

Dinner Menu

Starters and Salads

Seared tuna salad nicoise (H)

Green beans, quail egg, tomato, black olives, caper herb roasted potatoes , served on a bed of lettuce

\$28

Scallop and pomelo cocktail (S)

Served with asian style coriander-cocktail sauce

\$28

Grilled tiger prawns (H)

Served on garden greens and fresh herbs

\$32

Reef fish carpaccio (H)

Thinly sliced raw reef fish, kaffir lime leaf reduction, bonito shavings and micro greens

\$30

Assorted sushi and maki platter (H)

Served with wasabi paste, pickled ginger and soy-mayonnaise dip

\$30

Sashimi of the day (H)

Please ask your server for today's selection

\$28

Caesar salad (V)

Heart of romaine lettuce, creamy Caesar dressing, croutons and parmesan shavings

\$24

With Cajun spiced chicken breast \$26

with marinated grilled tiger prawns \$28

Mixed green salad (H, V)

Crisp lettuce leaves tossed in balsamic vinaigrette

\$16

Caprese salad (H, V, N)

Buffalo mozzarella, vine ripened tomatoes, basil, extra virgin olive oil, sweet balsamic reduction

\$25

Mango and papaya rice paper roll (H, V)

Healthy choice (H), Vegetarian (V), Contains nuts (N), Spicy dish (S), Alcohol (A)
All prices are in USD, subject to 10% service charge and prevailing government taxes

Served with som tom sauce and freshly grated coconut

\$20

Mixed mezze platter (V)

Babaghanouj, hummus, fattoush and olives, served with fresh chapatti bread

\$24

Warm wild mushroom tart (V)

Leek and sour cream, marinated asparagus, seaweed caviar

\$20

Shrimp & vegetable tempura (A)

Crispy fried shrimps, courgette, bell pepper, mushrooms and asparagus, mirin-soya dip

\$24

Homemade Soups

Indian Ocean seafood soup (H)

With lobster, prawn, cuttlefish, reef fish, onion, tomato and savoy cabbage

\$32

Tom yam goong (S,H)

Spicy Thai soup with prawns and lemongrass

\$22

Sweet corn, chicken and egg drop soup

\$18

Island made cream of mushroom soup (V)

With coconut foam and ceps powder

\$22

Soup of the day

\$18

Oriental Stir Fries

Wok fried tiger prawns (N)

Black bean paste and snow peas, spring onion and egg fried rice

\$38

Stir fried pork (A)

Apple-chestnut red sauce and soba noodles

\$28

Stir fried lamb

With mushrooms, beans and Singapore noodles

\$32

Island style pad Thai noodles (V, N)

With vegetables and egg

\$24

Curry Dishes

All curry dishes are served with your choice of either steamed rice or chapatti bread

Fish curry thelvinakiri (S)

Reef fish in turmeric, coconut milk, white vinegar and ghee
\$28

Green pea cashew nut yellow curry (S, V, N)

Green peas, ginger, garlic, cumin seeds, cashew nuts and turmeric
\$22

Kukul Mas black chicken curry (S)

Lemongrass, coconut milk, spices, tomatoes, served with onion-tomato sambar
\$28

Lamb korma (S)

Lamb stewed in masala, chilli, ginger, coriander, yogurt and lemon
\$28

Madras beef curry (S)

With chilli, cardamom, turmeric and tamarind
\$28

Main Fares

Choose your favourite sauce for the meat dishes: wild mushroom/green pepper/pommery mustard/red wine jus

Seafood potpourri (A, H)

Selection of clams, mussels, prawns, scallops and fish in tomato and crustacean sauce
\$48

Fresh reef fish fillet (catch of the day) (H)

Served with grilled vegetables, steamed rice and lemon-butter sauce
\$28

Grain fed Australian Angus beef rib eye (200g)

Served with grilled vegetables and baked potato with sour cream
\$42

Grain fed Australian Angus beef fillet mignon (180g)

Served with grilled vegetable and baked potato with sour cream
(\$20 surcharge for HB/FB)
\$48

Marinated chicken breast (H)

Served with grilled vegetables and steamed rice
\$26

Healthy choice (H), Vegetarian (V), Contains nuts (N), Spicy dish (S), Alcohol (A)
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Pasta

King crab risotto

Creamy risotto with king crab meat, parmesan, fresh herbs and diced tomatoes
\$36

Lemon-saffron risotto (V)

With cherry tomatoes and cinnamon
\$24

Spinach tagliatelle (A)

With duck confit, duck jus and rucola
\$28

Rigatoni bolognese

With rich ground beef ragout
\$25

Seafood Spaghetti

Tiger prawns, calamari, cockles and vegetable julienne in white tomato butter sauce
\$34

Smoked salmon and ocean trout ravioli

Artichokes and crustacean jus and extra virgin olive oil
\$28

Burgers & Sandwiches

All burgers and sandwiches are served with french fries

Vittaveli Black Angus Beef Burger

Topped with sautéed mushrooms, smothered onions, fresh avocado and provolone cheese
\$30

Steak sandwich

On home baked ciabatta bread, pommery mustard mayonnaise, fresh tomato, brown onions
\$32

Vegetarian burger (V)

Made of grilled vegetables, served with crisp lettuce, vine ripened tomatoes and caramelized onions and cheese
\$20

Chicken club sandwich

Double layered sandwich with sliced chicken breast, beef bacon, boiled egg, tomato and lettuce
\$26

Our Pastry Chefs Delights

Mascarpone tiramisu

Vanilla financier and mixed berry coulis
\$18

Chocolate chips mousse

In tulip basket with cumquat and orange sauce
\$19

Pistachio chocolate roulade (N)

Served with caramel ice cream and tonka bean sauce
\$18

Margarita key lime pie (N)

Served with mango coulis
\$19

Mixed fruit pavlova & grand marnier parfait (A)

Served with vanilla - star anis sauce
\$20

Ice cream & sorbet

Ask your waiter for our daily selection
\$6/scoop

Assorted fresh fruit platter

Our daily selection of fruits
\$16

Assorted cheese platter (N)

Served with pepper spiced pear marmalade, grapes, nuts and crackers
\$26