

Tapas & Snacks



Calamari 420.-

Soy marinated calamari, fried to a golden crisp served with a duo of wasabio and Sri-Racha for dipping.

Mozzarella & Olive Bites 390.-

A selection of deep fried balls filled with mozzarella or olives complimented with a refreshing spicy tomato sauce.

Edamame 250.-

Freshly steamed Japanese edamame beans served with a sprinkling of sea salt

Truffle Fries 350.-

Golden fried French fries served with a generous dusting of freshly grated parmesan cheese and truffle.

Shrimp Tacos 450.-

A medley of tacos filled with a locally caught shrimp marinated in fresh lime & herbs ceviche style topped off with guacamole & jalapenos

Korean Style Chicken Wings 390.-

Marinated chicken wings coated in slightly spices gochujang sauce served with alongside homemade pickled radishes.



Appetizers & Salads

Seared Tuna Salad 550.-

Yellow fin tuna marinated in a symphony of local herbs & spices served with a refreshing Asian style lemongrass salad.

Beef Carpaccio 550.-

Organic Argentinian beef tenderloin topped with fresh rocket, parmesan shards & truffle complimented with Cipriani sauce.



Appetizers & Salads



The Shore's Caesar Salad 550.-

Freshly caught tiger prawns marinated with herbs & cayenne, accompanied with a refreshing avocado salsa & baby cos salad with house made Caesar dressing.

Cajun Chicken Salad 490.-

Cajun marinated chicken fillets freshly grilled, complimented with seasonal vegetables, crispy tempura croutons and trio of Mediterranean sauces.

Caprese Salad 590.-

Imported Italian burrata chees, served with confit tomatoes, sun dried tomatoes, house made basil pesto & extra virgin olive oil.

Burrata, Parma Ham 590.-

Riserva Parma ham served fresh Japanese rock melon, burrata & delicious aged balsamic vinegar

Mussels & Frites 690.-

Belgian style steamed black mussels topped with cream served with a side of crispy home fries.

Burgers & Sandwiches

The Shore Burger 590.-

Flame grilled wagyu beef patty, crispy pancetta, gruyere cheese, onion marmalade, lettuce & tomatoes, dressed with chanterelles & truffle mayonnaise.

The Shore Sliders 750.-

A medley of mini burgers, locally sauced rock lobster in a charcoal bun, imported Australian lamb patty in a standard bun & brioche bun filled with wagyu beef & foie gras.

Scamorza Wrap 590.-

Grilled imported scamorza cheese wrapped with sun dried tomatoes, artichokes, lentils, hummus & fresh greens.



Burgers & Sandwiches



Rock Lobster Roll 750.-

Freshly caught rock lobster served with beurre blanc & sri racha sauce served alongside French fries.

The Shore's Club Sandwich 490.-

Creole marinated chicken, chorizo, fried egg, tomatoes & radicchio. Accompanies with French fries & BBQ infused mayonnaise

Merguez Sandwich 490.-

Homemade pita bread filled with merguez lamb sausages, light salad, tomatoes & pickled red onions. Served with spiced harissa sauce, baba ganoush & crispy French fries.

Pasta

Penne di Gragnano 590.-

Served with a rich homemade lamb ragout topped with freshly grated Pecorino cheese.

Spaghetti 590.-

A light sauce of ricotta, zucchini and imported pancetta topped with freshly grated parmesan cheese

Linguine 590.-

A medley of freshly caught seafood cooked down in white wine & fresh cherry tomatoes.

Rigatoni Alla Norma 590.-

Imported Italian tomatoes, dices eggplants & topped with freshly grated salted ricotta cheese.

Gran Fusilli 590.-

Truffle infused cream sauce, fresh asparagus, mushroom & locally caught Andaman shrimps.



For guest with special dietary requirements, we would like to inform that we have GLUTEN FREE pastas upon requests

Main Dish



Fish & Chips 690.-

Beer battered Atlantic Cod, served with French fries, creamy peas & house made tartar sauce.

Salmon Trout 790.-

Spiced marinated salmon trout, pan seared with a yogurt & cilantro sauce. Accompanied with sautéed broccolini & quinoa-beans salad

Peri Peri Chicken 590.-

Peri Peri marinated infused chicken leg grilled on an open flame, served along with grilled vegetables and pan fried smash potatoes

Mediterranean Mixed Grill 790.-

A platter of beef koftas, merguez sausages, spiced chicken breast & marinated prawns. Served with a side of barley, roasted red pepper relish & refreshing fennel-orange salad.

Milanese Pork Chop 790.-

Italian Milanese pork chop accompanied with an olive oil smashed potatoes salad, sautéed spinach & a mustard dressing.

Beef Tenderloin 850.-

Organic Australian beef tenderloin served sliced with a classic lightly spicy chimichurri sauce. Complimented with sautéed baby potatoes, Roman style artichokes & mushrooms

Flavors of Thailand

Pad Thai 690.-

Authentic classically prepared Pad Thai served with freshly caught Andaman Tiger prawns.

Khao Pad 490.-

Your classic Thai fried rice with a choice of either: chicken, pork or vegetarian

Pad Kra Pow 550.-

Your choice of chicken, beef, pork or Seafood stir-fried with oyster sauce, chilies & Thai holy basil. Served with fragrant Jasmine rice



Flavors of Thailand



Scallop & Tiger Prawn Yum Salad 790.-

Hokkaido scallops & black Andaman tiger prawns served with fresh vegetable dressed with a spicy Thai vinaigrette



Som Tum

590.-

A classic Thai spicy salad prepared with Jerusalem artichokes & topped with a crispy confit chicken leg



The Shore Signature Khao Pad Tom Yum

1600.-

Thai style fried rice with seasoned with a slightly spicy tom yum blend served with a fresh Phuket Lobster

Seafood Tom Yum

690.-

A delicately balanced spicy soup served filled with blue swimming crab & a medley of freshly caught Andaman seafood.



Tom Kha Rock Lobster

790.-

Coconut soup base infused with lemongrass * other Thai herbs served with a freshly caught Rock Lobster

Penang Salmon

790.-

Salmon fillet cooked in a spiced Thai red curry served alongside fragrant Thai Jasmine rice.

Sea Bass Green Curry

860.-

Deep fried crispy sea bass accompanied with a mild Thai green curry sauce.



Black Pepper Garlic Steak

2600.-

Australian black Angus rib eye cooked to your liking, served with a spiced black pepper & garlic sauce. Accompanied with sautéed kale & baby carrots

The Harbor

Desserts

Homemade Ice Cream

Enjoy a scoop of our homemade ice cream with a variety of flavors: Vanilla Bean, Chocolate, Strawberry, Mango, Passion fruit, coconut

190.-

Panna-cotta

Vanilla bean infused panna-cotta served with fresh mango. Topped with gram cracker crumble & passion fruit coulis.

490.-

Mille Feuille

Light mille-feuille filled with fresh raspberries, mascarpone vanilla ice cream. Dressed with edible flowers & a raspberry coulis.

490.-

Fruit Salad

Seasonal fruit served in a young coconut shell, served with homemade coconut ice cream.

490.-

