



SURF BRUNCH

Savor coastal signature dishes, poolside drinks & live acoustic sets in collaboration with Surf Abu Dhabi.

• AED 299 •
HOUSE PACKAGE

• AED 235 •
SOFT PACKAGE

STARTERS

NA-LUAU SALAD (V)
Island-Inspired Blend of Fresh Veggies
& Exotic Fruits with Crispy Sesame Wontons.

TUNA TOSTADAS
Tuna Tataki, Crispy Corn Tortilla & Tropical Salsa.

MANGO GUACAMOLE (V)
Tropical Twist, Creamy Avocado &
Crunchy Plantain Chips.

SALMON LOMI-LOMI
48 Hours Cured Salmon & Baby Gem Tacos.

COCONUT PRAWNS
Crispy Prawns, Coconut Crusted Served
with Pineapple Chilli Sauce.

MAIN

NALU ISLAND PLATTER

Trio of Skewers.

Huli-Huli Chicken with Pineapple Salsa, Mahi-Mahi with
Passion Fruit Aji Amarillo, Beef Anticuchos with Chimichurri,
Served with Soft Tacos, Coconut Rice & Corn Ribs.

DESSERT

HAUPIA CUP
Hawaiian Coconut Cake Layered with Tropical Sauce,
Exotic Fruit Compote & Lime Chantilly Cream.

BEVERAGE SELECTION

BY THE GLASS

Prosecco | White Wine | Rosé Wine | Red Wine

COCKTAILS

Espresso Martini | Passion Fruit Martini
Mojito | Aperol Spritz | Margarita

SPIRITS

Vodka | Gin | Rum | Tequila

BEER

Corona | Heineken

MOCKTAILS

Passion Mango Mojito | Green Apple Splash
Nada Colada | Raspberry Wave | Lemon & Mint

SOFT DRINKS

Ginger Ale | Sprite | Coca Cola | Coca Cola Zero

COFFEE

Espresso | Double Espresso | Americano | Latte
Cappuccino | Macchiato | Double Macchiato

TEA

Earl Grey Tea | Assam Breakfast Tea | Chamomile Tea
Jasmine Tea | Green Tea

FRESH JUICES

Orange Juice | Watermelon Juice

WATER

Still Water | Sparkling Water

Prices are in AED, inclusive of 5% VAT and subject to 10% service charge

Please notify our team of ingredient modification, dietary needs or allergies. We accommodate intolerances, but due to specific ingredients we may be unable to cater to all your allergies and preferences. Changes may occur due to the availability of seasonal ingredients.