

BREAKFAST MENU

hot and cold beverages

FRESH ORANGE JUICE	CAPUCCINO	\$5
FRESH WATERMELON JUICE	CAFE LATTE	\$5
APPLE JUICE	MATCHA LATTE	\$5
CRANBERRY JUICE	SPICED CHAI LATTE	\$5
ESPRESSO SINGLE/DOUBLE	MATCHA LEMONADE	\$5
FILTERED COFFEE OR DECAF COFFEE	BLOOD MARY	\$7
HOT CHOCOLATE	MIMOSAS	\$8
AMERICANO	MUSCLE MILK	\$5
LEMON ICED TEA	Almond Milk, Banana, Whey Protein, Hemp Seeds, Spirulina, Agave	
SELECTION OF ORGANIC TEA	SUPER GREEN SMOOTHIE	\$5
Earl Gray, English Breakfast, Jasmine, Green Tea with Citrus and Gingko, Egyptian Chamomile, Japanese Sancha	Spinach, Kale, Cucumber, Ginger, Celery, Pineapple, Green Apple, Lemon	

the south bank bakery

TOASTED WHITE OR WHOLE WHEAT BREAD
Selection of Preserves

TOASTED SOURDOUGH BREAD
Selection of Preserves

PAIN AU CHOCOLAT

BUTTER CROISSANT

BLUEBERRY MUFFIN

DANISH OF THE DAY

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

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BREAKFAST MENU

cereals, grains and salads

100% milk, 2% milk, almond milk, soy milk or organic bio yogurt

TROPICAL FRUIT BOWL ^V

Cantaloupe Melon, Pineapple, Watermelon, Grapes

CHIA SEED PUDDING ^V

Caribbean Coconut Milk, Agave Syrup, Raisins, Fresh Berries

LUA SUMMER SALAD ^V

Local Kale, Arugula, Mint, Red Onion, Cucumber, Orange, Crumble Feta, Aged Balsamic Dressing

BIRCHER MUESLI ^V

Oatmeal, Granny Smith Apple, Yoghurt, Sultanas

JUMBO ORGANIC OAT PORRIDGE

Dominican Honey, Seasonal Berries

SELECTION OF CEREALS

Special K, Rice Krispies, Frosted Flakes, Raisin Bran, Apple Jacks

hot breakfast

FULL ENGLISH BREAKFAST

Free Range Local Brown Eggs - Fried, Poached or Scrambled, Crispy Bacon, Pork Sausage, Field Mushroom, Plum Tomato, Hash Brown, Baked Beans

FREE RANGE BROWN EGGS

ANY STYLE - Sunny Side, Poached, Scrambled, Boiled or Fried

CLASSIC OMELETTE WITH CHOICE OF

Cheese, Mushrooms, Onion, Peppers or Ham

SUPERFOOD EGG WHITE OMELETTE

With Baby Spinach, Kale, Basil and Sprouting Broccolini

CLASSIC EGGS BENEDICT

English Muffin, Black Forest Ham, Hollandaise Sauce

EGGS ROYALE

English Muffin, Smoked Salmon, Hollandaise Sauce

EGGS FLORENTINE

English Muffin, Spinach, Mornay Sauce

LUA SHAKSHUKA

Organic Eggs, Chunky Tomato and Bell Pepper Sauce, Cumin, Paprika, Feta, Sourdough Bread

FRENCH TOAST

Maple Syrup or Nutella

AMERICAN PANCAKES

Maple Syrup and Fresh Berries

SMOKED SALMON

Bagel, Cream Cheese, Capers, Onion

AVOCADO TOAST

Smashed Local Avocados, Poached Eggs, Sourdough Bread, Crushed Farm Tomatoes, Pickled Onions

SCRAMBLED ORGANIC TOFU ^V

Tumeric, Peppers, Onion and Spinach, Sourdough Toast, Local Cay Salt

STEAK AND EGGS

14-day Dry Aged 5 oz Ribeye Steak with Fried Eggs, Hash Brown

\$10

CRAB CAKE BENEDICT

Lump Crab Cakes, English Muffin, Hollandaise Sauce, Pickled Onions

\$8

\$39 - FULL BREAKFAST - YOUR SERVER WILL EXPLAIN OPTIONS.

CHOOSE TWO SIDES: CRISPY BACON, PORK SAUSAGES, BAKED BEANS & HASH BROWNS

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DESSERT MENU

HOMEMADE ICE CREAM ^{GF} **\$12**

Madagascar Vanilla, Belgian Dark Chocolate, Rum and Raisin

HOMEMADE SORBETS ^{DF, GF} **\$12**

Coconut and Lime, Mango and Basil

TIRAMISU **\$18**

Mascarpone Espresso Mousseline, Kahlua, Savoiardi

YUZU CHEESECAKE **\$18**

Citrus Gel, Yuzu Curd, Charcoal Tuile

SOUTH BANK MILLE-FEUILLE ^N **\$18**

Madagascar Vanilla Cream, Hazelnut Mousse and Candied Hazelnut

SIGNATURE CHOCOLATE SOUFFLÉ ^{GF} **\$21**

Vanilla Ice Cream, Crème Anglaise (please allow 15 minutes for preparation)

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SOUTH BANK
GRACE BAY RESORTS

Lua BEACH HOUSE

SMALL
LUXURY
HOTELS
OF THE WORLD

LUNCH MENU

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

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Lua
BEACH HOUSE



Lua
BEACH HOUSE



BAR MENU

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

small plates

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

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BAR MENU

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

sharing plates

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

sweet plates

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

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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

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

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DINNER MENU

from the sea

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

from the garden

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



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