

Lunch Menu

Starters and Salads

Grilled tiger prawns (H)

Garden greens and fresh herbs
\$ 36

Caesar salad

Heart of romaine lettuce, creamy Caesar dressing, croutons and parmesan shavings \$ 22
with Cajun spiced chicken breast \$ 28
with marinated grilled tiger prawns \$ 36

Caprese salad (H, V, N)

Buffalo mozzarella, vine ripened tomatoes, basil, extra virgin olive oil
Sweet balsamic reduction
\$ 28

Greek salad (H, V)

Lettuce, bell pepper, cucumber, tomato, feta cheese, red onion
Kalamata olives, tossed in a light herb vinaigrette
\$ 18

Homemade Soups

Thom ka ghai soup (S, H)

Chicken, coconut milk, lemongrass and cilantro
\$ 14

Chilled sweet corn soup

Crabmeat salad
\$ 16

Cream of wild mushroom soup (A, V)

\$ 20

Main Fares

Crispy duck and vegetable stir fry (S, N)

Cashew nuts and egg noodles
\$ 34

South Indian vegetable curry (S, V, N)

Eggplant, daikon radish, carrot, green beans and potatoes
in spicy coconut sauce
\$ 24

Kukul Mas black chicken curry (S)

Lemongrass, coconut milk, spices, tomatoes, served with onion-tomato sambal
\$ 30

The curry dishes are served with your choice of steamed rice or chapatti bread

From the Grill

Black tiger prawns

Olive risotto, green asparagus, saffron broth
\$ 60
\$ 20 surcharge for full board

Reef fish fillet Fresh {Catch of the day} (A)

Mashed potatoes, sauteed spinach, herb beurre blanc
\$ 30

Grain fed Australian Angus beef rib eye (200g)

Potato gratin with bacon, sour cream, scallions
Green vegetables, green peppercorn sauce
\$ 55
\$ 15 surcharge for full board

Lamb chops

Rosemary potatoes, sauteed garlic spinach, natural gravy
\$ 30 surcharge for full board
\$ 85

Marinated chicken breast

Steamed rice, butter glazed vegetables, thyme flavored jus
\$ 30

Pasta

Choose your favorite pasta: spaghetti, penne, linguine, taglierini, rigatoni

Seafood (A)

Tiger prawns, calamari, cockles and vegetable julienne
White tomato butter sauce
\$ 40

Al' Arrabiatta (S, V)

Spicy tomato sauce with fresh basil
\$ 24

Carbonara (A)

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

Al' Pesto Trapanese (V, N)

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

Al' Pomodoro (V)

Rich and fresh tomato sauce with fresh basil
\$ 24

Burgers & Wraps

All burgers and sandwiches are served with your choice of homemade fries or side salad

Vittaveli Black Angus beef burger

Topped with sauteed mushrooms, smothered onions, fresh avocado
Provolone cheese
\$ 34

Vegetarian burger (V)

Made of fresh vegetables, served with crisp lettuce
vine ripened tomatoes, pickle relish and caramelized onions
\$ 22

Chicken club sandwich

Bacon, boiled egg, tomato and lettuce
\$ 28

Our Pastry Chefs Delights

Margaritha Key Lime Pie (N)

Mango Couils

\$ 18

Peanut & Strawberry Yogurt Roulade (N)

With Butter Scotch Sauce

\$ 18

Chocolate Chips Cheese Cake (N)

With Tonka Bean Ice Cream

\$ 18

Raspberry Chocolate Galette

With Cumquat Compote and Chocolate Crossie

\$ 20

Ice cream & sorbet

ask your waiter for our daily selection

\$ 5 per 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