



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.

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)*

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.

WARM SEAFOOD SALAD (GF) (SF)*

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

QUINOA SALAD (VG)*

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

ASSORTED DIM SUM (SF)*

Prawn har kau, mixed seafood siew mai, chicken chargsiew pau with chili sauce.

GLUTINOUS RICE DUMPLING (GF)*

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

VEGETARIAN DIM SUM (V)*

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

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Salads & Appetizers

GRILLED MEDITERRANEAN VEGETABLE (GF) (VG)*

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

CHINESE SPRING ROLL (V)*

Crispy fried spring rolls, vegetable 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.

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.

TROPICAL FISH TARTAR (SF)*

Seasoned raw cube of white fish with shallot, lemon juice, mango, avocado, olive oil dressing, white toast.

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.

Soups

HOT AND SOUR SOUP (S) (GF) (SF)*

Shredded chicken, prawn meat, strip of vegetable, carrot, peas, tofu in thicken hot and sour broth.

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

Thai-style hot and spicy seafood broth with mushrooms.

LOBSTER WANTON BROTH (SF)*

Poached lobster wonton, mild lemongrass and coriander, shellfish broth.

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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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Sandwich & 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.

PIADINA ROMAGNOLA (D)*

Warm tortilla, mozzarella cheese, cured beef bresaola, rocket leaf, olive oil, French fries.

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.

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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.

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.

PEPPERONI (D) (P)*

Sliced roasted bell pepper, salami, 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.

QUATRO STAGIONI*

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

SALMON (D) (SF)*

Smoked salmon, mozzarella, roquefort cheese, capers, onion ring, 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)

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 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-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 king prawns.

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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.

SZECHUAN TOFU WITH MINCED CHICKEN (GF)*

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

FRIED GLASS NOODLE WITH FISH SLICE (GF) (SF)*

Stir fried glass noodle with fish slice, strips of vegetable, egg, Bok Choy, cabbage with soy 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 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 (GF) (SF)*

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

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.

STIR FRIED OCEAN CATCH (GF) (SF)*

Stir-fried slices of reef fish with onion, bell pepper, leek, garlic oyster sauce, and steamed rice.

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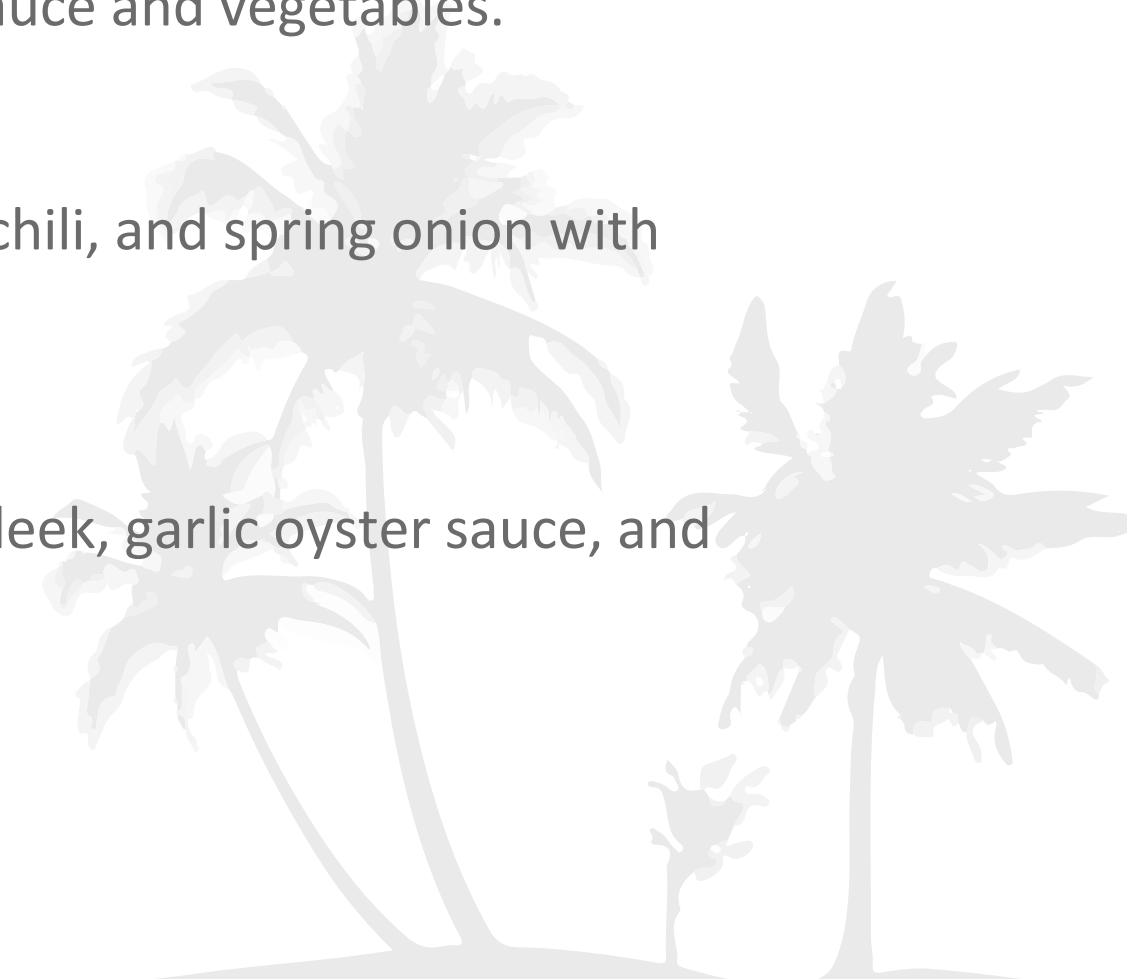
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International

GRILLED BONELESS CHICKEN (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 (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

INDIAN FISH MASALA (S) (SF)*

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

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

Steamed rice, paratha, and pickles.

MIX GRILLS*

Skewers of mince chicken and mince lamb kofta with onion, coriander spice with seasonal vegetable, grilled tomato, tzatziki sauce, garlic sauce, pita bread.

Bento Box Lunch Set

ASIAN (SF)

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

HEALTHY (N) (GF) (SF)

Vegan salad, grilled vegetable wrap, grilled fish fillet, tomato salsa.

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.

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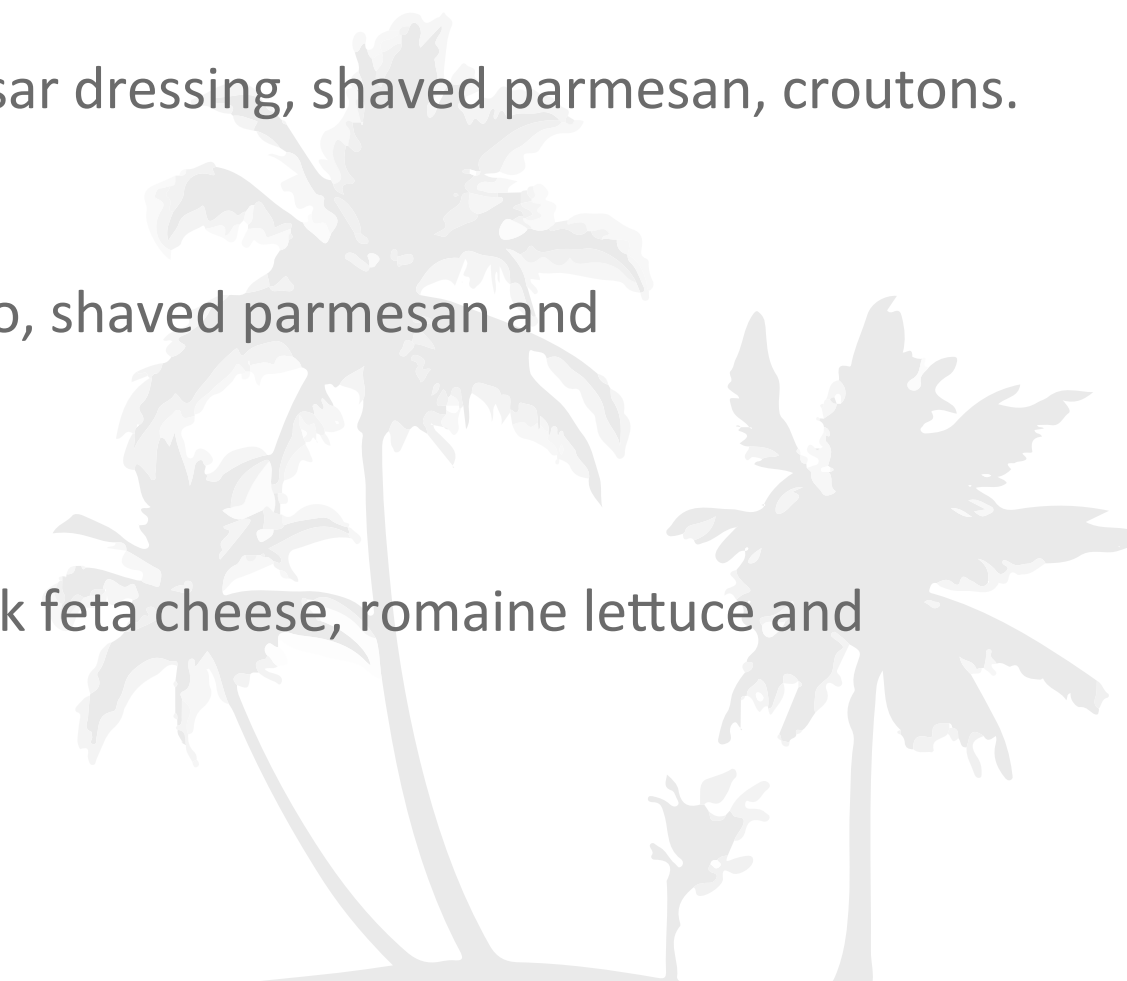
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Sandwiches, Wraps & Burgers

VEGETARIAN CLUB SANDWICH (D) (V)*

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

QUESADILLA (D) (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.

VEGAN AVOCADO PIZZA (VG)*

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

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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.

THAI MANGO STICKY RICE (GF) (VG)

Sweeten coconut flavor sticky rice with fresh mango slice.

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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