



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

Buffalo Wings

Deep-fried chicken wings with special marinade

Vegetable Samosa

Vegetable curry wraps with chili dip

Prawn Fritters

Deep-fried prawns till golden brown coated with tangy mayonnaise

Soups

Cappuccino of Mushroom

With cream and snipped chives

Lemongrass Soup

Spicy prawn consommé with mushrooms, tiger prawn and fresh herbs

Chicken Consommé

Rich chicken wonton consommé with fivespice, julienned leeks, carrots, coriander and drop of sesame oil

Salads

Seafood Salad

Mixed seafood with mesclun salad in tangy sesame dressing

Mesclun Leaves

With avocado, mango and balsamic vinaigrette

Warm Potato Salad

With mustard mayo, anchovy, boiled egg and marinated capsicum



Mains

Slow Cooked Salmon

With olive potato mousse, caper berries, petite herbs and curried apple cream

Seared Peppered Tuna

Served with asparagus, sweet potatoes and creamy shallot sauce

Roast Lamb Rack

With spice eggplant gratin, vegetable mélange and rosemary sauce

Pan-Seared Chicken Chermoula

With mashed potatoes, salad and natural sauce

Desserts

Apple Crumble

With chocolate coulis and vanilla ice cream

Homemade Tiramisu

With fresh strawberries and chocolate ice cream

Warm Chocolate Cake

With vanilla ice cream

Black Rice Pudding

With vanilla ice cream