

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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S - Soy | P - Pork | H - Halal | SP - Spicy | E - Eggs | SS - Sesame | A - Alcohol

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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 khiar, 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

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

Granny smith apple, cinnamon,
with vanilla ice cream

COCONUT PARFAIT (D)(G)(E) \$23

Passion fruit sorbet, whipped white chocolate

MANGO SAGO AVOCADO SOUP (D) \$27

Mango, sago, avocado, nata de coco, coconut
milk, palm sugar, fruits jelly, coconut sorbet

SEASONAL FRUIT PLATTER (VG) \$33

Assorted seasonal and tropical fruits with sorbet

SELECTION OF ICE CREAM (D)(N) \$18

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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SANDWICH, BUNS & MAIN COURSE

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

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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