



IN VILLA DINING
MENU

BREAKFAST

(FROM 8AM TO 11AM)

FRESH FROM OUR BAKERY

DAILY BREAD SELECTION (D) butter & jam selection	\$18
DAILY PASTRY SELECTION (D) butter & jam selection	\$20

POWER START

GREEK YOGHURT (VG, D) granola, berries	\$18
OATMEAL PORRIDGE (VG) roasted coconut, pomegranate, cinnamon	\$18
SMOOTHIE BOWL (VG, GF) choose between vanilla, raspberry or banana	\$22
SEASONAL FRUIT PLATTER (VG, V, GF) mix of daily fruits	\$18

ISLAND WAKE-UP

EGGS BENEDICT (D, P) toasted bagel, fried bacon, poached egg, hollandaise sauce	\$26
EGGS FLORENTINE (D) toasted bagel, smoked salmon, poached egg, hollandaise sauce	\$26
AVOCADO TOAST (VG, D) toasted sourdough bread, mashed avocado, poached egg, feta cheese	\$28
SHAKSHUKA (D) tomato sauce, peppers, onions, eggs, feta crumble, herbs, roasted bread	\$22
SALMON BAGEL (D) toasted bagel, smoked salmon tomato, cucumber, onion, cream cheese	\$24
OMELETTE BY YOUR DESIGN (GF) choice of ingredients (bacon, cheese, onions, bell pepper, tomato, onion, chili)	\$20
COCONUT PANCAKES (VG, D) american style pancakes, honey, butter, fresh berries	\$22
BELGIAN STYLE WAFFLES (VG, D) thick waffles, whipped cream, nutella, fresh berries	\$22

ALL PRICES ARE IN USD AND INCLUDE 17% GST AND SERVICE CHARGE

(N) - CONTAINS NUTS (SF) - SHELLFISH (VG) - VEGETARIAN (V) - VEGAN (GF) - GLUTEN FREE (D) - DAIRY (P) - PORK

APPETIZERS

(FROM 11AM TO 10PM)

AREPAS (VG, V, GF) cornmeal flatbread, sweet potato, pickled slaw, salsa verde	\$16
FRENCH FRIES (VG, V, GF) french fries, ketchup, mayo	\$10
JALAPENO POPPERS (VG, D) deep fried jalapeno, mozzarella, herb mayo, lime	\$20
CORN RIBS (VG, V, GF) fried sweet corn, smoked paprika, spicy vegan mayo, lime	\$18
LOCAL CEVICHE reef fish, lime, coriander, onion, crispy wontons	\$22
FALAFEL SLIDER (VG, D) homemade falafel, pickles, tahini dressing, garlic sauce	\$18
CHICKEN TENDERS (D) panko fried chicken, ranch dressing, hot sauce	\$22
HOLY GREEN TACOS (VG, D) pan-fried sweet potato, salsa verde, feta cheese	\$20
CARNE ASADA TACOS (D) beef striploin, charred sweet corn, pico de gallo, spicy sauce	\$24
NACHO PLATTER (VG, D) corn tortilla, guacamole, melted cheese, taco sauce, corn salad	\$26
BEEF SLIDERS (D) brioche bun, beef patty, cheddar cheese, tomato, onion, mayo	\$26

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SALADS

(FROM 11AM TO 10PM)

GREEK SALAD (VG, D) cucumber, tomato, onion, bell pepper, kalamata olives, feta cheese, oregano	\$24
CLASSIC CAESAR SALAD (D, P) baby gem lettuce, croutons, bacon, eggs, parmesan cheese, caesar dressing	\$22
PRAWN CAESAR SALAD (SF, D, P) prawns, baby gem lettuce, croutons, bacon, eggs, parmesan cheese, caesar dressing	\$28
CHICKEN CAESAR SALAD (D, P) chicken, baby gem lettuce, croutons, bacon, eggs, parmesan cheese, caesar dressing	\$28
WEDGE SALAD (D, P) lettuce, bacon, parmesan, tomato, onion, blue cheese dressing, fresh herbs	\$24
BURRATA SALAD (N, VG, D) heirloom cherry tomatoes, basil pesto, whole wheat toast, olive oil	\$30
THAI PRAWNS NOODLES SALAD (N, SF) rice vermicelli, prawns, mixed vegetables, peanut, coriander, lime	\$28
DUMPLING SALAD chicken dumpling, garden salad, chili oil, roasted sesame seeds	\$24
CRISPY CHICKEN SALAD (D) panko fried chicken, mixed vegetables, corn salsa	\$28

SOUPS

PHO BO VIETNAMESE BEEF SOUP (GF) rice noodles, bean sprouts, coriander, lime	\$28
CREAMY TOMATO SOUP (VG) carrot, celery, fresh basil, cream, sourdough toast	\$19

PASTA & PIZZA

(FROM 11AM TO 10PM)

PASTA

(Gluten Free Available Upon Request)

SPAGHETTI AGLIO E OLIO (VG, V) olive oil, garlic, dried chili, parsley	\$20
PASTA POMODORO (VG, D) penne pasta, pomodoro sauce, parmesan cheese	\$22
PASTA AL PESTO (N, VG, D) farfalle pasta, basil, parmesan, pinenuts, olive oil	\$26
PENNE ALLA VODKA (VG, D) cream & tomato sauce, burrata cheese, chili flakes	\$30
SPAGHETTI BOLOGNESE (D) bolognese beef sauce, parmesan, herbs	\$28

PIZZA

(Gluten Free Available Upon Request)

MARGHERITA (VG, D) tomato sauce, mozzarella, parmesan, basil	\$24
MALDIVIANA (D) tomato sauce, mozzarella, local tuna, onion, chili, coconut, maldivian chili, curry leaves	\$26
PESTO & STRACCIATELLA (N, VG, D) pesto sauce, stracciatella, mozzarella, parmesan, basil	\$26
BURRATA & PARMA (D, P) tomato sauce, mozzarella, parma ham, burrata cheese	\$32
NEW YORKER (D, P) tomato sauce, mozzarella, pepperoni salami, jalapenos, honey	\$30

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BURGERS, SANDWICHES & WRAPS

(FROM 11AM TO 10PM)

(Gluten Free Available Upon Request)

CLUB SANDWICH (D, P) lettuce, bacon, egg, chicken breast, cheddar cheese, tomato, red onion	\$28
CUBANO (D, P) cuban bread, pulled pork, cooked ham, pickles, dijon mustard	\$30
DELI LOVER (N, D, P) ciabatta bread, prosciutto, salami, burrata, pesto, rocket leaves, tomato, onion	\$34
GREEN TREAT (VG, V, GF) plant based patty, avocado, vegan cheese, onion, lettuce, tomato	\$28
CHICKEN BURGER (D) crispy fried chicken, cheddar cheese, lettuce, tomato, onion, pickles, mayo	\$30
WAGYU BURGER (D) a5 wagyu beef patties, cheddar cheese, lettuce, tomato, onion, mayo	\$45
FALAFEL WRAP (D) homemade falafel, arabic bread, tahini dressing, mixed vegetables, hot sauce	\$26
CHICKEN WRAP (D) grilled marinated chicken, arabic bread, lettuce, tomato, onion, ranch dressing, mayo, pickles	\$28

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MAINS

(FROM 11AM TO 10PM)

FISH & CHIPS (D) batter fried fish, french fries, mushy green peas, tartar sauce	\$32
TUNA FRITES (D) grilled yellowfin tuna, garden salad, potato crisp, green peppercorn sauce	\$34
FALAFEL BOWL (VG,V) quinoa, cherry tomato, chickpeas, hummus, pickled cabbage, tahini sauce	\$30
STEAK BOWL (D, GF) grilled beef striploin, jasmine rice, avocado, edamame, sweet corn salsa	\$34
DHAL CURRY (VG, V, GF) Sri Lankan style lentil curry, steamed rice, papadam, pickled vegetables	\$28
MALDIVIAN FISH CURRY local fish curry, steamed rice, paratha, pickled vegetables	\$30
BUTTER CHICKEN (N, D) traditional indian butter chicken, steamed rice, papadam	\$36
PRAWNS (SF) 4 pieces grilled prawn, steamed rice, garden salad, chimichurri	\$42
LOBSTER (SF, D) whole grilled lobster, steamed rice, garden salad, lemon butter sauce	\$110
CHICKEN (D) 200g chicken, roasted potato, grilled vegetables, chicken jus	\$36
BEEF TENDERLOIN (D) 200g beef tenderloin, roasted potato, grilled vegetables, chimichurri	\$46
WAGYU A5 (D) 200g wagyu beef, roasted potato, grilled vegetables, bearnaise sauce	\$100

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DESSERTS

(FROM 11AM TO 10PM)

BROWNIE (N, VG, D) dark chocolate brownie, walnuts	\$18
VEGAN CHOCOLATE CAKE (VG, V, GF) vegan based chocolate cake, red berries	\$18
BANOFFEE PIE (D) graham crackers tartlets, chocolate dulce de leche, banana	\$18
OREO CHEESECAKE (VG, D) soft cream cheese, crushed oreo, chocolate drizzle, fresh berries	\$18
CEREAL PANNA COTTA (D) corn flakes pudding, berries, granola, whipped coconut	\$14
MILK CRACK PIE (VG, D) crispy oats, caramel sauce	\$16
FRESH FRUIT PLATTER (VG, V, GF) mix of daily fruits	\$20

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BEVERAGE MENU

(FROM 08AM TO 10PM)

HEALTHY CORNER

CARROT ORANGE SPARKLER carrot, orange, sparkling water	\$15
CUCUMBER REFRESHER cucumber, apple, lemon	\$15
ENERGY LIFTER papaya, mango, chia seeds, cream, honey	\$15
JOYFUL mango, orange, honey	\$15
COCO SLUSHIE banana, coconut, pineapple, cream	\$15
PAPAYA PARADISE papaya, lime, honey, dehydrated milk	\$15
PASSION PALM fresh lemon, passion fruit, black pepper, soda water	\$15

JUICES

FRESH JUICES orange, pineapple, watermelon, apple	\$14
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SOFT DRINKS

SOFT DRINKS coca cola, diet cola, fanta, sprite, ginger ale, ginger beer, tonic water, bitter lemon	\$10
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BEERS & CIDERS

IMPORTED BEERS	
San Miguel - Philippine 33CL	\$14
Tiger - Singapore 33 CL	\$14
Magners - Ireland 33CL	\$14
Calsberg - Denmark 33 CL	\$14
Budweiser - Czech Republic 33 CL	\$14
Stella Artois - Belgium 33 CL	\$14
Corona - Mexico 35 CL	\$14
Asahi - Japan 33 CL	\$14
Heineken - Holland 33 CL	\$14
Hoegaarden - Belgium 33 CL	\$14
Complot IPA - Spain 33 CL	\$14

WINE SELECTION

(FROM 08AM TO 10PM)

SPARKLING WINES

Santa Margherita Prosecco DOC Extra dry N/V	\$100
Calvet Celebration Sparkling Brut (Bordeaux)	\$100
Cantina Sacchetto Prosecco Rosé Brut, Veneto	\$100
Calvet Celebration Sparkling Rosé Brut (Bordeaux)	\$100
Bella Glamour, Veneto, 0% Alcohol	\$100

WHITE WINES

Wishbone Sauvignon Blanc	\$120
Montes Reserva Chardonnay	\$100
Coteaux Bourguignon Chardonnay	\$120
Herbstlicht Riesling Trocken	\$100
Delle Venezie Pinot Grigio	\$80

ROSÉ WINES

The Beach by Whispering Angel Rosé (Côtes de Provence)	\$130
Les Valentines L'Effrontée (Côtes de Provence)	\$100
Costa Toscana Rosato (Organic)	\$100

RED WINES

Journey's End V1 Shiraz	\$120
Hawkes bay merlot (OYSTER BAY)	\$120
Chateau Souverain Cabernet Sauvignon	\$120
La Belle Angele Pinot Noir	\$100

SWEET WINES

Fontanafredda Moscato d'Asti DOCG Piemonte	\$100
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