

Lunch & Snack Menu

Starters and Salads

Crudite platter (H,V)

Served with blue cheese & saffron-garlic yoghurt dip

\$14

Hommous (V)

Creamy chickpea puree with tahini, garlic, olive oil and lemon juice, served with chapatti bread

\$16

Fattoush (H,V)

Salad of tomato, cucumber, lettuce, crispy bread, lemon juice, sumac, mint and pomegranate seeds

\$18

Baba ganouj (H,V)

Grilled eggplant paste, onion, bell peppers, pomegranate and olive oil, served with chapatti bread

\$18

Mixed green salad (H,V)

Crisp lettuce leaves tossed in balsamic vinaigrette

\$16

Tomato and feta cheese salad (H,V)

Vine ripened tomato with red onion, crumbled feta cheese and extra virgin olive oil

\$18

Caesar salad

Heart of romaine lettuce, creamy caesar dressing, croutons and parmesan shavings

\$24

With Cajun spiced chicken breast \$26

With marinated grilled tiger prawns \$28

Greek salad (H,V)

Lettuce, bell pepper, cucumber, tomato, feta cheese, red onion, kalamata olives, tossed in a light herb vinaigrette

\$18

Crispy fried chicken wings

With bbq sauce and blue cheese dip

\$18

Vietnamese rice paper spring roll (N)

With duck and vegetables, served with dipping sauce

\$20

Cheese quesadillas (V)

Served with sour cream and guacamole

\$16

Beef quesadillas

With sun dried tomatoes, roasted peppers, goat cheese, coriander and mozzarella

\$24

Shrimp and Vegetable Tempura (A)

With mirin-soya dip

\$26

Homemade Soups

Sweet corn, chicken and egg drop soup

\$18

Tom yam goong (S,H)

Spicy thai soup with prawns and lemongrass

\$22

Indian ocean seafood soup (H)

With lobster, prawn, cuttlefish, reef fish, onion, tomato and savoy cabbage

\$32

Soup of the day

\$18

Mains

Fish and Chips

Crispy fried, battered fish fillet, served with sauce tatar and french fries

\$28

Steak and fries

Angus sirloin steak, grilled to perfection, served with french fries

\$45

Chicken hong kong style (N)

Soya, chili and cashew nuts, served with vegetable fried noodles or rice

\$30

Fish curry thelvinakiri (S,V,N)

Healthy choice (H), Vegetarian (V), Contains nuts (N), Spicy dish (S), Alcohol (A)
All prices are in USD, subject to 10% service charge and prevailing government taxes

Reef fish in turmeric, coconut milk, white vinegar and ghee, served with steamed rice
\$28

Devilleed prawns (S)

Black tiger prawns, fried with ginger, chili, tomato, onion and crushed pepper,
Served with steamed rice and onion sambal
\$36

Vegetable fried rice (V,N)

Served with chilli vinegar and roasted peanut mix
\$20

Island style pad thai noodles(N)

Dried baby shrimps, vegetables and egg
\$20

Pasta

Risotto ai funghi e parmigiano reggiano (V)

Creamy risotto with wild mushrooms and parmesan cheese
\$32

Seafood spaghetti

Prawns, calamari, reef fish and vegetable julienne, white tomato butter sauce
\$34

Penne al' arrabbiata (S,V)

Spicy tomato sauce with fresh basil
\$24

Spaghetti carbonara

White wine, beef bacon, cream, egg yolk and parmesan cheese
\$28

Linguini al' pesto trapanese (V,N)

Fresh basil, almonds, garlic, extra virgin olive oil and plum tomatoes
\$28

Rigatoni al' pomodoro (V)

Rich and fresh tomato sauce with fresh basil
\$24

Sandwiches and Panini

All sandwiches and panini's are served with french fries

Vittaveli Black Angus Beef Burger

Topped with sautéed mushrooms, smothered onions, avocado, provolone cheese
\$30

Vegetarian burger (V)

With grilled vegetables, served with crisp lettuce, vine ripened tomatoes and caramelized onions
\$22

BLT sandwich (P)

With bacon, lettuce and tomato on home baked bread
\$24

Panini (V,N)

With vine ripened tomatoes, mozzarella and basil pesto on home baked bread
\$22

Panini (P)

With parma ham, rucola and brie cheese on home baked bread
\$24

Panini (P)

With ham, swiss cheese and pommery mustard spread on home baked bread
\$20

Panini (V,H)

With grilled, marinated vegetables on home baked multi grain bread
\$20

Our Pastry Chefs Delights

Mascarpone tiramisu

Vanilla financier and mixed berry coulis
\$18

Chocolate chips mousse

In tulip basket with cumquat and orange sauce
\$19

Margarita key lime pie (N)

Served with mango coulis

\$19

Mixed fruit pavlova & grand marnier parfait (A)

Served with vanilla - star anise sauce

\$20

Ice cream & sorbet

Ask your waiter for our daily selection

\$6/scoop

Assorted fresh fruit platter

Our daily selection of fruits

\$16

Assorted cheese platter

Served with pepper spiced pear marmalade, grapes, nuts and crackers

\$26