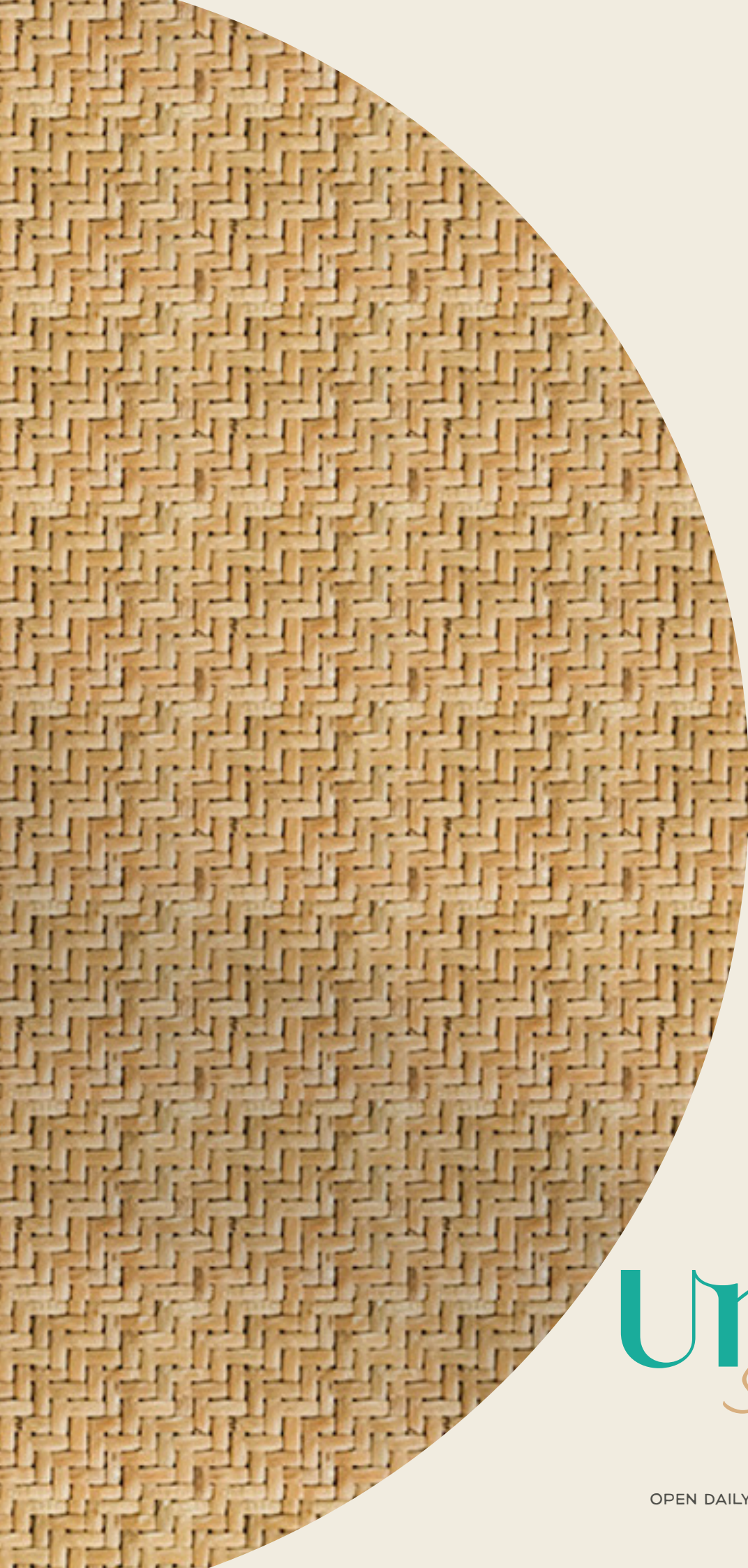




# Urban *Sugar*

BEACH CLUB

OPEN DAILY FROM 11:00AM UNTIL 10:00PM



# FRESH SELECTIONS

|                                                                                                                      |           |
|----------------------------------------------------------------------------------------------------------------------|-----------|
| <b>TASMANIAN OYSTERS</b>            | <b>75</b> |
| half dozen, grilled with lemon and sherry vinegar                                                                    |           |
| <b>VIETNAMESE RICE PAPER ROLLS</b>  | <b>25</b> |
| Grilled pork, prawns, spring onion, nouc mam                                                                         |           |
| <b>HEARTS OF ROMAINE</b>            | <b>30</b> |
| Romaine lettuce, shaved Grana Padano, pancetta, anchovy, poached egg                                                 |           |
| <b>CHICKEN WRAP</b>                 | <b>30</b> |
| Grilled chicken, avocado, tomato, cucumber, smoked chili chutney                                                     |           |

# LOCAL TASTES

|                                                                                                                                         |           |
|-----------------------------------------------------------------------------------------------------------------------------------------|-----------|
| <b>CHICKEN KARI CHASER</b>                           | <b>40</b> |
| Chicken with dates and tamarind reduction, coconut and cumin chutney, pickled onion, coriander                                          |           |
| <b>LOVO CHICKEN BURGER</b>                           | <b>35</b> |
| Pulled lovo chicken, palusami, tomato chutney, onion jam, bacon, grilled pineapple, on a steamed charcoal bun, served with bistro fries |           |
| <b>OKRA AND PUMPKIN BURRITOS</b>                     | <b>35</b> |
| Cardamom rice, kachumber, mint yogurt, grilled paneer, lemon pickle, fresh roti                                                         |           |
| <b>BUFFALO FIERY CAULIFLOWER</b>                     | <b>35</b> |
| Lentil tacos with chipotle sauce                                                                                                        |           |

## KEY

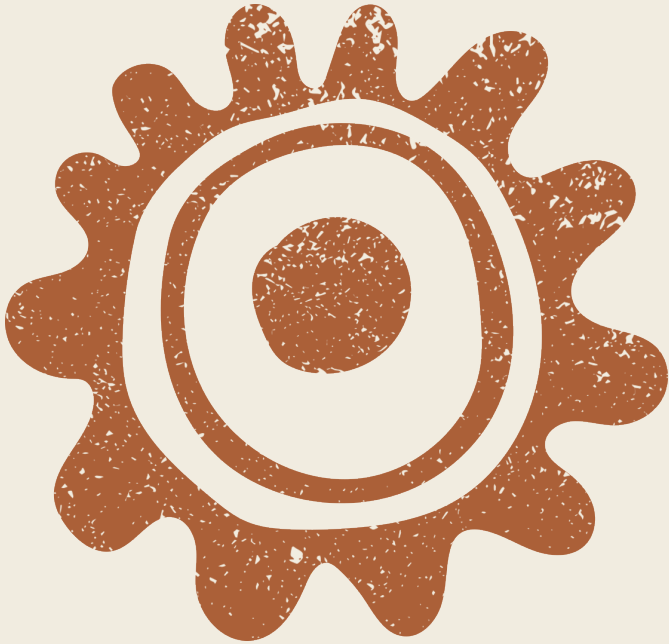
-  Vegetarian
-  Gluten Free
-  Contains Egg
-  Dairy Free
-  Contains Gluten
-  Contains Dairy
-  Contains Seafood
-  Contains Nuts

# WOOD-FIRED PIZZAS

|                                                                                                               |           |
|---------------------------------------------------------------------------------------------------------------|-----------|
| <b>CLASSIC MARGHERITA</b>  | <b>40</b> |
| Italian tomato, extra virgin olive oil, basil leaves, mozzarella                                              |           |
| <b>SEAFOOD</b>             | <b>45</b> |
| Prawns, scallops, calamari, mussels, salsa verde, mozzarella                                                  |           |
| <b>HAWAIIAN</b>            | <b>45</b> |
| Tomato sauce, smoked ham, grilled pineapple                                                                   |           |
| <b>VEGETARIAN</b>          | <b>45</b> |
| Oven-roasted pumpkin, braised red peppers, thai basil, feta cheese, sunflower seeds                           |           |
| <b>CALZONE</b>             | <b>48</b> |
| Pepperoni, mozzarella, napoli sauce                                                                           |           |
| Smoked ham, mozzarella, mushrooms, black olives                                                               | <b>48</b> |

## PIZZA ADD ONS

|                                                                                                                |           |
|----------------------------------------------------------------------------------------------------------------|-----------|
| <b>GRILLED CHICKEN</b>    | <b>10</b> |
| <b>DOUBLE SMOKED HAM</b>  | <b>15</b> |
| <b>SALAMI</b>              | <b>15</b> |
| <b>PEPPERONI</b>          | <b>15</b> |
| <b>MUSHROOMS</b>          | <b>10</b> |
| <b>PRAWNS</b>              | <b>15</b> |



# GRILLED SKEWERS

FROM BURNING COCONUT SHELLS

**CHICKEN SKEWERS**  **45**  
Masala dry rub

**LAMB SKEWERS**  **50**  
Garlic, oregano, olive oil, lemon juice

**PORK SKEWERS**  **45**  
Honey, soy, mint, chili

**BEEF KAFTA**  **45**  
Lebanese minced beef kabab, mint yogurt, chopped chili

**ORGANIC SKEWERS**  **45**  
Field mushrooms, red bell peppers, paneer, cherry tomatoes

**SAUCES**     
**Choose One:** Mint Yoghurt, Tomato Sambal, Cucumber Raita, Spiced BBQ, Honey-soy Mirin

*\*All wraps come with bistro fries, chopped salad, and wood-fired naan bread.*  

# CLASSICS

**BLACK ANGUS BURGER**   **45**  
Black angus beef patty, brioche bun, cheddar, pickles, lettuce, tomato, grilled bacon, bistro fries

**CLASSIC NACHOS**   **40**  
Ground spiced beef, sour cream, guacamole, pico de gallo, jalapenos

**CHICKEN QUESADILLAS**   **35**  
Grilled tortillas filled with spiced chicken, Monterey Jack cheese, guacamole, pico de gallo

**QUEBEC POUTINE**  **30**  
French fries, rich gravy, melted cheddar, chili

**DALRY FRIES**   **30**  
French fries, curry sauce, raita

**STEAK SANDWICH**   **45**  
Charred beef tenderloin on grilled ciabatta, bacon, fried egg, slaw, bistro fries

## SIDES

**BISTRO FRIES**    **20**  
**CHARRED CORN**    **17**  
**ONION RINGS**    **17**  
**SPICED CRISP POTATO SKIN**    **20**  
with sour cream

# DESSERT

**SEASONAL LOCAL FRUITS**   **30**  
with lime yogurt

**HOUSE-MADE GELATO**   **25**



# SEAFOOD MENU

|                                                        |                                                                                                                                                                         |    |
|--------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| TUNA                                                   |       | 45 |
| Seared, Fijian papaya salad, coconut and lime dressing |                                                                                                                                                                         |    |
| KOKODA                                                 |       | 45 |
| Raw fish, cucumber, capsicums, coconut cream           |                                                                                                                                                                         |    |
| FRESH PRAWNS                                           |       | 80 |
| Marirose mayo, lime aioli                              |                                                                                                                                                                         |    |
| KILPATRICK OYSTERS                                     |       | 75 |
| Grilled bacon, feta, Worcestershire sauce              |                                                                                                                                                                         |    |
| FISH AND CHIPS                                         |       | 45 |
| Tartar sauce, lime                                     |                                                                                                                                                                         |    |
| SMOKED FISH                                            |       | 50 |
| Wai tomutomu                                           |                                                                                                                                                                         |    |
| SALT AND PEPPER SQUID                                  |       | 45 |
| Yuzu mayo, fried onions, chilli                        |                                                                                                                                                                         |    |
| SEAFOOD WRAP                                           |   | 35 |
| Scallops, Mussels, Fish, cocktail sauce, lettuce       |                                                                                                                                                                         |    |

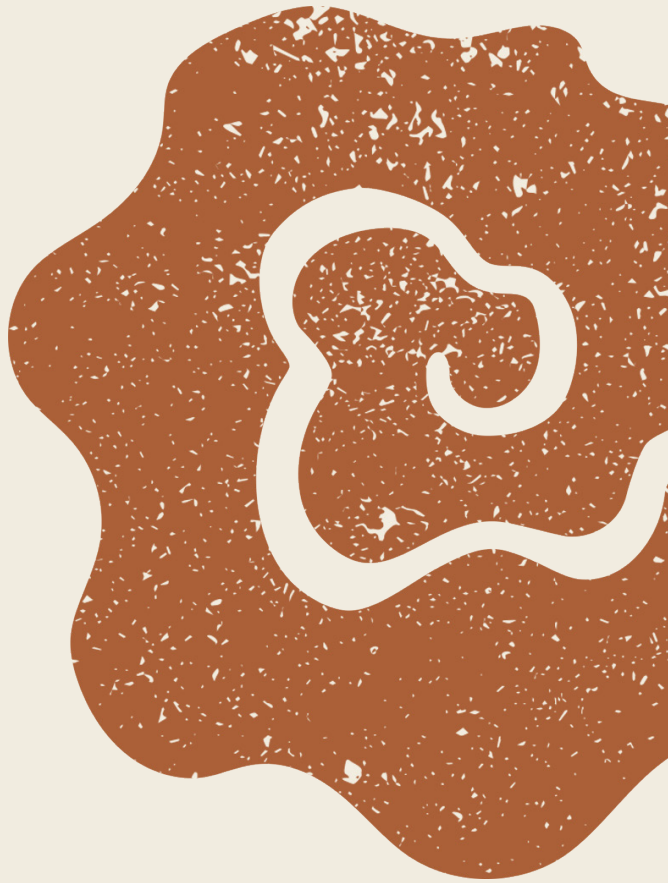
## SAUCE SELECTION

Corriander Gravy, Kasundi, Jimbaran Sambal, South Indian Rubs

## SEAFOOD MARKET

|                      |                                                                                     |     |
|----------------------|-------------------------------------------------------------------------------------|-----|
| SMOKED RED SNAPPER   |  | 120 |
| CRISPY WHITE SNAPPER |  | 120 |
| CHILLI CRABS         |  | 70  |
| STEAMED PRAWNS       |  | 80  |
| GRILLED LOBSTER      |  | 140 |
| OCTOPUS              |  | 70  |
| SQUID                |  | 50  |
| SCALLOPS             |  | 50  |

Served with a side of salad and fries



## SALAD AND VEGETABLES

|                                                                  |                                                                                                                                                                                                                                                                                                                                                         |    |
|------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| CLASSIC SALAD                                                    |                                                                                          | 30 |
| Iceberg lettuce, cucumber, tomato, avocado, Spanish onion        |                                                                                                                                                                                                                                                                                                                                                         |    |
| ROASTED CAULIFLOWER                                              |     | 35 |
| Raisins, walnuts, paprika, parsley                               |                                                                                                                                                                                                                                                                                                                                                         |    |
| BROCCOLI                                                         |     | 30 |
| Toasted almond flakes, crispy shallots, crispy garlic, coriander |                                                                                                                                                                                                                                                                                                                                                         |    |
| SAUTEED LOCAL SPINACH                                            |                                                                                                                                                                                                                                                                    | 25 |
| SAUTEED BOK CHOY                                                 |                                                                                                                                                                                                                                                                    | 25 |

## SIDES

|                   |                                                                                                                                                                                                                                                                   |    |
|-------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| BISTRO FRIES      |    | 20 |
| STEAMED RICE      |    | 10 |
| CUMIN RICE        |    | 10 |
| CRISPY ROOT CROPS |    | 15 |

# SET MENU

## GOOD FOR 4

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550

Grilled Lobster  
20 pieces Prawn  
1kg of Red / White Snapper  
6 pieces Crabs  
2 portion of Fruit Platter  
3 kinds of Sauces

## GOOD FOR 6

---

850

2 Grilled Lobster (700gr)  
30 pieces Prawn  
1.5kg of Red / White Snapper  
8 pieces Crabs  
3 portion of Fruit Platter  
3 kinds of Sauces

## GOOD FOR 8

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1200

3 Grilled Lobster(700gr)  
40 pieces Prawn  
2kg of Red / White Snapper  
10 pieces Crabs  
Rice, Fries, Lotus Root Crop  
3 portion of Fruit Platter  
3 kinds of Sauces

## GOOD FOR 10

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1500

5 Grilled Lobster(700gr)  
50 pieces Prawn  
2.5kg of Red / White Snapper  
12 pieces Crabs  
Rice, Fries, Lotus Root Crop  
4 portion of Fruit Platter  
3 kinds of Sauces





# SIGNATURE DRINKS



## BELUGA BLISS

\$30.00

**Surrender to the allure of this exquisite cocktail crafted for the ultimate Urban Sugar experience.**

Papa Salt Gin intertwines with the zesty brightness of Limoncello, while rosemary syrup adds a touch of aromatic elegance. The final flourish of grapefruit introduces a tantalizing twist, creating a refreshing and sophisticated symphony of flavors. Every sip is an invitation to a sun-drenched escape, where sensuality and sophistication dance together.



## TROPICAL TEMPTRESS

\$28.00

**Indulge yourself here at urban sugar where the sun kisses your skin and the breeze carries the sweet scent of tropical fruits.**

This cocktail is a tantalizing mix of zesty lime and refreshing watermelon juice, blended with the lusciousness of frozen strawberries. A splash of club soda adds an effervescent tease, while the rich orange liqueur and smooth Grey Goose Vodka seduce your senses with each luxurious sip. This is more than a drink—it's a passionate escape into paradise.



## LUST & LIME

\$32.00

**Imagine a steamy, sun-soaked beach where the heat lingers in the air, and the thrill of the unexpected excites your senses.**

This bold creation is a seductive fusion of fresh cucumber's cool allure and the fiery kick of jalapeños, balanced perfectly with the tangy brightness of lime juice and the sweet seduction of agave syrup. All of this is elevated by the smoky sophistication of Tequila Añejo, creating a cocktail that teases and tantalizes with every sip, igniting passion and cooling the fire all at once.



## SEREIA'S NECTAR

\$32.00

**Imagine lounging under a golden sun as a gentle breeze carries the fresh scent of the ocean.**

This cocktail is an intoxicating blend of tart lime and juicy grapefruit, kissed by the exotic sweetness of guava. Fresh basil leaves bring a tantalizing herbaceous note, while the smooth elegance of Belvedere Vodka and the orange liqueur of Cointreau seduce your senses with every sip. It's a refreshing and sensual journey, capturing the essence of tropical luxury and indulgence.

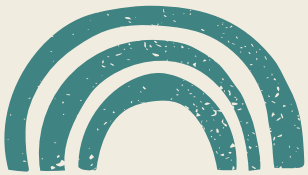


## FORBIDDEN BLOOM

\$29.00

**Lose yourself in the vibrant flavors of an exotic retreat, where the air is warm and sweet with the scent of tropical blooms.**

This cocktail is a mesmerizing blend of delicate lychee, the subtle spice of ginger, and the intoxicating floral notes of elderflower. With the luxurious touch of Beluga Celebration Vodka, each sip is a tantalizing dance of flavors—exotic, refreshing, and undeniably alluring. It's a cocktail crafted for those who seek passion and elegance in every sip.



## BAD BOY GOOD GIRL

\$34.00

**Surrender to the allure of this exquisite cocktail crafted for the ultimate Urban Sugar experience.**

Papa Salt Gin intertwines with the zesty brightness of Limoncello, while rosemary syrup adds a touch of aromatic elegance. The final flourish of grapefruit introduces a tantalizing twist, creating a refreshing and sophisticated symphony of flavors. Every sip is an invitation to a sun-drenched escape, where sensuality and sophistication dance together.



## VOLCANTO

\$28.00

**Inspired by Fiji's Volcanic roots, Volcanta Blends the Fiery and tropical.**

Sweet orange juice & banana rum form the base, while grenadine swirls like molten lava. Frozen strawberries cool things down and the bold mix of dark & white bati rum brings it all to life. A perfect fusion of fire and flavor, volcanta captures the wild spirit of fiji in every sip.



## LEWA'S KISS!

\$28.00

**Reveal the essence of sophistication, a bold blend of Makers Mark Bourbon Whiskey and aromatic rosemary syrup.**

The crisp freshness of cucumber and the spicy kick of ginger beer create a symphony of flavors that dance together in perfect harmony.

Each sip offers a luxurious and invigorating experience, blending timeless elegance with a touch of modern flair. It's a cocktail crafted for those who appreciate a taste of refinement and a hint of adventure.

# THIRSTY?

## CHAMPAGNE & SPARKLING

|                                                               |                 |
|---------------------------------------------------------------|-----------------|
| <b>Henkell Trocken Dry Sec</b><br>Trocken, GER                | <b>18 / 95</b>  |
| <b>Henkell Dry-Sec Rose</b><br>Trocken, GER                   | <b>18 / 95</b>  |
| <b>Jansz Premium Cuvee Brut</b><br>Trocken, GER               | <b>22 / 150</b> |
| <b>Domaine Chandon Brut</b><br>Yarra Valley, AU               | <b>170</b>      |
| <b>G.H. Mumm Cordon Rouge Brut</b><br>Champagne, FR           | <b>295</b>      |
| <b>Moet &amp; Chandon Imperial Brut Rose</b><br>Champagne, FR | <b>370</b>      |
| <b>Ruinart Blanc de Blancs Brut</b><br>Champagne, FR          | <b>590</b>      |

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## SAUVIGNON BLANC

|                                                               |                |
|---------------------------------------------------------------|----------------|
| <b>Te Henga, Sauvignon Blanc</b><br>Marlborough NZ            | <b>19 / 85</b> |
| <b>Oxford Landing, Sauvignon Blanc</b><br>South Australia, AU | <b>16 / 65</b> |
| <b>Stonefish, Sauvignon Blanc</b><br>Margaret River, AU       | <b>130</b>     |
| <b>Catalina Sounds, Sauvignon Blanc</b><br>Marlborough NZ     | <b>130</b>     |
| <b>Ata Rangi, Sauvignon Blanc</b><br>Martinborough, NZ        | <b>140</b>     |

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## SAUVIGNON BLANC - SEMILLON

|                                                            |           |
|------------------------------------------------------------|-----------|
| <b>Vasse Felix Classic Dry White</b><br>Margaret River, AU | <b>95</b> |
|------------------------------------------------------------|-----------|

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## RIESLING

|                                                    |            |
|----------------------------------------------------|------------|
| <b>Pewsey Vale Dry Riesling</b><br>Eden Valley, AU | <b>120</b> |
|----------------------------------------------------|------------|

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## CHARDONNAY

|                                                               |                |
|---------------------------------------------------------------|----------------|
| <b>Oxford Landing, Chardonnay</b><br>South Australia, AU      | <b>16 / 65</b> |
| <b>Vasse Felix 'Filius', Chardonnay</b><br>Margaret River, AU | <b>120</b>     |

PINOT GRIS / GRIGIO

|                                    |         |
|------------------------------------|---------|
| Oxford Landing, Pinot Grigio       | 16 / 65 |
| South Australia, AU                |         |
| Te Henga, Pinot Grigio             | 19 / 85 |
| Marlborough, NZ                    |         |
| Take It To The Grave, Pinot Grigio | 100     |
| Tumbarumba, AU                     |         |
| Petalum, Pinot Gris                | 120     |
| Adelaide Hills, AU                 |         |

ROSE

|                                                           |          |
|-----------------------------------------------------------|----------|
| Chateau Miraval ‘Studio by Miraval’ Rose                  | 19/ 110  |
| IGP Mediterranee, FR                                      |          |
| Chateau Miraval Rose                                      | 32 / 150 |
| Côtes de Provence, FR                                     |          |
| Miraval Rosé, AOC                                         | 155      |
| Côtes de Provence, Millésime, BTG                         |          |
| Chateau Minuty Cotes de Provence ‘M de Minuty’ Rose       | 180      |
| Côtes de Provence, FR                                     |          |
| Take It To The Grave Rose                                 | 100      |
| Barossa Valley, AU                                        |          |
| Chateau d’Esclans Cotes de Provence Whispering Angel Rose | 240      |
| Côtes de Provence, FR                                     |          |
| Miraval Rose Magnum (1.5L)                                | 290      |
| Côtes de Provence, FR                                     |          |
| Jéroboam Château Miraval Rosé (3L)                        | 640      |
| Côtes de Provence, FR                                     |          |

PINOT NOIR

|                                  |         |
|----------------------------------|---------|
| Te Henga, Pinot Noir             | 19 / 85 |
| Marlborough, NZ                  |         |
| Take It To The Grave, Pinot Noir | 100     |
| South Australia, AU              |         |
| Babich Wines, Pinot Noir         | 110     |
| Marlborough, NZ                  |         |

CABERNET SAUVIGNON

|                                         |         |
|-----------------------------------------|---------|
| Luis Felipe Edwards, Cabernet Sauvignon | 16 / 65 |
| Santiago, Chile                         |         |
| The Cigar, Yalumba Cabernet Sauvignon   | 155     |
| Coonawarra, AU                          |         |

SHIRAZ

|                            |         |
|----------------------------|---------|
| Oxford Landing, Shiraz     | 16 / 65 |
| South Australia, AU        |         |
| Vasse Felix Estate, Shiraz | 95      |
| Margaret River, AU         |         |
| Stonefish, Shiraz          | 110     |
| Margaret River, AU         |         |

RED VARIETALS

|                              |     |
|------------------------------|-----|
| Wine Gringo Grenache Nouveau | 210 |
| South Australia, AU          |     |

SPIRITS

SINGLE MALT WHISKEY

|                               |    |
|-------------------------------|----|
| The Balvenie 12YO Triple Cask | 22 |
| Dalwhinnie 15YO               | 20 |

BLENDED & OTHER WHISKEY

|                  |    |
|------------------|----|
| Canadian Club    | 12 |
| Makers Mark      | 13 |
| Ballentine’s     | 14 |
| Jameson Irish    | 14 |
| Jack Daniels     | 16 |
| Southern Comfort | 16 |

RUM

|                         |    |
|-------------------------|----|
| Sailor Jerry Spiced Rum | 14 |
| Ratu Dark Rum           | 14 |
| Ratu Spiced Rum         | 15 |

## VODKA

|                            |    |
|----------------------------|----|
| VulaViti Pure Fijian Vodka | 12 |
| Beluga Transatlantic       | 12 |
| Beluga Celebration         | 12 |
| Beluga Noble Vodka         | 14 |
| Grey Goose Original Vodka  | 15 |
| Belvedere Vodka            | 16 |
| Meili Vodka by Jason Momoa | 18 |

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## GIN

|                                 |    |
|---------------------------------|----|
| Blue Turtle Gin                 | 12 |
| Bombay Sapphire                 | 12 |
| Suntory Roku Japanese Craft Gin | 14 |
| Hendricks                       | 15 |
| Four Pillars Bloody Shiraz      | 16 |
| Papa Salt Coastal Gin           | 16 |

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## TEQUILA

|                                    |    |
|------------------------------------|----|
| Jose Cuervo Especial Reposado Gold | 12 |
| Patron Silver                      | 12 |
| Patron Reposado                    | 15 |
| Patron Anejo                       | 16 |
| Casamigos Blanco                   | 20 |
| Casamigos Reposado                 | 20 |
| Casamigos Anejo                    | 24 |
| Casamigos Mezcal                   | 24 |

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## DRAUGHT BEER

|             |    |
|-------------|----|
| Fiji Gold   | 12 |
| Fiji Bitter | 12 |

## BEERS & RTDS

|                                         |    |
|-----------------------------------------|----|
| Vonu Original Btl                       | 14 |
| Vonu Ultra Low Carb Can                 | 13 |
| Corona Extra Can                        | 16 |
| Heineken Beer Can                       | 16 |
| Pals Vodka, Hawkes Bay Lime & Soda Can  | 14 |
| Pals Vodka, Mango, Pineapple & Soda Can | 14 |
| Pals Vodka Red Peach, Yuzu & Soda Can   | 14 |
| Ashai Zero Btl                          | 14 |
| Gordon's Premium Pink Gin & Soda Can    | 16 |
| Peroni Nastro Azzurro Btl               | 15 |

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## SOFT DRINKS

|           |   |
|-----------|---|
| Coke      | 7 |
| Coke Zero | 7 |
| Sprite    | 7 |
| Fanta     | 7 |

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## MINERAL WATER

|                        |    |
|------------------------|----|
| Fiji Water 500ml       | 5  |
| Fiji Water 1 liter     | 10 |
| Santa Victoria 1 liter | 25 |





