



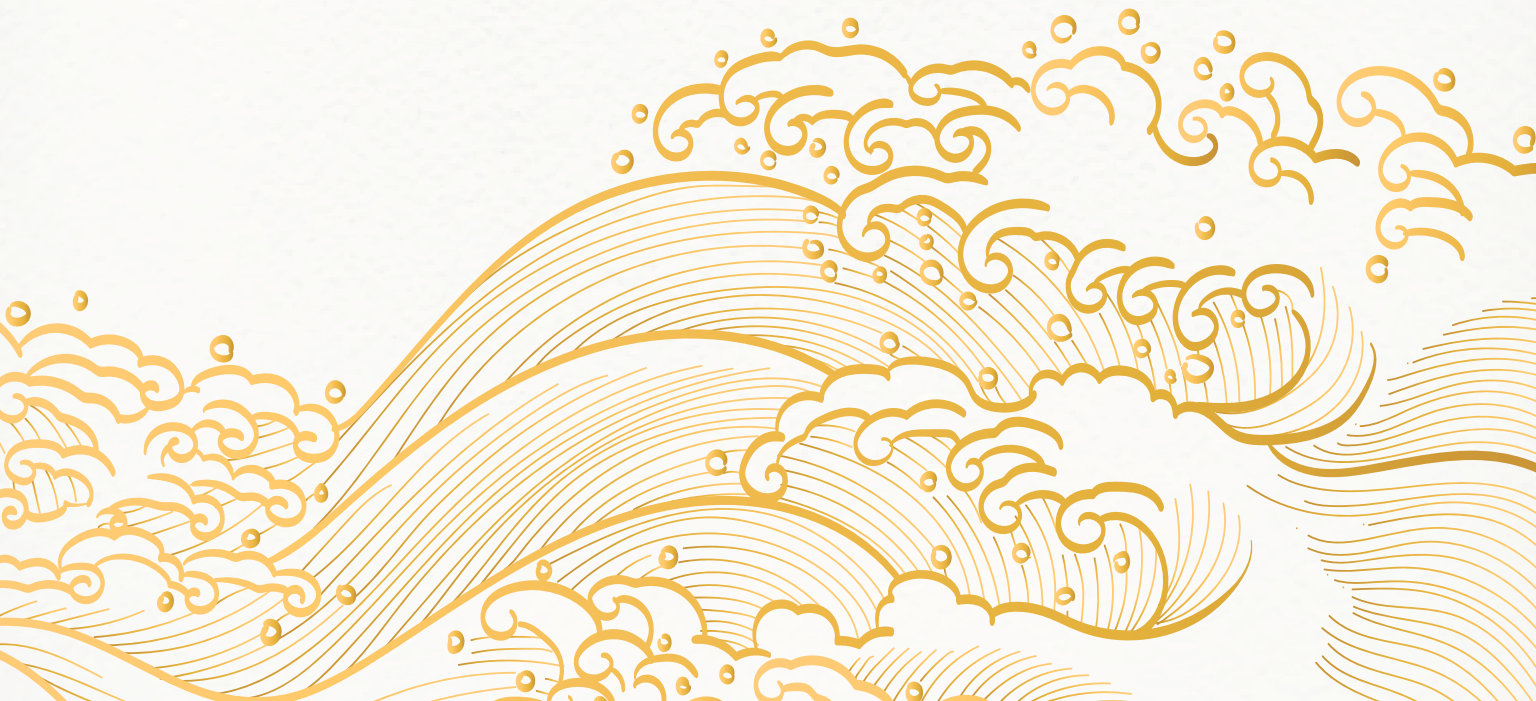
PISCO BY THE NIGHT

Honest, real food is our ethos.

Expect fresh, vibrant flavours & bold colours while you sit back and enjoy our breath-taking ocean views. We bring to you the best of what we call the resort cuisine.

Enjoy our nostalgic beach menu by the day or an uber smart dinner menu by the night!

Rohan Dsouza
Founder and Chef



BEACH NIGHT FAVOURITES

SHARING SEAFOOD PLATES

CRISPY CALAMARI FRITTI // 585

With A Creamy Thai Nam Jim Dressing & Lemon Wedge

GRILLED PRAWN AL AJILLO // 545

*An Italian Coastal Town Favourite Of Chopped Cherry Tomato & Olive Butter Sauce;
Cooked With Dry Wine, Shell Stock, Fresh Parsley, Olives, Artichoke & Grated
Parmesan, Topped With Nori Crumbs & Served With Focaccia Bread*

MISO, JAGGERY & BLACK VINEGAR FISH SKEWERS // 585

Chilli & Vinegar Gastric, Crispy Potato String

PISCO CHILLED & POACHED RIVER PRAWN COCKTAIL // 585

With Avocado, Citrus, Free Range Marie Rose Cocktail Sauce

ASIAN BURST LOCAL MARKET FISH // 585

Steamed With An Asian Spiced Broth; Served With Glass Noodles & Coriander Salad

SAMBAL PEPPER BAKED MUD CRABS // 895

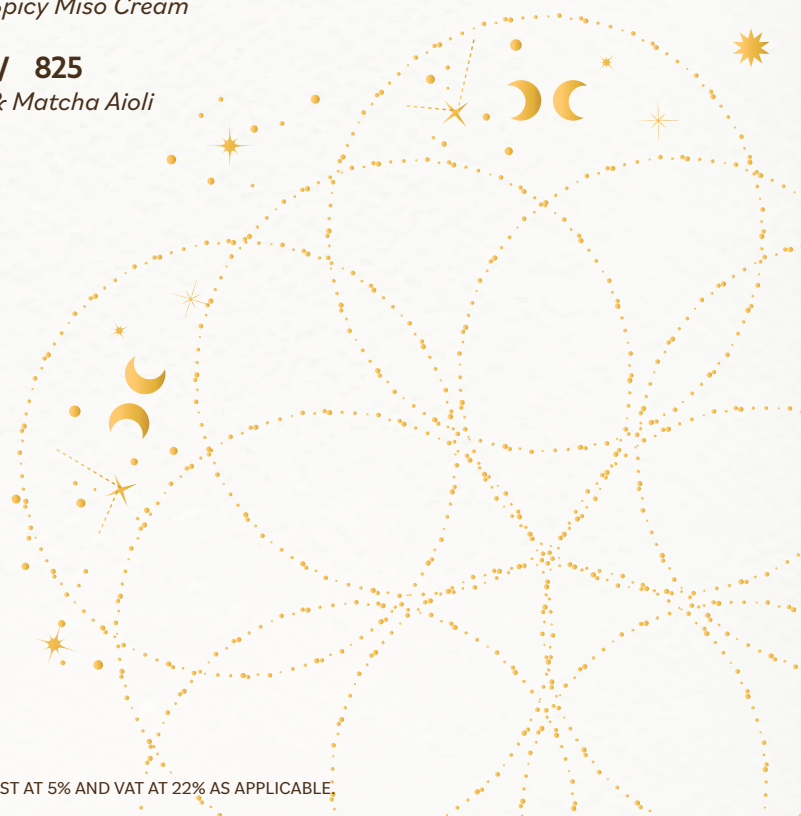
*A Cracking Combination Of Crab Meat & Asian Herbs With Our Homemade Chilli
Garlic Sambal Paste & 2 Cheese Gratin*

CHARGRILLED SCALLOPS & RIVER PRAWN MELANGE // 1400

On Thai Cucumber Salad Topped With Spicy Miso Cream

SPICY TUNA TARTARE TOSTADA // 825

With Seaweed Goat Yoghurt, Avocado & Matcha Aioli





SHARING POULTRY & MEATS PLATES

BBQ CHICKEN & MUSHROOM YAKITORI // 565

With A Spicy Soy Coriander Dressing

BLACK PEPPER GLAZED CHICKEN KOFTAS // 525

With Avocado Puree, Jalapeños & Pickled Walnuts

DRY SPICE RUBBED CHICKEN WINGS // 525

With Our Secret Spice Rub, Fried & Finger Licking Good With Wakame Mayo & Hot Garlic Bbq

SIGNATURE BBQ BLUE CORN CHICKEN TACOS // 565

Served With A Guacamole Dressing, Pico De Gallo & Parmesan Sour Cream

BBQ BEEF MEAT BALLS & CITRUS FETA SALAD // 525

Topped With Pistachio Labneh & Sumac

LOCAL CHORIZO & MOZZARELLA CROSTINI // 545

With Crispy Leek & Grated Parmesan

CHARCOAL COOKED MISO YOGHURT MUTTON RIBS // 625

With A Fermented Soy Vinegar Spring Onion Dressing & Onion Cucumber Mirin Salad

CHARCOAL-FIRED INDONESIAN MUTTON SATAY BUNDLE // 695

With A Light Soy Shallot Chilli Gastric, Brown Butter Tossed Cabbage & Kimchi

GRILLED OYSTER CHILLI PORK BELLY & MUSHROOM // 620

With Spicy Pomelo Sweet Chilli Dressing & Ground Roasted Cashew Nuts



SHARING VEGETARIAN PLATES



PISCO CRISPY FILO TART // 565

With Wasabi Cream, Roasted Beetroot Carpaccio, Avocado Puree, Caper Berry & Truffle Oil

BLUE CORN TACOS // 565

Stuffed With Creamy Mushroom, Leek & Sun Dried Tomato Puree, Topped With Salsa & Grated Parmesan

GRILLED CAJUN SPICE SWEET POTATO & VEGETABLE PATTIES // 525

Topped With Goat Cheese Aioli, Cherry Tomato Compote & Grilled Artichoke

FERMENTED CHILLI GLAZED MUSHROOM & BROCCOLI SKEWERS // 525

With Tomato Feta Salsa & Pine Nuts

GUACAMOLE & SPICY BEETROOT TRUFFLE SCENTED TARTARE // 490

On Homemade Thyme Melba Toast

BAKED MUSHROOM STUFFED WITH SPICY SPINACH MOUTABAL // 525

Slow Cooked In Arrabbiata Sauce, Whipped Feta Yoghurt, Walnuts & Balsamic Garlic

HUMMUS OF PUMPKIN HARISSA // 510

With Feta & Walnuts With Charcoal Toasted Pita

MISO COTTAGE CHEESE & VEGETABLE BALLS // 545

In Wasabi Mayo Tartlets & Kimchi

TEMPURA COTTAGE CHEESE, BROCCOLI & SPINACH KUNG PAO // 545

Topped With Creamy Ponzu, Sesame Honey Noodles & Romaine Lettuce

THE PERSIAN SANBOSAG (SAMOSA) // 545

Stuffed With Sumac-Zaatar Spiced Potato, Red Onion, Spinach, Truffle Oil & Feta; Served With A Tamarind Honey Mint Dressing

A BEACH SALAD OF TOMATO & MOZZARELLA // 525

Tomato, Caper Berries, Buffalo Mozzarella, Basil Leaves, Balsamic Caramel Dressing, Olives, Grated Parmesan & Rocket Leaf Sprigs

ROASTED BEETROOT, POACHED PEAR & FETA CHEESE SALAD // 525

Mixed Leaves, Cherry Tomatoes, Roasted Almonds With A Chardonnay Vinegar Orange Dressing

ADD CHICKEN // 120

ADD PRAWNS // 175

DINNER SEAFOOD MAIN PLATES

We Promise Only The Freshest Seafood Carefully Sourced Daily...

TOBANJAN SPICED PRAWN, CRAB & RICOTTA RAVIOLO // 745

Burmese Butter Sauce, Topped With Fried Onion & Dried Prawn Sambal

PAN-FRIED LOCAL SEA-BASS OR INDIAN SALMON FILLET // 795

With Soy Stir Fry Noodle, Creamy Garlic Spinach & Thai Clam Butter Sauce

GRILLED KINGFISH STEAK // 830

With A Kaffir Coconut Beurre Blanc, Stir-Fry Bok Choy, Cabbage, Cashew Kimchi & Sriracha Confit Potatoes

CHARCOAL BBQ TIGER PRAWNS // 1750

Chilli Miso Rub, Brown Butter Tajin Spice, Cauliflower Purée With Tomato Onions & Fermented Spring Onion Dressing

SORRENTO COAST SEAFOOD LINGUINE AL OLIO // 875

River Prawn & Fish Skewers, Clams & Calamari Cooked In Wine Butter Chilli Sauce Finished With Herbs, Cherry Tomatoes & Capers

STEAMED VIETNAMESE STYLE SNAPPER (SERVES 2) // 1400

Served With Coconut Rice & Nam Jim Chilli, Lemongrass, Bashed Ginger, Soy, Garlic & Fresh Red Chilli Clam Stock

GRILLED LOBSTER WITH BURNT BUTTER & CHEESE // ASK YOUR SERVER

With Chimichurri Orzo & Eggplant Tomato Pistachio Stack

DINNER POULTRY & MEATS MAIN PLATES

BBQ LEMON GARLIC CHICKEN (½ BIRD) // 670

On A Muscatel Wine Black Grape Mascarpone Risotto, Lime Mascarpone Quenelle & Chicken-Tomato-Herb Pan Juices

CHICKEN BREAST SCHNITZEL // 670

Topped With Avocado Puree, A Wild Mushroom Velouté & Creamy Spinach Couscous

GRILLED FILLET STEAK, CAESAR SALAD & CHIPS // 695

Topped With Sauce Béarnaise, Onion Rings & A Creamy Peppercorn Mushroom Garlic Jus

DELUXE FILLET SURF & TURF GRATIN // 1100

On Wild Mushroom & Grilled Onion Ketchup, Topped With Butter Garlic Prawn & Cheddar Gratin, Togarashi Rice Crackers Served With Eggplant Steak, Braised Carrots & Pumpkin Seeds

BRAISED 2-HOUR BABY GOAT SHANKS // 1750

On Smoked Eggplant Purée, Goat Cheese Dill Yoghurt, Pine Nuts & Braising Juices Of Grain Mustard & Pepper

GRILLED BEEF MINUTE STEAKS & PEPPERCORN JUS // 675

Topped With Grilled Onions, Crumbled Feta, Tomato, Rosemary Potatoes & Cauliflower Mornay

THAI SPICED MUTTON MEATBALLS BAKED IN THAI GREEN GODDESS CURRY // 745

A Delicious Homemade Thai Green Curry Paste With Local Root Vegetables & Baked Mutton Meatballs, Served With Coconut Rice & Fried Onions

SICHUAN SHOYU BBQ PORK BELLY WITH CANTONESE EGG FRIED RICE // 785

Slow Cooked Pork Belly Finished In A Sichuan Shoyu Bbq Glaze, Served With A Classic Cantonese Egg Fried Rice





DINNER VEGETARIAN MAIN PLATES

RAVIOLI OF SPINACH, PUMPKIN, RICOTTA & PICKLED PEAR // 595

With Grain Mustard Tomato Beurre Blanc, Topped With Grated Parmesan & Roasted Walnuts

SPICED SPINACH RISOTTO & GOAT CHEESE // 625

With Panko Mac & Cheese Burst, Pickled Confit Beets & Olives

CHILLI BEAN & VEGETABLE QUESADILLAS ACAPULCO // 595

*Tortilla Filled With Cheese, Tomatoes, Jalapeño & Fresh Cilantro;
Served With Parmesan Sour Cream & Salsa*

LINGUINE PASTA TOSSED IN CRUSHED TOMATOES & GARLIC CONFIT // 610

*Baby Spinach, Parmesan, Pickled Grape With Confit Beets, Feta Cheese
& Truffle Oil*

PISCO PESTO ROSSO PASTA // 585

*A Choice Of Penne Pasta Or Spaghetti, Seasonal Vegetables In A Rich
Tomato Basil Pesto Sauce Sprinkled With Parmesan & Toasted Focaccia*

STIR-FRIED VEGETABLE NOODLES // 575

*With Pickled Cabbage & Mixed Vegetable Crispy Spring Rolls & House-Made Chilli
Garlic Sauce*

PLANCHA GRILLED VEGETABLE COTTAGE CHEESE STEAK // 590

*With Creamy Couscous Topped With Green Apple Romaine Stem Salad,
Tomato Basil Confit & Grain Mustard Butter Sauce*

KRABI STYLE GREEN CURRY // 590

*A Delicious Homemade Thai Green Curry Paste With Local Root
Vegetables & Raw Mango, Served With Coconut Rice & Fried Onions*

ADD CHICKEN // 150

ADD PRAWNS // 175

SALSA MUSTARD TOPPED ON GRILLED CORN QUINOA KEBAB // 610

On A Bed Of Creamy Spinach Truffle Orzo & Feta Cheese



BEACH NIGHT DESSERTS



MILK CHOCOLATE & HAZELNUT TART // 525

With Mascarpone Lemon Crème Fraîche, Roasted Hazelnut, Crushed Gingerbread Crumbs

SIGNATURE PERUVIAN TRES LECHES // 525

A Refreshing Tropical Favourite Of Light Milk Cake, Whipped Cream & A Decadent Tres Leches Sauce Along With Some Crushed Pistachio Powder & Dark Chocolate Shavings

BELGIAN CHOCOLATE FONDANT // 525

With Vanilla Ice Cream

WARM STICKY TOFFEE PUDDING // 525

On Crème Anglaise, Warm Butterscotch Sauce & Crushed Roasted Pecan Nuts

BANOFFEE PIE // 545

A Pie Well-Loved All Across The World, We Use Premium Elaichi Bananas & Caramel

SICILIAN PROFITEROLES // 585

Filled With Pistachio Custard, Bitter Chocolate Glaze & Macerated Berries

