

# CLUB CLASS

From Portugal to Positano and Ibiza to Florida,  
Belle Rice rounds up the new beach clubs making waves



## JNcQuoi Beach Club, Portugal

**F**ancy a little *je ne sais quoi* this summer? The new beach club venture of JNcQuoi – the Portuguese hospitality group with a smart portfolio of restaurants, clubs and bars across Lisbon and beyond – is located in one of the superyacht world’s most hotly tipped destinations for 2026.

Just beyond Lisbon, Comporta is not far from marinas on the Tróia Peninsula and Setúbal, or an easy 90-minute drive from the city through the countryside’s lush rice paddies and pine forests to this series of pristine beaches facing the Atlantic. The tiny smattering of villages that make up the area have often been referred to as the Hamptons of Europe, and the contemporary coastal architecture of the JNcQuoi Beach Club, perched alone on the sand with magnificent ocean views, certainly nods to the beachy yet sophisticated simplicity of Montauk et al.

Designed by recognised Belgian architect Vincent Van Duysen, the aesthetic of the dining spaces matches that of the surrounding area – upmarket yet understated – and the crowd is comprised of well-dressed Lisboetas joined by stylish French, German and Spanish groups, with a smattering of British and American visitors making the most of the comparatively quiet beach scene.

The menu is at the top end of dining options in the vicinity. Catch of the day is the name of the game here, with delicacies coming almost straight from the water and into the large tanks that guests walk past to enter the indoor dining area. Large sharing platters encourage diners to try everything possible, and the weighty selection when we visited included Portuguese paella, oysters, tuna tartare and lobster, though by far and away the favourite was the grilled scarlet prawns, dished up with butter, lemon sauce and garlic rice. But while the seafood and meat options are top-notch, there isn’t too much available for vegetarians and, as with many a Southern European destination, vegans may find themselves still a bit peckish at the end of the meal. The wine selection, though, is excellent; there’s a variety of local and European vintages, plus a JNcQuoi rosé that rivals a great Provençal bottle, and a seriously good choice of spirits and champagnes for those in a celebratory mood.

After lunch, guests can hire sunbeds that sit just below the restaurant, where there’s a cabana bar serving refreshments. And when it’s time to hit the road? Range Rover is the brand’s official partner, so you know you’re in safe hands in the beach club’s concierge car service. [jncquoi.com](http://jncquoi.com)

Above: an idyllic retreat on the Portuguese coast at Comporta, the JNcQuoi Beach Club offers top-end dining with freshly caught seafood and organic produce



PHOTOGRAPHY: FRANCISCO DE ALMEIDA DIAS; HENRIQUE ISIDORO; LUANA FALLA; TANVA HANLEY; ADOBE STOCK

## Pomelo Playa, Ibiza

Pomelo Playa opened in 2025 with a total design overhaul from its former life as Sa Bresca, which was a low-key beach bar. Positioned on Cala Gració beach, the new establishment is more of a smart, sit-down beach club dining experience though it’s retained a relaxed aesthetic with hand-painted signs and a pastel colour palette that gives its well-heeled guests a little breathing room far from the madding crowds of San Antonio. There are sunbeds for guests to use on the beach for a pre- or post-lunch wind down, and the menus offer up locally-inspired Iberian fare (think Andalusian calamari, croquetas and fresh catch of the day) alongside meze, tabbouleh and other Mediterranean favourites. The Ibizan red prawns and lobster with orzo have proved extremely popular, and for a light bite, the watermelon and feta salad is excellent; for those with a sweet tooth, the Gâteau Basque with raspberry ice cream goes down a treat. The drinks list looks west, with a mix of South American-inspired cocktails that use a mix of mescal, Bacardi and tequilas such as Patrón, for a fresh (if not punchy) twist to your meal. [pomeloplaya.com](http://pomeloplaya.com)

Ibizan beachfront restaurant Pomelo Playa serves seasonal plates and cocktails on the golden sands of Cala Gració.



## Le Sirenuse Mare, Italy

A highly anticipated addition to the grande dame of Positano, Le Sirenuse Mare opens in 2026 – just in time to mark the hotel’s 75th anniversary. The ultra-smart beach club, which will sit just down the coast in Nerano, promises an “enchanted garden rising from the shore”. The main attraction will be a restaurant that will seat 180, alongside three bars offering up the hotel’s renowned cocktails, and for anyone in need of a seriously stylish wardrobe update, the beach club will also house the flagship boutique of the in-house Emporio Sirenuse. Whilst menus are still top secret, the first guests can book in from April, and opening hours will be from 10am until sunset. [sirenuse.it](http://sirenuse.it)

**POMELO PLAYA OFFERS A SMART, SIT-DOWN BEACH-CLUB DINING EXPERIENCE BUT STILL RETAINS A RELAXED AESTHETIC**

## Forthcoming in Florida...

The Auberge Collection has announced the opening of The Auberge Beach Residences and Spa in 2027, which promises an exclusive private beach club on the shores of Fort Lauderdale. Also on the cards for Florida next year is the launch of Shell Bay, which will offer a top-end hotel and private yacht club with a 48-berth marina. If that’s not enough to tempt you, it also promises the only private racquet club in Florida with all four Grand Slam surfaces, a Greg Norman-designed championship golf course plus indoor-outdoor dining on the shorefront of the Gold Coast. [auberge.com](http://auberge.com)

