

# IVD MENU

(In-Villa Dining  
Food Menu)

# BREAKFAST

6 AM - 11 AM

# BAKERY

## HAND-MADE PASTRIES & BREADS (3 PCS)

\$ 19

French butter croissant, seasonal fruit danish, pain au chocolate, almond croissant, pain au raisin, brioche, sourdough, whole grain, rye, bagel & baguette.

*choice of: cultured butter, preserves, jams & spreads*

## SEASONAL FRUIT PLATE

\$ 25

crème fraiche & spiced sugar

All prices mentioned are in USD and subject to 16% GST and 10% service charge.

Please inform your server if you have any special dietary requirements, and our team will be happy to assist you in creating a meal that meets your needs.

# COLD SPECIALTIES

ORGANIC BIRCHER MUESLI \$ 20

mango, green apple & raspberry, nuts & seeds, coconut yoghurt, cashew milk

ACAI \$ 22

goji berry & macadamia granola, red fruits & berries, almond, raw cacao & golden flax

AVOCADO ON SEEDED SOURDOUGH \$ 22

labneh, pistachio, sesame & finger lime

SMOKED SALMON \$ 25

celeriac remoulade, labneh, fennel & dill, whole wheat sour baguette

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# HOT SPECIALTIES

TWO ORGANIC EGGS, YOUR WAY \$ 21

herbed asparagus & choice of sides (3 pcs)

SCRAMBLED EGGS \$ 24

spanner crab, fermented chili, xo sauce

SLOW-COOKED EGGS \$ 36

smoked salmon, asparagus, spinach,  
hollandaise & caviar

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# SIDES

GRILLED ASPARAGUS	\$ 10
ROASTED VINE TOMATO	\$ 10
PORTOBELLO MUSHROOMS	\$ 10
PORK OR BEEF BACON	\$ 10
SMOKED SALMON	\$ 10
CHICKEN & CHIVE / WAGYU BEEF / PORK & FENNEL SAUSAGES	\$ 10
SAUTEED SPINACH	\$ 10
AVOCADO	\$ 10

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ALL DAY  
DINING  
11 AM - 11 PM

# PLATTERS & BOARDS

## MEZZE BOARD \$ 40

hummus, matbucha, babaganoush & mast o  
khiar, green olives, wood-fired pita

## INTERNATIONAL SELECTION OF HARD & SOFT CHEESES \$ 42

with condiments, lavosh & fruit bread

## CHARCUTERIE BOARD \$ 47

prosciutto, beef bresaola, salami & coppa,  
mustards, pickles & breads

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# SNACKS & STARTERS

MARINATED OLIVES \$ 13

orange, saffron & sherry vinegar

FRIED ZUCCHINI BLOSSOMS \$ 19

cucumber yogurt, buttermilk & dill

FLAT BREAD \$ 21

wood-fired vegetables, buffalo curd

CRUDO OF SNAPPER \$ 23

lemon, fennel & sea asparagus

FIRE-ROASTED PEPPERS  
& HEIRLOOM TOMATOES \$ 23

capers, oregano, goat curd

CRISPY EGGPLANT \$ 26

fish fragrant dressing

WAGYU BRESAOLA \$ 26

romesco, sweet potato

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# SNACKS & STARTERS

ORANGE MELON \$ 27

cucumber, prosciutto, stracciatella & tarragon

CUMIN SPICED LAMB RIBS \$ 32

chili, sesame & crispy shallot

## SOUP

CHILLED HEIRLOOM  
TOMATO GAZPACHO \$ 23

virgin olive oil

LOBSTER AND GINGER  
WONTON SOUP \$ 32

bok choy, spring onion, golden broth

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# SALAD

CAESAR STYLE SALAD \$ 25

gem lettuces, anchovy dressing,  
tarragon & grana Padano

WOOD-ROASTED BROCCOLINI \$ 26

baby kale, freekeh, goat curd, sunflower  
seeds, coriander dressing

BURRATA \$ 27

red papaya, ocean trout pearls, pepita &  
calendula

SPICY TUNA & LOCAL REEF FISH \$ 29

cucumber, white radish & avocado,  
pickled ginger ponzu

MIANG OF CRAB & PRAWN \$ 32

aromatic herbs, nam jim jaew & betal leaves

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# SANDWICH

MARINATED EGGPLANT \$ 27

artichoke, salsa verde, buffalo mozzarella & rocket

LAZULI CLUB \$ 32

classic fillings, shoestring fries

DELI BAGUETTE OF PROSCIUTTO \$ 32

capocollo & mortadella, provolone, truffle mustard

BLACK ANGUS CHEESEBURGER \$ 36

dill pickle, brioche bun & shoestring fries

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# PASTA

WAGYU BOLOGNAISE \$ 36

porcini mushroom, whole wheat spaghetti,  
aged parmesan

HAND-PICKED SPANNER CRAB \$ 38

chili, garlic, tomato & basil, linguini

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# PIZZA

MARGHERITA \$ 32

san marzano tomato, basil, mozzarella,  
pecorino romano DOP

SPICY CALBRIAN SALAMI \$ 34

mozzarella, wild honey

WOOD-FIRED MUSHROOMS \$ 36

taleggio, oregano, black winter truffle

TIGER PRAWN \$ 36

guanciale, fior di latte, chili, garlic & basil

PROSCIUTTO DI PARMA \$ 38

olives, wild rocket, reggiano & stracciatella

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# GRILL

ALL GRILL ITEMS COME WITH YOUR  
CHOICE OF 1 SIDE & SAUCE

YELLOWFIN TUNA \$ 48

fermented tomato sauce vierge

STEAMED LOCAL REEF FISH \$ 62

white soy, ginger, green onions & sesame

KING PRAWNS \$ 64

smoked chili butter, shellfish oil

CHARCOAL ROASTED ORGANIC  
CHICKEN \$ 71

paris butter, chicken fat

LOCAL REEF FISH \$ 56

broccolini & ginger puree, flowering chives,  
amiebi prawns

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# GRILL

WHOLE ROASTED FLOUNDER \$ 78

BLACK ONYX PURE ANGUS  
TENDERLOIN \$ 88

AUS 200gm

SLOW-ROASTED BEEF  
SHORT RIBS \$ 82

kimchi, ssämjang, sesame spinach,  
mixed lettuces, & steamed rice

## **Side:**

Celeriac remoulade, Truffle mustard

## **Sauces :**

- Green pepper jus gras
- Bearnaise
- Horseradish crème
- Sauce bordelaise
- Chimi churi

EXTRA SAUCE \$5

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# SIDES

FRIED KIPFLER POTATOES \$ 14

soured crème & chives

BEAUTIFUL SALAD LEAVES \$ 14

garden herbs, grain mustard dressing

WOOD-ROASTED ASPARAGUS \$ 14

green olive & anchovy dressing

SHOESTRING FRIES \$ 14

truffle aioli, house-made ketchup

POTATO PUREE \$ 14

olive oil & smoked salt

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# DESSERT

BAKED MADELEINES \$ 16

passionfruit curd

DARK CHOCOLATE TART \$ 22

malt ice-cream, maple syrup

CRÈME CARAMEL \$ 22

coconut yogurt sorbet, fresh plum, spiced plum syrup

GINGER & VANILLA BEAN  
CRÈME \$ 22

pistachio & amaranth

SEASONAL FRUIT SELECTION \$ 28

sorbet & ice-creams

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LATE MENU  
11 PM - 12 MID NIGHT

# PLATTERS & BOARDS

MEZZE BOARD OF HUMMUS \$ 40

matbucha, moutabel & mast o khia,  
green olives, wood-fired pita

## SANDWICH

DELI BAGUETTE OF PROSCIUTTO \$ 32

capocollo & mortadella, provolone, truffle mustard

BLACK ANGUS CHEESEBURGER \$ 36

dill pickle, brioche bun & shoestring fries

LAZULI CLUB \$ 32

classic fillings, shoestring fries

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# SALAD

CAESAR STYLE SALAD \$ 25

gem lettuces, anchovy dressing, tarragon & grana padano

BURRATA \$ 27

red papaya, ocean trout pearls, pepita & calendula

# PASTA

WAGYU BOLOGNAISE \$ 36

porcini mushroom, aged parmesan, whole wheat spaghetti

HAND-PICKED SPANNER CRAB \$ 38

chili, garlic & tomato, linguini

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# GRILL

ALL GRILL ITEMS COME WITH YOUR  
CHOICE OF 1 SIDE & SAUCE

LOCAL REEF FISH \$ 62  
caper, chervil & lemon butter, kombu

CHARCOAL ROASTED  
ORGANIC CHICKEN \$ 71  
paris butter, chicken fat

BLACK ONYX PURE ANGUS  
SIRLOIN AUS 220GM \$ 72  
celeriac remoulade, truffle mustard

## SAUCES :

- Green pepper jus gras
- Sauce bordelaise
- Bearnaise
- Chimi churi
- Horseradish crème

EXTRA SAUCE \$ 5

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# CURRY

## BUTTER CHICKEN

\$ 35

cucumber riata, pappadum, pickle &  
basmati rice

# SIDES

## BEAUTIFUL SALAD LEAVES

\$ 14

herbs from our garden, grain mustard dressing

## SHOESTRING FRIES

\$ 14

truffle aioli, house-made ketchup

## POTATO PUREE

\$ 14

olive oil & smoked salt

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# DESSERT

DARK CHOCOLATE TART \$ 22

malt ice-cream, maple syrup

SEASONAL FRUIT SELECTION \$ 28

sorbet & ice-creams

INTERNATIONAL SELECTION  
OF HARD & SOFT CHEESES  
WITH CONDIMENTS \$ 42

lavosh & fruit bread

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# KIDS MENU - BREAKFAST

SOFT BOILED EGGS WITH  
WHOLE-GRAIN TOASTED  
SOLDIERS \$ 10

FREE-RANGE EGGS ON  
SOURDOUGH TOAST \$ 12  
scrambled or fried

CHEESY CHEESE TOASTIE \$ 12

TOASTED HAM & CHEESE  
CROISSANT \$ 14

VANILLA CREPES WITH  
NUTELLA, ORANGE &  
MASCARPONE \$ 14

BANANA & CINNAMON  
PANCAKES \$ 15  
blueberries & organic honey

Exclusively crafted menu for guests under 12

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will be happy to assist you in creating a meal that meets your needs.

# KIDS MENU - ALL DAY DINING

MACARONI & CHEESE \$ 16

SPAGHETTI BOLOGNAISE,  
PARMESAN CHEESE \$ 18

MOZZARELLA & TOMATO  
SAUCE PIZZETTA \$ 18

CRUMBED CHICKEN  
TENDERS \$ 20

crunchy sweet potato fries, house-made  
tomato ketchup

CHEESEBURGER SLIDERS \$ 20

french fries & house-made tomato ketchup

REEF FISH 'FINGERS' \$ 20

french fries, lemony yogurt

EYE FILLET OF BEEF &  
POTATO PUREE \$ 24

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## KIDS MENU - SIDES

CRUNCHY SWEET  
POTATO FRIES \$ 8

FRENCH FRIES \$ 8

POTATO PUREE \$ 8

STEAMED SEASONAL  
VEGETABLES \$ 8

## DESSERT

ICE-CREAM & CHOC CHIP  
COOKIE SANDWICHES \$ 12

SEASONAL FRUIT, COCONUT  
MILK PANNA COTTA \$ 12

SORBET & ICE-CREAM  
SELECTION \$ 12

Exclusively crafted menu for guests under 12

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