

Pool Bar Menu

Cuisine from the Mediterranean Sea...

Soup of the day	16.00
Gazpacho	10.00

Appetizers

Tuna Carpaccio	29.00
With artichoke confit and truffle essence	
Gamberoni alla Diavola	26.00
Mildly spiced tiger prawns served atop saffron risotto cake with a roasted bell pepper salsa and tomato confit	
Calamari fritti con salsa di pomodori	22.00
Panko dusted crisp calamari, fresh tomato salsa, roasted garlic and fresh herbs	
Burrata Pugliese -[p]	33.00
Creamy burrata mozzarella cheese with heirloom tomatoes, parma ham, extra virgin olive oil and our garden fresh basil	
Prosciutto e Melone -[p]	26.00
Thin sliced parma ham wrapped around sweet ripe cantaloupe melon	

[V] Vegetarian dish

[P] Contains pork

[N] Contains nuts

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Salads

- Classic Caesar Our Way** 26.00
Whole Romaine hearts with crisp pancetta, grilled anchovies, bread croutons, topped with poached egg
- Anantara Kihavah Salade Nicoise** 21.00
Local yellowfin tuna, anchovies, French green beans, quail eggs with baby new potatoes and taggiasca olives
- Organic Greens and
Julienne Vegetables -(v)** 18.00
Carrot, cucumber, egg, cheddar and emmental cheese in a lemon balsamic dressing
- Indian Ocean Seafood Treasures** 26.00
Poached Japanese tako, jumbo prawns, French mussels, squid, and reef fish marinated in lemon, extra virgin olive oil and fresh basil with celery.

Burgers, Sandwich & Pizza

- Classic Angus Beef Burger** 29.00
With tomato, lettuce, onion, melted cheese and bacon (optional)
- Mini Angus Beef Burgers** 25.00
Homemade sesame bun, gruyere, roasted tomato, lettuce and crisp onion rings served with assorted salsas, mustard, and mayo with crisp spiced fries
- Kihavah's signature Wagyu beef burger** 54.00
Wild mushroom ragout, foie gras, caramelized onion with acacia truffle honey, smoked scamorza cheese, grilled sesame garlic bread, crisp fries

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- Our Version of an old Classic {p}** 21.00
 Imported jambon de Paris ham, gooey gruyere
 mixed baby greens and dijon mustard on a homemade
 French baguette with fries
- Roasted Turkey Club** 21.00
 With creamy avocado salsa, roasted bell pepper chutney,
 lettuce, tomato, and emmental cheese and a fried egg,
 served with crisp skin on fries. bacon optional.
- Vegetarian Focaccia {v}** 19.00
 Home-made focaccia panini with assorted grilled
 vegetables, sundried tomato and olive tapenade, our pesto
 mayo, fries
- Pizza Margherita {v}** 24.00
 Buffalo mozzarella, tomato and basil
- Pizza alla Diavola** 27.00
 Salami and fresh chilies – beef salami may be
 substituted
- Calzone alla Romana {p}** 24.00
 Pizza dough filled with cooked ham, mozzarella and ricotta
 cheese topped with tomato sauce
- Spaghetti al Pomodoro** 23.00
 Spaghetti in tomato sauce with fresh basil and
 parmigiano
- Pappardelle Bolognese** 28.00
 Homemade pasta ribbons with a rich beef
 ragout in tomato sauce
- Fettucine Aragosta** 42.00
 Homemade fettucine with roasted lobster in a poppy
 seed and saffron cream sauce

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Lasagna Emiliana 24.00
Homemade pasta sheets filled with a beef ragout, béchamel and tomato with parmigiano

**Ravioli con funghi,
Ricotta e Mascarpone [v]** 32.00
Homemade ravioli filled with chanterelles, mascarpone cheese and ricotta in butter and sage

Main Course

Pan Seared Sesame Crusted Tuna 32.00
Sliced and served with Belgian endive salad, tomatoes and golden yellow frisee in a dijon and wasabi dressing

Grilled Local Lobster x 100 gr 23.00
Lemon butter and fresh herbs

Scampí Provençal 52.00
White wine, lemon, garlic, parsley butter on a bed of nouvelle potatoes

Grass fed lamb chops 44.00
Grilled double cut Australian lamb chops in a balsamic and fresh rosemary reduction

Devil's baby chicken 35.00
Corn-fed chicken pressed between two lava stones roasted pearl onions and juniper berry natural jus. Served with French fries

Certified Angus Rib eye steak 42.00
Green peppercorn sauce and crisp fries

Grilled Veal Paillard 45.00
Lemon piccata sauce and side salad

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From our Thai heritage

Som Tam {n} 22.00

Green papaya salad with dried shrimps and peanuts

Yam Talay 30.00

Seafood salad

Tom Yum Goong 32.00

Broth of prawns and straw mushrooms
sprinkled with fresh chopped cilantro

Tom Ka Gai 26.00

Spicy broth of coconut milk and lime juice seasoned with
ginger root & cayenne pepper served with chicken strips

Pad Thai Goong 30.00

Flat noodles with prawns, banana blossom,
tofu and garlic chive

Thai Green Chicken Curry 26.00

Peas eggplant, coconut milk and jasmine rice

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Sweets

- Panna Cotta** 21.00
Fresh passion fruit panna cotta served with homemade mint and basil sorbet, mango salsa
- Semi Freddo {n}** 21.00
Hazelnut and chocolate coated semi frozen ice cream with homemade marble mascarpone ice cream and honey truffle biscotti
- Tiramisu** 21.00
Traditional non-alcoholic tiramisu with mocha ice cream and vanilla tuile
- Torta Della Nonna {n}** 21.00
Pine nut and ricotta cream tart with amarena and amaretto ice cream
- Crepe alla Mela** 21.00
Warm caramelized apple crepe with vanilla and cinnamon, spicy carrot syrup and homemade cinnamon ice cream in brandy snap basket
- Fondant al Cioccolato** 21.00
Warm chocolate fondant and homemade Thai vanilla bean ice cream served with citrus compote

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