

Food Menu

Salad & Appetizer

CAESAR SALAD (V)(GF)

Romaine lettuce, Caesar dressing, shaved parmesan, anchovies, croutons

Add grilled chicken

Add grilled prawns

VEGETABLE SPRING ROLLS (V)

Crispy fried spring rolls, vegetable & mushroom served with variety of dips

GREEK SALAD (V)(GF)

Cucumber, onion, olives, tomato, Greek feta, romaine lettuce & extra virgin olive oil

DETOX SALAD (V)(GF)

Beetroot, orange, cucumber, grated carrot & avocado, soft boiled egg, shaved parmesan, extra virgin olive oil

ROQUEFORT CHEESE SALAD (N)(V)(GF)

Romaine lettuce, Roquefort cheese, baby radish, orange with balsamic walnut vinaigrette

VITAMIN BOMB SALAD (V)(GF)

Grated carrot, tomato, orange, tossed with extra virgin olive oil

CHICKEN SPRING ROLLS

Crispy fried spring rolls, chicken & mushroom served with variety of dips

TEXAS NACHOS (S)

Chili beef ragout, melted cheese, tomato jalapeno relish

NIÇOISE SALAD (GF)

Tuna flakes, potato, green beans, anchovies, tomato, olives & mustard sauce

THAI SATAY (N)

Three beef and three chicken skewers with creamy peanut sauce

PAPAYA PRAWN SALAD (N)(S)(V)(GF)

Roasted prawn tails, crushed chili, roasted peanut with fish sauce

ENSALADA MEXICANA

Grilled beef, chopped bell pepper, corn kernel, red onion, kidney beans, tomato, pickled jalapeno, avocado, tossed with lemon vinaigrette & corn chip

Change for chicken

Change for shrimps

MEZZE PLATTER

Houmous, tzatziki, baba ghanoush, tabbouleh, labneh, chicken kibbeh, fatayer served with marinated pickles & pita bread

Soups

SOUP OF THE DAY

Please check with our team

TOMATO SHORBA BROTH (V)(GF)

Indian tomato broth cooked with cumin, onion, garlic & green chili

SEAFOOD TOM YUM (S)

Thai style hot and spicy seafood broth with mushrooms

Sandwiches & Wraps

QUESADILLA (V)

Warm tortilla, melted cheese & fresh chili

Add chicken

Add prawns

VEGETARIAN WRAP (V)

Marinated vegetables, coriander pesto & mozzarella cheese with potato wedges

TUNA MAYONNAISE

Shredded lettuce, rye bread, French fries

CLUB SANDWICH (P)

Layers of grilled chicken, fried egg, tomato, streaky pork bacon, lettuce, French fries

CHICKEN TIKKA SANDWICH (S)

Avocado, onion, tomato, lettuce French fries

GRILLED BEEF WRAP

Grilled beef, onion, bell pepper, tomato, lettuce, mustard sauce with a side salad

OPEN STEAK SANDWICH

Grilled beef, caramelised onion, cherry tomato & balsamic mushroom, rye loaf

Burgers

VEGETARIAN BURGER (V)

Fried potato & cabbage cake in soft sesame bun, lettuce, tomato, cheese, French fries

REEF FISH BURGER

Roasted reef fish fillet, sesame bun, pickled vegetables, tomato, creamy remoulade, French fries

CHICKEN BURGER

Ground chicken burger in soft sesame bun, lettuce, tomato, onion, French fries

SURF AND TURF BURGER

Beef burger, fried shrimp, soft sesame bun, lettuce, tomato, caramelised onions, French fries

DOUBLE CHEESE BURGER

Beef burger, double cheese, gherkin, onions, in soft sesame bun, lettuce, tomato, French fries

BEEF WITH BACON BURGER (P)

Ground beef, grilled pork bacon, onion in soft sesame bun, lettuce, tomato, French fries

Breeze Bites

CURRY SAMOSA (JAIN)

Fried spiced vegetable parcel with mint sauce and raita dip

PAKORAS (JAIN)

Fried vegetable fritter with chat masala salad

BAKED PANEER TIKKA (JAIN)(GF)

Chat flat salad, mint sauce

CALIFORNIA TACOS

Crispy breaded chicken, coriander & lime, French fries

TRIPLE CHICKEN WINGS

Crispy fried chicken drumlets, French fries & dips

CALAMARI FRITTERS (S)

Deep-fried calamari rings with spicy herb mayonnaise, lemon

MEXICAN BURRITOS (S)

Minced beef, jalapeno, mushroom, tomato & avocado

SHRIMP TACOS

Sautéed paprika shrimps with avocado, red onion & shredded lettuce

FISH & CHIPS

Battered fish fillet with tartar sauce, French fries

CRUDITES OF FRESH VEGETABLE (V)(GF)

Assorted raw vegetable sticks & leaves served with guacamole, wasabi dip, olive tapenade

PALAK PANEER BREAD (V)(GF)

Spinach, onion garlic and cottage cheese crumble

PRAWN FRITTERS

Battered prawns with cucumber, carrot & wasabi mayonnaise

VEGETARIAN PLATTER (V)

Mutter paneer kachumber, samosa, potato chat, dhal gravy, paratha, mint raita

Pizza

MARGHERITA (V)

Tomato sauce, mozzarella cheese & herbs

ORTOLANA (V)

Tomato sauce, mozzarella cheese, grilled vegetables & extra virgin olive oil

QUATTRO FORMAGGI (V)

Selection of four cheese with garlic & extra virgin olive oil

MALDIVIAN (S)

Tomato sauce, mozzarella cheese, tuna flakes, red onion, chili, shaved coconut & lime juice

HAWAIIAN

Diced pineapple with smoked chicken, tomato sauce, & grated mozzarella cheese

FRUTTI DI MARE

Tomato sauce, mozzarella cheese, medley of seafood with herb oil

PEPPERONI (P)

Sliced salami with roasted bell pepper, marinated olives & grated mozzarella cheese

BRESAOLA E RUCOLA

Mozzarella cheese topped with airdried sliced beef & wilted rocket with aged balsamic & shaved parmesan

Pasta

ARRABBIATA (V)

Penne with fresh tomato sauce, garlic & olive oil

CARBONARA (P)

Spaghetti with pork bacon, mushroom ragout & parmesan cheese sauce

AL TONNO

Linguine with tuna, cherry tomato, fresh chopped garlic & olive oil

Wok Fried

SWEET & SOUR VEGETABLE (V)

Crispy fried onion, bell pepper, pineapple in sweet & sour sauce, with steamed rice & pickles

WOK FRIED VEGETABLE (V)(GF)

Vegetables in garlic sesame sauce, with steamed rice & pickles

VEGETABLE FRIED NOODLE (V)

Stir fried with strips of vegetables in sweet soy sauce

VEGETABLE CHAR KUEY TEOW (V)(GF)

Wok-fried flat rice noodles with egg & vegetables

VEGETARIAN FRIED RICE (V)(GF)

Mixed vegetable & sunny side up egg

CRISPY FRIED CHICKEN WITH SWEET CHILI SAUCE (S)

Crispy fried chicken, sweet chili served with steamed rice & pickles

SEAFOOD FRIED NOODLES

Stir-fried with prawns, mussels, squid with sweet sauce & vegetables

SWEET AND SOUR CHICKEN

Crispy fried onion, bell pepper, pineapple in sweet & sour sauce served with steamed rice, sunny side up egg and pickles

WOK FRIED CHICKEN WITH CHILI & CASHEW NUT (N)(S)

Onion, bell pepper & dried chili with cashew nut served with steamed rice, sunny side up egg & pickles

CHAR KUEY TEOW (S)

Chinese style wok fried flat rice vermicelli with seafood, egg, chives & bean sprouts & sambal soy sauce

THAI FRIED RICE (S)(GF)

Shrimp, chicken, peas, sunny side up egg & chicken satay

WOK FRIED SEAFOOD (S)

Vegetables in garlic oyster sauce, served with steamed rice, sunny side up egg & pickles

International

GRILLED CHICKEN

Seasonal vegetables, mushroom cream sauce & French fries

SEARED TUNA

Seasonal vegetables with lemon butter & side salad

CATCH OF THE DAY (kindly ask our team)

Pan seared reef fish fillet served with boiled potatoes & grilled seasonal vegetables

GRILLED PRAWNS

Grilled tiger prawns with garlic & herbs with seasonal vegetables & pineapple rice

GRILLED LAMB CHOPS

Almond & raisin couscous with seasonal vegetable & marinated olives & minted herb yoghurt

GRILLED BEEF RIB EYE STEAK - 250g

Served with seasonal vegetables & black peppercorn sauce

Indian Ocean

BUTTER CHICKEN

Steamed rice, paratha & pickles

LAMB KORMA

Steamed rice, paratha & pickles

MADRAS CHICKEN CURRY

Steamed rice, paratha & pickles



Bento Box Lunch Set

INDIAN VEGETARIAN (V)

Chat salad with raita, aloo tiki burger, curried samosa, paneer tikka

ASIAN

Pickled vegetables, roasted chicken, seafood fried rice, spring roll

JAPANESE (GF)

Pickled vegetables, maki sushi rolls, assorted sashimi, prawn nigiri

HEALTHY (GF)

Boiled chicken breast with steamed carrots, poached beef fillet with Jasmine rice, prawn salad

Afternoon Tea Set

(3:00pm – 6:00pm)

32++ Per Guest

(15++ per guest Supplement for Kodhipparu Feast, Welcome, Indulgence & Royal Meal Plan Guest)*

ASSORTED SANDWICHES

Egg mayonnaise and cucumber, smoked salmon with herb spread, tomato & cream cheese

BAKED SCONES

Freshly baked scones served with strawberry jam and whipped cream

ASSORTED PASTRIES

Fruit tartlet, opera cake, cheesecake, chocolate eclair, macaroon

FRESHLY BREWED

Tea or Coffee

Vegetarian Salads & Appetiser's

CAESAR SALAD (V)(GF)

Romaine lettuce with cherry tomato, avocado, Caesar dressing, shaved parmesan, croutons

PAPAYA AND TOMATO SALAD (N)(GF)

Roasted tomato & papaya salad with crushed chili, roasted peanut & lemon

VEGETARIAN NIÇOISE SALAD (V)(GF)

Fried tofu, potato, green beans, tomato, marinated olives with assorted leaves & mustard sauce

VEGETARIAN MEXICANA (V)

Bell pepper, corn kernel, red onion, kidney beans, cucumber, tomato, avocado & corn chips

VEGETABLE SPRING ROLLS (V)

Crispy fried spring rolls with vegetable & mushrooms served with variety of dips

TEXAS NACHOS (V)(S)

Melted cheese & tomato jalapeno relish

GREEK SALAD (V)(GF)

Cucumber, onion, olives, tomato, Greek feta cheese with romaine lettuce & extra virgin olive oil

DETOX SALAD (V)(GF)

Beetroot, orange, cucumber, grated carrot & avocado, shaved parmesan, extra virgin olive oil

VITAMIN BOMB SALAD (V)(GF)

Grated carrot, tomato, orange, tossed with extra virgin olive oil

Soups

TOMATO SHORBA BROTH (V)

Indian tomato broth cooked with cumin, onion, garlic & green chili

SOUP OF THE DAY

Please check with our team

Sandwiches, Wraps & Burgers

QUESADILLA (V)

Warm tortillas with melted cheese & fresh chili

VEGETARIAN WRAP (V)

Marinated vegetables, coriander pesto & mozzarella cheese with potato wedges

COLESLAW MAYONNAISE (V)

Shredded lettuce, rye bread, French fries

VEGETARIAN CLUB SANDWICH (V)

Layers of grilled vegetables with tomato, lettuce, French fries

VEGETARIAN BURGER (V)

Fried potato & cabbage cake in soft sesame bun, lettuce, tomato, French fries

Vegetarian

Breeze Bites & Bento Box

CURRY SAMOSA (JAIN)

Fried spiced vegetable parcel with mint sauce and raita dip

PAKORAS (JAIN)

Fried vegetable fritter with chat masala salad

BAKED PANEER TIKKA (JAIN)(GF)

Chat flat salad, mint sauce

CRUDITES OF FRESH VEGETABLE (V)(GF)

Assorted raw vegetable sticks & leaves served with multigrain seed crackers, guacamole, wasabi dip, olive tapenade

PALAK PANEER BREAD (V)(GF)

Spinach, onion garlic and cottage cheese crumble

VEGETARIAN PLATTER (V)

Palak paneer, pakoras, samosa, potato chat, dhal gravy, paratha, mint raita

INDIAN VEGETARIAN BENTO BOX (V)

Chat salad with raita, aloo tiki burger, curried samosa, paneer tikka

Pizza & Pasta

MARGHERITA (V)

Tomato sauce, mozzarella cheese & herbs

ORTOLANA (V)

Tomato sauce, mozzarella cheese, grilled vegetable & extra virgin olive oil

QUATTRO FORMAGGI (V)

Selection of four cheese with garlic & extra virgin olive oil

PENNE ARRABBIATA# (V)

Penne with fresh tomato sauce, garlic & olive oil

Wok Fried

SWEET AND SOUR VEGETABLE (V)

Crispy fried onion, bell pepper, pineapple in sweet & sour sauce served with steamed rice & pickles

WOK FRIED VEGETABLE (V)(GF)

Vegetables in garlic sesame sauce, served with steamed rice & pickles

VEGETABLE FRIED NOODLES (V)

Stir-fried with strips of vegetables in sweet soy sauce

VEGETARIAN CHAR KUEY TEOW (V)

Wok-fried flat rice noodles with egg & vegetables

VEGETARIAN FRIED RICE (V)(GF)

Mixed vegetables & sunny side up egg

Desserts

ICE CREAM (PER SCOOP)

Valrhona chocolate, vanilla, strawberry, stracciatella, coffee, mint chocolate, coconut, caramelita

SORBET (PER SCOOP)

Mango, apple, lemon, passion fruit

FRUIT PLATTER

Seasonal cut fruit platter

TIRAMISU

Rich chocolate tiramisu with mocha savoiardi & mascarpone

OPERA CAKE

Almond sponge with chocolate ganache layered with coffee syrup

CARROT CAKE (N)

Light sponge layered with sweetened carrot & pistachio nuts

CRÊPE SUZETTE (A)

Classic vanilla crepe flamed with cointreau liqueur filled with caramelised mixed fruits & stracciatella ice cream

FRUIT TARTLET

Assorted mixed fruit filled pastry tartlet with chocolate ganache

CHEESECAKE

Seasonal berries

CHOCOLATE ÉCLAIR

Four éclair pastries filled with dark & milk chocolate ganache

MACAROON (N)

Pistachio, coconut, chocolate & strawberry macaroons

BAKED SCONES

Freshly baked scones served with strawberry jam & whipped cream

CHEESE PLATE

Variety of three cheeses with assorted condiment