b>\$21</b>
Sweet Poached Pear, Chimichurri, Burnt Mandarin, Vinaigrette, Toasted Pistachio, Greens	
<b>BULGOGI BEEF TARTARE</b>	<b>\$21</b>
Puff Pastry, Bulgogi Dressing, Pepper Root Cream, Kalakaua Black Olive Crumb	
<b>PRIME BEEF SLIDERS</b>	<b>\$22</b>
Gochujang Mayo, Pickled Radish, Aged Cheddar, Asian Kimchi Slaw	
<b>SMOKED LAMB RIBS</b> <sup>N</sup>	<b>\$23</b>
Weeping Tiger Glaze, Dukkha Spice, Cilantro, Mint, Fried Garlic	
<b>HOKKAIDO SCALLOP TIRADITO</b> <sup>GF</sup>	<b>\$27</b>
Avocado, Jalapeno, Passion Fruit Leche De Tigre	
<b>MISO BAKED OYSTERS (6 pcs)</b>	<b>\$32</b>
Miso Hollandaise, Baby Spinach, Lemon Crumb	

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AVAILABLE ONLY FROM  
5:00PM TO 9:30 PM

### *sharing plates*

<b>SWEET CORN FRIED RICE WITH TOFU</b> <sup>V</sup>	<b>\$36</b>
Tofu Stir Fry Sauce, Asian Kimchi, Bird's Eye Chili	
<b>CHICKEN TIKKA MAKHANI</b> <sup>N</sup>	<b>\$43</b>
Papadums, Basmati Rice, Kachumber Salad, Mango Chutney	
<b>CRISPY FRIED WHOLE LOCAL SNAPPER</b> <sup>GF</sup>	<b>\$68</b>
Pickled Onions, Lemon Garlic Aioli, Herbs, Asian Chimichurri, Fried Rice	
<b>WOOD ROASTED 8oz FLAT IRON STEAK</b> <sup>GF</sup>	<b>\$49</b>
Cherry Bomb Chermoula, Sweet Mini Peppers, Pickled Onions, Fries	
<b>SZECHUAN SHRIMP</b>	<b>\$55</b>
Wild-caught freshwater shrimp, Szechuan Pepper, Cilantro, Thai Chili, Fried Rice	
<b>14-DAY DRY-AGE PORK TOMAHAWK</b> <sup>GF</sup>	<b>\$62</b>
Charred Broccolini, Cauliflower Achar, Gold Mustard, Honey Sauce, Fries	

### *sweet plates*

<b>HOMEMADE ICE CREAMS</b>	<b>\$12</b>
Chocolate, Vanilla, Rum and Raisin	
<b>HOMEMADE SORBETS</b>	<b>\$12</b>
Mango and Basil, Coconut and Lime	
<b>MOLTEN CHOCOLATE FONDANT</b>	<b>\$18</b>
Vanilla Ice Cream, Cherry Coulis (please allow 15 minutes)	
<b>APPLE TARTE TATIN</b>	<b>\$18</b>
Madagascar Vanilla Ice Cream	

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## signature cocktails

A curated collection of cocktails designed to indulge and inspire the senses.

### SILENT TEMPEST \$19

Vodka, Campari, Strawberry, Lemon, Cane Syrup

### LUA PALOMA \$20

Mescal, Aperol, Grapefruit Cordial, Lime, Soda

### MAD TICKER \$21

Dark Rum, Amaro, Lime, Ginger

### THE ARC \$22

Lemongrass Tequila, Elderflower, Spicy Agave, Lime

## classic cocktails

Handcrafted with care by our expert mixologist.

### WATERMELON CRUSH \$18

Fresh Watermelon, Fresh Lime, Woody Creek Vodka, Club Soda

### COSMOPOLITAN \$18

Vodka, Triple Sec Liqueur, Fresh Lime Juice, Cranberry Juice

### DRY MARTINI \$18

Gin, Dry Vermouth, Olives

### MANHATTAN \$18

Whiskey Bourbon, Vermouth Rosso Angostura Bitters, Maraschino Cherry

## free spirit cocktails

A curated collection of cocktails designed to indulge and inspire the senses.

### VIRGIN COLADA \$12

Pineapple Juice, Coconut Milk

### VIRGIN WATERMELON CRUSH \$12

Fresh Watermelon, Fresh Lime, Club Soda

### NOT A PORNSTAR \$15

Everleaf Forest, Passion Fruit, Vanilla, Lime, Soda

### MOUNTAIN SIP \$16

Everleaf Forest, Strawberry, Lemon, Soda

### MARINE MULE \$17

Everleaf Marine, Thyme, and Rosemary Syrup, Cucumber Lime, Ginger Beer

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## RUM

BAMBARRA GOLD	\$14
BAMBARRA COCONUT	\$14
BAMBARRA BLACK	\$14
BAMBARRA RESERVE	\$14
BAMBARRA LIGHT	\$14
MALIBU COCONUT RUM	\$14
PUSSER'S	\$15
ANGOSTURA	\$16
APPLETON VX SIGNATURE	\$16
GBR BOTANICAL RUM	\$18
MOUNT GAY XO	\$20
EL DORADO 15 YRS	\$20
ZACAPA 23 YRS	\$25
EL DORADO 21 YRS	\$30

## VODKA

ABSOLUT	\$14
WOODY CREEK	\$14
CIROC VODKA	\$15
TITO'S VODKA	\$16
KETEL ONE	\$20
BELVEDERE	\$20
GREY GOOSE	\$20

## TEQUILA

JOSE CUERVO	\$16
PATRON SILVER	\$18
PATRON ANEJO	\$22
PATRON REPOSADO	\$25
CLASE AZUL BLANCO	\$40
DON JULIO 1942	\$40
CLASE AZUL GOLD	\$75
CLASE AZUL REPOSADO	\$80
CLASE AZUL ANEJO	\$110

## COGNAC

HENNESSY VS	\$18
HENNESSY VSOP	\$20
REMY MARTIN	\$25

## BEER

LIGHT IPA LAGER	\$9
COORS LIGHT	\$12
CORONA	\$12

## WHISKEY

CANADIAN CLUB	\$16
CROWN ROYAL	\$16
J&B RARE	\$18
JAMESON	\$18
DEWARS	\$18
JOHNNIE WALKER BLACK LABEL	\$20
JOHNNIE WALKER BLUE LABEL	\$40

## BOURBON

JIM BEAM	\$16
JACK DANIELS	\$16
WOODY CREEK	\$16
MAKER'S MARK	\$18
WOODY CREEK RYE	\$18
ANGEL'S ENVY BOURBON	\$18
WOODFORD RESERVE BOURBON	\$18

## SINGLE MALT

GLENFIDDICH 12 YRS	\$20
MACALLAN 12 YRS	\$20
GLENMORANGIE 10 YRS	\$20
GLENLIVET 18 YRS	\$20

## GIN

TANQUERAY	\$14
BOMBAY SAPPHIRE	\$15
BEEFEATER	\$15
HENDRICKS	\$16
TANQUERAY N° TEN	\$20
MONKEY 47 GIN	\$20

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## DINNER MENU

### *appetizers and soup*

<b>OYSTERS</b> <sup>GF</sup>	\$32
Mignonette, Chili Salsa, Tabasco, Lemon	
<b>SOBA NOODLE SALAD</b> <sup>V</sup>	\$20
Truffle Ice Cream, Tomato Ponzu, Crispy Shimeji Mushroom	
<b>AGED WAGYU TARTAR</b>	\$25
Confit Egg Yolk, Sourdough Toast	
<b>SMOKED HOKKAIDO SCALLOPS</b> <sup>GF</sup>	\$32
Butternut Squash Purée, Pickled Cauliflower, Nasturtiums Oil	
<b>ROASTED PUMPKIN SOUP</b> <sup>V, GF</sup>	\$19
Pumpkin Brûlée, Spiced Granola	
<b>SALMON TIRADITO</b>	\$29
Torched Avocado, Cilantro Ponzu, Cured Ikura, Crunchy Chili Garlic	
<b>CRISPY DUCK SALAD</b> <sup>GF, N</sup>	\$28
Endive, Watermelon Radish, Chives, Orange Vinaigrette	
<b>KALE AND AVOCADO SALAD</b> <sup>V, GF, N</sup>	\$19
Avocado, Toasted Almonds, Green Goddess Dressing	
<b>LUA ARTISAN SALAD</b> <sup>V, GF, N</sup>	\$19
Blood Orange, Watermelon Radish, Heirloom Cherry Tomatoes, Green Goddess Dressing	
<b>CHARRED SPANISH OCTOPUS</b>	\$29
Gigantes Beans and Braised Escargots, Salsa Verde, Lemon Aioli, Guindilla Peppers	
<b>HAMACHI CRUDO</b> <sup>GF</sup>	\$26
Rocoto Chili Dressing, Pickled Beetroot, Citrus Segments, Passion Fruit Dressing, Pickled Mustard	
<i>from the land</i>	
<b>30 DAYS DRY-AGED TOMAHAWK STEAK FOR TWO (32 oz)</b>	\$175
Field Mushroom, Broccolini, Onion Rings	
<b>GRASS FED PRIME TENDERLOIN 8oz</b> <sup>GF</sup>	\$62
Fries, Field Mushroom, Charred Broccolini	
<b>14 oz USDA PRIME RIB-EYE</b> <sup>GF</sup>	\$60
Fries, Field Mushroom, Charred Broccolini	
<b>BRAISED SHORT RIBS</b> <sup>GF</sup>	\$58
Field Mushroom, Heirloom Baby Carrots, Potato Mash, Crispy Sunchokes	
<b>MOROCCAN LAMB SHANK TAGINE</b> <sup>N</sup>	\$47
Ras el Hannout Spice, Apricot, Root Vegetable Couscous, Almond	
<b>KOJI ROASTED CHICKEN</b> <sup>GF</sup>	\$43
Beluga Lentils, Wild Mushroom Sauce, Togarashi Cracker	

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## DINNER MENU

### *from the sea*

<b>CHARCOAL ROASTED BRANZINO</b>	\$47
Sundried Tomato Orzo, Charred Kale, Bilbaina Sauce	
<b>ALASKAN GOLD BLACK COD</b> <sup>GF, N</sup>	\$49
Romesco Sauce, Peperonata, Local Grapefruit Relish, Cured Ikura	
<b>WILD CAUGHT JUMBO PRAWNS</b>	\$68
Green Chilli and Coriander, Couscous, Salsa Verde, Puffed Wild Rice	
<b>SUSTAINABLE LOCAL RED SNAPPER</b> <sup>GF</sup>	\$49
Chickpeas and Pumpkin Salad, Pumpkin Purée, Olive Oil Pearls, Sea Grapes	
<b>SOY GINGER GLAZED SCOTTISH SALMON</b>	\$49
Asian Greens, Miso Mash, Toasted Sesame, Togarashi	
<b>WOOD ROASTED TUNA</b> <sup>GF</sup>	\$47
Carrot & Bean Ragout, Charred Broccolini, Gochujang Butter Sauce, Pickled Cucumber, Sesame	
<b>MALABAR SHRIMP CURRY</b> <sup>GF</sup>	\$43
Mango Chutney, Curry Leaves, Basmati Rice	

### *from the garden*

<b>WILD MUSHROOM PACHHERI</b> <sup>V</sup>	\$34
Wild Mushroom jus, Truffle oil, Black Truffle Dust	
<b>CAULIFLOWER MAKHANI</b> <sup>V, N</sup>	\$31
Basmati Rice, Kachumber Salad, Poppadums, Mango Chutney	
<b>STIR FRY TOFU</b> <sup>V</sup>	\$31
Asian Greens, Scallion, Ginger Soy Sauce, Crispy Wonton, Steamed Rice	



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## PIZZA — \$19

### MARGHERITA <sup>V</sup>

San Marzano Tomatoes, Fresh Basil, Buffalo Mozzarella, Neopolitan Olive Oil

### PEPPERONI

Hand Crushed San Marzano Tomatoes, Fresh Mozzarella, Parmesan

### QUATTRO FROMAGE <sup>V</sup>

Gorgonzola, Taleggio, Fresh Mozzarella, Parmesan

### PROSCIUTTO

Sliced Prosciutto, Burrata Cheese, Garlic Tomato Confit, Baby Arugula

### SMOKED SALMON

Dill Cream, Red Onion, Fried Capers, Fresh Mozzarella, Parmesan

### GAMBERI

Wild Caught Shrimp, Marinated Heirloom Tomato, Calabrian Chili, Scamorza Cheese

### TRUFFLE <sup>V</sup>

Shaved Black Truffle, Whipped Truffle Mascarpone, Burrata Cheese

### HOUSE WINES

\$14

MARCHAND TAWSE BOURGOGNE PINOT NOIR  
ELENA WALCH PINOT GRIGIO  
MICHELE CHIARLO NIVOLE MOSCATO D'ASTI  
CHATEAU MUNITY ROSE PRESTIGE  
KIM CRAWFORD SAUVIGNON BLANC  
ZUCCARDI Q MALBEC  
PROSECCO MASOTTINA

### LOCAL BEERS

\$6

CORONA

\$9

### COCKTAILS

\$14

MOJITO

APEROL SPRITZ

RUM PUNCH

\*Available at the Beach Bar and Deck only

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# PIZZA MENU

**MARGHERITA <sup>V</sup>** **\$24**

San Marzano Tomatoes, Fresh Basil, Buffalo Mozzarella, Neopolitan Olive Oil

**PEPPERONI** **\$25**

Hand Crushed San Marzano Tomatoes, Fresh Mozzarella, Parmesan

**QUATTRO FROMAGE <sup>V</sup>** **\$28**

Gorgonzola, Taleggio, Fresh Mozzarella, Parmesan

**PROSCIUTTO** **\$29**

Sliced Prosciutto, Burrata Cheese, Garlic Tomato Confit, Baby Arugula

**SMOKED SALMON** **\$29**

Dill Cream, Red Onion, Fried Capers, Fresh Mozzarella, Parmesan

**GAMBERI** **\$29**

Wild Caught Shrimp, Marinated Heirloom Tomato, Calabrian Chili, Scamorza Cheese

**TRUFFLE <sup>V</sup>** **\$36**

Shaved Black Truffle, Whipped Truffle Mascarpone, Burrata Cheese

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