

Food Menu

Salad & Appetizer

CAESAR SALAD (V)(GF)*	15
Romaine lettuce, Caesar dressing, shaved parmesan, anchovies, croutons	
Add grilled chicken	6
Add grilled prawns	7
VEGETABLE SPRING ROLLS (V)*	16
Crispy fried spring rolls, vegetable & mushroom served with variety of dips	
GREEK SALAD (V)(GF)*	17
Cucumber, onion, olives, tomato, Greek feta, romaine lettuce & extra virgin olive oil	
DETOX SALAD (V)(GF)*	17
Beetroot, orange, cucumber, grated carrot & avocado, soft boiled egg, shaved parmesan, extra virgin olive oil	
ROQUEFORT CHEESE SALAD (N)(V)(GF)*	17
Romaine lettuce, Roquefort cheese, baby radish, orange with balsamic walnut vinaigrette	
VITAMIN BOMB SALAD (V)(GF)*	17
Grated carrot, tomato, orange, tossed with extra virgin olive oil	
CHICKEN SPRING ROLLS*	17
Crispy fried spring rolls, chicken & mushroom served with variety of dips	
TEXAS NACHOS (S)*	17
Chili beef ragout, melted cheese, tomato jalapeno relish	
NIÇOISE SALAD (GF)*	18
Tuna flakes, potato, green beans, anchovies, tomato, olives & mustard sauce	
THAI SATAY (N)*	19
Three beef and three chicken skewers with creamy peanut sauce	
PAPAYA PRAWN SALAD (N)(S)(V)(GF)*	19
Roasted prawn tails, crushed chili, roasted peanut with fish sauce	
ENSALADA MEXICANA*	19
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	36 (*8)
Houmous, tzatziki, baba ghanoush, tabbouleh, labneh, chicken kibbeh, fatayer served with marinated pickles & pita bread	

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Soups

SOUP OF THE DAY*	16
Please check with our team	
TOMATO SHORBA BROTH (V)(GF)*	16
Indian tomato broth cooked with cumin, onion, garlic & green chili	
SEAFOOD TOM YUM (S)*	18
Thai style hot and spicy seafood broth with mushrooms	

Sandwiches & Wraps

QUESADILLA (V)*	14
Warm tortilla, melted cheese & fresh chili	
Add chicken	5
Add prawns	6
VEGETARIAN WRAP (V)*	16
Marinated vegetables, coriander pesto & mozzarella cheese with potato wedges	
TUNA MAYONNAISE*	17
Shredded lettuce, rye bread, French fries	
CLUB SANDWICH (P)*	19
Layers of grilled chicken, fried egg, tomato, streaky pork bacon, lettuce, French fries	
CHICKEN TIKKA SANDWICH (S)*	19
Avocado, onion, tomato, lettuce French fries	
GRILLED BEEF WRAP*	20
Grilled beef, onion, bell pepper, tomato, lettuce, mustard sauce with a side salad	
OPEN STEAK SANDWICH	30 (*4)
Grilled beef, caramelised onion, cherry tomato & balsamic mushroom, rye loaf	

Burgers

VEGETARIAN BURGER (V)*	19
Fried potato & cabbage cake in soft sesame bun, lettuce, tomato, cheese, French fries	
REEF FISH BURGER*	24
Roasted reef fish fillet, sesame bun, pickled vegetables, tomato, creamy remoulade, French fries	
CHICKEN BURGER*	26
Ground chicken burger in soft sesame bun, lettuce, tomato, onion, French fries	
SURF AND TURF BURGER*	27
Beef burger, fried shrimp, soft sesame bun, lettuce, tomato, caramelised onions, French fries	
DOUBLE CHEESE BURGER*	27
Beef burger, double cheese, gherkin, onions, in soft sesame bun, lettuce, tomato, French fries	
BEEF WITH BACON BURGER (P)*	27
Ground beef, grilled pork bacon, onion in soft sesame bun, lettuce, tomato, French fries	

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Breeze Bites

CURRY SAMOSA (JAIN)*	16
Fried spiced vegetable parcel with mint sauce and raita dip	
PAKORAS (JAIN)*	16
Fried vegetable fritter with chat masala salad	
BAKED PANEER TIKKA (JAIN)(GF)*	17
Chat flat salad, mint sauce	
CALIFORNIA TACOS*	17
Crispy breaded chicken, coriander & lime, French fries	
TRIPLE CHICKEN WINGS*	17
Crispy fried chicken drumlets, French fries & dips	
CALAMARI FRITTERS (S)*	18
Deep-fried calamari rings with spicy herb mayonnaise, lemon	
MEXICAN BURRITOS (S)*	18
Minced beef, jalapeno, mushroom, tomato & avocado	
SHRIMP TACOS*	18
Sautéed paprika shrimps with avocado, red onion & shredded lettuce	
FISH & CHIPS*	18
Battered fish fillet with tartar sauce, French fries	
CRUDITES OF FRESH VEGETABLE (V)(GF)*	18
Assorted raw vegetable sticks & leaves served with guacamole, wasabi dip, olive tapenade	
PALAK PANEER BREAD (V)(GF)*	18
Spinach, onion garlic and cottage cheese crumble	
MASALA DUMPLING (V)*	18
Cube of spicy masala vegetable dumpling served with paratha	
PRAWN FRITTERS	24 (*4)
Battered prawns with cucumber, carrot & wasabi mayonnaise	
VEGETARIAN PLATTER (V)	38 (*10)
Palak paneer, pakoras, samosa, potato chat, dhal gravy, paratha, mint raita	

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Pizza

MARGHERITA (V)* Tomato sauce, mozzarella cheese & herbs	16
ORTOLANA (V)* Tomato sauce, mozzarella cheese, grilled vegetables & extra virgin olive oil	18
QUATTRO FORMAGGI (V)* Selection of four cheese with garlic & extra virgin olive oil	19
MALDIVIAN (S)* Tomato sauce, mozzarella cheese, tuna flakes, red onion, chili, shaved coconut & lime juice	20
HAWAIIAN* Diced pineapple with smoked chicken, tomato sauce, & grated mozzarella cheese	20
FRUTTI DI MARE* Tomato sauce, mozzarella cheese, medley of seafood with herb oil	22
PEPPERONI (P)* Sliced salami with roasted bell pepper, marinated olives & grated mozzarella cheese	22
BRESAOLA E RUCOLA* Mozzarella cheese topped with airdried sliced beef & wilted rocket with aged balsamic & shaved parmesan	22

Pasta

ARRABBIATA (V)* Penne with fresh tomato sauce, garlic & olive oil	19
CARBONARA (P)* Spaghetti with pork bacon, mushroom ragout & parmesan cheese sauce	21
AL TONNO* Linguine with tuna, cherry tomato, fresh chopped garlic & olive oil	23

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Wok Fried

SWEET & SOUR VEGETABLE (V)*	23
Crispy fried onion, bell pepper, pineapple in sweet & sour sauce, with steamed rice & pickles	
WOK FRIED VEGETABLE (V)(GF)*	23
Vegetables in garlic sesame sauce, with steamed rice & pickles	
VEGETABLE FRIED NOODLE (V)*	23
Stir fried with strips of vegetables in sweet soy sauce	
VEGETABLE CHAR KUEY TEOW (V)(GF)*	23
Wok-fried flat rice noodles with egg & vegetables	
VEGETARIAN FRIED RICE (V)(GF)*	23
Mixed vegetable & sunny side up egg	
CRISPY FRIED CHICKEN WITH SWEET CHILI SAUCE (S)*	24
Crispy fried chicken, sweet chili served with steamed rice & pickles	
SEAFOOD FRIED NOODLES*	25
Stir-fried with prawns, mussels, squid with sweet sauce & vegetables	
SWEET AND SOUR CHICKEN *	26
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)*	26
Onion, bell pepper & dried chili with cashew nut served with steamed rice, sunny side up egg & pickles	
CHAR KUEY TEOW (S)*	26
Chinese style wok fried flat rice vermicelli with seafood, egg, chives & bean sprouts & sambal soy sauce	
THAI FRIED RICE (S)(GF)*	26
Shrimp, chicken, peas, sunny side up egg & chicken satay	
WOK FRIED SEAFOOD (S)*	29
Vegetables in garlic oyster sauce, served with steamed rice, sunny side up egg & pickles	

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International

GRILLED CHICKEN*	34
Seasonal vegetables, mushroom cream sauce & French fries	
SEARED TUNA*	38
Seasonal vegetables with lemon butter & side salad	
CATCH OF THE DAY (kindly ask our team)*	38
Pan seared reef fish fillet served with boiled potatoes & grilled seasonal vegetables	
GRILLED PRAWNS	46 (*8)
Grilled tiger prawns with garlic & herbs with seasonal vegetables & pineapple rice	
GRILLED LAMB CHOPS	51 (*13)
Almond & raisin couscous with seasonal vegetable & marinated olives & minted herb yoghurt	
GRILLED BEEF RIB EYE STEAK - 250g	53 (*15)
Served with seasonal vegetables & black peppercorn sauce	

Indian Ocean

BUTTER CHICKEN*	25
Steamed rice, paratha & pickles	
LAMB KORMA*	26
Steamed rice, paratha & pickles	
MADRAS CHICKEN CURRY*	26
Steamed rice, paratha & pickles	

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Bento Box Lunch Set

INDIAN VEGETARIAN (V)* Chat salad with raita, aloo tiki burger, curried samosa, paneer tikka	28
ASIAN* Pickled vegetables, roasted chicken, seafood fried rice, spring roll	35
JAPANESE (GF)* Pickled vegetables, maki sushi rolls, assorted sashimi, prawn nigiri	37
HEALTHY (GF)* Boiled chicken breast with steamed carrots, poached beef fillet with Jasmine rice, prawn salad	37

Afternoon Tea Set

(3:00pm – 6:00pm)

32++ Per Guest

(* 15++ Supplement for Kodhipparu 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

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Vegetarian Salads & Appetiser's

CAESAR SALAD (V)(GF)*	15
Romaine lettuce with cherry tomato, avocado, Caesar dressing, shaved parmesan, croutons	
PAPAYA AND TOMATO SALAD (N)(GF)*	16
Roasted tomato & papaya salad with crushed chili, roasted peanut & lemon	
VEGETARIAN NIÇOISE SALAD (V)(GF)*	16
Fried tofu, potato, green beans, tomato, marinated olives with assorted leaves & mustard sauce	
VEGETARIAN MEXICANA (V)*	16
Bell pepper, corn kernel, red onion, kidney beans, cucumber, tomato, avocado & corn chips	
VEGETABLE SPRING ROLLS (V)*	16
Crispy fried spring rolls with vegetable & mushrooms served with variety of dips	
TEXAS NACHOS (V)(S)*	16
Melted cheese & tomato jalapeno relish	
GREEK SALAD (V)(GF)*	17
Cucumber, onion, olives, tomato, Greek feta cheese with romaine lettuce & extra virgin olive oil	
DETOX SALAD (V)(GF)*	17
Beetroot, orange, cucumber, grated carrot & avocado, shaved parmesan, extra virgin olive oil	
VITAMIN BOMB SALAD (V)(GF)*	17
Grated carrot, tomato, orange, tossed with extra virgin olive oil	

Soups

TOMATO SHORBA BROTH (V)*	16
Indian tomato broth cooked with cumin, onion, garlic & green chili	
SOUP OF THE DAY*	16
Please check with our team	

Sandwiches, Wraps & Burgers

QUESADILLA (V)*	14
Warm tortillas with melted cheese & fresh chili	
VEGETARIAN WRAP (V)*	15
Marinated vegetables, coriander pesto & mozzarella cheese with potato wedges	
COLESLAW MAYONNAISE (V)*	16
Shredded lettuce, rye bread, French fries	
VEGETARIAN CLUB SANDWICH (V)*	17
Layers of grilled vegetables with tomato, lettuce, French fries	
VEGETARIAN BURGER (V)*	19
Fried potato & cabbage cake in soft sesame bun, lettuce, tomato, French fries	
INDIAN VEGETARIAN (V)*	28
Chat salad with raita, aloo tiki burger, curried samosa, paneer tikka	

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Vegetarian Breeze Bites

CURRY SAMOSA (JAIN)*	16
Fried spiced vegetable parcel with mint sauce and raita dip	
PAKORAS (JAIN)*	16
Fried vegetable fritter with chat masala salad	
BAKED PANEER TIKKA (JAIN)(GF)*	17
Chat flat salad, mint sauce	
CRUDITES OF FRESH VEGETABLE (V)(GF)*	18
Assorted raw vegetable sticks & leaves served with multigrain seed crackers, guacamole, wasabi dip, olive tapenade	
MASALA DUMPLING (V)*	18
Cube of spicy masala vegetable dumpling served with paratha	
PALAK PANEER BREAD (V)(GF)*	18
Spinach, onion garlic and cottage cheese crumble	
VEGETARIAN PLATTER (V)	38 (*10)
Palak paneer, pakoras, samosa, potato chat, dhal gravy, paratha, mint raita	

Pizza & Pasta

MARGHERITA (V)*	16
Tomato sauce, mozzarella cheese & herbs	
ORTOLANA (V)*	18
Tomato sauce, mozzarella cheese, grilled vegetable & extra virgin olive oil	
QUATTRO FORMAGGI (V)*	19
Selection of four cheese with garlic & extra virgin olive oil	
ARRABBIATA (V)*	19
Penne with fresh tomato sauce, garlic & olive oil	

Wok Fried

SWEET AND SOUR VEGETABLE (V)*	23
Crispy fried onion, bell pepper, pineapple in sweet & sour sauce served with steamed rice & pickles	
WOK FRIED VEGETABLE (V)(GF)*	23
Vegetables in garlic sesame sauce, served with steamed rice & pickles	
VEGETABLE FRIED NOODLES (V)*	23
Stir-fried with strips of vegetables in sweet soy sauce	
VEGETARIAN CHAR KUEY TEOW (V)*	23
Wok-fried flat rice noodles with egg & vegetables	
VEGETARIAN FRIED RICE (V)(GF)*	23
Mixed vegetables & sunny side up egg	
INDIAN VEGETARIAN BENTO BOX (V)*	28
Chat salad with raita, aloo tiki burger, curried samosa, paneer tikka	

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Desserts

ICE CREAM (PER SCOOP)*	5
Valrhona chocolate, vanilla, strawberry, stracciatella, coffee, mint chocolate, coconut, caramelifa	
SORBET (PER SCOOP)*	5
Mango, apple, lemon, passion fruit	
FRUIT PLATTER*	15
Seasonal cut fruit platter	
TIRAMISU*	16
Rich chocolate tiramisu with mocha savoiardi & mascarpone	
OPERA CAKE*	16
Almond sponge with chocolate ganache layered with coffee syrup	
CARROT CAKE (N)*	16
Light sponge layered with sweetened carrot & pistachio nuts	
CRÊPE SUZETTE (A)*	16
Classic vanilla crepe flamed with cointreau liqueur filled with caramelised mixed fruits & stracciattella ice cream	
FRUIT TARTLET*	16
Assorted mixed fruit filled pastry tartlet with chocolate ganache	
CHEESECAKE*	16
Seasonal berries	
CHOCOLATE ÉCLAIR*	16
Four éclair pastries filled with dark & milk chocolate ganache	
MACAROON (N)*	16
Pistachio, coconut, chocolate & strawberry macaroons	
BAKED SCONES*	16
Freshly baked scones served with strawberry jam & whipped cream	
CHEESE PLATE	28 (*8)
Variety of three cheeses with assorted condiment	

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