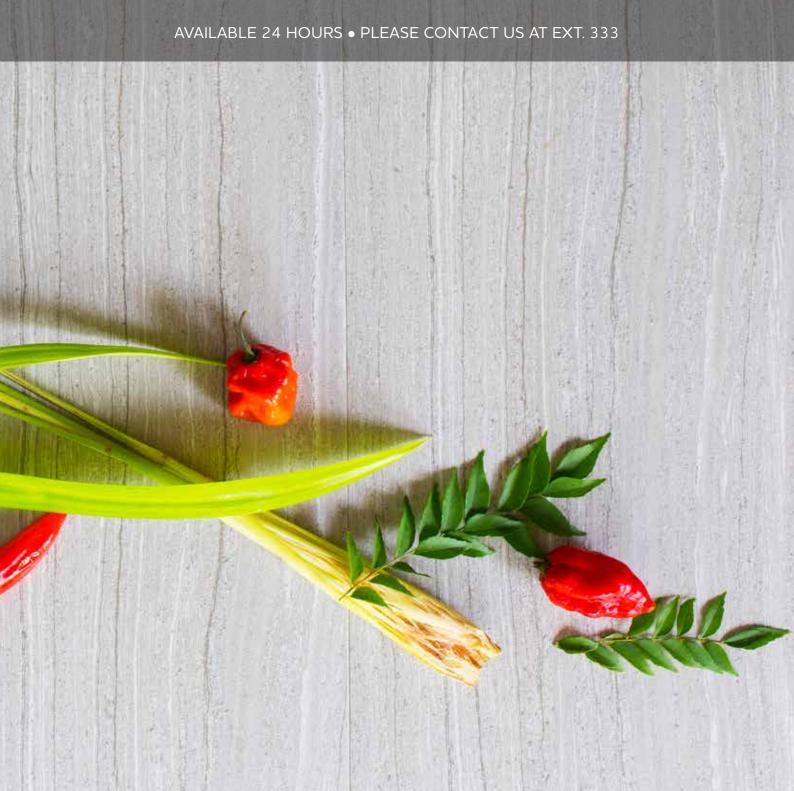


IN-VILLA DINING







Traditional fine ham from parma, salami tipo felino "capitelli" 100g, made from lean pork meat

Cheese Platter
21 ++

Tomme de savoie raw cow's milk Semi hard cheese with slightly salty & savory taste

Camembert normandy filtered cow's milk cheese
Similar to brie, slightly more robust & nutty

Cold Cut & Cheese Platter 30++

Smoked Salmon Bagel 16 ++ Cream cheese & red onion

2 Eggs Of Your Choice 19++
Served with your choice of sausages, grilled tomato
& hash brown

Eggs Benedict
English muffin, turkey ham,
poached eggs, hollandaise

Alcohol

Hot Oatmeal 16 ++

Congee
Chinese rice porridge with condiments

Pancakes / Waffles

19 ++

12 ++

Maple syrup, butter, jams

Add pork/beef bacon

4 ++

Y Shakshuka
Eggs on tomato sauce, chili
peppers, garlic and paprika.
Served with arabic bread

Build Your Own MORNING BAKERY BASKET

27 ++

2++

Build your own morning bakery basket (per piece)

Banana Muffin
Chocolate Croissant
Croissant Plain
Croissant Almond
Doughnut Plain
Doughnut White Chocolate
Danish Fresh Fruit
Danish Cinnamon

Pork

Gluten Free

Vegetarian

SET BREAKFAST

26++

Continental Breakfast
Cereals, seasonal fruits, yoghurt,
3 piece of danish pastry
Choice of orange juice, tea or coffee

American Breakfast
2 eggs of your choice, bacon, tomato,
hash-brown, toast & spreads, cereal
Choice of orange juice, tea or coffee

Kurumba Healthy
Breakfast
Egg white omelet, bircher muesli,
yoghurt, fresh tropical fruits,
beetroot booster
Choice of orange juice, tea or coffee

Breakfast Nachos
"Beyond meat sausages",
guacamole, tomato salsa,
fried eggs, chili & coriander

Arabic Breakfast

2 boiled eggs, arabic bread,
lamb sausages, labneh,
olives, fresh cucumber, extra
virgin olive oil, hummus,
baba ghanoush, mint tea

Maldivian Breakfast 32++
Omelet, roshi, mas-huni, rihaakuru, tea or coffee





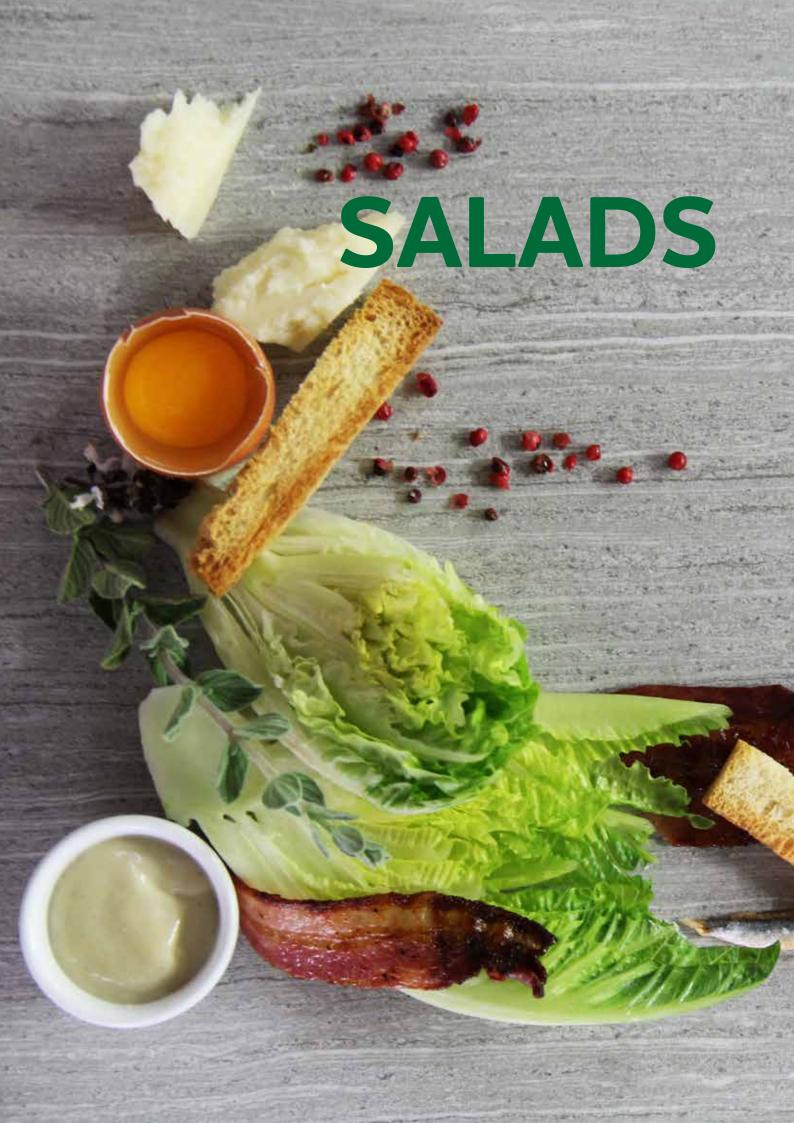




























Roasted Pumpkin & Basil
Roasted pumpkin seed & cream

15++

Chicken, Barley
Vegetable & barley

15++

Mushroom Bisque

Truffle, crème fraiche



MAINS

- ✓ Vegetable Curry Of The DayWith steamed rice or chapatti, chutney& pappadum
- Sri Lankan Style Prawn Curry

 Vegetables, fresh coriander, shaved coconut
- Mozambique Cashewnut Curry

 Green peas, coconut, cashewnut,

 coconut sultana rice

 28++
 - Chennai Chicken Curry

 Fresh coriander, tomato & coconut with
 basmati rice or chapati bread
 - Grilled Catch Of The Day

 With green salad, lemon, steamed rice



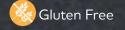


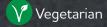


9	Pappardelle All Anatra Homemade fresh pasta sauteed with braised duck, truffle & thyme	33++
Y	Penne Bolognese Minced beef & tomato sauce, tomatoes, parmesan cheese	25++
V	Mushroom Spaghetti Alfredo Classic creamy alfredo recipe with mushroom	25++
₩	Rigatoni Cherry tomato, onion, garlic, thyme, sage, light tomato, black olive, melted buffalo mozzarella, prosciutto rose ham	25++
Y	Black Linguini With prawn, calamari, lemon & lobster bisque, shitake mushrooms, asparagus & creamy sauce	32++
9	Lasagna Alla Bolognese Beef bolognese baked on cheesy sauce	25++
V	Paccheri Pasta With Beyond beef & tomato ragu	28++













Scrumptious BURGERS



"Beyond Meat" Burger
Coleslaw, lime aioli, avocado,
branston pickle & fries

Chicken Burger
With coleslaw, lime aioli, avocado,
branston pickles & fries

Fish Burger

Deep-fried reef fish, coleslaw,
lime aioli, semi roasted tomato,
tartar sauce & fries

Angus Beef Burger
With onion, tomato, lettuce,
cheddar cheese, mayo, fried egg,
gherkins, sesame seed bun & fries

Add pork or beef bacon 2++ to any burger

SIDES

Lightly Battered Fries 13++

Steak Fries 13++

Garden Mix Salad 13++

With grain honey mustard dressing

Steamed Vegetables 13++

Alcohol Pork Gluten Free Vegetarian







SANDWICHES

Gluten free bread available All sandwiches served with fries 23++ Croque Madame Double smoked ham, gruyere, Club 23++ Tomatoes, lettuce, cheddar cheese, chicken, pork bacon, avocado, 20++ V Vegetarian Club Avocado, cheese, lettuce, tomato Steak 30++ Oven sourdough bread with beef mushroom, dijon mayo & fries Ciabatta Tuna Nicoise 25++ green leaves, red & green capsicum, olive, anchovy Baked Cuban Medianoche 25++ Cooked ham, swiss cheese & pickles ${\sf V}$ Grilled Two-Cheese 24++ & mayonnaise





Gluten Free

Margherita

Tomato sauce, buffalo mozzarella & fresh basil

Pepperoni

Tomato sauce, mozzarella cheese, beef pepperoni

Carnivore

Tomato sauce, turkey ham, beef bacon, meatball, chicken, mozzarella, oregano & mushrooms

21++

25++

Smoked Salmon

Tomato sauce, capsicum, & smoked salmon

25++ Prosciutto

27++ Prosciutto ham, tomato sauce, leaves, black olive, tomato salsa

V Beyond Meat

Tomato sauce, mozzarella, blue cheese, rocket salad. chili,

PIZZA BIANCA

Tandoori

29++

29++

Mexican

27++





Pork





V Vegetarian



Nuts N



DESSERTS

- 💙 Oven Baked Apple Pie Apple baked in crust & vanilla sauce
- Baked Cheesecake Mango cream, vanilla crumble & rhubarb compote
- 🏏 🙆 Magnum Cassata Valrhona caramel chocolate, caramelized apple, almond sponge, cedro, clementine ice cream
 - Y Fresh Fruit Platter Selection of seasonal fruits

20++

20++

20++

20++











V Vegetarian



YOUNG TRAVELERS MENU

BABY FOOD (6 to 12 months)





10++

10++

10++

 14_{++}

Pasta Pasta Pasta

Spaghetti, parmesan cheese, bolognaise & tomato sauce

Bangers & Mash

Grilled chicken sausages, potato puree & peas

🔆 Something Fishy

Grilled salmon or reef fish with steamed vegetables, rice & tartar sauce

Burger Time mini beef or chicken burger

YOUNG TRAVELERS DESSERT

Oreo Cookie Racing Car Oreo cookie cheesecake, chocolate tarmac

✓ Marshmallow Kebabs Marshmallow and strawberries on a stick served with warm chocolate dip 9++

9++







Gluten Free



V Vegetarian











	7	Ô
CHAMPAGNE & SPARKLING WINE Barton & Guestier Loire Valley, France - NV	12++	49++
Gruet - Brut NV	23++	110++
Torasella Rosé Italy - NV	13++	61++
HOUSE WINE	10	40
Kurumba Red, White or Rosé (150 ml)	10++	70++



RED WINE

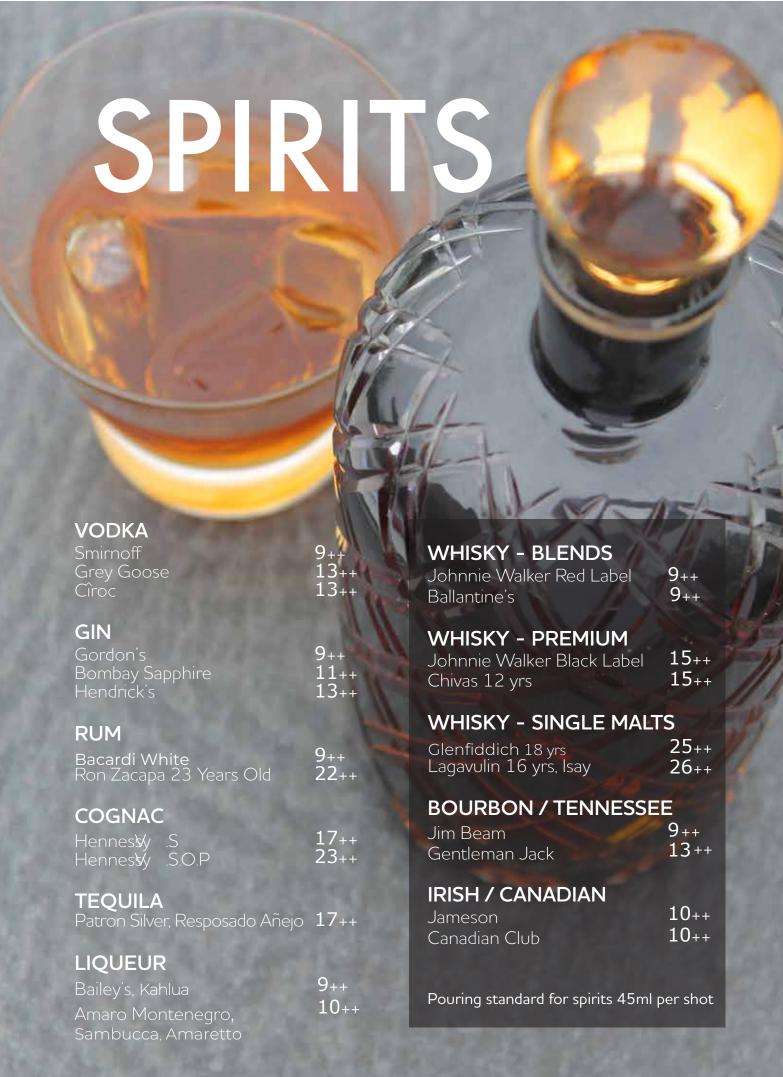
Babich, Pinot Noir, New Zealand	105++
Abbotts & Delaunay, Merlot, Languedoc	51++
D'Arenberg, Shiraz, Australia	83++
Montes, Cabernet Sauvignon, Chile	56++

WHITE WINE

Matua, Sauvignon Blanc, New Zealand	61++
Allegrini, Pinot Grigio, Italy	59++
Dr. Burklin – Wolf, Riesling, Germany	101++
Wither Hills, Chardonnay, New Zealand	69++

ROSÉ WINE

Mirabeau, France 86++







Fresh Juices

Chilled Juices

Carbonated Waters

San Pellegrino (500ml/750ml)

Mineral (1500ml)

Red Bull

12++

6++

5++

8/10++

6++







