

A B O D E BY THE BEACH

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-crusting 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-crusting 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.

ABODE BY THE BEACH

COCKTAILS

SAKE CAIPIRINHA 2900

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 2600

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 2500

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 3800

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 3600

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 3600

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.

DRINKS

	30ML/GLASS	
VODKA KETEL ONE	1850	
SILVER TEQUILA JIMADOR	2000	
REPOSADO TEQUILA JIMADOR	2100	
GIN TANQUERAY	3000	
WHISKEY JOHNNIE WALKER BLACK	3075	
RUM CAPTAIN MORGAN	1500	
DOMAINES-BORDEAUX ROUGE	2000	BOTTLE 10000
DOMAINES-BORDEAUX BLANC	2000	10000
LONG COUNTRY CABERNET SAUVIGNON CHILE	1850	9500
LONG COUNTRY CHARDONNAY	1850	9500
ZIMOR PROSECCO EXTRA DRY	2400	12000
ZIMOR PROSECCO ROSÉ	2500	12500
SAKE	2100	
BEER - LION 330ML	1000	

MOCKTAILS

LEMON GINGER SODA	1200
PASSION FRUIT COOLER	1200
LIME MINT COOLER	1200
JALAPENO MARGARITA	1500
PINEAPPLE GINGER BREEZE	1500

SOFT DRINKS

WATER	650
SODA	650
COKE / COKE ZERO/ SPRITE / GINGER BEER / TONIC WATER	650



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DESSERTS

DARK CHOCOLATE CAKE

1400

A rich, chocolatey cake served with vanilla ice cream.

PANNA COTTA

1200

Creamy Italian dessert with homemade salted caramel sauce and oven-roasted coconut.

CINNAMON CREME BRÛLÉE

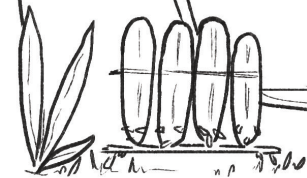
1600

Custard with cinnamon flavor, served in a coconut shell.

MOCHA COFFEE TIRAMISU

2000

Coffee-soaked biscuits with whipped cream cheese, white chocolate, and mint leaves.





A B O D E
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ASADO (GRILL)

CARNE ASADA 13,000

Bacon wrapped grilled medallions with chimichurri & chips.

POLLO ASADO 5500

Beer can chicken choose dark, white meat or both with potato slaw.

CAULIFLOWER ASADA 4300

Whole roasted cauliflower with salsa verde & cheese.

ELOTE 2700

Whole roasted corn on the cob with miso aioli, lime & salt.

CHAR-GRILLED OYSTERS 6-9000 / 12-13,000

Grilled miso oysters.

TUNA BURGER 6400

Char-grilled mid rare tuna patty, lemon ginger aioli, pickled cucumber salad with chips.



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BRUNCH

STRING HOPPER EGGS BENEDICT	2600
<i>Crispy string hoppers, poached eggs, ham, hollandaise sauce, topped with red tampala.</i>	
SPINACH SCRAMBLE TOAST	2200
<i>Soft scrambled eggs, fresh sautéed spinach, feta cheese.</i>	
JAPANESE PANCAKES	1900
<i>Japanese soufflé pancakes topped with whipped cream sauce and vanilla-infused local honey.</i>	
BREAKFAST BURRITO	2100
<i>Scrambled eggs, black beans, sautéed bell peppers and onions, roasted tomato salsa, avocado.</i>	
SRI LANKAN PEAR TOAST	1900
<i>Toasted local bread, cream cheese mousse, fresh Sri Lankan pears, and chili floss.</i>	
CRISPY POTATO BOWL	900
<i>Crispy home-fried potato, bacon or picadillo, hollandaise sauce, topped with green onions.</i>	
FRESH FRUIT BOWL	1500
<i>Seasonal sliced fruits.</i>	
LOCAL YOGURT PARFAIT	1500
<i>Local yogurt, honey, granola, and seasonal fruits.</i>	



A B O D E
BY THE BEACH

SUBKO

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COFFEE MENU

PROJECT PEARL: 1200
RATNAGIRI ESTATE - INDIA
Medium roast
PROCESS: ANAEROBIC FERMENTED NATURALS
CUPPER'S NOTES: JASMINE, MARSHMALLOW, BLUEBERRY

SINGLE MALT WHISKEY BARREL AGED: 1350
KALLEDEVARAPURA ESTATE - INDIA
Medium roast
PROCESS: WASHED
CUPPER'S NOTES: IRISH CREAM, PASSION FRUIT, OAKY

PROJECT SEVEN SISTERS 1200
NAGALAND - INDIA
Medium
PROCESS: WASHED
CUPPER'S NOTES: BLACKBERRY, SWEET SPICES, ALMONDS

DRINKS

TEA 600
JUICE 800
SMOOTHIE 1300