

FOOD MENU

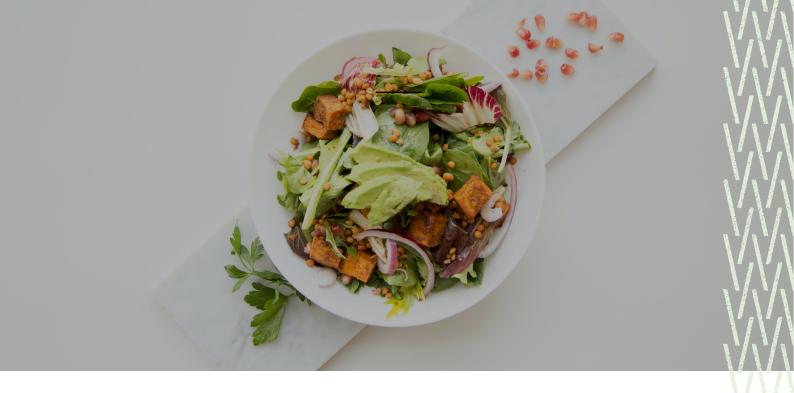


ELITE HAVENS

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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

Gyoza Tofu, mushroom served with chili dipping sauce

Bakwan Jagung Corn cakes served with pickle and Balinese Sambal

Garlic Mushroom Crumbed mushroom cake served with chili dipping sauce

Black Pepper Tuna Rare peppered tuna served with salsa sauce

Soups

Miso Soup Miso soup topped with Tofu, leek, seaweeds

Lentil Soup Spiced vegan Lentil soup

Seafood Chowder Thick soup based from seafood broth.

Salads

Tofu Salad Fresh Tofu, mixed green salad and sesame dressing

Quinoa Salad Quinoa salad mixed with capsicum

Hummus Salad Beetroot and chick pea hummus, broccoli, carrot, cucumber and capsicum

Chicken San Choy Minced chicken in hoisin sauce wrapped with iceberg lettuce



Mains

Western Favourites

Grilled lamb Rack Grilled Lamb rack served with black pepper sauce

Pan-Seared Salmon Slow pan-seared salmon fillet served with potato and green pesto sauce

Roasted Chicken Slow roasted chicken served with gravy

A Taste of Asia

Chicken Hainan White cooked chicken served with consommé and dipping sauce

Pad Thai Stir fried rice noodle with vegetable and Asian flavor

Stir Fried Tofu With asparagus, bok choy, shiitake mushroom, baby corn served with steam rice

Lamb Curry Indian style lamb curry with Basmati rice

Desserts

Lava cakes Bitter chocolate melted cake with vanilla ice cream

Bubur Injin Black rice pudding with palm sugar

Tiramisu Layered espresso dessert

Es Cendol Sticky pandan rice flour served with palm sugar, coconut milk and ice cube