

# THE MENU

## IN VILLA DINING

TRAY CHARGE PER ORDER - \$ 85 NETT  
THIS INCLUDES - FOR TWO PAX  
02 SMALL PLATES  
02 BIG BOWL SOUPS  
02 SANDWICHES / BURGERS / MAINS  
02 SWEET TOOTHES

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



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 CAPPUCCINO ● ●

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

### AVOCADO - TOMATO - CHEESE ● ● ●

Red cabbage - potato - 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

## GRILLED SALMON ● ●

Tomato - baby potato - caviar beurre blanc

## 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



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