



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.

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

WARM VEGETABLE SALAD (GF) (VG)*

Cooked French bean, asparagus, potato, cherry tomato with lemon shallot, olive oil.

BEEF 'THAI STYLE' SALAD (N) (GF)*

Chargrilled beef strips, oak lettuce, mint, glass noodles, cucumber, tomato and red onions with lime chili dressing.

ENSALADA MEXICANA (S) (GF)*

Grilled beef, chopped bell pepper, corn kernel, red onion, kidney beans, tomato, pickled jalapeno and avocado, 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, crushed chili, roasted peanut with fish sauce.

WARM SEAFOOD SALAD (GF) (SF)*

Cooked shrimp, squid, octopus marinated with celery, zucchini, tomato, shallot, and olive oil.

QUINOA SALAD (VG)*

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

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Salads & Appetizers

CHICKEN GYOZA*

Chicken dumpling with garlic ginger sauce

GRILLED MEDITERRANEAN VEGETABLE (GF) (VG)*

Marinated and grilled zucchini, carrots, tomato, eggplant, radicchio, seasoned with fresh garlic and herbs oil.

TARTAR ET FRITES*

Brasserie style raw marinated beef with shallot, capers, mustard dressing, egg yolk, French fries.

TEXAS NACHOS (D) (S)*

Chili beef ragout, melted cheese, tomato jalapeno relish.

THAI SATAY (N) (GF)*

Three beef and three chicken skewers with creamy peanut sauce

TUNA TATAKI (GF) (SF)*

Rare Seared tuna slice, avocado, cucumber, tomato, pickled chilies, wakame seaweed

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 (GF) (SF)*

Raw ocean fish slice, cucumber, carrot strip, seaweed, pickled ginger, lemon soy dressing

SHRIMPS POKE (GF) (SF)*

Poached shrimps, bell pepper, cucumber, chillis, avocado, wakame, herbs, lemon and shallot dressing.

SALMON POKE (GF) (SF)*

Raw salmon slice, mango, cucumber, seaweed, sushi rice, wasabi soy, and sesame dressing

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Soups

CHICKEN SWEET CORN SOUP (GF)*

Dice of chicken cooked in sweet corn and garlic in thickened chicken broth with egg white and spring onion.

CLEAR SEAFOOD TOM YUM (S) (GF) (SF)*

Thai-style hot and spicy seafood broth with mushrooms

LOBSTER WANTON BROTH (SF)*

Poached lobster wanton, 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.

SHRIMP TACOS (D) (SF)*

Sautéed paprika shrimps 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 FINGERS (D) (SF)*

Breaded fish fillet with tartar sauce, French fries.

PRAWN FRITTERS (D) (SF)*

Battered prawns with cucumber, carrot, and wasabi mayonnaise.

VEGETARIAN PLATTER (D) (S) (V)

Pea's paneer, pakoras, samosa, potato chat, dhal gravy, paratha, mint raita

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Sandwiches & Wraps

QUESADILLA (D) (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, 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 TIKKA BURGER (D) (S)*

Grilled chicken tikka in sesame bun with lettuce, tomato, onions pickle, raita 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

QUATTRO FORMAGGI (D) (V)*

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

VEGAN PIZZA (VG)*

Potato with garlic spinach sauce, cube of boiled potato, wilted spinach, toasted sesame.

AVOCADO PIZZA (D) (V)*

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

ROOT VEGETABLE PIZZA (D) (V)*

Pumpkin carrot sauce, dice of beetroot, carrot, pumpkin with olive, shredded basil, grated parmesan cheese.

PEPPERONI (D) (P)*

Sliced salami with roasted bell pepper, marinated olives, 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.

SALMON (D) (SF)*

Smoked Salmon, Mozzarella, Roquefort cheese with garlic, extra virgin olive oil

Pasta

SPAGHETTI AGLIO OLIO E PEPERONCINO (VG)*

Spaghetti pasta with garlic, cut chili, olive oil and parsley.

Add mushroom. (V)

Add chicken.

Add shrimp. (SF)

PENNE ALL' ORTOLANA (D) (V)*

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

PENNE AI QUATTRO FORMAGGI (D) (V)*

Short tube-shaped pasta with four cheeses melted sauce.

RIGATONI FISH BOLOGNAISE (SF)*

Short tube-shaped 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 king prawns

***For Meal Plan Guests**

From The Wok

EGG FRIED RICE (GF)*

Mixed vegetable and sunny side up egg

WOK FRIED VEGETABLE (GF) (VG)*

Vegetables in garlic sesame sauce, with steamed rice

VEGETABLE FRIED NOODLES (VG)*

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

EGG AND VEGETABLE CHAR KUEY TEOW (GF)*

Wok-fried flat rice noodles with egg and vegetables

CRISPY FRIED CHICKEN WITH SWEET CHILI SAUCE (S)*

Crispy fried chicken, sweet chili served with steamed rice.

CANTONESE BEEF FRIED NOODLE*

Flat rice vermicelli with slice of beef, raw egg yolk, Bok choy, cabbage, with soy sesame sauce.

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 STIR-FRIED CHICKEN (S)*

With onion, cracked Szechuan pepper, red chili slice and spring onion served with steamed rice, sunny side up egg.

THAI FRIED RICE (S) (GF) (SF)*

Shrimp, chicken, peas, sunny side up egg and chicken satay.

TROPICAL STIR-FRIED BEEF (S)*

With pineapple, onion, tomato, chili tomato sauce with coriander, mints, steamed rice.

EGGPLANT WITH PRAWNS (S) (SF)*

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

WOK FRIED SEAFOOD (S) (SF)*

Vegetables in garlic oyster sauce, served with steamed rice, sunny side up egg.

SEAFOOD FRIED NOODLES (GF) (SF)*

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

PEPPERED CRAY FISH (S) (SF)

With Cracked peppercorn with onion, bell pepper, chili, and spring onion with steamed rice

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International

POACHED BONELESS CHICKEN (GF)*

Steamed 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 AUSTRALIAN LAMB CHOP (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

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

Steamed rice, paratha, and pickles.

GRILLED CHICKEN KEBAB (D)*

Skewers Chicken kofta with onion, coriander spice, seasonal vegetable, grilled tomato, tzatziki, garlic sauce, pita bread

GRILLED LAMB KEBAB (D)

Skewers lamb kofta with onion, coriander spice, seasonal vegetable, grilled tomato, tzatziki, garlic sauce, pita bread

Bento Box Lunch Set

ASIAN (SF)

Pickled vegetables, roasted chicken, seafood fried rice, spring roll.

HEALTHY (N) (GF) (SF)

Boiled chicken breast with steamed carrots, poached beef fillet with Jasmine rice, prawn salad

JAPANESE (GF) (SF)

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

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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 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 (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) (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

TEXAS NACHOS (D) (S) (V)*

Melted cheese and tomato jalapeno relish.

*For Meal Plan Guests

Sandwiches, Wraps & Burgers

VEGETARIAN CLUB SANDWICH (D) (V)*

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

QUESADILLA (D) (V)*

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

VEGETARIAN WRAP (D) (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) (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

AVOCADO PIZZA (D) (V)*

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

ROOT VEGETABLE PIZZA (D) (V)*

Pumpkin carrot sauce, dice of beetroot, carrot, pumpkin with olive, shredded basil, grated parmesan cheese.

***For Meal Plan Guests**

From The Wok

VEGETARIAN FRIED RICE (V) (GF)*

Wok fried rice with mixed vegetables

WOK FRIED VEGETABLE (GF) (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 (GF) (VG)*

Wok-fried flat rice noodles and vegetables

Desserts

ICE CREAM (PER SCOOP) (D) (GF)*

Valrhona chocolate, vanilla, strawberry, stracciatella, coffee, mint chocolate, coconut, Carmelita

SORBET (PER SCOOP) (GF) (VG)*

Mango, apple, lemon, passion fruit

FRUIT PLATTER (GF) (VG)*

Seasonal cut fruit platter

TIRAMISU (D)*

Rich chocolate tiramisu with mocha savoiardi and mascarpone

FRUIT TARTLET (D)*

Assorted mixed fruit-filled pastry tartlet with chocolate ganache.

OPERA CAKE (D) (N)*

Almond sponge with chocolate ganache layered with coffee syrup.

CHILLED SAGO MELON (GF) (VG)*

Flavored with coconut cream and melon, fresh mint, palm sugar syrup.

CHOCOLATE TART (D)*

chocolate ganache vanilla crumble

SUMMER LIME JELLY (GF) (VG)*

Chinese silky soft jelly with lychee fruit pulp in pandan flavors palm sugar syrup.

PANDAN CHIFFON CAKE (D) (N)*

Whipped cream, seasonal berries.

GERMAN CHEESECAKE (D)*

Seasonal berries

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

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