

breeze

Food Menu

Salads & Appetizers

VITAMIN BOMB SALAD (GF) (VG)*
Grated carrot, tomato, and fresh orange segments, tossed with extra virgin olive oil

GARDEN SALAD (GF) (VG)*
Mix lettuce, tomato, onion and fresh herbs dressed with house dressing

DETOX SALAD (D) (GF)*
Beetroot, fresh orange segments, cucumber, grated carrots, avocado, soft-boiled egg, shaved parmesan, extra virgin olive oil

GREEK SALAD (D) (V) (GF)*
Cucumber, onion, olives, tomato, bell pepper, Greek feta cheese, romaine lettuce and extra virgin olive oil

GRILLED MEDITERRANEAN VEGETABLE (GF) (VG)*
Marinated and grilled zucchini, carrots, tomato, eggplant, radicchio, seasoned with fresh garlic and herbs oil

ROQUEFORT CHEESE SALAD (D) (N) (V) (GF)*
Romaine lettuce, roquefort cheese, baby radish, fresh orange segments, walnuts, balsamic vinaigrette

CAESAR SALAD (D) (SF)*
Romaine lettuce, caesar dressing, shaved parmesan, anchovies and croutons
Add grilled chicken
Add grilled prawns **(SF)**

VEGAN SALAD (GF) (VG)*
Avocado, pumpkin, quinoa, cucumber, peas, black sesame, sunflower seed, olive oil

FRESH VIETNAMESE SPRING ROLLS (SF)*
Rice paper wrapped with shrimp, rice vermicelli, lettuce, cucumber, mint and Vietnamese herbs serve with hoisin and chili dips

MALDIVIAN TUNA SALAD (S)*
Flake of cooked tuna, roasted pumpkin, shallot, lime, mild chill, grated coconut, tomato, cucumber marinated with lime olive oil dressing, chapati bread

***For Meal Plan Guests**

(*) Meal Plan Supplement

A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

Salads & Appetizers

ASSORTED DIM SUM (SF)*
Prawn har kau, mix seafood siew mai, chicken charsiew pau with chili sauce

CHINESE SPRING ROLL (VG)*
Crispy fried spring rolls, vegetables and mushrooms, served with a variety of dips

THAI PAPAYA SALAD (N) (S) (V)*
Thai-style green papaya salad with cherry tomatoes, long beans, roasted peanuts and a vibrant sweet-sour-spicy dressing
Add prawn **(SF)**

THAI COCONUT PALM HEART SALAD (GF) (VG)*
Coconut palm heart, sliced onion, tomato, cucumber, mango, baby radish, lettuce, fried onion, coriander herbs, basil leaf with lime dressing

ENSALADA MEXICANA (S) (GF) (SF)*
Tomato, avocado, chopped bell pepper, corn kernel, red onion, kidney beans, pickled jalapeno and shrimp tossed with lemon vinaigrette and corn chip
Add chicken
Add beef

TARTAR ET FRITES*
Brasserie style raw marinated beef with shallot, capers, mustard dressing, egg yolk, French fries

TROPICAL FISH TARTAR (D) (SF)*
Seasoned raw cube of white fish with shallot, lemon juice, mango, avocado, olive oil dressing, white toast

TEXAS NACHOS (D) (S)*
Sauteed beef ragout, melted cheese, tomato jalapeno relish

THAI SATAY (N) (GF)*
Three beef and three chicken skewers with creamy peanut sauce

QUINOA SALAD (VG)*
Avocado, carrot strips, beetroot, and pomegranate seeds with balsamic lemon dressing

MEZZE PLATTER (D)
Houmous, tzatziki, baba ghanoush, tabbouleh, labneh, chicken kibbeh, fatayer served with marinated pickles and pita bread

***For Meal Plan Guests**
(*) Meal Plan Supplement
A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

Poke Bowls

(Hawaiian-inspired raw fish salad)

OCEAN FISH POKE (SF)*
Raw ocean fish slice, cucumber, carrot strip, seaweed, pickled ginger, lemon soy dressing

TUNA POKE (SF)*
Raw tuna with green onion, wakame, sesame seed, lemon soy sauce, virgin olive oil, cucumber, ginger pickles

SALMON POKE (SF)*
Raw salmon slice, mango, cucumber, seaweed, sushi rice, wasabi soy, and sesame dressing

Soups

SOUP OF THE DAY (V)*
Please speak to our team

VEGETABLE BROTH (GF) (VG)*
Simmered garden vegetable broth, served with small portion rice on side

OCEAN CATCH BROTH (GF) (SF)*
Gingered infused broth with slice of fish and vegetable in clear broth

LOBSTER WONTON BROTH (SF)*
Poached lobster wonton, mild lemongrass and coriander, shellfish broth

Breeze Bites

BRUSCHETTA (VG)*
Toasted ciabatta bread, topped with crushed tomato, seasoned with garlic, herbs oil and side salads

AVOCADO TOAST (VG)*
Rye toasted bread with crushed avocado flesh, cherry tomato with side salads, vinaigrette dressing

CALIFORNIA TACOS (D)*
Grilled chicken, coriander, lime, bell pepper, sour cream, guacamole, French fries

***For Meal Plan Guests**

(*) Meal Plan Supplement

A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

Breeze Bites

TRIPLE CHICKEN WINGS*
Baked barbeque chicken drumlets with French fries and barbeque sauce

FISH TACOS (D) (SF)*
Sautéed fish cube with avocado, red onion, shredded lettuce, sour cream, guacamole

SHREDDED DUCK TACOS (D) *
Chopped duck meat with cucumber, onion, avocado, coriander mayonnaise, sour cream, guacamole

SHRIMP TACOS (D) (SF)*
Sautéed paprika shrimp with avocado, red onion, shredded lettuce, sour cream, guacamole, bell pepper

CALAMARI FRITTERS (D) (S) (SF)*
Deep-fried calamari rings with spicy herb mayonnaise, lemon

MEXICAN BURRITOS (S)*
Minced beef, jalapeno, mushroom, tomato, and avocado

FISH AND CHIPS (D) (SF)*
Battered fish fillet with tartar sauce, French fries

VEGETARIAN FALAFEL (D) (V)*
Fried crushed boiled mix lentil with grated vegetable, cucumber mint yoghurt, spiced mayonnaise

PRAWN FRITTERS (D) (SF)*
Battered prawns with cucumber, carrot, and wasabi mayonnaise

VEGETARIAN PLATTER (D) (N) (S) (V)
Pea's paneer, pakoras, samosa, potato chat, dhal gravy, paratha, mint raita

Sandwiches & Wraps

QUESADILLA (D) (S) (V)*
Warm tortilla, melted cheese, jalapeno (Mexican green chili)
Add chicken
Add prawns **(SF)**

VEGETARIAN WRAP (D) (N) (V)*
Marinated vegetables, coriander pesto and mozzarella cheese with potato wedges

HAM AND CHEESE TOAST (D)*
Slice of turkey ham with cheddar cheese and French fries on the side

***For Meal Plan Guests**
(*) Meal Plan Supplement
A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

Sandwiches & Wraps

CHICKEN CIABATTA*
Grilled chicken thigh, served in Italian ciabatta bread with tomato, mustard mayonnaise, marinated olive, French fries

OCEAN CATCH CIABATTA*
Grilled Ocean Catch strips, served in Italian ciabatta bread with tomato, mustard mayonnaise, marinated olive, French fries

CLUB SANDWICH (D) (P)*
Layers of grilled chicken, fried egg, tomato, streaky pork bacon, lettuce, French fries

Burgers

FALAFEL BURGER (D) (V)*
Fried chickpea patty with onions and herbs in sesame bun with lettuce, tomato, and French fries

OCEAN FISH BURGER (D) (SF)*
Pan fried ocean fillet in sesame bun with pickled vegetables, tomato, tartar sauce and French fries

CHICKEN BURGER (D)*
Pan fried ground chicken patty in sesame bun with lettuce, tomato, onion, barbeque sauce and French fries

SURF & TURF BURGER (D) (SF)*
Grilled ground beef patty and sauteed shrimp in sesame bun with lettuce, tomato, caramelized onions, barbeque sauce and French fries

CHEESEBURGER (D)*
Grilled ground beef patty with double melted cheese in sesame bun with gherkin, onions, barbeque sauce and French fries

BEEF & BACON BURGER (D) (P)*
Grilled ground beef patty with caramelized pork bacon in a soft sesame bun layered with onion, barbeque sauce, lettuce, tomato, and French fries

***For Meal Plan Guests**

(*) Meal Plan Supplement

A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

Pizza

MARGHERITA PIZZA (D) (V)*
Tomato sauce, mozzarella cheese, and herbs

QUATTRO FORMAGGI (D) (V)*
Selection of four kinds of cheese with garlic and extra virgin olive oil

CHICKEN TIKKA PIZZA (D)*
Chicken masala base with tomato, grated mozzarella cheese, chicken tikka, sliced onion, coriander, fresh mint

MALDIVIAN (D) (S) (SF)*
Tomato sauce, mozzarella cheese, tuna flakes, red onion, chili, shaved coconut, and lime juice

FRUTTI DI MARE (D) (SF)*
Tomato sauce, mozzarella cheese, a medley of seafood with herb oil

TRUFFLED MUSHROOM PIZZA (D) (V)*
Selection of four kinds of cheese with mushroom, olive truffle oil, and rocket leaves

SALMON (D) (SF)*
Smoked Salmon, mozzarella, Roquefort cheese, capers, onion ring, extra virgin olive oil

Pasta

SPAGHETTI AGLIO OLIO E PEPERONCINO (D) (S)*
Spaghetti pasta with garlic, cut chili, olive oil and parsley
Add mushrooms **(V)**
Add chicken
Add shrimp **(SF)**

POMODORO E BASILICO (D) (V)*
Spaghetti with fresh tomato sauce, fresh basil, garlic, extra virgin olive oil, grated parmesan cheese

PENNE ALL' ORTOLANA (D) (V)*
Short tube-shaped pasta, with fresh garden vegetables, grated parmesan cheese

PENNE AI QUATTRO FORMAGGI (D) (V)*
Short tube-shaped pasta with four cheese melted sauce

PACCHERI FISH BOLOGNAISE (SF)*
Large tube-shape pasta with dice of fish and root vegetable in garlic olive oil

PENNE AL SALMONE (D) (SF)*
Short tube shape pasta, flaked Salmon, cooked with onion, butter and cream

RIGATONI AI GAMBERI (SF)*
Short tube-shaped pasta, with light fresh tomato sauce and prawns

***For Meal Plan Guests**

(*) Meal Plan Supplement

A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

From The Wok

STEAMED VEGETABLE BASKET (VG)*
Baby corn, carrot, radish, turnip, broccoli, snow peas, cauliflower with caramelized soy sauce, served with steamed rice

VEGETABLE FRIED NOODLES (VG)*
Stir-fried with strips of vegetables in sweet soy sauce

SZECHUAN TOFU WITH MINCED CHICKEN (SF)*
Braised tofu with minced chicken cooked in garlic oyster sauce, served with steamed rice

PAD THAI (N) (SF)*
Thai rice noodles with seafood, egg, bean sprouts, tofu, tamarind fish sauce finished with crushed peanuts, lime, chili, fresh herbs

SWEET AND SOUR CHICKEN*
Crispy fried onion, bell pepper, and pineapple in sweet and sour sauce, served with steamed rice, sunny side up egg

SZECHUAN STIRFRIED CHICKEN (S)*
With onion, cracked Szechuan pepper, red chili slice and spring onion, served with steamed rice, sunny side up egg

INDONESIAN NASI GORENG (N) (S) (SF)*
Stir-fried rice with prawns, chicken, mixed vegetables, a sunny-side-up egg, grilled chicken satay with peanut sauce, and prawn crackers

EGGPLANT WITH PRAWNS (S) (SF)*
Cooked with green bean, tomato, and garlic soy with steamed rice

SEAFOOD FRIED NOODLES (SF)*
Stir-fried noodles with prawns, mussels and squid with sweet sauce and vegetables

THAI STIRFRIED SEAFOOD WITH GREEN CHILLI (S) (SF)*
With broccoli, carrot, young corn with steamed rice

STEAMED OCEAN CATCH (SF)*
With ginger garlic sauce in banana leaves, seasonal vegetables, steamed rice

STIR FRIED OCEAN CATCH (SF)*
Stir-fried slices of reef fish with onion, bell pepper, leek, garlic oyster sauce, served with steamed rice

***For Meal Plan Guests**

(*) Meal Plan Supplement

A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

International

OVEN BAKED BONELESS CHICKEN (D) (GF)*
Garlic mashed potato, sautéed green vegetable, mushroom velouté

SEARED TUNA (D) (GF) (SF)*
Seasonal vegetables with lemon butter and side salad

CATCH OF THE DAY (D) (GF) (SF)*
Pan-seared ocean fish fillet served with boiled potatoes and grilled seasonal vegetables
Kindly ask our team

GRILLED PRAWNS (D) (GF) (SF)
Grilled tiger prawns with garlic and herbs with seasonal vegetables and pineapple rice

GRILLED LAMB CHOP (D) (GF)
Served with herbs roasted potato, rocket salad and crushed fresh tomatoes

GRILLED BEEF RIB EYE STEAK - 250g
Served with seasonal vegetables and black peppercorn sauce

Indian Ocean

PANEER KORMA (D) (S) (V)*
Soft cottage cheese cooked in Indian masala spice, serve with steamed rice, paratha and pickle

MALDIVIAN FISH CURRY (D) (S) (SF)*
Maldivian style fish curry cooked with onion, tomato, and roasted spice, served with steamed rice and paratha

BUTTER CHICKEN (D) (N) (S)*
Northern Indian butter chicken cooked with onion, tomato, cashew nut paste, roasted masala spice served with steamed rice and paratha, pickles

MIX GRILLS (D)*
Skewers of minced chicken and minced lamb kofta with onion, coriander spice with seasonal vegetables, grilled tomato, tzatziki sauce, garlic sauce, pita bread

***For Meal Plan Guests**
(*) Meal Plan Supplement
A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

Bento Box Set

JAPANESE (SF)
Maki sushi rolls, salmon sashimi, tuna sashimi, prawn nigiri, wakame, pickles vegetables, ginger, and wasabi soya

ASIAN (S) (SF)
Vegan tofu salad, prawn papaya salad, spring rolls, seafood fried rice, chilled sago melon, cut fruit

HAWAIIAN BENTO (SF)
Salmon poke, tuna poke, fruit poke, fish poke, seaweed rice, salad

HEALTHY (D) (N) (GF) (SF)
Vegan salad, grilled vegetable wrap, grilled fish fillet, olive potato, avocado toast, fruit poke

Afternoon High Tea

(3:00 pm – 6:00 pm)
45 ++ a set serving two person.
(15++ Supplement for All Inclusive Meal Plan Guest)*

ASSORTED SANDWICHES (D) (SF)
Egg mayonnaise and cucumber, smoked salmon with spread herb, tomato and cream cheese

BAKED SCONES (D)
Freshly baked scones served with strawberry jam and whipped cream

ASSORTED PASTRIES (D) (N)
Fruit tartlet, opera cake, cheesecake, chocolate eclair, macaroon

FRESHLY BREWED
Tea or coffee

Vegetarian Salads & Appetizers

CAESAR SALAD (D) (V)*
Romaine lettuce with cherry tomato, avocado, Caesar dressing, shaved parmesan, croutons

VEGETARIAN MEXICANA (S) (GF) (VG)*
Bell pepper, corn kernel, red onion, kidney beans, cucumber, tomato, avocado and corn chips

VITAMIN BOMB SALAD (GF) (VG)*
Grated carrot, tomato, and orange tossed with extra virgin olive oil

***For Meal Plan Guests**
(*) Meal Plan Supplement
A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

Vegetarian Salads & Appetizers

GREEK SALAD (D) (V) (GF)*
Cucumber, onion, olives, tomato, bell pepper, Greek feta cheese, romaine lettuce and extra virgin olive oil

PAPAYA AND TOMATO SALAD (N) (S) (GF) (VG)*
Roasted tomato and papaya salad with crushed chili, roasted peanut, and lemon

VEGETARIAN NACHOS (D) (S) (V)*
Melted cheese and tomato jalapeno relish

Sandwiches, Wraps & Burgers

QUESADILLA (D) (S) (V)*
Warm tortilla, melted cheese, jalapeno (Mexican green chili)

VEGETARIAN WRAP (D) (N) (V)*
Marinated vegetables, coriander pesto and mozzarella cheese with potato wedges

FALAFEL BURGER (D) (V)*
Fried chickpea patty with onions and herbs in sesame bun with lettuce, tomato, and French fries

VEGETARIAN CLUB SANDWICH (D) (V)*
Layers of grilled vegetables with tomato, cheese, lettuce, and French fries

Breeze Bites

BRUSCHETTA (VG)*
Toasted ciabatta bread, topped with crushed tomato, seasoned with garlic, herbs oil and side salads

AVOCADO TOAST (VG)*
Rye toasted bread with crushed avocado flesh, cherry tomato with side salads, vinaigrette dressing

VEGETARIAN PLATTER (D) (N) (S) (V)
Pea's paneer, pakoras, samosa, potato chat, dhal gravy, paratha, mint raita

***For Meal Plan Guests**

(*) Meal Plan Supplement

A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

Vegetarian Pizza & Pasta

PENNE ALL' ORTOLANA (D) (V)*
Short tube-shaped pasta, with garden fresh vegetables, served with grated parmesan cheese

POMODORO E BASILICO (D) (V)*
Spaghetti with fresh tomato sauce, fresh basil, garlic, extra virgin olive oil,
served with parmesan cheese

PENNE AI QUATTRO FORMAGGI (D) (V)*
Short tube-shaped pasta with four cheese melted sauce

MARGHERITA PIZZA (D) (V)*
Tomato sauce, mozzarella cheese, and herbs

QUATTRO FORMAGGI (D) (V)*
Selection of four kinds of cheese with garlic and extra virgin olive oil

From The Wok

VEGETARIAN FRIED RICE (VG)*
Wok fried rice with mixed vegetables

WOK FRIED VEGETABLE (VG)*
Vegetables in a garlic sesame sauce, with steamed rice

VEGETABLE PAD THAI NOODLES (VG)*
Stir-fried with strips of vegetables in sweet soy sauce

Desserts

ICE CREAM (PER SCOOP) (D) (GF)*
Valrhona chocolate, vanilla, strawberry, stracciatella, mint chocolate, coconut

SORBET (PER SCOOP) (GF) (VG)*
Mango, lemon, passion fruit, mixed berries

TIRAMISU (D)*
Rich chocolate tiramisu with mocha Savoyard and mascarpone

FRUIT PLATTER (GF) (VG)*
Seasonal fruit platter

***For Meal Plan Guests**
(*) Meal Plan Supplement
A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan

Desserts

TROPICAL PAVLOVA (D)*
Crisp meringue layered with light Chantilly cream and vibrant seasonal tropical fruits, finished with a delicate touch of passion fruit

WARM BANANA STRUDEL (D) (N)*
Caramelized banana in phyllo pastries, coconut pistachio ice cream, vanilla sauce

CLASSIC CARAMEL CUSTARD (D) (GF)*
Silky baked vanilla egg custard topped with golden caramel sauce

LACTOSE FREE OAT COCONUT CAKE (D)*
Lactose free coconut yoghurt mousse, seasonal berries

CHOCOLATE TART (D)*
Chocolate ganache vanilla crumble

COCONUT PANDAN STICKY RICE (GF) (VG)*
Sweetened coconut and pandan flavored sticky rice with fresh cut papaya palm syrup, coconut sauce

CHILLED SAGO MELON*
Tapioca sago flan in coconut, honey melon fruit, pandan flavors palm sugar syrup

COCONUT CHEESECAKE*
Moist butter coconut cream, roasted coco chips, fruit coulis

VALRHONA CHOCOLATE PRALINE (D) (N)*
Coconut, pistachio, caramel, dark chocolate

BAKED SCONES (D)*
Freshly baked scones served with strawberry jam and whipped cream

THAI KING FRUIT (D) (N)*
Creamy durian flesh in soft crepes and homemade durian ice cream, pistachio nuts

CHEESE PLATE (D) (N)
Variety of three kinds of cheese with assorted condiments

***For Meal Plan Guests**
(*) Meal Plan Supplement
A – Alcohol D – Dairy N – Nuts P – Pork S – Spicy V – Vegetarian GF – Gluten Free SF – Seafood VG – Vegan