

THE MENU

IN VILLA DINING
OV & BV

All breakfast orders can be placed with
your personal butler or IVD
operation with your choices

Please dial 6666 for IVD operation

Operational hours
7.00 a.m to 1.00 a.m
Last order at 12.30 a.m

All prices are inclusive of
10% service charge & 16%
goods & services tax



GLUTEN FREE OPTIONS AVAILABLE!
KINDLY LET US KNOW , WE WILL BE PLEASED TO PREPARE
A SUITABLE MENU TO MEET YOUR NEEDS.

IN VILLA DINING

BREAKFAST - 7.00 AM - 11.00 AM - \$75.00

FRESH JUICES

Orange - pineapple - water melon

BAKER'S BASKET ●

Selection of freshly baked breakfast sweets breads
White toast - brown toast

FRESH FRUITS

Platter of fresh seasonal cut fruits

CEREALS ● ●

Corn flakes - coco pops - all bran - muesli
Honey - low calorie sweetener - oats

YOUR CHOICE OF CEREAL BOWL SERVED WITH
COLD - HOT FULL CREAM - SKIMMED MILK - SOY
MILK - ALMOND MILK

YOGHURT ●

Plain or fruits
Please ask your butler availability of the day

WAFFLES - PANCAKES ●

Chocolate - treacle - maple syrup - Golden syrup
berry compote - snow sugar

PRIME DELI COLD CUTS - SMOKED FISH ● ●

Parma ham - pork salami - beef salami - Chicken ham
smoked salmon - white fish

CHEESE SELECTION ● ● ●

Assorted cheese platter - nuts - crackers

SIMPLY EGGS

Made to your choice
Fried - omelet - poached - boiled

BACON ●

Pork - beef - chicken

SAUSAGE OPTIONS

Pork - beef - chicken

SMALL PLATES

SALMON RILLETTE ● \$30.00

Brawn toast - egg - mixed greens salad

SEAFOOD TEMPURA ● \$30.00

Californian maki - seafood umami - Ginger - soy

CAULIFLOWER FRITTERS ●● \$20.00

Cauliflower - sweet chili - micro greens

BIG BOWL SOUP

GINGER CARROT SOUP \$25.00

Green oil - fresh crème - egg

MUSHROOM CAPPUCCINO ●● \$25.00

Truffle - cream

SANDWICHES

SERVED WITH FRENCH FRIES

ROASTED WAGYU BEEF ●●● \$30.00

Cheese - egg - chili - mango

SMOKED SALMON AVOCADO ● \$30.00

Horseradish - potato chips

PULLED CHICKEN SANDWICH ●● \$25.00

Potato - labneh - mixed salad

BURGERS

WAGYU BEEF ● ● **\$40.00**

Cheese - egg - bacon of your choice - Arugula - tomato

CHICKEN ● **\$30.00**

Egg - caramelized onion - greens
Bacon of your choice

SEAFOOD **\$45.00**

Avocado - tomato - potato - sala ●

MAINS

ANGUS BEEF TENDERLOIN ● ● **\$55.00**

Mashed potato - truffled spinach - beef Jus

ROSEMARY GRILLED LAMB CHOP ● **\$65.00**

Beet - green peas - shallots jus

CHICKEN & BLACK PEPPER **\$45.00**

Sesame rice - tossed vegetables

MIXED SEAFOOD RAVIOLI ● **\$30.00**

Pepper cream - lemon zest

TOMATO BASIL PASTA ● ● **\$30.00**

Confit roots - pesto

SWEET TOOTH

PEANUT ICED MOUSSE ●● \$25.00

Berry fluid jell - coconut molto - strawberry merengue

VANILLA CRÈME BRULEE ●● \$25.00

Vanilla custard - crunchy truffle

FRESHLY CARVED SEASONAL FRUIT PLATTER \$25.00

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GLUTEN SPICY VEGAN VEGETARIAN PORK NUTS DAIRY ALCOHOL



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