

# IVD MENU

(In-Villa Dining Food Menu)

# BREAKFAST SET MENU

6 AM - 11 AM

## CONTINENTAL BREAKFAST

(D)(G)(N)(E)(S)

\$59

*Choice of fresh fruit juice:*

orange, watermelon, pineapple, carrot

Fresh seasonal slice fruits

*Choice of yogurt:*

plain, low fat, strawberry or blueberry

*Choice of cereals:*

corn flakes, coco pops, alpen muesli, granola muesli

*Choice of milk:*

full cream, soya milk, almond milk

Selection of morning pastries & toast

Coffee or tea

## AMERICAN BREAKFAST

(D)(G)(N)(P)(E)

\$67

*Choice of fresh fruit juice:*

orange, watermelon, pineapple, carrot

Fresh seasonal slice fruits

*Choice of two eggs:*

omelets, scrambled, boiled

Served with hash brown, grilled tomato, pork bacon, sausage

Selection of morning pastries & toast

Coffee or tea

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## MORNING HEALTHY & ACTIVE BREAKFAST (VG)(G)

\$59

*Detox juice:*

green apple, celery, kale, fresh lemon, ginger

Avocado on multigrain toast bread

Vegan yogurt with fruits and berries

Gluten free banana pancake, fruits and maple syrup

Fresh young coconut

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# ANY STYLE OF EGGS AS PER YOUR CHOICE

**TWO EGGS (D)(G)(P)(E)** \$31

*Choose your favorite cooking method:*  
sunny side up, over easy, scrambled, poached

Served with potato hashbrown, chicken sausage,  
grilled tomato, pork bacon

**THREE EGGS OMELET (D)(G)(P)(E)** \$33

Served with potato hashbrown, chicken sausage,  
grilled tomato, pork bacon

**MALDIVIAN GREEN CHILLI AND  
ONION OMELET (SP)(SF)(G)(E)** \$21

Served with tuna mashuni and chapati bread

**EGG WHITE OMELET WITH  
SAUTEED SPINACH (D)(V)(E)** \$27

Vegan feta cheese and avocado

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## CEREALS AND YOGURT

**ORIGINAL BIRCHER MUESLI (G)(D)(N) \$26**

Banana, green apple, berries and almond flakes

**CEREALS WITH MILK (D)(G) \$16**

Corn flakes, coco pops, special k, alpen muesli, granola muesli

*Choice of milk:*

full cream milk, skimmed milk, almond milk

**ASSORTED HEALTHY**

**YOGURT (D)(V)(S) \$21**

Plain yogurt, low fat yogurt, strawberry yogurt, vegan yogurt

## BAKERY & PASTRY

**MORNING FRESH AND BAKED PASTRIES BASKET (G)(D)(N)(E) \$32**

Croissants, muffin, bread rolls, nutella danish, white or brown toast

Served with butter, honey and jam

**BANANA PANCAKE (G)(D)(E) \$28**

Served with assorted fruits and maple syrup

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## COLD SPECIALTY

**SMOKED SALMON ON  
SOURDOUGH BREAD (SF)(G)(D) \$34**

Avocado, flying fish roe, micro herb and tzatziki sauce

**INTERNATIONAL CHEESE  
PLATTER (D)(G)(N) \$45**

Assorted 4 kind of cheese with condiments

**SEASONAL EXOTIC FRUITS  
PLATTER (VG) \$33**

Watermelon, rambutan, mango, honeydew, guava, grape

## CHOICE OF JUICE

**FRESH FRUITS JUICE (VG) \$18**

Orange, watermelon, pineapple, carrot

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# ALL DAY DINING

11 AM - 11 PM

## SNACKS AND STARTERS

**VEGETABLES SPRINGROLL (VG)(G) \$26**

Served with sweet chili sauce

**STEAMED EDAMAME (VG)(S) \$21**

Served salted or spicy

**BUFFALO WINGS (D)(H) \$29**

Smoked BBQ sauce, crispy shallot

**VEGETABLES SAMOSAS (V)(D)(G) \$26**

Served with cucumber mint yogurt

**TUNA TARTARE WITH  
BAGUETTE CROUTON (SF)(G)(D)(E) \$34**

Yellowfin tuna, tobiko, orange truffle dressing

**WESTHOLME WAGYU BEEF  
CARPACCIO (D)(G)(E) \$38**

Slice westholme wagyu beef, parmesan cheese, capers, quail eggs, sakura mix, balsamic caviar

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# SALADS

## CAESAR STYLE-GEM

**LETTUCE (D)(G)(SF)(E)** \$36

Roasted garlic dressing, Reggiano, coddled egg

## MIANG OF CRAB & PRAWN

**SALAD (SF)(SP)** \$34

Aromatic herbs, nam jim jaew, betel leaves and chili coriander lime dressing

**MEZZE BOARD (D)(G)(N)(SS)** \$40

Hummus, muhammara, babaganoush, mast-o khar, mixed olives, wood fired pita bread

## AVOCADO AND QUINOA

**SALAD (VG)** \$28

Cherry tomato, mango, sweet corn, chickpeas, mesclun with lemon olive dressing

**WHOLESOME BOWL SALAD (VG)** \$29

Mixed lettuce, bell peppers, olives, cucumber, cherry tomato, avocado, pomelo, oregano vinaigrette

## GREEN PAPAYA AND MANGO

**SALAD WITH PRAWN (SF)(SP)** \$32

Cucumber, cherry tomato, fresh coriander chili dressing

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# SOUP

**CREAM OF MUSHROOM SOUP (D)(G) \$27**

Button mushroom, herb garlic crouton

**CLEAR CHICKEN & VEGETABLES SOUP (H)(G) \$27**

Seasonal vegetables, vermicelli noodles

**TOM KHA GAI (H) \$27**

Aromatic coconut & chicken soup

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# SANDWICH, BUNS & PASTA

**CLUB SANDWICH (D)(G)(H)(E)** \$41

Classic filling, chicken, cheese, fried eggs, bacon, french fries, mesclun, tomato cherry, olives

**BLACK ANGUS CHEESE**

**BURGER (D)(G)(H)(E)** \$44

Beef patty, buns, gherkin, bacon, cheese, onion confit, french fries, mesclun salad

**GRILLED CHICKEN WRAPS (D)(G)(H)** \$35

Grilled chicken, guacamole, shredded cheddar cheese, tomato, romaine lettuce, coleslaw, french fries

**CREAMY LINGUINE PASTA WITH**

**GRILLED SALMON (D)(G)(SF)(S)** \$52

Served with mushroom, spinach, semi dried cherry tomato

**SPAGHETTI BOLOGNESE (H)(D)(G)(S)** \$39

Spaghetti, minced beef, tomato sauce, parmesan cheese, parsley

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# PIZZA

**MARGHERITA (D)(G)** \$37

San Marzano tomato, fresh basil leaves,  
pecorino romano, mozzarella

**DIAVOLA PIZZA (D)(G)(H)** \$39

Beef salami, kalamata olives, fresh mozzarella,  
basil leaves

**BBQ CHICKEN PIZZA (D)(G)(H)** \$39

Chicken breast, mozzarella cheese, cilantro,  
BBQ sauce

**PRAWN & CALAMARI**

**SEAFOOD PIZZA (D)(G)(SF)** \$41

Rocket leaves, mozzarella cheese, prawn, calamari

**PROSCIUTTO DI PARMA (D)(G)(P)** \$41

Olives, wild rocket, reggiano and stracciatella

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## MAIN COURSE

**GRILLED WESTHOLME WAGYU  
BEFF TENDERLOIN (H)(D)** \$82

Served with mashed potato and grilled asparagus with black pepper sauce

**ROASTED BABY CHICKEN (H)(D)** \$75

Baby potato, roasted mixed vegetables with BBQ sauce

**PAN SEARED NORWEGIAN SALMON  
WITH LEMON BUTTER SAUCE (SF)(D)** \$56

Served with asparagus, avocado, cherry tomato and chickpeas salad

**GRILLED WESTHOLME WAGYU  
RIB EYE (D)(A)** \$75

Broccoli, baby vegetables, mashed potato with red wine sauce

**STRIPLOIN STEAK FRITES (H)(G)(D)** \$70

Served with potato fries, herb butter, BBQ sauce & tartare sauce.

**RIB EYE STEAK WITH FRIED  
POTATO WEDGES (H)(G)(D)** \$75

Grilled Westholme Wagyu rib eye, served with potato wedges, herb butter, tomato ketchup & tartare sauce.

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## MAIN COURSE

**GRILLED CATCH OF THE DAY (SF)(D) \$56**

Grilled local reef fish, vegetables ratatouille, feta cheese, micro herb, fresh lemon wedges

**SEAFOOD FRIED RICE (SF)(G)(E)(S) \$32**

Prawn, squid, eggs, carrot, green peas, crackers

**PHAD THAI NOODLES (SF)(N) \$38**

Charred flat rice noodles, tofu, bean sprout and prawn

### INDONESIAN NASI

**GORENG (SF)(H)(SP)(G)(N)(E)(S) \$46**

Fried rice with chili sambal, fried chicken, eggs, prawn crackers, chicken satay with peanut sauce

**INDIAN VEGETABLE CURRY (VG) \$26**

Vegetables, coconut milk, curry sauce and basmati rice

**PANEER BUTTER MASALA (V)(D)(N)(G) \$33**

Served with paratha

**MALDIVIAN FISH CURRY (SF)(SP)(G) \$36**

Local reef fish, coconut milk, steamed rice or chapati bread

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## DESSERT

<b>APPLE TART (D)(G)(N)(E)</b>	<b>\$24</b>
Granny smith apple, cinnamon, with vanilla ice cream	
<b>COCONUT PARFAIT (D)(G)(E)</b>	<b>\$23</b>
Passion fruit sorbet, whipped white chocolate	
<b>MANGO SAGO AVOCADO SOUP (D)</b>	<b>\$27</b>
Mango, sago, avocado, nata de coco, coconut milk, palm sugar, fruits jelly, coconut sorbet	
<b>SEASONAL FRUIT PLATTER (VG)</b>	<b>\$33</b>
Assorted seasonal and tropical fruits with sorbet	
<b>SELECTION OF ICE CREAM (D)(N)</b>	<b>\$18</b>
Strawberry, chocolate, vanilla, pistachio, salted caramel	

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# LATE NIGHT MENU

11 PM - 12 MID NIGHT

# SALADS

## CAESAR STYLE-GEM

**LETTUCE (D)(G)(SF)(E)** **\$36**

Roasted garlic dressing, Reggiano, coddled egg

## ORGANIC MIXED GREEN SALAD (VG) **\$31**

Mesclun, avocado, cherry tomato, olives, cucumber with lemon olive dressing

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Classic filling, chicken, cheese, fried eggs, bacon, french fries, mesclun, tomato cherry, olives

**BLACK ANGUS CHEESE**

**BURGER (D)(G)(H)(E)** \$44

Beef patty, buns, gherkin, bacon, cheese, onion confit, french fries, mesclun salad

**SPAGHETTI BOLOGNESE (H)(D)(G)(S)** \$39

Spaghetti, minced beef, tomato sauce, parmesan cheese, parsley

**GRILLED WESTHOLME WAGYU**

**BEEF TENDERLOIN (H)(D)** \$82

Served with mashed potato and grilled asparagus with black pepper sauce

**MASSAMAN CURRY OF WAGYU**

**BEEF CHEEK (H)(SP)(N)** \$54

Slow cook beef cheek, potato, fried shallot, peanut and jasmine steam rice

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## DESSERT

**APPLE TART (D)(G)(N)(E)** \$24

Granny smith apple, cinnamon,  
with vanilla ice cream

**SEASONAL FRUIT PLATTER (VG)** \$33

Assorted seasonal and tropical fruits  
with sorbet

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