

VILLA DINING BREAKFAST
(Available from 5.30pm – 11pm)

CONTINENTAL BREAKFAST

\$ 14

Fresh Fruit Selection, Tropical Fruit Yoghurt
Your choice of freshly squeezed Fruit juices
Freshly baked selection of Croissants, Danish Pastries and Muffins, Brown or White Toast with Butter, Preserves and Honey
Your choice of Cereals including freshly made Bircher Muesli
Freshly brewed Coffee, Decaffeinated Coffee, Tea, Milk or Hot Chocolate

AMERICAN BREAKFAST

\$ 21

Fresh Fruit Selection, Tropical Fruit Yoghurt
Your choice of freshly squeezed Fruit juices,
Home baked Croissants, Rolls, Danish Pastries and Muffins, Brown or White Toast with Butter, Preserves and Honey
Your choice of Cereals including freshly made Bircher Muesli
Two farm Eggs prepared to your liking served with Grilled Tomato, Baked Beans, Grilled Mushrooms, Pork Bacon and Sausages
or
Fresh Crepes or Waffles with Canadian Maple Syrup
Freshly brewed Coffee, Decaffeinated Coffee, Tea, Milk or Hot Chocolate

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

WHOLESOME HEALTHY BREAKFAST

\$ 21

Chilled Wheatgerm Papaya and Soya Milk Smoothie
Fresh Fruit Selection, Natural Yoghurt
Vegetable Julienne, Tomato and Mixed Leaves
Your choice of Freshly Squeezed Fruit Juices
Bircher Muesli Dried Fruits, Nuts and Seed Selection
Poached Eggs presented on a bed of Steamed Spinach and
accompanied by Steamed Reef Fish and Fresh Lime, Toasted Multigrain Bread
Freshly brewed Green Tea infused with Lemongrass

ROMANTIC EQUATORIAL BREAKFAST

\$ 183 (For two persons)
(Without Champagne \$ 58)

...enjoy a sensual morning experience within the intimacy of your own surrounds includes a bottle of chilled Taittinger Brut Champagne...

Strawberries, Pineapple and Mango, Tropical Fruit Yoghurt
Your choice of Freshly Squeezed Fruit juices,
Home baked Croissants, Rolls, Danish Pastries and Muffins,
Brown or White Toast with Butter, Jam, Preserves and Honey (Natural)
Your choice of Cereals including Freshly made Bircher Muesli
Poached Eggs "Florentine" glazed with Tasmanian Smoked Salmon Hollandaise
International Cheeses and accompaniments
Freshly brewed Coffee, Decaffeinated Coffee, Tea, Milk or Hot Chocolate

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

VILLA DINING MENU
(Available from 11pm – 6pm)

SOUP

Today's Vegetarian Soup	\$11
Satsimajiru (Miso with Tofu, Fine Vegetables and Spring Onions)	\$11
Tom Ka Kai (Thai Chicken Coconut and Galangal)	\$13

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

ENTREES & SALADS

“Tapas” Selection of King Prawns, Smoked Salmon, Shaved Prosciutto, and Various Antipasti Accompaniments	\$39
Tomato, Rocket, Bocconcini, Toasted Pine nut Basil, Balsamic and Virgin Olive Oil	\$18
Assorted Sushi and Sashimi Box	\$21
Tasmanian Smoked Salmon with Horseradish Crème Fraîche, Garnishes and Toasted Brioche	\$21
Chilled Lobster, Mango and Fine Vegetables, Grapefruit Dressing	\$26
Chinese Dim Sum Steamer Basket Selection	\$19
Sun Dried Tomato, Glass Noodle and Vegetable Julienne Spring Rolls, Chili Pepper Dipping Sauce	\$17
Chicken Satay Skewers, Peanut Sauce	\$17
Mexican Style Red Kidney Bean and Vegetable Nachos	\$18
Traditional Caesar Salad	\$18
Greek Salad	\$18

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

PASTA & NOODLES

Penne Pasta Napolitano with Kalamata Olives	\$20
Egg Fettuccini, Sautéed Seafood, Spring Onion Dill & Chardonnay Cream	\$27
Spaghetti Bolognese	\$20
Hokkien Noodle, Cashew, Tofu and Vegetable Stir Fry with Black Beans	\$21
Tamarind Enhanced Vegetable, Prawn, Chicken and Peanut Pad Thai	\$23

BURGERS, SANDWICHES

Your Choice of Freshly Prepared Sandwiches with Various Fillings and Breads	\$17
Grilled Creole Spiced Reef Fish Fillet Burger, Dill, Lime and Grain Mustard Mayonnaise, Tomato Salsa, Salad Leaves and Crispy French Fries	\$20
Bacon, Lettuce, Tomato, Avocado and Roasted Chicken Salad Club Sandwich with Multi Grain Bread and Crispy French Fries	\$21
Grilled Beef Cheeseburger with Bacon, Salad Garnish and Crispy French Fries	\$23

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

PIZZA

Margherita - Tomato, Basil, Mozzarella	\$18
Tandoori Chicken, Grilled Peppers and Cottage Cheese	\$20
Sun Dried Tomato, Rocket, Spinach and Goat Cheese	\$20
Spicy Maldivian Tuna with Onion and Mozzarella	\$20
Prosciutto, Kalamata Olives, Artichoke, Mushroom and Mozzarella	\$21

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

MAIN COURSES

Grilled Freshly Caught Reef Fish Fillets, Garden Salad or Steamed Vegetables, Steamed New Potatoes, Fresh Lime Roasted Tomato Dressing	\$27
Seafood Mix Grill of Tiger Prawns, BBQ Octopus, Reef Fish, Yellowfin Tuna, Grilled Vegetable Stack, Champagne Rosé Beurre Blanc	\$37
Grilled Beef Fillet Steak, Roasted Potatoes, Stir Fried Vegetables, Peppercorn Jus	\$35
Grilled Pesto Marinated Chicken Breast, Asparagus, Mushroom and Lemon Thyme Risotto, Spring Onion Sauce	\$28
Northern Indian Vegetable Curry Accompanied by Crisp Pappadums, Steamed Basmati Rice and Condiments	\$21
Fragrant Thai Green Chicken Curry Accompanied by Crisp Pappadums, Steamed Basmati Rice and Condiments	\$26
Sri Lankan Spiced Tiger Prawn Curry Accompanied by Crisp Pappadums, Steamed Basmati Rice and Condiments	\$34

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

DESSERTS

Selection of Homemade Ice Creams and Sorbets	\$11
Freshly Created Cakes from Our Pâtisserie	\$11
Dessert Plate of the Day	\$11
Cappuccino Crème Brûlée	\$13
Fresh Tropical Fruit Plate with Your Choice of Ice Creams and Sorbets	\$13

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

CAYENNE

GRILL

(Available every evening from 7pm to 10 pm except on Cayenne themed event evenings)

Cayenne Seafood Platter for Two

Chilled

King Prawns, Fresh Rock Oysters

Tasmanian Smoked Salmon

Hot

Herb and Garlic Grilled Lobster, Thai Spiced BBQ Cuttlefish

Creole Spiced Reef Fish Fillets

Accompanied By Fresh Lime, Garnishes and Condiments

\$ 148 per platter for two

Mixed Tandoori Platter for Two

Mint Hariyali Giant Prawns

Rosmi Tikka Cuttlefish

Garlic Tandoori Spiced Yellowfin Tuna

Tandoori Spiced Chicken Breast

Mint Hariyali Baby Lamb Rump

Oven Baked Vegetables

Accompanied by Breads, Condiment and Garnishes

\$ 138 per platter for two

Whole Grilled Indian Ocean Lobster

Marinated with Herbs and Garlic and Accompanied by Stir Fried Vegetables,

Chunky Fried Potato Chips and Condiments

\$ 80

Above prices are quoted in US Dollars and subject to 10% Service Charge.

The prices and dishes are indicative and are subject to change without prior notice.

The Lighthouse
RESTAURANT

(Available every evening from 7pm to 10pm)

CONSOMMÉ

Cantonese Influenced Braised Oxtail and Root Vegetable Cow Ghee,
Star Anise Consommé \$ 19

ENTRÉE

Citrus Grape Seed Oil Seared Haloumi, Baby Fennel, Avocado, Radicchio and
Pink Grapefruit, Dill, Garlic and Pink Peppercorn Gremolata \$ 23

Kadaif Pastry Wrapped Tiger Prawns, Lime Tossed Mizuna, Daicon and Cucumber,
Mango and Passion Fruit Coulis \$ 32

Caspian Beluga Caviar with Buckwheat Blinis and Condiments
30 grams \$190

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.

MAIN COURSE

Pontiac Potato and Basil Crusted Snapper Fillets,
Steamed Snap Peas, Toasted Pine Kernel and Baby Carrots,
Semi Dried Tomato Beurre Blanc \$ 39

Baked Garamasala and Cumin Seasoned Rack of Spring Lamb
Braised Brown Lentil, Rosemary and Aubergine Ragout,
Steamed Courgette Ribbons and Mint Yogurt Aioli \$ 43

DESSERT

Flourless Bittersweet Chocolate and Macadamia Cake,
White Chocolate Fondue,
Coffee Ricotta \$ 15

Above prices are quoted in US Dollars and subject to 10% Service Charge.
The prices and dishes are indicative and are subject to change without prior notice.