



# 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

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### Grilled River Prawns

Medium prawns with shell-on, mixed green, glass noodles, red chili and shallot, spring onion, fish sauce served with chili lemon grass dressing

## Salads

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### Niçoise-style Salad

Tuna, anchovy, potato, green bean, mixed green and olive dressing

## Soups

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### Chicken and Coconut Soup

Thai spicy chicken and coconut, straw mushroom, lemon grass, hot chili coriander, lime juice and coconut milk

### Pumpkin Soup

Pumpkin, onion, garlic, ginger, lemon grass, coconut milk



## Mains

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### WESTERN FAVOURITES

#### Grilled Tuna Steak

Served with olive tomato ragout, green salad and potato wedges

#### Grilled Prawn Skewers

3 pcs, served with garlic lemon butter, green salad and potato wedges

### A TASTE OF ASIA

#### Ikan Asam Manis

Fried strips of fillet fish, served with sweet and sour sauce

#### Ayam Bakar

Grilled boneless chicken fillet served with tomato chili coulis. Raw vegetables and steamed rice

## Desserts

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Mango Pudding with Assorted Ice Cream

#### Grilled Rack of Lamb

Australian lamb rack, daily vegetables, risotto rice and lamb jus

#### Charred 200gm grilled Imported Ribeye (Australian Steak)

With butter rice, green asparagus and green pepper corn sauce

#### Bihun Goreng Sayur

Fried glass noodle with vegetables

#### Sautéed Mushroom Capsicum

Chinese style, served with steamed rice