



*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, 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.

## **POMEGRANATE FRUIT SALAD (N) (GF) (VG)\***

With tri color bell pepper, cucumber, carrot, onion, quinoa, chia seed, pumpkin seed, walnuts, flat parsley, lemon mustard vinaigrette.

## **HIGH PROTEIN SALAD (GF) (VG)\***

Puy lentil, barley, quinoa, chickpeas, mung bean, onion, cucumber, pomegranate, baby spinach, olives, lemon mustard vinaigrette.

## **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.

## **ENSALADA MEXICANA (S) (GF)\***

Tomato, avocado, chopped bell pepper, corn kernel, red onion, kidney beans, pickled jalapeno, and grilled beef, tossed with lemon vinaigrette and corn chip.

**Please speak to our team to change for chicken or shrimp.**

## **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

**\*For Meal Plan Guests**

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

# Salads & Appetizers

## **VEGETARIAN DIM SUM (V)\***

Mushroom sticky rice, red bean bun, steamed vegetarian dumpling with soy sauce.

## **GLUTINOUS RICE DUMPLING (SF)\***

Steamed with chicken and mushroom wrapped in lotus leaf with chili sauce, soya sauce.

## **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)

## **TROPICAL FRUIT POKE (N) (S) (GF) (VG)\***

Marinated dragon fruit, papaya, mango, rose apple, cucumber, onion, fresh herbs, crushed nut, olive with sweet chili dressing.

## **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

\*For Meal Plan Guests

# Soups

## **SOUP OF THE DAY\***

Please speak to our team.

## **LENTIL BROTH (V) (GF)\***

Boiled mix lentil with carrot, zucchini in vegetable broth.

## **SEAFOOD BROTH (SF)\***

With ginger, mushroom, wakame seaweed and egg.

## **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

**\*For Meal Plan Guests**

# 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

## **VEGETARIAN BURGER (D) (V)\***

Pan fried potato and cabbage cake 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.

**\*For Meal Plan Guests**

# 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

**VEGAN AVOCADO PIZZA (VG)\***

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

**HAWAIIAN PIZZA (D)\***

Diced pineapple with smoked chicken, tomato sauce and grated mozzarella cheese.

**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

\*For Meal Plan Guests

# 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.

## **CHINESE SEAFOOD FRIED RICE (SF)\***

Stir-fried mixed vegetables with garlic, egg, and a medley of seafood.

## **EGGPLANT WITH PRAWNS (S) (SF)\***

Cooked with green bean, tomato, and garlic soy with steamed rice.

## **SEAFOOD FRIED NOODLES (SF)\***

Stir-fried with prawns, mussels, squid with sweet sauce and vegetables.

## **STEAMED SEAFOOD (SF)\***

With broccoli, carrot, mushroom, with light garlic sesame soy sauce and 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**

# 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 Lunch Set

## **ASIAN (S) (SF)**

Thai tofu salad, spring roll, seafood fried rice, tropical cut fruit.

## **HEALTHY (D) (N) (GF) (SF)**

Vegan salad, grilled vegetable wrap, grilled fish fillet, tomato salsa, tropical cut fruit.

## **JAPANESE (SF)**

Pickled vegetables, maki sushi rolls, assorted sashimi, prawn nigiri

## **HAWAIIAN BENTO (SF)**

Salmon Poke, Tuna Poke, Fruit Poke, Fish Poke, Seaweed Rice, Salad.

**\*For Meal Plan Guests**

# 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.

**GULAB JAMUN (D) (N)\***

Traditional Indian milk dumplings soaked in cardamom spiced syrup, spiced ice cream

**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.

**SUMMER LIME JELLY (GF) (VG)\***

Chinese silky soft jelly with lychee fruit pulp in 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.

**CHEESE PLATE (D) (N)**

Variety of three kinds of cheese with assorted condiments

**\*For Meal Plan Guests**