

Lunch Menu # 01 - Monday

Appetizer

Japanese style crab & avocado
miso dressing



Greek salad
mustard sauce



Soup

Cream of fennel & potato
feta cheese



Hot and sour chicken
spring vegetable



Main

Dill & lime hinted baked mullet fish fillet
garlic rice - broccoli - snow peas - caper mustard sauce



Herb infused grilled fillet mignon
cheese potato mash - vegetable skewer - port thymy sauce



Oven baked chicken & mushroom roulade
pea couscous - brussels sprout - asparagus - onion sauce



Gratinated mac in fungi ragout
crushed basil - parmesan cheese



Grilled lamb with vegetable roshi wraps
french fries - yogurt - tahini dip

Indian Thali

Chicken tikka masala or fish korma
paratha - chapati - coconut rice
selection of four vegetable curries
chutney - pickle - papadum
papaya lassi

Dessert

Coffee & cashew cream caramel
fruit coulis



Homemade trio of ice cream
Nougatine - raspberry sauce



Fresh fruit platter



Gluten Free



Contain Nuts



Contain Alcohol



spicy



Pork



Contain Milk



Vegetarian



Shellfish



Sesame Seeds

Dinner Menu # 01 - Monday

Appetizer

Reef fish ceviche

confit tomato salsa - avocado mousse - caviar - basil oil



Braised beetroot with orange

candid walnut - fetta mousse - honey vinaigrette - truffle oil



Roast beef - spinach & nuts timbale

herb pumpkin coulis - parmesan shavings



Soup

Cream of leek & potato

roasted coconut



Cinnamon hinted lamb harira



Cream of oven baked aubergine & cabbage

feta crumble



Main

Herb marinated grilled Australian rack of lamb

fondant potatoes - glazed carrots - asparagus - mint tamarind jus



Baked reef fish fillet with mango & nut crust

pea risotto - garlic tossed broccoli - sugar snap - shellfish jus



Supreme of chicken in Thai red curry gravy

sticky rice - garlic bok choy - eggplant mojo



Hot butter calamari

spring vegetables - sesame garlic noodles

Roast vegetables tossed spaghetti in tomato basil cream

parmesan crackers



Indian Thali

Kadai chicken or lamb Rogan josh - paratha - chapati - steamed white rice

selection of four vegetable curries - chutney - pickle - papadum - salt lassi

Chef's Specials

Grilled Wagyu beef striploin with pan seared king scallops - **(USD 96.00 Supplement Charge)**

morel risotto - truffle in asparagus & brussels sprout garlic - champagne butter sauce

Cilantro - garlic lobster tail with lagoon prawns - **(USD 64.00 Supplement Charge)**

Truffle mash - morel mushroom - beurre Blanc sauce

Dessert

Dark chocolate chip mousse

pistachio cookie - raspberry crumble



Champagne infused caramelized banana foam

peanut crumble - yoghurt sorbet



Fresh fruit platter



Gluten Free

Contain Nuts

Contain Alcohol

spicy

Pork

Contain Milk

Vegetarian

Shellfish

Sesame Seeds

Lunch Menu # 02 - Tuesday

Appelizer

Thai style beef with mango
roasted sesame seeds  

Marinated feta & lentil tabbouleh
garlic dressing   

Soup

Cream of carrot & orange
blue cheese croutons   

Asian style seafood broth
spring vegetable  

Main

Pesto marinated grilled fillet of red snapper
corn tomato rice - buttered vegetables - garlic fondue sauce  

Cajun spiced seared chicken breast in honey glaze
creamy olive potato - vegetable tossed in truffle oil - pimento sauce  

Pistachio crusted New Zealand lamb cutlets
Chickpea mash - vegetable tossed in truffle oil - mustard mint gravy   


Penne pasta in sundried tomato pesto
Tomato - caper bruschetta  

BLT sandwich
green salad - french fries - tomato sauce 

Indian Thali

Lasooni methi mutton or prawn butter masala
paratha - chapati - jeera rice
selection of four vegetable curries
chutney - pickle - papadum
mango Lassi

Dessert

Cinnamon infused hot chocolate souffle
Cointreau ice cream 

Crème brûlé
peach compote 

Fresh fruit platter



Gluten Free



Contain Nuts



Contain Alcohol



spicy



Pork



Contain Milk



Vegetarian



Shellfish




Sesame Seeds

Dinner Menu # 02 - Tuesday

Appetizer

Shredded lamb & cous cous salad
balsamic reduction 

Cured Salmon and avocado roll
melon gazpacho - horseradish dip 

Crispy fried broccoli & blue cheese cigar
sweet chili sauce - carrot puree  



Soup

Shitake mushroom cappuccino
paprika foam - truffle oil  

Thai coconut bouillabaisse
tomato toast 

Beef consommé
beef & parmesan quenelle 

Main

Marinated grilled beef tenderloin
fondant potato green vegetable - charred onion -thyme jus  

Pan seared barramundi
garlic spinach - sugar snap - cauliflower puree - white wine sauce   

Herbs & paprika coated crumb fried chicken escalope
vegetable ratatouille - basil pesto   

Cherry balsamic glazed oven bake duck breast
green pea mash - glazed vegetable - port reduction   

Macaroni with spinach
sun dried tomato - parmigiana cracker  

Indian Thali

Prawn masala or butter chicken masala - Paratha - chapati - garlic rice
selection of four vegetable curries - chutney - pickle - papadum - sweet lassi

Chef's Specials

Grilled Wagyu beef striploin with pan seared king scallops - **(USD 96.00 Supplement Charge)**
morel risotto - truffle in asparagus & brussels sprout garlic - champagne butter

Cilantro-garlic lobster tail with lagoon prawns - **(USD 64.00 Supplement Charge)**
Truffle mash - morel mushroom -beurre Blanc sauce

Dessert

Passion fruit gelle
vanilla sponge cake - hazelnut ice cream  

Greek mango yogurt mousse
pistachio crumble - caramel sauce  

Fresh fruit platter

Lunch Menu # 03 - Wednesday

Appetizer

Smoked duck & beetroot
baby spinach - candied walnuts - molasses vinaigrette



Orange poached carrot - arugula & pistachio salad
feta crumble - balsamic dressing



Soup

Sesame hinted chicken - corn & egg drop
vegetable - chili oil



Cream of asparagus
roasted almond flakes



Main

Panko crumb fried reef fish fillet
tomato rice - butter vegetable - jalapeno tartar sauce

Herb marinated grilled beef tenderloin
daikon potato mash - green vegetable - cabernet merlot jus



Mustard & honey glazed pork loin
garlic pea mash - grilled vegetable - hollandaise sauce



Cauliflower and mushroom pie topped with creamy mash potato
olive - tomato bruschetta



Crunchy mas huni (tuna - coconut) tortilla wrap
tomato salad - potato wedges - chili sauce

Indian Thali

Tandoori chicken or beef vindaloo
paratha - chapati - tomato rice
selection of four vegetable curries
chutney - pickle - papadum
sweet lassi

Dessert

"Villa style" ice cream sandwich
caramelized pineapple - chocolate sauce



Mascarpone panna cotta
pistachio crust - salted caramel



Fresh fruit platter



Gluten Free

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Contain Alcohol

spicy

Pork

Contain Milk

Vegetarian

Shellfish

Sesame Seeds

Dinner Menu # 03 - Wednesday

Appetizer

Tuna tartare
quinoa salad - mango sauce 

Classic Beef carpaccio
balsamic marinated mushroom - parmesan shaves  

Trio of melon with caramelized Greek feta
Nuts and cheese Pattie - honey mustard dressing    

Soup

Cream broccoli with Danish blue cheese
paprika grissini  

Cognac flamed lobster bisque
parmesan cheese stick  

Lemongrass infused chicken broth
spring vegetable 

Main

Red wine infused Angus striploin steak
caramelized onion potato mash - braised brussels sprouts - merlot jus   

Chutney glazed baked salmon
black eye bean ragout - buttered spinach - truffle dill beurre blanc   

Herb marinated breast of Chicken
mix mushroom ragout - butted mix vegetable - tomato basil sauce  

Pistachio crusted oven cooked Australian rack of lamb
roasted potato - baby beetroot - broccoli - mint jus 

Pesto tossed spaghetti
parmesan cracker - roasted pine nuts   

Indian Thali

Chicken korma or tandoor salmon - Paratha - chapati - coriander rice
selection of four vegetable curries - chutney - pickle - papadum - mango lassi

Chef's Specials

Grilled Wagyu beef striploin with pan seared king scallops – **(USD 96.00 Supplement Charge)**
morel risotto - truffle in asparagus & brussels sprout garlic - champagne butter sauce

Cilantro-garlic lobster tail with lagoon prawns – **(USD 64.00 Supplement Charge)**
Truffle mash – morel mushroom -beurre Blanc sauce

Dessert

Wood apple cheesecake
vanilla nut crumble - chocolate wood apple sauce  

Pistachio chocolate brownie
date mousse - cinnamon ice cream - berry compote  

Fresh fruit platter



Gluten Free



Contain Nuts



Contain Alcohol



spicy



Pork



Contain Milk



Vegetarian



Shellfish



Sesame Seeds

Lunch Menu # 04 - Thursday

Salad

Fattoush salad
crispy bread - pomegranate seeds 

Avocado and shrimp tower  
arugula - Lemon sauce

Soup

Oven roasted cauliflower cream  
herb oil - garlic croutons


Sweet & sour brothy lamb
leak - cabbage - sesame fried tofu 

Main

Pan seared prawn - calamari & yellow fin tuna   
butternut risotto - assorted vegetables - caper dill cream

Grilled teriyaki chicken skewers
honey sesame potato - boiled beans & bok choy 

Herb & wine marinated grilled beef tenderloin 
cheese & potato mashed - mushroom sauce

Crumb fried cheese and vegetable roll 
mixed green salad - sweet chili sauce

Ciabatta sandwich
BBQ marinated lamb slices - grilled vegetable
cajun potato wedges - green salad

Thali

Butter chicken masala or mutton vindaloo
paratha - chapati - corn rice
selection of four vegetable curries
chutney - pickle - papadum
salt lassi

Dessert

Cashew nut jaggery pudding 
vanilla ice cream - kittul treacle

Blood orange cinnamon tart
apple compote - wasabi ice cream - orange sauce 

Fresh fruit platter



Gluten Free



Contain Nuts



Contain Alcohol



spicy



Pork



Contain Milk



Vegetarian



Shellfish



Sesame Seeds

Dinner Menu # 04 - Thursday

Appetizer

Chicken liver parfait

smoked duck - fig chutney - berry vinaigrette



“Villa Style” beef tartare

cured egg yolk - crispy melba toast - horse radish cream

Crispy fried brie cheese in fruit compote

Blue cheese ice cream - candid walnut



Soup

Creamy seafood chowder

caviar on toast



Cumin flavored chicken broth wild rice



Carrot and orange

hazelnuts - feta crumble



Main

Red wine braised beef short ribs

pumpkin mash - asparagus - broccoli - pepper sauce



Nuts crusted baked red snapper

garlic sticky rice - baby beetroot - brussels sprout - lemon cream sauce



Morel & Liver stuffed chicken roll

creamy polenta - vegetable ragout - tamarind sauce



Harissa - zaatar marinated char-grilled Australian rack of lamb

savory quinoa - grilled vegetable - mint jus



Asparagus & spinach risotto

blue cheese foam - parmesan cracker



Indian Thali

Chicken vindaloo or mutton sukha - Paratha - chapati - jeera rice

selection of four vegetable curries - chutney - pickle - papadum - orange lassi

Chef's Specials

Grilled Wagyu beef striploin with pan seared king scallops – **(USD 96.00 Supplement Charge)**

morel risotto - truffle in asparagus & brussels sprout garlic - champagne butter sauce

Cilantro-garlic lobster tail with lagoon prawns – **(USD 64.00 Supplement Charge)**

Truffle mash – morel mushroom -beurre Blanc sauce

Dessert

Coconut panna cotta

fruit compote - passion fruit sorbet



Milk chocolate mousse

pistachio crumble - banana ice cream



Fresh fruit platter



Gluten Free



Contain Nuts



Contain Alcohol



spicy



Pork



Contain Milk



Vegetarian



Shellfish



Sesame Seeds

Lunch Menu # 05 - Friday

Appelizer

Balsamic glazed octopus with mango
walnut - lemon - anchovy Sause



Thai vegetable salad
cilantro dressing



Soup

Cream of chicken with shitake mushroom



Vegetable minestrone
cheese toast



Main

Sea salt yellow fin tuna steak - anchovy salsa
sticky garlic rice - steamed vegetables - tomato cream



Grill gammon steak marinated with honey - mustard
spinach potato mash - bean ragout - asparagus - hollandaise sauce



Chicken skewers with garlic & parmesan
paprika baked potato - grilled tomato - onion - tahini dip



Mushroom and spinach risotto
parmesan cracks



Garlic herb lamb burger with cheese
crispy vegetable salad - french fries



Indian Thali

Mutton korma or prawn masala
paratha - chapati - vegetable biriyani
selection of four vegetable curries
chutney - pickle - papadum
passion fruit lassi

Dessert

Dark chocolate pistachio panna cotta
macerated fruits - salted butter scotch sauce



Banana lemon meringue tart
green tea ice cream - togarashi chocolate sauce



Fresh fruit platter



Gluten Free



Contain Nuts



Contain Alcohol



spicy



Pork



Contain Milk



Vegetarian



Shellfish





Sesame Seeds

Dinner Menu # 05 - Friday

Appetizer

Salmon tartare
pickle ginger - avocado dip 

Teriyaki marinated lamb & pineapple
crispy spring vegetable - wasabi mayo 

Cheese & nuts infused beet root ravioli
Candied walnut, Peach coulis, sweet chili sauce  

Soup

Tom kha kai soup
Roasted coconut 

Seafood consommé
lobster medallion - spring vegetable  

Cream of roast sweet potato
roasted coconut & garlic   

Main

Dijon marinated roast pork loin
eye bean & pea ragout - garlic spinach - honey mustard sauce   

Miso-lime marinated pan seared reef fish
morel risotto - tempura cauliflower - ginger soya sauce  

Char grilled Angus striploin
parsnip mash - steamed broccoli - asparagus - thyme jus  

Oven baked Cajun chicken breast
wild rice pilaf - roast vegetable - tomato - basil sauce 

Eggplant and sun-dried tomato pasta with ricotta  

Indian Thali

Seafood masala or chicken tikka masala-paratha - chapati - vegetable pulao rice
selection of four vegetable curries - chutney - pickle - papadum - papaya lassi

Chef's Specials

Grilled Wagyu beef striploin with pan seared king scallops - **(USD 96.00 Supplement Charge)**
morel risotto - truffle in asparagus & brussels sprout garlic - champagne butter sauce

Cilantro - garlic lobster tail with lagoon prawns - **(USD 64.00 Supplement Charge)**
truffle mash - morel mushroom - beurre Blanc sauce

Dessert

Passion fruit parfait
hazelnut praline - lemon curd sauce  

Blueberry mousse
red wine poached pear - tequila cantaloupe sorbet  

Fresh fruit platter



Gluten Free



Contain Nuts



Contain Alcohol



spicy



Pork



Contain Milk



Vegetarian



Shellfish



Sesame Seeds

Lunch Menu # 06 - Saturday

Appetizer

Chicken pineapple salad
caramelized onion - honey mustard dressing 

Green salad with avocado  
orange dressing

Soup

Oven braised celery & green apple   
blue cheese form

Lemongrass flavoured seafood broth  
spring vegetable

Main

Pistachio crusted seared reef fish fillet
tomato rice - green pea & leek ragout - buttered carrot - broccoli -
garlic beurre blanc   

Red wine infused Australian tenderloin steak
spinach potato mash - assorted vegetables - sun dried grape jus   

Stir fried lamb with bok choy 
scallion egg rice

Mac in herb creamy cheese sauce  
parmesan toast


Roasted beef and cheese baguette 
potato wedges - coleslaw salad

Indian Thali

Tandoori lamb or naadan prawn's fry
paratha - chapati - vegetable pulao
selection of four vegetable curries
chutney - pickle - papadum
pineapple lassi

Dessert

Strawberry coconut tart
peanut ice cream - butter scotch  

Mango cheesecake
ginger crumble - berry sauce 

Fresh fruit platter



Gluten Free



Contain Nuts



Contain Alcohol



spicy



Pork



Contain Milk



Vegetarian





Shellfish



Sesame Seeds

Dinner Menu # 06 - Saturday

Appetizer

Honey-green tea cured salmon
caper tomato salsa - orange sauce  

Goose liver parfait
brioche croutons - black currant jelly - red guava vinaigrette  

Hummus & Tabbouleh
orange beetroot - roast pine nut   

Soup

Seafood laksa
roast coconut crumble  

Oxtail consommé
spring vegetable 


Cream of roast butternut squash
truffle foam - olive bread stick   

Main

Wine - garlic marinated grilled lamb cutlets
savory cous cous - ratatouille - brussels sprout - mint jus   

Teriyaki beef tenderloin
garlic rice - sesame vegetable  

Honey-lime chicken skewers
baked potato - sauté spinach - grill tomato - B.B.Q. sauce 

Baked salmon steak
mushroom risotto - sugar snap - braised beet - anchovy cream sauce  

Morel & vegetable stuffed baked pimiento
asparagus risotto - sauté spinach - lemongrass curry sauce   

Indian Thali

Lamb keema or prawns korma - paratha - chapati - vegetable biryani
selection of four vegetable curries - chutney - pickle - papadum - banana Lassi

Chef's Specials

Grilled Wagyu beef striploin with pan seared king scallops - (USD 96.00 Supplement Charge)
morel risotto - truffle in asparagus & brussels sprout garlic - champagne butter sauce

Cilantro-garlic lobster tail with lagoon prawns - (USD 64.00 Supplement Charge)
truffle mash - morel mushroom - beurre Blanc sauce

Dessert

Goat cheese crème brûlée
mandarin sorbet - apple puree - lemon cremeux 

Chocolate mousse
candied peanuts - popcorn - chocolate sauce  

Fresh fruit platter



Lunch Menu # 07 - Sunday

Appetizer

Tuna tataki with sweet corn wakame salad
ponzu dressing 

Roasted pumpkin with goat cheese
balsamic reduction   

Soup

Cream of asparagus
blue cheese croutons  

Chinese style beef wonton
bok choy - spring onion


Main

Lemon & dill marinated batter fried reef fish fillet
saffron rice & anchovy aioli 

Pork goulash with vegetable
Egg noodles  

Thyme infused pan-seared chicken breast
wild rice - vegetable ratatouille - caper cream sauce  

Beef & tofu stir fry with vegetable in soya sesame sauce
garlic rice 

Grilled vegetable and cheese sandwich
crispy potato wedges - carrot & apple salad  

Indian Thali

Chicken vindaloo or seafood masala
paratha - chapati - onion rice
selection of four vegetable curries
chutney - pickle - papadum
mango lassi

Dessert

Passion & mango parfait
berry ice cream - fruits compote  

Honey coconut stuffed crepes
vanilla ice cream - caramel sauce 

Fresh fruit platter



Gluten Free



Contains Nuts



Contains Alcohol



Spicy



Pork



Contains Milk



Vegetarian



Shellfish



Sesame Seeds

Dinner Menu # 07 - Sunday

Appetizer

Dill marinated prawns on papaya honey salsa  
Herb oil - orange sauce

Foie gras terrine  
fig chutney - fruits comport - blueberry sauce

Baked eggplant mousse with peppers  
candied walnuts - pomegranate seeds - tahini sauce

Soup

Cream of roast tomato & cauliflower   
parmesan crouton - pine nut

Crab and corn chowder  
Garlic, olive toast

Chicken Florentine  
tomato bruschetta

Main

Braised lamb shank in red wine    
truffle flavored potato mash - carrot & broccoli - herb oven jus

Oven roasted pork loin  
fondant potato - sauté spinach & morel mushroom - blackberry reduction

Pan seared barramundi    
tomato rice – cauliflower leeks ragout - beurre blanc sauce

Herb marinated grilled chicken breast  
savory polenta - garlic vegetable - madeira sauce

Mushroom - ricotta cannelloni  
blue cheese toast - herb oil

Indian Thali

Chicken jalfrezi or fish masala - paratha - chapati - onion rice
selection of four vegetable curries - chutney - pickle - papadum - sweet melon lassi

Chef's Specials

Grilled Wagyu beef striploin with pan seared king scallops - (USD 96.00 Supplement Charge)
morel risotto - truffle in asparagus & brussels sprout garlic - champagne butter sauce

Cilantro-garlic lobster tail with lagoon prawns - (USD 64.00 Supplement Charge)
truffle mash - morel mushroom - beurre Blanc sauce

Dessert

Red wine poached pear   
mascarpone cheese - candied almonds

Coconut panna cotta with passion fruit 
vanilla ice cream - fruits comport

Fresh fruit platter