



SURF CLUB
MIDIGAMA

CLUB – MENU SEPT 26

SMALL PLATES

MIXED CEVICHE	2,200
Barramundi Prawn Leopard's Milk Red Onion Passionfruit Caviar	
SOUTHERN TUNA SASHIMI	2,400
Onion + Chilli Salsa Coconut Vinegar Lime Mustard Dressing	
SCORCHED BABY SQUID	1,900
Tamarind Garlic Lime Pickle	
BRAISED OCTOPUS	2,200
Cherry Tomato Onion Soy Green Chilli	
BEEF TARTARE	2,400
Capers Chilli Onion Cured Yolk Quail Egg Wonton Chips	
SMOKED CARROT	1,300
Spiced Curd Fermented Garlic Puffed Rice Crisps	
DRESSED HUNG CURD	1,800
Hung Curd Tomato Onion Green Chilli Chives Coriander Oil Rice Crisp	

LARGE PLATES

YELLOW FIN TUNA STEAK	3,600
Black Pepper Coriander Butternut Purée Red Zhoug Curry Leaf	
CHARRED CHICKEN	2,900
South Spice Rub Cashew Purée	
GREEN CHILLI PRAWN	4,600
Green Chilli Purée Garlic Butter Lime	
GRILLED EGGPLANT	2,200
Labneh Pomegranate Red Chilli Oil	
SEASONAL WHOLE FISH (700G)	5,700
Ginger Chilli Lime	
GRILLED OCTOPUS	4,600
Potato Purée Tomato Salsa Green Zhoug Red Chilli Oil	

PASTA & RICE

CLAM AND PRAWN LINGUINE	3,500
Clams Prawns Garlic White Wine Parmesan Olive Oil	
SCM SEAFOOD RICE	2,400
Prawn Squid Sea Bass Jasmine Rice House Pickles Fermented Chilli	

SIDES

DOUBLE COOKED FRIES	MASHED POTATO	GRILLED SEASONAL VEGETABLES	GHEE RICE	JASMINE RICE	MIXED MARKET SALAD	HOUSE BREAD
Curd Mayo Parmesan						Compound Herb Butter
1,100	1,000	1,500	800	800	900	800

ALL PRICES ABOVE ARE SUBJECT TO 10% SERVICE CHARGE