

IN VILLA DINING MENU

11AM-11PM



SALAD AND APPETIZER

ARABIC MEZZE PLATTER

HUMMUS, BABA GANOUSH, LABNEH AND MARINATED OLIVES SERVED WITH PITA BREAD

\$25

PRAWN TEMPURA MAKI ROLL

WITH CRUNCHY TEMPURA PRAWN, AVOCADO AND CREAM CHEESE, SERVED WITH WASABI AND SOY SAUCE

\$38

VIETNAMESE ROLLS

RICE PAPER ROLL WITH JULIENNE SWEET MANGOES, CUCUMBERS, CARROTS, MINTS, CORIANDERS AND LETTUCE, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE

\$23

CLASSIC CAESAR SALAD

CRISP ROMAINE LETTUCE WITH CROUTONS, ANCHOVIES, GRATED PARMESAN CHEESE AND BOILED EGG TOSSED IN CREAMY CAESAR DRESSING WITH ANCHOVIES

\$23

ASIAN SALMON SALAD

MISO-MARINATED SALMON ON A BED OF MIXED GREENS TOPPED WITH JULIENNE CARROTS, CUCUMBER, RED RADISH, EDAMAME, BABY CORN, AVOCADO, CHERRY TOMATO, CHICKPEAS, SUNFLOWER SEED AND CRISPY NORI SERVED WITH LEMON DRESSING

\$32

MEDITERRANEAN STEAK SALAD

HERBS-MARINATED BEEF STEAK ON A BED OF MESCLUN LETTUCE AND TOPPED WITH SPINACH, ARUGULA, CHERRY TOMATO, OLIVES, ONIONS, ROASTED PEPPER, QUINOA, PUMPKIN SEED, ROASTED ZUCCHINI, SERVED WITH FETA CHEESE & HONEY MUSTARD DRESSING

\$36

CHEF RUBEN'S HEALTHY SALAD BOWL

MIXED GREENS TOSSED IN OLIVE OIL AND LIGHT BALSAMIC VINAIGRETTE, AND TOPPED WITH AVOCADO, COCONUT, MUSHROOMS, BROCCOLI, BEETROOT, SPINACH, SHREDDED CARROTS, POMEGRANATE, TOMATOES, WALNUTS, CHIA, SUNFLOWER AND PUMPKIN SEEDS

TOPPED WITH GRILLED PRAWNS **\$26**
TOPPED WITH GRILLED CHICKEN BREAST **\$24**

\$23

VERY VEGAN (VG)

HEALTHY FRENCH BEANS, PEARL BARLEY, KALE, ORANGE SEGMENT, PISTACHIO, POMEGRANATE, EDAMAME, FRIED TOFU TOSSED IN A HOMEMADE RASPBERRY VINAIGRETTE

\$21

CRAB SPRINGROLL

DEEP FRY SPRING ROLL FILLED WITH CRABMEAT, CARROT, SCALLIONS, SWEET CORN, RICOTTA AND CREAM CHEESE SERVED CHILI LIME MAYONNAISE

\$32

CHICKEN KARAAGE

JAPANESE INSPIRED DEEP FRIED CHICKEN SERVED WITH GOCHUJANG MAYO

\$26

SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE ACCOMPANIED BY FRIES OR GARDEN SALAD

VEGAN QUESADILLA

FOLDED TORTILLA FILLED WITH BLACK BEANS, RED BELL PEPPERS, ONION, VEGAN MEAT, BABY SPINACH AND VEGAN CASHEW NUT CHEESE

\$22

CHICKEN SHAWARMA WRAP

ARABIC SPICED CHICKEN, TOMATOES, ONIONS, CUCUMBERS IN A TORTILLA BREAD, SERVED WITH GARLIC MAYO AND TAHINI SAUCE FOR DIPPING

\$24

HAM AND CHEESE PANINI

THINLY SLICED TURKEY HAM, TRUFFLE BUTTER AND GOUDA CHEESE ON A PANINI BREAD

\$26

CLUB SANDWICH

THINLY SLICED POACHED CHICKEN, BEEF BACON, TOMATOES, FRIED EGG, AVOCADO AND MAYONNAISE ON A WHITE BREAD

\$34

ORIGINAL LEGENDARY BURGER

STEAK BURGER WITH TURKEY BACON, CHEDDAR CHEESE, CRISPY ONION, LEAF LETTUCE AND VINE RIPENED TOMATO

\$38

MESSI CHICKEN SANDWICH

OUR MILANESE-STYLE DELICIOUS CRISPY CHICKEN SANDWICH SERVED ON A TOASTED BRIOCHE BUN WITH PROVOLONE CHEESE, HERB AIOLI, TOMATO, ARUGULA, SERVED WITH SEASONED FRIES.


\$28

PASTA

MACCHERONI / SPAGHETTI / PENNE / FUSILLI

WITH TOMATO SAUCE  **\$23**

WITH ALFREDO SAUCE AND CHICKEN  **\$26**

WITH BOLOGNESE SAUCE  **\$28**

WITH SEAFOOD MARINARA SAUCE   **\$28**

CURRY

PANEER BUTTER MASALA

CUBED COTTAGE CHEESE TOSSED IN A SPICY GRAVY WITH GREEN PEPPERS, BUTTER, CREAM AND INDIAN SPICES, SERVED WITH LACHA PARATHA, STEAMED RICE AND PAPPADAM

\$30

BUTTER CHICKEN

BONELESS TANDOORI CHICKEN COOKED MAKHANI GRAVY WITH BUTTER CREAM, DRY FENUGREEK LEAVES SERVED WITH STEAMED RICE, NAAN AND PAPPADAM

\$32

LAMB ROGAN JOSH

TENDER LAMB LEG BRAISED SLOWLY IN TOMATO BASED GRAVY WITH AROMATIC INDIAN SPICES, ONION AND GARLIC, SERVED WITH STEAMED RICE, PAPPADAM AND CHUTNEY

\$32

NOODLES AND RICE

MIE GORENG

INDONESIAN FRIED EGG NOODLES WITH SHREDDED VEGETABLES, CHILI AND LIME, SERVED WITH FRIED EGG

\$26

NASI GORENG

FRIED RICE WITH VEGETABLES AND SHRIMPS, SERVED WITH FRIED EGG, PRAWN CRACKERS AND CHICKEN SATAY WITH SPICY PEANUT SAUCE

\$32

THAI BASIL CHICKEN

STIR-FRIED CHICKEN THIGH (THINLY SLICED) COOKED IN HOT BASIL, PEPPER, ONION AND MINT WITH SOY SAUCE SERVED WITH JASMINE RICE AND FRIED EGG

\$30

PIZZA

PIZZA MARGHERITA

TOMATO SAUCE, MOZZARELLA AND FRESH BASIL

\$26

PIZZA PEPPERONI

TOMATO SAUCE, MOZZARELLA CHEESE AND BEEF PEPPERONI HAM

\$26

QUATTRO FORMAGGI

TOMATO SAUCE, MOZZARELLA, GORGONZOLA, BRIE AND PARMESAN

\$28

GARLIC PRAWNS PIZZA

TOMATO SAUCE, MOZZARELLA, GARLIC PRAWNS, FRESH BASIL

\$30

BBQ CHICKEN

TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE

\$30

CHEF RUBEN'S SIGNATURE PIZZA

MUSHROOM & THYME DUXELLES WITH TRUFFLE SALSA, PECORINO CHEESE AND ROCKET LEAVES **\$28**



EGG



FISH



SHELLFISH



PORK



TREE NUTS



SESAME



SEAFOOD



VEGETARIAN



SPICY



PEANUTS



GLUTEN



DAIRY

PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO ADDITIONAL 10% SERVICE CHARGE AND 16% GOVERNMENT TAXES

IN VILLA DINING MENU

11AM-11PM



FROM THE LAND AND OCEAN

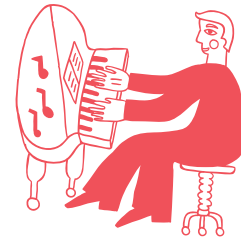
VEGAN STEAK (VG)	\$30
MARINATED VEGAN MEAT WITH SAUTÉED ASPARAGUS, BROCCOLI, CHERRY TOMATO CONFIT, CORN ON THE COB WITH VEGAN PEPPERCORN SAUCE	
TUPELO CHICKEN TENDERS	\$32
CRISPY CHICKEN TENDERS WITH SEASONED FRIES, HONEY MUSTARD AND OUR HOUSE-MADE BARBEQUE SAUCE	
BARRAMUNDI FILLET	\$38
PAN GRILLED BARRAMUNDI FILLET WITH MASHED PUMPKIN, SEASONAL VEGETABLES AND TOMATO OLIVE SALSA	
TUNA FILLET	\$42
SEARED TUNA FILLET WITH PARSLEY ROASTED POTATO, CHERRY TOMATOES, ASPARAGUS AND CURRY SAUCE	
SALMON FILLET	\$54
PAN FRIED FILLET OF SALMON WITH SAUTÉED SPINACH, SERVED WITH CREAMY POTATO AND GRENBLOISE SAUCE	
RIBEYE STEAK	\$72
TENDER AT EVERY BITE, FULL POUND RIB-EYE GRILLED TO PERFECTION WITH SEASONAL VEGETABLES, MASHED POTATO, AND CORN ON THE COB SERVED WITH PEPPERCORN SAUCE AND GARLIC HERBS BUTTER	
LAMB CHOP	\$60
GRILLED LAMB CHOP WITH SAUTÉED VEGETABLES, TRUFFLE MASHED POTATO SERVED WITH MIXED GREEN SALAD, PILAF RICE, CHIMICHURRI SAUCE AND ONION JUS	

SIDE DISHES

FRIES	\$9
MASHED POTATO	\$7
STEAMED RICE	\$7
ROASTED VEGETABLES	\$7
MIXED GREEN SALAD	\$7
MAC AND CHEESE	\$10

DESSERT

CLASSIC CRÈME BRULÉE	\$24
CARAMELIZED SUGAR COATED EGG CUSTARD TOPPED WITH MERINGUE KISSES AND LEMON CURD ON SIDE	
MANGO PUDDING	\$26
CARAMELIZED MANGO WITH CREAM, MANGO PUREE AND MINT LEAVES	
ROSE PANNACOTTA	\$28
CREAMY ROSE PANNACOTTA CREAM WITH COMPOTE, CHOCOLATE AND SYRUP SAUCE	
DATE PUDDING	\$26
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE	
FRUIT PLATTER	\$25
A SELECTION OF SEASONAL FRUITS, FRESHLY CUT INTO BITE SIZE PIECES	



KID'S MENU

HAM AND CHEESE WITH FRIES	\$12	PASTA CARBONARA	\$12
CHEESE BURGER WITH FRIES	\$12	PASTA WITH CHEESE SAUCE	\$12
HOTDOG WITH FRIES	\$12	CREAMY CHICKEN SOUP	\$8
CHICKEN NUGGETS WITH FRIES	\$12	STEAMED VEGETABLE	\$8
FISH FINGER WITH FRIES	\$12	MASHED POTATO	\$8
STEAK WITH FRIES	\$16	VEGETABLE FRIED RICE	\$8
PIZZA MARGARITA	\$12	BROWNIES	\$8
PIZZA PEPPERONI	\$16	CHEESECAKE	\$8
PIZZA NUTELLA WITH BANANA	\$16		
PASTA TOMATO SAUCE	\$12		
PASTA BOLOGNAISE	\$12		



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|---------|------------|----------|---------|-----------|--------|
| EGG | FISH | SHELFISH | PORK | TREE NUTS | SESAME |
| SEAFOOD | VEGETARIAN | SPICY | PEANUTS | GLUTEN | DAIRY |


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IN VILLA DINING MENU

11PM - 06AM



SALAD AND APPETIZER

- ARABIC MEZZE PLATTER (V)**    \$25
HUMMUS, BABA GANOUSH, LABNEH AND MARINATED OLIVES, SERVED WITH PITA BREAD
- CLASSIC CAESAR SALAD**    \$23
CRISP ROMAINE LETTUCE WITH CROUTONS, GRATED PARMESAN CHEESE AND BOILED EGG TOSSED IN CREAMY CAESAR DRESSING WITH ANCHOVIES
TOPPED WITH GRILLED PRAWNS \$28
TOPPED WITH GRILLED CHICKEN BREAST \$26
- VIETNAMESE ROLLS (VG)**   \$23
RICE PAPER ROLL WITH JULIENNE SWEET MANGOES, CUCUMBERS, CARROTS, MINTS, CORIANDERS AND LETTUCE, SERVED WITH TAMARIND PEANUT SAUCE ON THE SIDE



pasta






- MACCHERONI / SPAGHETTI / PENNE / FUSILLI** 
- WITH TOMATO SAUCE  \$23
- WITH ALFREDO SAUCE AND CHICKEN  \$24
- WITH BOLOGNESE SAUCE  \$26
- WITH SEAFOOD MARINARA SAUCE  \$28

SANDWICH AND BURGER

ALL SANDWICHES AND BURGERS ARE ACCOMPANIED BY FRIES OR GARDEN SALAD

- VEGAN QUESADILLA**   \$22
FOLDED TORTILLA FILLED WITH BLACK BEANS, RED BELL PEPPERS, ONION, VEGAN MEAT, BABY SPINACH AND VEGAN CASHEW NUT CHEESE
- CHICKEN SHAWARMA IN PITA BREAD**   \$24
ARABIC SPICED CHICKEN, TOMATOES, ONIONS, CUCUMBERS IN A PITA BREAD, SERVED WITH GARLIC MAYO AND TAHINI SAUCE FOR DIPPING
- ORIGINAL LEGENDARY BURGER**   \$38
STEAK BURGER WITH TURKEY BACON, CHEDDAR CHEESE, CRISPY ONION, LEAF LETTUCE AND VINE RIPENED TOMATO
- MESSI CHICKEN SANDWICH**   \$38
OUR MILANESE-STYLE DELICIOUS CRISPY CHICKEN SANDWICH SERVED ON A TOASTED BRIOCHE BUN WITH PROVOLONE CHEESE, HERB AIOLI, TOMATO, ARUGULA, SERVED WITH SEASONED FRIES

NOODLES AND RICE

- MIE GORENG (V)**    \$26
INDONESIAN FRIED EGG NOODLES WITH SHREDDED VEGETABLES, CHILI AND LIME, SERVED WITH FRIED EGG
- NASI GORENG**     \$32
FRIED RICE WITH VEGETABLES AND SHRIMPS, SERVED WITH FRIED EGG, PRAWN CRACKERS AND CHICKEN SATAY WITH SPICY PEANUT SAUCE
- THAI BASIL CHICKEN**  \$30
STIR-FRIED CHICKEN THIGH (THINLY SLICED) COOKED IN HOT BASIL, PEPPER, ONION AND MINT WITH SOY SAUCE SERVED WITH JASMINE RICE AND FRIED EGG

PIZZA

- PIZZA MARGHERITA (V)**   \$26
TOMATO SAUCE, MOZZARELLA AND FRESH BASIL
- GARLIC PRAWNS PIZZA**    \$30
TOMATO SAUCE, MOZZARELLA, GARLIC PRAWNS, FRESH BASIL
- BBQ CHICKEN**   \$30
TOMATO SAUCE, MOZZARELLA, GRILLED CHICKEN, MUSHROOM, ROASTED BELL PEPPER AND GOAT CHEESE

FROM THE LAND AND OCEAN

- VEGAN STEAK**  \$30
MARINATED VEGAN MEAT WITH SAUTÉED ASPARAGUS, BROCCOLI, CHERRY TOMATO CONFIT, CORN ON THE COB
- TUPELO CHICKEN TENDERS**    \$32
CRISPY CHICKEN TENDERS WITH SEASONED FRIES, HONEY MUSTARD AND OUR HOUSE-MADE BARBEQUE SAUCE
- SALMON FILLET**   \$54
PAN FRIED FILLET OF SALMON WITH SAUTÉED SPINACH, SERVED WITH CREAMY POTATO AND GRENEBLOISE SAUCE
- RIBEYE STEAK**  \$72
TENDER AT EVERY BITE, FULL POUND RIB-EYE GRILLED TO PERFECTION WITH SEASONAL VEGETABLES, MASHED POTATO, AND CORN ON THE COB SERVED WITH PEPPERCORN SAUCE AND GARLIC HERBS BUTTER

DESSERT

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CARAMELIZED SUGAR COATED EGG CUSTARD TOPPED WITH MERINGUE KISSES AND LEMON CURD ON SIDE
- DATE PUDDING**    \$26
STICKY DATE PUDDING WITH BUTTERSCOTCH SAUCE
- FRUIT PLATTER**  \$25
A SELECTION OF SEASONAL FRUITS, FRESHLY CUT INTO BITE SIZE PIECES

-  EGG  FISH  SHELLFISH  PORK  TREE NUTS  SESAME
-  SEAFOOD  VEGETARIAN  SPICY  PEANUTS  GLUTEN  DAIRY

PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO ADDITIONAL 10% SERVICE CHARGE AND 16% GOVERNMENT TAXES