

IVD MENU

(In-Villa Dining
Food Menu)

BREAKFAST

6 AM - 11 AM

BAKERY

HAND-MADE PASTRIES & BREADS (3 PCS)

\$19

French butter croissant, seasonal fruit danish,
pain au chocolate, almond croissant, pain au
raisin, brioche, sourdough, whole grain, rye,
bagel & baguette.

choice of: cultured butter, preserves, jams & spreads

SEASONAL FRUIT PLATE

\$25

crème fraiche & spiced sugar

All prices mentioned are in USD and subject to 17% GST and 10% service charge.

Please inform your server if you have any special dietary requirements, and our team will be happy to assist you in creating a meal that meets your needs.

COLD SPECIALTIES

ORGANIC BIRCHER MUESLI \$20

mango, green apple & raspberry, nuts & seeds, coconut yoghurt, cashew milk

ACAI \$22

goji berry & macadamia granola, red fruits & berries, almond, raw cacao & golden flax

AVOCADO ON SEEDED SOURDOUGH \$22

labneh, pistachio, sesame & finger lime

SMOKED SALMON \$25

celeriac remoulade, labneh, fennel & dill, whole wheat sour baguette

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HOT SPECIALTIES

TWO ORGANIC EGGS, YOUR WAY \$21

herbed asparagus & choice of sides (3 pcs)

SCRAMBLED EGGS \$24

spanner crab, fermented chili, xo sauce

SLOW-COOKED EGGS \$36

smoked salmon, asparagus, spinach,
hollandaise & caviar

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SIDES

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| GRILLED ASPARAGUS | \$10 |
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| ROASTED VINE TOMATO | \$10 |
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| PORTOBELLO MUSHROOMS | \$10 |
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| PORK OR BEEF BACON | \$10 |
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| SMOKED SALMON | \$10 |
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| CHICKEN & CHIVE / WAGYU BEEF / PORK & FENNEL SAUSAGES | \$10 |
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| SAUTEED SPINACH | \$10 |
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| AVOCADO | \$10 |
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ALL DAY
DINING
11 AM - 11 PM

PLATTERS & BOARDS

MEZZE BOARD \$40

hummus, matbucha, babaganoush & mast o
khiar, green olives, wood-fired pita

INTERNATIONAL SELECTION OF HARD & SOFT CHEESES \$42

with condiments, lavosh & fruit bread

CHARCUTERIE BOARD \$47

prosciutto, beef bresaola, salami & coppa,
mustards, pickles & breads

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SNACKS & STARTERS

MARINATED OLIVES \$13

orange, saffron & sherry vinegar

FRIED ZUCCHINI BLOSSOMS \$19

cucumber yogurt, buttermilk & dill

FLAT BREAD \$21

wood-fired vegetables, buffalo curd

LOCAL SNAPPER CRUDO \$30

buttermilk, caper leaves, smoked tomato
dressing

FIRE-ROASTED PEPPERS
& HEIRLOOM TOMATOES \$23

capers, oregano, goat curd

BLACK ANGUS BEEF CARPACCIO \$35

baby onion, cetarese, reggiano

BURRATA DI MOZZARELLA (V) \$35

fermented tomatoes, pistachio

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SNACKS & STARTERS

ORANGE MELON \$27

cucumber, prosciutto, stracciatella & tarragon

CUMIN SPICED LAMB RIBS \$32

chili, sesame & crispy shallot

SOUP

CHILLED HEIRLOOM
TOMATO GAZPACHO \$23

virgin olive oil

LOBSTER AND GINGER
WONTON SOUP \$32

bok choy, spring onion, golden broth

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SALAD

CAESAR STYLE SALAD \$25

gem lettuces, anchovy dressing,
tarragon & grana Padano

Add Ons :

- Chicken \$15
- Prawn \$15

WOOD-ROASTED BROCCOLINI \$26

baby kale, freekeh, goat curd, sunflower
seeds, coriander dressing

SMOKED GRAINS (V)(G) \$28

pistachio, pomegranate, crème fraiche,
soft herbs

MIANG OF CRAB & PRAWN \$32

aromatic herbs, nam jim jaew & betal leaves

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SANDWICH

MARINATED EGGPLANT \$27

artichoke, salsa verde, buffalo mozzarella & rocket

LAZULI CLUB \$32

classic fillings, shoestring fries

DELI BAGUETTE OF PROSCIUTTO \$32

capocollo & mortadella, provolone, truffle mustard

BLACK ANGUS CHEESEBURGER \$36

dill pickle, brioche bun & shoestring fries

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PASTA

ORECCHIETTE OF SPANNER
CRAB(G)(S)

\$49

heirloom tomato, bronze fennel

PACCHERI MB5+ BEEF &
RED WINE RAGOUT(G)

\$39

San Marzano tomatoes, reggiano

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PIZZA

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| MARGHERITA | \$32 |
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san marzano tomato, basil, mozzarella,
pecorino romano DOP

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| SPICY CALBRIAN SALAMI | \$34 |
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mozzarella, wild honey

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| WOOD-FIRED MUSHROOMS | \$36 |
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taleggio, oregano, black winter truffle

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| TIGER PRAWN | \$36 |
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guanciale, fior di latte, chili, garlic & basil

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| PROSCIUTTO DI PARMA | \$38 |
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olives, wild rocket, reggiano & stracciatella

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GRILL

MB5+ BEEF TENDERLOIN \$110

bagna cauda, celeriac, jus gras

MB5+ SIRLOIN \$68

bagna cauda, celeriac, jus gras

GRILLED CHICKEN \$65

ajo blanco, basil, preserved lemon,
yellow pepper, pimentón

LOCAL REEF FISH (SF) \$59

Pickled fennel heirloom, tomato, mojo verde

Side:

Celeriac remoulade, Truffle mustard

Sauces :

- Green pepper jus gras
- Bearnaise
- Horseradish crème
- Sauce bordelaise
- Chimi churi

EXTRA SAUCE \$5

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SIDES

FRIED KIPFLER POTATOES \$14

soured crème & chives

BEAUTIFUL SALAD LEAVES \$14

garden herbs, grain mustard dressing

WOOD-ROASTED ASPARAGUS \$14

green olive & anchovy dressing

SHOESTRING FRIES \$14

truffle aioli, house-made ketchup

POTATO PUREE \$14

olive oil & smoked salt

PANNACOTTA \$25

freekeh crumble, mandarin, mountain marigold

FLAVOURS OF TIRAMISU \$19

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DESSERT

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| BAKED MADELEINES | \$16 |
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passionfruit curd

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| DARK CHOCOLATE TART | \$22 |
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malt ice-cream, maple syrup

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| SEASONAL FRUIT SELECTION | \$28 |
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sorbet & ice-creams

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| PANNACOTTA FLAVOURS OF TIRAMISU | \$28 |
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oat & freekeh crumble, mandarin, mountain marigold

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LATE MENU

11 PM - 12 MID NIGHT

PLATTERS & BOARDS

MEZZE BOARD OF HUMMUS \$40

matbucha, moutabel & mast o khia,
green olives, wood-fired pita

SANDWICH

DELI BAGUETTE OF PROSCIUTTO \$32

capocollo & mortadella, provolone, truffle mustard

BLACK ANGUS CHEESEBURGER \$36

dill pickle, brioche bun & shoestring fries

LAZULI CLUB \$32

classic fillings, shoestring fries

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SALAD

CAESAR STYLE SALAD

\$25

gem lettuces, anchovy dressing, tarragon & grana padano

GRILL

ALL GRILL ITEMS COME WITH YOUR CHOICE OF 1 SIDE & SAUCE

SAUCES :

- Green pepper jus gras
- Sauce bordelaise
- Bearnaise
- Chimi churi
- Horseradish crème

EXTRA SAUCE

\$5

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CURRY

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| MASSAMAN CURRY OF WAGYU BEEF CHEEK | \$54 |
| peanuts, fried shallots & coriander | |

SIDES

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| BEAUTIFUL SALAD LEAVES | \$14 |
| herbs from our garden, grain mustard dressing | |

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| SHOESTRING FRIES | \$14 |
| truffle aioli, house-made ketchup | |

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| POTATO PUREE | \$14 |
| olive oil & smoked salt | |

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DESSERT

DARK CHOCOLATE TART\$22

malt ice-cream, maple syrup

SEASONAL FRUIT SELECTION\$28

sorbet & ice-creams

INTERNATIONAL SELECTION
OF HARD & SOFT CHEESES
WITH CONDIMENTS\$42

lavosh & fruit bread

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KIDS MENU - BREAKFAST

SOFT BOILED EGGS WITH
WHOLE-GRAIN TOASTED
SOLDIERS \$10

FREE-RANGE EGGS ON
SOURDOUGH TOAST \$12
scrambled or fried

CHEESY CHEESE TOASTIE \$12

TOASTED HAM & CHEESE
CROISSANT \$14

VANILLA CREPES WITH
NUTELLA, ORANGE &
MASCARPONE \$14

BANANA & CINNAMON
PANCAKES \$15
blueberries & organic honey

Exclusively crafted menu for guests under 12
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KIDS MENU - ALL DAY DINING

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| MACARONI & CHEESE | \$16 |
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| SPAGHETTI BOLOGNAISE, PARMESAN CHEESE | \$18 |
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| MOZZARELLA & TOMATO SAUCE PIZZETTA | \$18 |
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| CRUMBED CHICKEN TENDERS | \$20 |
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crunchy sweet potato fries, house-made
tomato ketchup

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| CHEESEBURGER SLIDERS | \$20 |
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french fries & house-made tomato ketchup

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| REEF FISH 'FINGERS' | \$20 |
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french fries, lemony yogurt

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| EYE FILLET OF BEEF & POTATO PUREE | \$24 |
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KIDS MENU - SIDES

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| CRUNCHY SWEET POTATO FRIES | \$8 |
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| FRENCH FRIES | \$8 |
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| POTATO PUREE | \$8 |
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| STEAMED SEASONAL VEGETABLES | \$8 |
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DESSERT

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| ICE-CREAM & CHOC CHIP COOKIE SANDWICHES | \$12 |
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| SEASONAL FRUIT, COCONUT MILK PANNA COTTA | \$12 |
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| SORBET & ICE-CREAM SELECTION | \$12 |
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Exclusively crafted menu for guests under 12

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