



FOOD MENU



ELITE HAVENS



Decadent dining to make your holiday perfect. Our highly-trained chef will be happy to customise meals to suit your palate accounting for allergies and preferences, including a tempting children's menu. Dine in and enjoy local delicacies as well as several international cuisines.

This suggested menu is subject to availability of ingredients. Seasonal fruits are provided in the villa for your consumption. Please inform your villa manager of any special food requirements or allergies.



Appetizers

Bruschetta

Toasted baguette with tomato salsa

Vietnamese Toast

Minced prawn on toast

Garlic Bread

Toasted baguette with garlic and cheese

Soups

Adasa Laksa

Traditional laksa with seafood, rice vermicelli and quail eggs

Pea & Prawn Cream Soup

Pea soup with cream and prawn

Roast Yellow Capsicum Soup

Roasted yellow capsicum with cream

Tom Ka Gai

Thai coconut chicken soup with button mushrooms, coriander leaves and coconut cream

Salads

Adasa Mango Salad

Shredded mango fruit, mint leaves & peanuts in sweet sour dressing (on season)

Avocado Prawn Cocktail

Traditional prawn & avocado with cocktail sauce

Nicoise Salad

Grilled tuna, potatoes, eggs, beans, black olives, cherry tomatoes and olive oil



Mains

Western Favourites

Chicken Schnitzel

Breast of chicken with five-spice served with coleslaw & fried potatoes

Mahi-Mahi

Pan-fried fish a la meunière with garlic butter sauce

Pan-Fried Salmon

Salmon served on spicy mango salad

Sirloin Steak

Australian beef sirloin served with blue cheese sauce, potatoes and vegetables

A Taste of Asia

Adasa Seafood Grill

Whole snapper with Balinese sauce

Ayam Panggang Plecing

Grilled chicken with spicy Balinese sauce

Cap Cay

Stir-fried mixed vegetables with oyster sauce