



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

Tahu Isi

Tofu with bean sprout, carrot, cabbage filling

Samosa Sayur

Deep fried pastry with carrot, cabbage, bean sprout filling

Tuna Ball

Tuna, parmesan cheese, caprese, egg and bread gram

Bruschetta

Bread, Tomato, basil, garlic and olive oil

Soup

Ayam Laksa

Chicken with coconut milk, kaffir leaf and lemon grass soup

Sop Buntut

Oxtail soup

Sop Ikan Sayur

Fish soup with vegetable

Carrot & Ginger Soup

Steam carrot and ginger served with garlic bread

Soup

Potato Calamari Salad

Steam potato and calamari with lemon parsley sauce

Goat Cheese Salad

Warm goat cheese served on bed of fresh garden salad with vinaigrette sauce



Mains

WESTERN FAVOURITES

Snapper Cartoccio

Cooking snapper with wine in oven

Grilled Beef Sirloin

Served with mushroom sauce, roasted potato and green bean

Grilled King Prawn

Garlic butter sauce served with gritted vegetable

A TASTE OF ASIA

Ayam Bakar

Grilled chicken leg with java sauce served with steam rice and vegetable

Udang Balado

Prawn curry served with steam rice and vegetable

Pepes Ikan

Fish cooked in banana leaf with Balinese spicy served with steam rice

Desserts

Cream Caramel

Apple and Pear Vanilla Compote

Chocolate Cake with Banana Sauce

Black Sticky Rice