

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 16% 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

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

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

LINGUINI OF BLACK ANGUS
BEEF RAGOUT(G)

\$39

San Marzano tomatoes, reggiano

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PIZZA

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

SPICY CALBRIAN SALAMI	\$ 34
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mozzarella, wild honey

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

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

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

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GRILL

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

STEAMED LOCAL REEF FISH \$ 62

white soy, ginger, green onions & sesame

KING PRAWNS \$ 64

smoked chili butter, shellfish oil

GRILLED CHERMOULA
REEF FISH (SF) \$59

heirloom tomato, broad bean & basil sofrito

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GRILL

BLACK ANGUS BEEF TENDERLOIN \$110

bagna cauda, celeriac, jus gras

SLOW-ROASTED BEEF SHORT RIBS \$ 82

kimchi, ssämjang, sesame spinach,
mixed lettuces, & steamed rice

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

BAKED MADELEINES \$ 16

passionfruit curd

DARK CHOCOLATE TART \$ 22

malt ice-cream, maple syrup

SEASONAL FRUIT SELECTION \$ 28

sorbet & ice-creams

PANNACOTTA FLAVOURS OF
TIRAMISU

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

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CURRY

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

SIDES

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

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

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

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

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

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

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

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

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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