

THE MENU

IN VILLA DINING
OCEAN SUITES ONLY

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

THIS INCLUDES - FOR TWO PAX

02 SMALL PLATES

02 BIG BOWL SOUPS

02 SANDWICHES / BURGERS / MAINS

02 SWEET TOOTHES

Please dial 6666 for IVD operation

Operational hours

7.00 a.m to 1.00 a.m

Last order at 12.30 a.m



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 -

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 ●

Brawn toast - egg - mixed greens salad

SEAFOOD TEMPURA ●

Californian maki - seafood umami - Ginger - soy

CAULIFLOWER FRITTERS ●●

Cauliflower - sweet chili - micro greens

BIG BOWL SOUP

GINGER CARROT SOUP

Green oil - fresh crème - egg

MUSHROOM CAPPUCINO ●●

Truffle - cream

SANDWICHES

SERVED WITH FRENCH FRIES

ROASTED WAGYU BEEF ●●●

Cheese - egg - chili - mango

SMOKED SALMON AVOCADO ●

Horseradish - potato chips

PULLED CHICKEN SANDWICH ●●

Potato - labneh - mixed salad

BURGERS

WAGYU BEEF ● ●

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

CHICKEN ●

Egg - caramelized onion - greens -
Bacon of your choice

SEAFOOD

Avocado - tomato - potato - sala ●

MAINS

ANGUS BEEF TENDERLOIN ● ●

Mashed potato - truffled spinach - beef Jus

ROSEMARY GRILLED LAMB CHOP ●

Beet - green peas - shallots jus

CHICKEN & BLACK PEPPER

Sesame rice - tossed vegetables

MIXED SEAFOOD RAVIOLI ●

Pepper cream - lemon zest

TOMATO BASIL PASTA ● ●

Confit roots - pesto

SWEET TOOTH

PEANUT ICED MOUSSE ●●

Berry fluid jell - coconut molto - strawberry merengue

VANILLA CRÈME BRULEE ●●

Vanilla custard - crunchy truffle

FRESHLY CARVED SEASONAL FRUIT PLATTER

● ● ● ● ● ● ● ●
GLUTEN SPICY VEGAN VEGETARIAN PORK NUTS DAIRY ALCOHOL



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