



**B E A C H**

original  
**SOURCE**  
and  
**SUPPLY**

# A B O D E BEACH PROJECT

## LARGE PLATES

TUNA TIRADITO 2400

*Tuna sashimi, lemon soy, red tampala, wasabi, sliced avocado & green onions.*

🌿 KING OYSTER MUSHROOM TIRADITO 2100

*King oysters, lemon soy, cucumber ribbons, sliced red chili, olive oil & gotukola greens.*

🌿 PAPAYA CEVICHE 2000

*Lime-cured papaya, peanut leche de tigre, cucumber, jalapeño, toasted peanuts, pappad, green chili oil & coriander.*

MAHI MAHI CEVICHE 2500

*lime-cured mahi mahi, leche de tigre, sliced avocado, red chili oil, hopper-fried pineapple chips & green onion tops.*

PICADILLO TACOS 2500

*Cuban-style beef tacos, red chili aioli, sliced avocado & coriander leaves.*

PAN SEARED TUNA TACO 2500

*Sesame-crusted tuna, lemon caper sauce, sliced avocado, crispy capers & mint-coriander mix.*

🌿 GRILLED COCONUT TACO 1900

*Grilled king coconut, roasted tomato salsa, kachumber & coriander.*

GRILLED MUSHROOM TACOS 2100

*Grilled oyster mushroom, miso aioli, whipped goat cheese & pickled beets.*

TEMPURA PRAWNS 2800

*Crispy tempura prawns, orange zest served with miso aioli & lemon soy dipping sauces, topped with sesame seeds.*

## SMALL PLATES

🌿 VEGAN

OYSTER PO BOY 3900

*Japanese bread, tempura-fried oysters tossed in cajun spice, miso aioli & cabbage slaw, served with home-cut chips.*

🌿 SHOKUPAN COCONUT 3200

*Japanese bread, Katsu fried coconut, cabbage & tonkatsu sauce, served with home-cut chips.*

POKE BOWL 3700

*Sushi rice, Yellowfin tuna, nori, lemon soy sauce, sliced avocado, kachumber, pickled carrots, red chili aioli, topped with sesame seeds & green onion tops.*

🌿 POKE BOWL 3300

*Sushi rice, dragonfruit, nori, lemon soy sauce, sliced avocado, kachumber, pickled carrots, red chili sauce, topped with sesame seeds & green onion tops.*

PICADILLO BOWL 3700

*White rice, Cuban-style beef picadillo, tomato cucumber salad & cilantro curry sauce.*

VEG PICADILLO BOWL 3300

*White rice, Cuban-style veg picadillo, tomato cucumber salad & cilantro curry sauce.*

NORI CRUSTED TUNA 4300

*Nori-crusted Yellowfin tuna, lemon soy sauce, whipped cream cheese, olive oil, pickled ginger & mixed green salad with a carrot ginger dressing.*

🌿 TRUFFLE MUSHROOM FRIED RICE 3900

*Fried oyster mushroom, day-old rice, crispy garlic, truffle coconut cream sauce & green onion tops.*

🌿 MISO GLAZED TOFU 3800

*Pan-seared tofu with miso glaze, cauliflower puree, red chili oil, crispy bok choy and a purple cabbage jus.*

GRILLED LANGOUSTINE 4500

*Grilled langoustine, wel panela potato foam, crispy tampala leaves.*





**A B O D E**  
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**DRINKS**

**SAKE CAIPIRINHA**

2400

*Premium Sake infused with the essence of Sri Lankan passion fruit, hand-muddled lime, a touch of sugar, and crushed ice. Crowned with a caramelized lime twist.*

**WASABI MARGARITA SPICE**

2100

*Jimador Silver Tequila, freshly squeezed lime juice, and a hint of wasabi syrup, elegantly rimmed with a salt blend infused with the fiery essence of wasabi and garnished with red tampala.*

**TROPICAL ABODE MARY**

1900

*Kettle One Vodka harmoniously mixed with our house-crafted Bloody Mary blend, served with a Tajin salt-rimmed glass and a garnish of fresh celery. Accompanied by a side of crispy shrimp crackers.*

**DEVIL'S ROCK COLADA**

2800

*Indulge in the velvety embrace of coconut fat-washed Woodford Reserve Whiskey, married with a luscious coconut simple syrup, clarified lemon, and aromatic tiki bitters. Crowned with a heavenly coconut foam and a sprinkle of nutmeg.*

**LEMONGRASS BLISS GIN**

2400

*A harmonious blend of gin with the vibrant essence of lemongrass and a hint of fresh ginger, all brightened by the zest of lime and a touch of subtle sweetness.*



**WATERMELON OASIS GIN**

2600

*Immerse yourself in the rejuvenating flavors of gin infused with fresh watermelon, complemented by the zing of lime and just the right touch of natural sweetness.*





# ABODE

## BEACH PROJECT

### DESSERTS

LANKAN SAKE SERENITY 2400

*Premium Sake infused with the essence of Sri Lankan passion fruit, hand-muddled lime, a touch of sugar, and crushed ice. Crowned with a caramelized lime twist.*

CEYLON PALOMA 2000

*Jimador Reposado Tequila, shaken with zesty calamansi juice and a hint of grapefruit syrup. Elevated with the effervescence of local grapefruit soda and adorned with a delicate grapefruit flower.*

WASABI MARGARITA SPICE 2100

*Jimador Silver Tequila, freshly squeezed lime juice, and a hint of wasabi syrup, elegantly rimmed with a salt blend infused with the fiery essence of wasabi and garnished with red tampala.*

PISCO LEMON DELIGHT 2200

*An exquisite fusion of Jimador Silver Tequila, fragrant lemon dehi juice, and a dash of simple syrup, shaken to perfection for a velvety frothy finish.*

TROPICAL ABODE MARY 1900

*Kettle One Vodka harmoniously mixed with our house-crafted Bloody Mary blend, served with a Tajin salt-rimmed glass and a garnish of fresh celery. Accompanied by a side of crispy shrimp crackers.*

ESPRESSO ELEGANCE 2100

*Kettle One Vodka expertly combined with rich coffee syrup and a touch of Pimms liqueur. Shaken and crowned with locally sourced coffee beans.*

TROPICAL ABODE MARY 1900

*Kettle One Vodka harmoniously mixed with our house-crafted Bloody Mary blend, served with a Tajin salt-rimmed glass and a garnish of fresh celery. Accompanied by a side of crispy shrimp crackers.*

