



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

Garlic Bread

Plain or with parmesan cheese

Tzatsiki

Cucumber, garlic and yoghurt with pita bread

Babaganoush

Eggplant, garlic and olive oil with bread

Brochette

With fresh basil and tomatoes

Salads

Prawn, Rocket and Apple Purée Salad

Pan-grilled fresh king prawn with baby rocket, apple purée and balsamic reduction dressing

Fresh Garden Salad with Green Olives

Sweet corn, green peppers, onions, grated carrots, cherry tomatoes, shallots, red onions topped with green olives and classic dressing

Soups

Green Potato Soup

Potatoes, sautéed garlic, onions, vegetable stock, salt pepper, milk and water spinach

Onion Soup

Traditional French soup with croutons and melted cheese

Cucumber Soup

French style cucumber soup with sautéed garlic, onions and herbs

Tom Khaki

Chicken pieces simmered with coconut milk and Thai herbs



Mains

Sea Logy

Three kinds of fish with spinach and creamy garlic sauce

Tuna Pepper Steak

Served with wild spinach, buttered rice and roasted tomato herbs

Rolled Chicken

With spinach, bacon and butter basil rice

Beef Teriyaki

Beef tenderloin strips with homemade teriyaki sauce topped with sesame seeds

Mexican Favourites

Beef or Chicken Burrito

Slice of beef with avocado, onions, corn, capsicum, mushrooms, cheese and rice wrapped in tortilla ala Mexican style topped with salsa and salad

Chicken Fajitas

Sliced chicken breast with green peppers, onions, Mexican herbs and jalapeño served with salsa, guacamole and sour cream

Chili Corn Carne

Minced beef, green peppers, red beans, onions, tomatoes and chilli sauce served with steamed rice

Chicken Quesadillas

Fresh mushrooms, chili, onions and cheese



Thai Favourites

Pad Thai

Rice noodles with dried shrimps, pork, prawns, tamarind and fish sauce garnished with bean sprouts, tofu and piece of le

Gong Pad Crapo

Stir-fried prawns with basil leaves, fresh chilli, onions, garlic and green beans served with steamed rice

Pad Pak Met Mamuang

Stir-fried organic vegetables with tofu and cashew nuts

Tao Hood Pad

Stir-fried bean curd with bean sprouts, shallot, mushrooms, green and red chili

For The Kids

Chicken or Fish Fingers

Deep-fried fish or chicken slices coated with bread crumbs served with potato wedges

Grilled Chicken, Fish or Meat with Broccoli

Balinese Favourites

Ikan Bumbu Rujak

Fresh fish from the day with five-spice Balinese sauce and fresh coconut milk, kaffir lime leaves in lemon grass filling, served with steamed rice and raw vegetables

Ayam Mesanten

Balinese style fried chicken served with coconut cream sauce

Be Panggang Mesambel Matah.

Fresh whole fish from the ocean, grilled with homemade coconut oil, lemongrass and shallot sauce

Plain Pasta with Tomato Sauce and Cheese

Choice of spaghetti or fettuccine with homemade tomato sauce topped with grated cheese



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Grilled Chicken, Fish or Meat with Broccoli

Plain Pasta with Tomato Sauce and Cheese

Choice of spaghetti or fettuccine with homemade tomato sauce topped with grated cheese