



breeze
Food Menu

Salads & Appetizers

VITAMIN BOMB SALAD (GF) (VG)*

Grated carrot, tomato, and fresh orange segments, tossed with extra virgin olive oil.

CAESAR SALAD (D) (SF)*

Romaine lettuce, caesar dressing, shaved parmesan, anchovies and croutons.

Add grilled chicken.

Add grilled prawns.

DETOX SALAD (D) (GF)*

Beetroot, fresh orange segments, cucumber, grated carrots, avocado, soft-boiled egg, shaved parmesan, extra virgin olive oil.

SKINNY SALAD (N) (GF) (VG)*

Shredded apple, beetroot and carrot with pomegranate, quinoa, parsley, roasted walnut and olive oil.

VIETNAMESE CHICKEN SALAD (GF)*

Raw cabbage strip, carrot, red onion, cucumber, green papaya, cherry tomato, coriander and mint with garlic and mild chili dressing.

ROQUEFORT CHEESE SALAD (D) (N) (V) (GF)*

Romaine lettuce, roquefort cheese, baby radish, fresh orange segments, walnuts, balsamic vinaigrette

VEGAN SALAD (GF) (VG)*

Avocado, pumpkin, quinoa, cucumber, peas, black sesame, sunflower seed, olive oil.

GREEK SALAD (D) (V) (GF)*

Cucumber, onion, olives, tomato, bell pepper, Greek feta cheese, romaine lettuce and extra virgin olive oil

VEGAN 'THAI STYLE' SALAD (N) (S) (VG)*

Chargrilled tofu strips, oak lettuce, mint, cucumber, tomato and red onions with lime chili dressing, mint leaves, coriander.

KANI SALAD (SF)*

Japanese shredded crab stick, cucumber, carrot, onion, wakame, sesame seed, fried nori seaweed and house 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

PAPAYA PRAWN SALAD (N) (S) (GF) (SF)*

Roasted prawn tails, fresh chili, roasted peanut with fish sauce.

QUINOA SALAD (VG)*

Avocado, carrot strips, beetroot, and pomegranate seeds with balsamic lemon dressing.

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Salads & Appetizers

ASSORTED DIM SUM (SF)*

Prawn har kau, mix seafood siew mai, chicken chawsiew pau with chili sauce.

CHINESE SPRING ROLL (VG)*

Crispy fried spring rolls, vegetables and mushrooms served with a variety of dips.

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.

MEZZE PLATTER (D)

Houmous, tzatziki, baba ghanoush, tabbouleh, labneh, chicken kibbeh, fatayer served with marinated pickles and pita bread.

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.

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Soups

SOUP OF THE DAY*

Please speak to our team.

LENTIL BROTH (V) (GF)*

Boiled mix lentil with carrot, zucchini in vegetable broth.

INDONESIAN OXTAIL BROTH*

Boiled carrot, potato and fried shallot, chili on the side.

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

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, and bell pepper.

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

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Sandwiches & Wraps

QUESADILLA (D) (S) (V)*

Warm tortilla, melted cheese, jalapeno (green Mexican 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.

CHICKEN CIABATTA*

Grilled chicken thigh, 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.

GRILLED BEEF WRAP*

Grilled beef, onion, bell pepper, tomato, lettuce, and mustard sauce with a side salad.

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 patties in sesame bun with lettuce, tomato, onion, barbeque sauce and French fries.

SURF & TURF BURGER (D) (SF)*

Grilled ground beef patties and sauteed shrimp in sesame bun with lettuce, tomato, caramelized onions, barbeque sauce and French fries.

DOUBLE CHEESEBURGER (D)*

Grilled ground beef patties with double melted cheese in sesame bun with gherkin, onions, barbeque sauce and French fries.

BEEF & BACON BURGER (D) (P)*

Grilled ground beef patties with caramelized pork bacon in a soft sesame bun layered with onion, barbeque sauce, lettuce, tomato, and French fries.

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Pizza

Gluten-free pizzas are available with the following options

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.

BRESAOLA E RUCOLA (D)*

Mozzarella cheese, topped with airdried sliced beef and wilted rocket with aged balsamic and Shaved parmesan.

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.

QUATTRO STAGIONI (D)*

Four season pizza with tomato base, artichokes, mushroom, turkey ham slice, olives.

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, served with parmesan cheese.

PENNE ALL' ORTOLANA (D) (V)*

Short tube-shaped pasta, with fresh garden vegetables, served with 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.

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From The Wok

EGG FRIED RICE (S)*

Mixed vegetable and sunny side up egg.

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.

EGG AND VEGETABLE CHAR KUEY TEOW*

Wok-fried flat rice noodles with egg and vegetables.

SZECHUAN TOFU WITH MINCED CHICKEN*

Braised tofu with minced chicken cooked in garlic oyster sauce, served with steamed rice.

SEAFOOD HOR FUN (SF)*

Cantonese style fried flat rice vermicelli with seafood in garlic oyster sauce with egg, pickle green chili.

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.

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International

GRILLED BONELESS CHICKEN (D) (GF)*

Sauteed bok choy vegetable, parsley potato with marinated cherry tomato.

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 NEW ZEALAND 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 cheese in masala spice, steamed rice, paratha and pickle.

INDIAN FISH MASALA (D) (S) (SF)*

Northern Indian fish curry cooked with onion, tomato, and roasted masala spice served with steamed rice and paratha.

BUTTER CHICKEN (D) (N) (S)*

Steamed rice, paratha, and 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.

Bento Box Set

JAPANESE (SF)

Maki sushi rolls, salmon sashimi, tuna sashimi, prawn nigiri, wakame, pickles vegetable and ginger, wasabi soya.

ASIAN (S) (SF)

Vegan tofu salad, Prawn Papaya salad, spring rolls, seafood fried rice, summer lime jelly, 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.

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Afternoon High Tea

(3:00 pm – 6:00 pm)

ASSORTED SANDWICHES (D) (SF)

Egg mayonnaise and cucumber, smoked salmon with herb spread, 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

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.

PAPAYA AND TOMATO SALAD (N) (S) (GF) (VG)*

Roasted tomato and papaya salad with crushed chili, roasted peanut, and lemon.

CAESAR SALAD (D) (V)*

Romaine lettuce with cherry tomato, avocado, Caesar dressing, shaved parmesan, croutons.

DETOX SALAD (D) (V) (GF)*

Beetroot, orange, cucumber, grated carrot, avocado, shaved parmesan and 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.

VEGETARIAN NACHOS (D) (S) (V)*

Melted cheese and tomato jalapeno relish.

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Sandwiches, Wraps & Burgers

VEGETARIAN CLUB SANDWICH (D) (V)*

Layers of grilled vegetables with tomato, cheese, lettuce, and French fries.

QUESADILLA (D) (S) (V)*

Warm tortilla, melted cheese, jalapeno (green Mexican chili).

VEGETARIAN WRAP (D) (N) (V)*

Marinated vegetables, coriander pesto and mozzarella cheese with potato wedges.

VEGETARIAN BURGER (D) (V)*

Pan fried potato and cabbage cake in sesame bun with lettuce, tomato, 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.

Vegetarian Pizza & Pasta

PENNE ALL' ORTOLANA (D) (V)*

Short tube-shaped pasta, with garden fresh vegetables, served with grated parmesan cheese.

QUATTRO FORMAGGI (D) (V)*

Selection of four kinds of cheese with garlic and extra virgin olive oil.

VEGAN AVOCADO PIZZA (VG)*

Crushed avocado flesh with garlic, olive, red radish, cooked asparagus.

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 FRIED NOODLES (VG)*

Stir-fried with strips of vegetables in sweet soy sauce.

VEGETARIAN CHAR KUEY TEOW (S) (VG)*

Wok-fried flat rice noodles and vegetables

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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.

FRUIT PLATTER (GF) (VG)*

Seasonal fruit platter.

TIRAMISU (D)*

Rich chocolate tiramisu with mocha savoiardi and mascarpone.

FRUIT TARTLET (D)*

Assorted mixed fruit-filled pastry tartlet with chocolate ganache.

WARM BANANA STRUDEL (D) (N)*

Caramelized banana in phyllo pastries, coconut pistachio ice cream, vanilla 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.

MACAROON (D) (N) (GF)*

Pistachio, coconut, chocolate, and strawberry.

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.

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