

POOL BAR

STARTERS

SALAD AND APPETIZER

PRAWN TEMPURA MAKI ROLL    37

SUSHI ROLL WITH CRUNCHY TEMPURA PRAWNS, AVOCADO AND CREAM CHEESE SERVED WITH A SIDE OF WASABI AND SOY

SESSIONS SIGNATURE SALAD   23

MIXED GREEN SALAD WITH PARSLEY, CHICKPEAS, AVOCADO, SWEET MANGO AND CUCUMBER, DRESSED WITH BALSAMIC VINAIGRETTE AND TOPPED WITH BLUE CHEESE

TOPPED WITH CHICKEN 25

TOPPED WITH PRAWNS 32 

TOPPED WITH SALMON 34 

KOREAN FRIED CHICKEN   32

BITE-SIZED PIECES OF CRISPY FRIED CHICKEN COATED IN SOY GINGER SAUCE TOPPED WITH SPRING ONION AND SESAME SEEDS

MAIN DISHES



GLUTEN FREE PIZZA & PASTA AVAILABLE ON REQUEST

PIZZA MARGHERITA   25

TOMATO SAUCE, MOZZARELLA AND FRESH BASIL

PIZZA QUATTRO FORMAGGI    26

TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN

PEPPERONI   28

TOMATO SAUCE, MOZZARELLA CHEESE AND BEEF PEPPERONI

BBQ CHICKEN   32

TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE

CHICKEN SHAWARMA WRAP   26

ARABIC-SPICED CHICKEN WITH TOMATOES, ONIONS AND CUCUMBERS WRAPPED IN TORTILLA BREAD, ACCOMPANIED BY GARLIC MAYO AND TAHINA SAUCE FOR DIPPING

CLUB SANDWICH    28

THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD

SPAGHETTI CARBONARA    25

SPAGHETTI TOSSED IN A CREAMY SAUCE WITH PORK BACON, PECORINO CHEESE AND BLACK PEPPER

FUSILLI BOLOGNAISE   28

FUSILLI PASTA SERVED WITH A SLOW-COOKED MEAT AND TOMATO-BASED SAUCE, TOPPED WITH PARMESAN CHEESE

FARFALLE CHICKEN ALFREDO   25

CREAMY PASTA WITH GRILLED CHICKEN, TOSSED WITH LUSCIOUS SAUCE OF GARLIC, ONION, BUTTER, HEAVY CREAM, PARMESAN CHEESE AND A SPRINKLE OF CHOPPED PARSLEY

FISH 'N CHIPS    38

NON-ALCOHOLIC CRISPY BEER-BATTERED SEABREAM FILLET SERVED WITH MUSHY PEAS, CRINKLE-CUT FRIES, COLESLAW AND TARTARE SAUCE FOR DIPPING

VEGAN & VEGETARIAN

VEGAN BOWL   23

HEALTHY MIXED GREEN SALAD WITH CHERRY TOMATOES, CUCUMBER, RED GRAPES ORANGE SEGMENTS, CANDIED WALNUTS, BERRY COMPOTE AND ORANGE DRESSING, TOPPED WITH VEGAN CHEESE

VEGAN QUESADILLAS    26

FOLDED TORTILLA FILLED WITH BLACK BEANS, RED BELL PEPPERS, ONION, VEGAN MEAT, BABY SPINACH AND VEGAN CASHEW NUT CHEESE



HEALTHY BRUSCHETTA    23

TOASTED GLUTEN-FREE BREAD RUBBED WITH GARLIC BUTTER AND TOPPED WITH TOMATO AVOCADO SALSA, PESTO AND BOURSIN CHEESE

DESSERTS

CLASSIC CRÈME BRULÉE     27

CARAMELISED SUGAR-COATED EGG CUSTARD TOPPED WITH BISCOTTI

DATE PUDDING    26

STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE

FRUIT PLATTER  25

A SELECTION OF SEASONAL FRUITS

WEEKLY HIGHLIGHT

SPECIAL DINNER SET MENU

AS A WEEKLY HIGHLIGHT, INDULGE IN OUR SPECIAL DINNER SET MENU, AVAILABLE EVERY MONDAY AND WEDNESDAY FROM 18:30 TO 22:00.

THIS THOUGHTFULLY CRAFTED DINING EXPERIENCE IS INCLUDED FOR GUESTS ON ALL INCLUSIVE, FULL BOARD, AND HALF BOARD PLANS, WHILE BED & BREAKFAST GUESTS MAY JOIN AT AN ADDITIONAL CHARGE.

WE ARE GOING STRAWLESS

WE ARE AMPLIFYING OUR COMMITMENT TO SUSTAINABILITY BY DISCONTINUING THE USE OF STRAWS AS WE ARE MOVING TOWARDS A CLEANER, ECO-FRIENDLIER FUTURE. WE APPRECIATE YOUR SUPPORT AS WE WORK TOGETHER TO BUILD A MORE SUSTAINABLE ENCORE.



WINE BY GLASS

CHAMPAGNE

NV MERCIER BRUT FRANCE 32

SPARKLING WINE

NV SACCHETTO PROSECCO DOC EXTRA DRY ITALY 19

WHITE WINE

2022 THE HIDDEN SEA CHARDONNAY AUSTRALIA 14

2024 SACCHETTO PINOT GRIGIO IGT ITALY 15

RED WINE

2021 THE HIDDEN SEA CABERNET SAUVIGNON AUSTRALIA 14

2020 RICASOLI CHIANTI DOCG ITALY 15

ROSE WINE

2023 THE HIDDEN SEA AUSTRALIA 14

2023 BODEGA GARZON ESTATE PINOT ROSE URUGUAY 16

NON-ALCOHOLIC SPARKLING WINE

BELLA GLAMOUR WHITE ITALY 12

BELLA GLAMOUR ROSÉ ITALY 12

E&B LUNCH LIVE STATION AT THE BEACH

12:00-17:00

CAESAR SALAD     20

CRISP ROMAINE LETTUCE WITH CROUTONS, ANCHOVIES, GRATED PARMESAN CHEESE AND BOILED EGG TOSSED IN CREAMY CAESAR DRESSING WITH ANCHOVIES

TOPPED WITH CHICKEN 6

TOPPED WITH SALMON 10 

TOPPED WITH PRAWNS 12 

TRADITIONAL NACHOS   26

TORTILLA CHIPS TOPPED WITH CHICKEN OR BEEF, REFRIED BEANS, MANCHEGO CHEESE, PICO DE GALLO, GUACAMOLE, SOUR CREAM AND JALAPEÑOS

WITH CHICKEN 7


WITH BEEF 11

SHRIMP EMPANADAS    30


CORN MASA, FILLED WITH SHRIMP, CHEESE, ONION, GARLIC, TOMATO, OREGANO, CHIPOTLE CHILI, TOPPED WITH LETTUCE, SOUR CREAM AND COTIJA CHEESE

E&B WAGYU ROCK BURGER    38

BRIOCHE BUN FILLED WITH AUSTRALIAN WAGYU BEEF PATTY, GUACAMOLE, LETTUCE, SLICED TOMATO, CARAMELIZED ONION, GRILLED MUSHROOMS, CRISPY PORK BACON, HOUSE-MADE CUCUMBER PICKLES AND MANCHEGO CHEESE SERVED WITH FRIES

BAJA TACO     28

CORN TORTILLA WITH FRIED FISH, CABBAGE SALAD, CHIPOTLE DRESSING AND PICO DE GALLO

CHURROS    24

THICK FRITTER OF FRIED DOUGH ENCRUSTED WITH SUGAR AND SERVED WITH DULCE DE LECHE, MEXICAN COFFEE ICE CREAM AND CHOCOLATE SAUCE

SIGNATURE COCKTAILS

15

AZTEC MEMOIRE

SMOKY AND FRUITY BLEND OF MEZCAL, COMPLEMENTED BY FRESH PASSION FRUIT, PINEAPPLE AND ORANGE BITTERS

EL ÁNGEL VOLADOR

COMBINATION OF DARK RUM, KAHLUA, AND BAILEYS BLENDED WITH INVIGORATING PINEAPPLE JUICE AND COCONUT MILK

AROMATICA MEXICANA

A SOPHISTICATED DRINK THAT COMBINES THE FLORAL NOTES OF APEROL AND PATRÓN BIANCO WITH HOMEMADE AROMATIC SYRUP, BALANCED BY THE TARTNESS OF GRAPEFRUIT AND LIME JUICE

BRAZILIAN CHERRY

A LIVELY AND COLORFUL CONCOCTION OF CACHAÇA, MALIBU, CHERRY BRANDY, AND PINEAPPLE JUICE, ENHANCED WITH A HINT OF GRENADINE

LATINO COCKTAILS

12

MARGARITA

SAVOR THE FLAVORS OF PARADISE WITH EVERY SIP, A PERFECT COMPANION FOR YOUR ISLAND ESCAPE. HAVE IT CLASSIC OR FROZEN WITH VIBRANT FLAVORS

CAIPIRINHA

SAMBA-LIZE YOUR DAY WITH THIS CLASSIC BRAZILIAN REFRESHER, CRAFTED FOR THE ULTIMATE TROPICAL TWIST

PISCO SOUR

LIFE IS BETTER WITH A PINCH OF SALT, A SLICE OF LIME AND A SHOT OF PISCO

PALOMA

A TEQUILA TREASURE THAT ALWAYS BRINGS EVERYONE TO A PARTY MOOD

SOBER COCKTAILS

13

BOOZE-FREE IS THE NEW BUZZ

SINGHA LEMON DELIGHT

SOBER RUM, SINGHA LEMON SODA, LIME JUICE, AGAVE SYRUP

RED G TONIC

SOBER GIN, GRAPEFRUIT, TONIC

WHIZZY FIZZ

SOBER WHISKEY, FRESH LIME JUICE, APPLE JUICE, SODA



SCAN AND JOIN UNITY BY HARD
ROCK TO EARN MORE FOR
YOUR STAY.

