



breeze
Food Menu

Salads & Appetizers

VITAMIN BOMB SALAD (V) (GF)

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

CAESAR SALAD (D)

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 (V) (GF)

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

GREEK SALAD (D) (V) (GF)

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

WARM VEGETABLE SALAD (V) (GF)

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)

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

WARM SEAFOOD SALAD (GF)

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

QUINOA SALAD (V)

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

Salads & Appetizers

CHICKEN GYOZA

Chicken dumpling with garlic ginger sauce

GRILLED MEDITERRANEAN VEGETABLE (V) (GF)

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)

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)

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

SHRIMP POKE (GF)

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

SALMON POKE (GF)

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

Soups

SEAWEED CHICKEN BROTH (GF)

Wakame seaweed, chicken strips with vegetable and egg in clear broth

SEAFOOD TOM YUM (S) (GF)

Thai-style hot and spicy seafood broth with mushrooms

LOBSTER WANTON BROTH

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

Breeze Bites

BRUSCHETTA (V)

Toasted Ciabatta bread, topped with crushed tomato, seasoned with garlic, herbs oil and side salads.

AVOCADO TOAST (V)

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 drum lets with French fries and Cajun spiced dips.

SHRIMP TACOS (D)

Sautéed paprika shrimps with avocado, red onion, shredded lettuce, sour cream, guacamole, bell pepper.

CALAMARI FRITTERS (D) (S)

Deep-fried calamari rings with spicy herb mayonnaise, lemon

MEXICAN BURRITOS (S)

Minced beef, jalapeno, mushroom, tomato, and avocado

FISH FINGERS (D)

Breaded fish fillet with tartar sauce, French fries.

PRAWN FRITTERS (D)

Battered prawns with cucumber, carrot, and wasabi mayonnaise.

VEGETARIAN PLATTER (D) (V) (S)

Palak paneer, pakoras, samosa, potato chat, dhal gravy, paratha, mint raita

Sandwiches & Wraps

QUESADILLA (D) (V)

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

Add chicken.

Add prawns.

VEGETARIAN WRAP (D) (V) (N)

Marinated vegetables, coriander pesto and mozzarella cheese with potato wedges

CHEESE AND HAM CIABATTA (D)

Slice of turkey ham with brie cheese, garlic butter and French fries on the side

HAM AND CHEESE TOAST (D)

Slice of turkey ham with cheddar cheese and French fries on the side

CHICKEN CIABATTA (D)

Grilled chicken thigh, served in Italian Ciabatta bread with tomato, mozzarella cheese, 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)

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)

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.

Pizza

QUATTRO FORMAGGI (D) (V)

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

MARGHERITA (D) (V)

Tomato sauce, mozzarella cheese and herbs, fresh tomato

ORTOLANA (D) (V)

Tomato sauce, mozzarella cheese, grilled vegetables, and extra virgin olive oil

MALDIVIAN (D) (S)

Tomato sauce, mozzarella cheese, tuna flakes, red onion, chili, shaved coconut and lime juice.

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.

CALZONE (D)

With Mozzarella, ricotta, cheese, turkey ham, tomato sauce

FRUTTI DI MARE (D)

Tomato sauce, mozzarella cheese, a medley of seafood with herb oil

SALMON (D)

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

Pasta

SPAGHETTI AGLIO OLIO E PEPERONCINO (V)

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

Add mushroom.

Add chicken.

Add shrimp.

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.

SPAGHETTI CARBONARA (D) (P)

Spaghetti Pasta with pork bacon, mushroom ragout, and parmesan cheese sauce

PENNE AL SALMONE (D)

Short tube shape pasta, flaked Salmon, cooked with onion, butter and cream.

RIGATONI AI GAMBERI

Short tube-shaped pasta, with light fresh tomato sauce and king prawns

From The Wok

EGG FRIED RICE (GF)

Mixed vegetable and sunny side up egg

STIR-FRIED TOMATO WITH EGGS

Tomato, mushroom, egg scramble and vegetable with garlic sesame sauce, steamed rice.

WOK FRIED VEGETABLE (V) (GF)

Vegetables in garlic sesame sauce, with steamed rice and pickles

VEGETABLE FRIED NOODLES (V)

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 and pickles.

CHAR KUEY TEOW (S) (GF)

Chinese style wok fried flat rice vermicelli with seafood, egg, chives, bean sprouts, and Sambal 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, and pickles.

WOK FRIED CHICKEN WITH CHILI AND CASHEW NUT (N) (S)

Onion, bell pepper and dried chili with cashew nut served with steamed rice, sunny side up egg and pickles

THAI FRIED RICE (S) (GF)

Shrimp, chicken, peas, sunny side up egg and chicken satay
Vegetables in garlic oyster sauce, served with steamed rice, sunny side up egg and pickles.

TROPICAL STIR-FRIED BEEF (S)

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

WOK FRIED SEAFOOD (S)

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

SEAFOOD FRIED NOODLES (GF)

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

PEPPERED CRAY FISH (S)

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

International

GRILLED CHICKEN (D)

Grilled half chicken, seasonal vegetables, mushroom cream sauce and French fries.

SEARED TUNA (D) (GF)

Seasonal vegetables with lemon butter and side salad

CATCH OF THE DAY (D) (GF)

Pan-seared Ocean fish fillet served with boiled potatoes and grilled seasonal vegetables.

Kindly ask our team

GRILLED PRAWNS (D) (GF)

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

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

HEALTHY (GF) (N)

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

JAPANESE (GF)

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

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)

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)

Fruit tartlet, opera cake, cheesecake, chocolate eclair, macaroon

FRESHLY BREWED

Tea or Coffee

Vegetarian Salads & Appetizers

VEGETARIAN MEXICANA (V) (GF)

Bell pepper, corn kernel, red onion, kidney beans, cucumber, tomato, avocado and corn chips

VITAMIN BOMB SALAD (V) (GF)

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

PAPAYA AND TOMATO SALAD (N) (GF)

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

CAESAR SALAD (V)

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

DETOX SALAD (D) (V) (GF)

Beetroot, orange, cucumber, grated carrot and avocado, shaved parmesan, extra virgin olive oil.

GREEK SALAD (D) (V) (GF)

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

TEXAS NACHOS (D) (S) (V)

Melted cheese and tomato jalapeno relish.

Sandwiches, Wraps & Burgers

VEGETARIAN CLUB SANDWICH (D) (V)

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

QUESADILLA (D) (V)

Warm tortillas with melted cheese and fresh 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 (V)

Toasted Ciabatta bread, topped with crushed tomato, seasoned with garlic, herbs oil and side salads.

AVOCADO TOAST (V)

Rye toasted bread with crushed avocado flesh, cherry tomato with side salads, vinaigrette dressing

VEGETARIAN PLATTER (D) (V) (S)

Palak 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

MARGHERITA (D) (V)

Tomato sauce, mozzarella cheese and herbs

ORTOLANA (D) (V)

Tomato sauce, mozzarella cheese, grilled vegetable, and extra virgin olive oil

From The Wok

VEGETARIAN FRIED RICE (V) (GF)

Wok fried rice with mixed vegetables

WOK FRIED VEGETABLES (V) (GF)

Vegetables in a garlic sesame sauce served with steamed rice and pickles.

VEGETABLE FRIED NOODLES (V) (GF)

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

VEGETARIAN CHAR KUEY TEOW (V) (GF)

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)

Mango, apple, lemon, passion fruit

FRUIT PLATTER (V) (GF)

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.

CARROT CAKE (D) (N)

Light sponge layered with sweetened carrot and pistachio nut.

CHOCOLATE TART (D)

chocolate ganache vanilla crumble

ALMOND LONGAN JELLY (V) (GF)

Chinese silky soft jelly with longan fruit, strawberry in sweeten ginger broth.

PANDAN CHIFFON CAKE (D)

Whipped cream, seasonal berries.

GERMAN CHEESECAKE (D)

Seasonal berries

VALRHONA CHOCOLATE PRALINE (D) (N)

Coconut, pistachio, caramel, dark chocolate

MACAROON (D) (N)

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