

CHAMPAGNES

MÖET & CHANDON BRUT	100 /1.5L 190 /3L 650
MÖET ICE IMPERIAL	130 /1.5L 270
MÖET ICE ROSÉ	160 /1.5L 330
LAURENT PERRIER ROSÉ	160 /1.5L 320
LOUIS ROEDERER CRISTAL	390
ARMAND DE BRIGNAC	380 /1.5L 960
ARMAND DE BRIGNAC ROSÉ	750 /1.5L 1560

ROSÉ WINE

ULTIMATE PROVENCE	47 /1.5L 90 /3L 185 /6L 460
AIX Côtes de Provence	48 /1.5L 94 /3L 190 /6L 475
M DE MINUTY Côtes de Provence, Coupage	52 /1.5L 96
WHISPERING ANGEL Côtes de Provence, Coupage	64 /1.5L 138

WHITE WINE

JOSE PARIENTE Rueda, Verdejo	30 /1.5L 62
GAVI DE GAVI Gavi, Cortese	34
MAR DE FRADES Albariño	38 /1.5L 78
PINOT GRIGIO Jermann	58
CLOUDY BAY Marlborough, New Zealand, Sauvignon Blanc	72

SPIRITS Mixers included

BELVEDERE	150 /1.75L 285 /3L 565 /6L 1100
GREY GOOSE	150 /1.75L 285
CIROC	135
TANQUERAY 10	150
SEAGRAMS	140
HENDRICKS	140
PUERTA DE INDIA	135
BOMBAY SAPPHIRE	135
KRAKEN	150
BARCELO	140
BACARDI ORO	140
BACARDI	135
JW BLACK LABEL	150
JIM BEAM	140
JACK DANIELS	140
BALLANTINES	135
TEQUILA ROSÉ	135
PATRON SILVER	140
PATRON REPOSADO	150
VOLCAN BLANCO	140
VOLCAN REPOSADO	150
PADRE AZÚL BLANCO	200
PADRE AZÚL REPOSADO	250
CLASE AZÚL	450

MAX
BEACH

SMALL PLATES

ALASKAN KING CRAB AND AVOCADO (GF)	13.50
Avocado and yuzu purée, spicy chipotle mayo and salmon roe	
BEEF BITES (GF)	14.00
Crispy potatoes, tartare sauce (5pcs)	
MAX SUMMER BRUSCHETTA (V)	11.00
Confit aubergine, sun dried cherry tomatoes, mozzarella de buffalo	
DUCK BAO	14.00
Our signature shredded duck, pickled vegetables, hoisin sauce	
FISH MARBLE (GF)	15.50
House smoked tuna, salmon and cod, wrapped in nori seaweed, nordic bread	
SWEETCORN GAZPACHO (GF) (VG)	9.50
Spicy popcorn, diced avocado, pico de gallo sauce	
AHI KATSU TUNA (GF)	14.00
Tuna tempura, spicy mango sauce	
FRIED CALAMARI	12.00
Aioli sauce	
PULLED LAMB TACOS (GF)	14.00
Corn tortilla, spicy green tomato sauce, pickled cucumber salad	
MAX LEVANTINE MEZZE (V) TO SHARE	32.00
Grilled halloumi, confit aubergine, falafel, tzatziki, dolma, muhammara, flat bread, kalamata olive, tabouleh	
BEEF SLIDERS 3pcs	21.00
Angus baby burgers, brioche bun, cheddar cheese, relish	
OPEN FALAFEL LAFFA (V)	19.00
Flat bread, tzatziki, falafel, hummus, tabouleh	

SUSHI AND RAW BAR

CHILLI TUNA ROLL (GF)	22.00
Bluefin tuna, avocado, shiso, tempura flakes	
KING ROLL (GF)	21.00
Hamachi, Sea Bass, avocado, cucumber, spring onion, yuzu pearls, wasabi mayonnaise	
PEAR SALMON ROLL	21.00
Salmon, mango, soya paper wrap, rice chips, pear & truffle dressing	
PICASSO ROLL	21.00
Shrimp tempura, avocado, soya paper, cream cheese, beetroot & spicy mayonnaise	
SASHIMI PLATTER 3PCS (GF)	26.00
Tuna, salmon, seabass, mackerel	
NIGIRI PLATTER 3PCS (GF)	32.00
Hamachi, tuna, salmon, beef	
OYSTERS FINE DE CLAIRE 6 PC (GF)	22.00
Mango leche de tigre, pickles, crispy corn	
THAI PRAWN CEVICHE (GF)	18.00
Sanlucar prawns, spicy tamarind sauce, cashew nuts, red onions, diced mango	
TUNA TARTAR (GF)	22.00
Pico de gallo, ponzu sauce, avocado gazpacho	
SALMON POKE (GF)	21.00
Salmon, mango, asparagus, ikura, shiso, nori chips, sesame dressing	

VAT INCLUDED

SALADS

CLASSIC CHICKEN CAESAR	15.50
Romaine lettuce, chicken breast, boiled egg, bacon, croutons, parmesan, house dressing	
GRILLED HALLOUMI (GF) (V)	14.50
Tomato, cucumber, red onion, kalamata olives, lamb's lettuce, grilled halloumi	
GOAT'S CHEESE CROSTINI (V)	14.50
Tapenade and goat's cheese crostini, pumpkin seeds, pickled red onion, piquillo peppers, sherry & honey dressing	
SMOKED SALMON AND GREEN APPLE (GF)	16.00
House smoked salmon, celery, green apple, cucumber, carrots, dill dressing	
ASIAN DUCK (GF)	16.00
Carrots, cucumber, papaya, bean sprouts, pulled duck, cashew nuts, Thai dressing	

PIZZA

MARGHERITA (V)	11.00
Tomato sauce, mozzarella de buffalo, basil	
CAPRESE (V)	17.00
Tomato sauce, burrata, basil, sundried cherry tomato	
DI PARMA	17.00
Tomato, mozzarella de buffalo, parma ham, rocket, pesto, parmesan	
SALMON PIZZA BIANCA	17.00
Cream, mozzarella de buffalo, fried capers, rocket, smoked salmon, horseradish cream cheese	

SHARING BOARDS

FOR TWO

FISHERMAN'S BOARD	50.00
Tuna tartare, house smoked fish with blinis, fried calamari, sauces, tomato & cucumber salad	
TASTE OF ASIA	75.00
Tuna roll, salmon roll, sashimi, wakame salad, chicken gyoza	
JOSPER BOARD (GF)	110.00
Beef fillet, lamb cutlets, tuna steak, fries, garden salad	

DESSERTS

THE DESSERT TRAY (TO SHARE)	27.00
Selection of mini desserts	
FRUIT BOWL (GF)	12.00
Seasonal fruit	
ARTISAN ICE CREAM AND SORBET JAR (GF)	7.50
Choose: vanilla, chocolate, strawberry, lemon, raspberry, mango	
LOCO POLO, COCKTAIL ON A STICK	8.00
Ask your waiter	

(V) - Vegetarian, (VG) - Vegan, (S) - Spicy, (GF) - Gluten free