



# 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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### Tuna Tartare

Marinated Tuna with coriander, mixed capsicum, onions, mixed greens topped with pesto oil, ginger and Indian crackers

### Gyoza

A Japanese style dish made of wonton wrappers stuffed with minced chicken or your other preferred meat and cabbage served with sweet and spicy sauce

## Salads

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### Zellie Signature Salad

Mix of lettuce, bean sprout, tomato, cucumber and mints, chicken and sliced crispy wonton skin dressed with special sesame oil, mayonnaise and fried shallot

### Green Manggo Salad

Julien slices seasonal mango mix with lettuce, tomato, fresh coriander and cucumber served in sweet spicy Thai dressing

### Vegetables Spring Roll

Mix minced vegetables wrap in rice paper roll served with tomato and sweet spicy sauce

### Dim Sum

Chinese small steam or fried savory dumplings filled with shrimp

### Gangster's Salad

A special chef salad based on Lettuce and seasonal avocado topped with grated parmesan cheese and deep fried crispy chicken breast tossed with an improved Caesar dressing

### Tofu Salad

Sautéed onions, carrots and bean sprout mix with cherry tomatoes, rucolla, cucumber, fresh coriander and crispy fried tofu dressed with sweet spicy orange topped with a sprinkler of local roasted nut





## Soups

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### Soto Ayam

Indonesian style chicken soup mainly composed of egg, skinny rice noodles buried in healthy broth and brightened up with celery and bean sprout and turmeric

### Pumpkin soup

Thick pumpkins puree mix with coconut cream, onions and fresh herbs topped with crouton

### Tom Yum

A hot and sour mix sea food Thai soup flavoured with fish sauce, lemon grass, lemon juice, fresh chillies and mushrooms

### Dumpling Soup

Homemade clear soup with chicken or shrimp dumplings mix with dice green vegetables



# Mains

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## Western Favourites

### Salmon Fillet

Seared fillet of salmon with spinach rice and fresh vegetables served with lemongrass white sauce

### Grilled Lamb Chop

Marinated grilled lamb and vegetables, served with lemon and mint jelly

### Chicken Lemon

Whole boneless chicken grilled with mix barbeque sauce, honey and garlic.

### Grilled Pork Spare Ribs

Barbecued pork ribs, bok choy, sautéed onions and potatoes served with hoisin sauce

## A Taste of Asia

### Citronella Stick Fish

Grilled fish fillet marinated in Balinese sauces skewer on whole citronella stick

### Zelie's Steam Fish

Fresh fillet dory fish marinated with green and red paper, chopped fresh coriander steamed in banana leaf

### Beef Rendang

Slow cooked tenderloin in coconut milk mix in local spices and herbs served with red rice

### Crispy Duck

Slow baked whole duck stuffed with green apples served on thick sweet palm sugar gravy sauce





## BBQ

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### Zelie Set

Mix seafood barbeque with Tuna, Prawn, squid, muscle and a meat option of beef or chicken served with baked and grilled vegetables

### Canggu Set

A carnivore barbeque set with beef, chicken and lamb chopped and a seafood option of Prawn or scallop

### Lobster

Whole grilled fresh lobster served with grilled vegetables and potato wedges

### Mix Skewers

Mix Balinese skewers of beef, chicken and minced fish served with Balinese long bean salad, sambal matah and steam white rice



## Desserts

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### Lemon Tart

Layers of crunchy biscuits topped with mix cream, milk and fresh lime juice

### Ginger Crème Brulee

Rich creamy ginger and baked custard topped with crisp layer of caramelized sugar

### Santan Sagu

Traditional Indonesian dessert made of sagu palm flower mix with milk

### Black Rice Pudding

Black glutinous rice cooked in coconut milk drizzled with rich coconut and palm sugar syrup